Facts and figures can show most vividly our town's progress. Below are statistics from the personal property assessment books from the years 1871, 1876, 1890, and 1975.

**1871**
- Horses......... 242
- Cattle.......... 1039
- Mules and Asses... 1
- Sheep and lamb... 634
- Swine........ 673
- **Total assessed value** $64,684.

**1890**
- Horses......... 527
- Cattle.......... 1472
- Mules and Asses... 3
- Sheep and lamb... 334
- Swine......... 546
- Wagons and carriages 438
- Pianos and melodeons 18
- Watches........ 22
- Total not available.

**1876**
- Horses......... 367
- Cattle.......... 978
- Mules and Asses... 4
- Sheep and lamb... 672
- Swine.......... 542
- Wagons, carriages... 279
- Pianos and melodeons.. 9
- **Total assessed value** $264,748.

**1975**
- Cattle.......... 4454
- Sheep.......... 29
- Swine.......... 287
- **Total assessed value** $9,831,483.

**CENTERVILLE BRICK OVEN BREAD**

Our ancestors made use of everything around the farm. The sheep raised on the farm provided them with wool; the cows, with their own homemade butter; but remembered the most were the ladies for their famous brick oven breads.

Large brick ovens which were located outside were used constantly during the summer months to keep the houses as cool as possible. Three women of the Town of Centerville who were known for their brick oven breads at the area church bazaars were Mrs. Richard Lutze, Alvina Born, and Mrs. Marie Klessig. A fire was made in the oven with a special wood. When the bricks inside the oven were white hot, the ashes were swept out. The bread dough was placed on a large wooden pallet with a long handle, and the dough was flipped upside down on the hot bricks. Contrary to oven baked bread, this bread browned first and then baked. At the church bazaars the breads would be auctioned off for the extravagant price of two or three dollars a loaf. Meat was also prepared in these ovens for the church bazaars.

**OUR LOCAL CHEESE FACTORIES**

The Town of Centerville had small cheese factories of both private ownership and farmer co-ops. One of the oldest cheese factories was built in 1872 and was operated by August Klessig, on what is now Union Road. The Klessig Cheese factory was in business from 1872 until 1943, and remained in the Klessig family.
August Klessig's eldest son, Adolf, learned the cheese making trade at a Sheboygan Falls cheese factory, and brought his cheese-making knowledge back to the Klessig cheese factory. After August Klessig's death Mrs. Klessig managed the factory and was head cheese maker until her son, Leo, took over in 1913.

The Clover Leaf cheese factory, which is located on the corner of Country Trunk X and Union Road was originally bought from Leo Klessig and the building was then moved to the previously mentioned location. Robert Barthel rebuilt the building. Oscar Barthel ran the cheese factory until 1908, and Ed Lutze operated it until 1914. It was then owned by Henry Matthias for six months after which it was bought as a farmer's co-op. The farmer co-op cheese factory operated until the formation of Lake to Lake Dairy. The factory was also used for living quarters until 1908.

John F. Hinz ran a privately owned cheese factory on the corner of Union Road and Highway 149. It was originally started by E. Hingiss, and then by William Sommer, followed by Walter Sommer. Mr. Hinz bought the factory on February 1, 1926 and was one of the last to close in the Town of Centerville, May of 1948.

On the same land where Bender's Steak House now stands, Mr. Arno Koeppsel ran a privately owned cheese factory until fire demolished the building.

The Kielsmeier cheese factory located near Lake Michigan was the second cheese factory to be started in the town. Listed in an historical atlas of 1878, we can assume that it was built around that time. It was later privately owned by Otto Sixel until 1932 or 1933.

Two other privately owned cheese factories were the Pine Grove cheese factory on the corner of Union Road and Ucker Creek Road and the Matthias Dairy located across the street from the old Wimmler Tavern. The original buildings still stand.

FRIENDLY SALOONS

In the early 1900's, saloon licenses were granted for nine saloons. The fee for a saloon license was $100.00 per year. During prohibition the cost of licenses decreased to $50.00 a year. Since April 1, 1949, the cost of liquor licenses has remained the same for the Town of Centerville.

Theresa's Tavern, on the corner of Highway 149 and County XX has been a family bar since the 1800's. Miss Mennig's great grandparents started the tavern. During the summer months parades were held down the now existing highway 149 and a picnic followed at the Nennig Tavern. The tavern was handed down from P. Nennig to Frank Nennig, and then to Joseph Nennig, who constructed the octagonal building which still stands. For approximately ten years, summer dances were held in the octagonal dance hall.