

Mineral Point HISTORICAL SOCIETY

Dedicated to Preserving the Unique History of Mineral Point

Clementine Paddleford and Me

By Denise Ostergrant

"Robert Neal carved the Cornish pasty. Five quick strokes: once down the middle, four times across. It was a monster pie, bulging with pieces of beef and sliced potatoes, the savory juices ready to run. A wreath of steam rose when the knife sliced through the thick tender crust and the smell came round and gracious, to make one feel warm and comfortable. A pleasure to be sitting here at this candle-lighted table in a century-old miner's cottage, on Shake Rag Street, Mineral Point, Wis.

The fire snapped and made merry. In the fire shine, the turkey-red tablecloth seemed twice as red. The bone-handled cutlery had been laid with care. The pewter bowl held a bouquet of borage fresh from the untroubled ground..."

And so began the article by Clementine Paddleford, a food writer, about her visit to Pendarvis on October 13, 1951. I do not often read about events from the past that grab my attention and make me truly wish I had been present, but the crafting of words in Clementine's hands made me not only wish I had been present, but made me hungry as well.

I first encountered Clementine in an article in *Saveur* magazine years ago. While Clementine Paddleford is not a name you



Ruth Grant, Laura Nohr, and Cleve Grant at the dinner for Clementine Paddleford.
Photo courtesy Mineral Point Library Archives.

would easily forget, her interesting life made an impression on Matt and me that was also not easily forgotten. She was born in 1898 on a farm in Kansas and during her formative years she was witness to the hard work and never-ending toil farm women faced in being of support to their husbands and putting food on the table. She attended Kansas State University, majoring in industrial journalism. After graduation, she moved to New York City and supported herself with free-lance work, waiting tables, and baby-sitting. She eventually found full-time work as a feature writer for a paper in Chicago and her career took off. Over the years she wrote for a plethora of newspapers and periodicals but the common thread among them all were her articles about what people were eating. Ultimately, she landed a job with the *New York Herald Tribune*, writing for their Sunday magazine, *This Week*. Along the way, she learned to fly and in later years flew her Piper Cub all over the United States in her quest for recipes and stories for her column, navigating by flying low and using road maps.

The *Saveur* article was memorable not only because Clementine led such a fascinating life, but because it also contained one of Clementine's recipes for a chocolate cake,

continued on page 2...

continued from page 1...

which is now one of my all-time favorite recipes. Clementine once said, “Chocolate cake—now that is my meat”. With a quote like that, she was a woman after my husband’s heart! We have made Aunt Sabella’s black chocolate cake ever since, but we didn’t give much thought to Clementine until a few years later. We had moved to Mineral Point by this time, and we were out antiquing one day when I came upon a copy of Clementine’s cookbook, “The Best of American Cooking” for the princely sum of \$1.00. It is a compilation of the recipes collected over the years for her column in *This Week*. As I thumbed through it, one of the first recipes I found from Wisconsin was for pear bread from a woman in New Glarus. I quickly searched the book for other Wisconsin locales, and found a recipe for Cornish pasty from Mary Neal of Mineral Point. I was thrilled to find not only that Clementine had been in Mineral Point, but that she had likely been a guest at Pendarvis. This thought I tucked away until recently, when I decided the time had come to find out what I could about her visit.

I went to the Mineral Point Archives, and asked to see the guest books from Pendarvis. There are quite a few of them and I had only a guess as to when Clementine had visited Mineral Point. I knew it was probably sometime in the 1940s or 1950s and began the arduous task of reading through the signatures, some of them beautiful to the eye but illegible. Just a few pages into my search, a small yellowed newspaper clipping fell out. Only

a few lines in length, it said Clementine would be featuring Pendarvis in her column which was to be published May 18, 1953. My job was much easier then, for I simply started working my way backwards from May of 1953. It didn’t take long, for I found Clementine’s signature on October 13, 1951. I ran my fingers over her signature, delighted to finally have my proof that she had been there. But as anyone who has done research knows, once you find what you are looking for, it ups the ante for what else may be out there. Pendarvis was a well-known restaurant by the time the article appeared but I assumed that Bob and Edgar would still have been proud to have national coverage in a Sunday magazine and would have kept a copy of the article. After hours of looking through records, articles, and photos, I finally found it. I savored her words, for through them I could not only envision the scene in my mind’s eye, I could smell and taste it. Once again, I experienced the lure of wanting to know more about that evening. Clementine’s article featured a photo of three local people enjoying pasty—Cleve and Ruth Grant, and Laura Nohr. They had all been present for what must have been a special evening, but as they are no longer with us Clementine’s account and the photos are all that we have to document the evening—so far, anyway. I found among the Pendarvis records six photographs taken that night, all marked on the back *This Week* along with the photographer’s name. My goal was to find a photo of Clementine herself at Pendarvis, but so far this has eluded me.

To some extent, this scene was repeated countless times over the years in which Cornish fare was served at Pendarvis. Bob and Edgar knew their success wasn’t just about serving pasty; running the restaurant from the small confines of a stone cottage, they knew it also wasn’t about serving as many people as they could. Their secret, I believe, was in serving quality meals that were made from scratch, using fresh ingredients. They understood it was not just about nourishing the body, but the mind as well. Cloth tablecloths and napkins were used to set the table, along with fresh flowers and candlesticks. Your pasty was served hot and fresh, straight from the oven. It was made expressly for you, not made ahead and kept warm in case you happened to show up for a meal. Furnished with antiques, the room was a feast for the eyes as well. I believe it must have been unlike most dining experiences of the time, and some people were later compelled to write to Bob and Edgar about their experience. They knew they had been a part of something special, and some wanted to take a part of that home with them; one woman wrote looking for recipes, and another wrote of her difficulty in getting clotted cream from her milkman.

Once I knew Clementine had been to Mineral Point, I imagined her arriving in her Piper Cub and the excitement such an arrival would have caused. I later confirmed that she had completed her first solo flight just a few months prior to coming to Mineral Point, so she had not yet earned her license and would not have flown here herself at that time. With her unconventional appearance—page-boy hairstyle, large eyes, and a velvet ribbon round her neck to hide the effects of having had a portion of her larynx removed due to cancer—Clementine would have made an impression regardless of whether she flew the Piper Cub here or not.

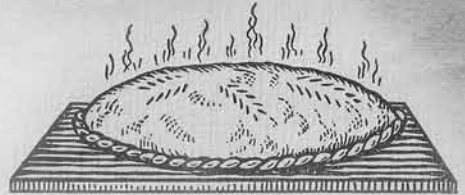
While I found more information about her visit to Mineral Point than I expected, I still yearn to see a photo of Clementine at Pendarvis. I would love to hear the stories that Cleve, Ruth, and Laura could have shared about the experience. But for now, I will just have to content myself with Mary Neal’s pasty recipe, and making Aunt Sabella’s black chocolate cake, and creating a few memorable meals around my own fireplace.

My thanks to everyone at the Mineral Point Archives and to Tamara Funk of Pendarvis for their assistance with this article. ●



Bob Neal “putting the roll on” a pasty. Photo courtesy Mineral Point Library Archives.

Mary Neal's Cornish Pasty



Crust:

6 cups sifted-all-purpose flour
3 tsp salt
2/3 lb shortening
½ to 2/3 cup water

Filling:

3 ½ lbs shoulder steak
1 ½ cups coarsely chopped onion
6 cups thinly sliced raw potato
½ cup finely cut kidney suet
2 tbsp salt
1 tsp pepper

For the crust: Sift together flour, salt. Cut in shortening with blender or two knives, until mixture resembles coarse corn meal and half of the particles are the size of small peas. Add just enough water to hold the dough together when it is pressed lightly. Roll out on a large, lightly floured board to a circle 18 inches in diameter. Carefully slip onto a greased baking sheet.

For the filling: Remove tendons, membrane, and bone from steak; trim off excess fat but not all. There should be at least two pounds of meat left. Cut into bite-size pieces; combine with onion, potatoes, kidney suet, seasonings. Pour pasty filling onto half of the circle; moisten edges of pasty with water. Fold uncovered side over covered side of pasty to form a semi-circle. Pinch the edges together. Make 8 slashes on the top of the pasty with the point of a knife. Bake in a moderate oven (350 degrees) about two hours. Yield: 8 to 10 portions

Aunt Sabella's Black Chocolate Cake with Fudge Icing

Cake:

2 oz unsweetened chocolate, chopped	1 tsp baking soda
5 tbsp + 1 tsp unsalted butter, softened	1 cup buttermilk
1 ½ cups sifted flour	1 cup sugar
1 tsp salt	2 egg yolks

Preheat oven to 350 degrees. Melt chocolate in a bowl over simmering water, stirring occasionally. Set aside to cool. Meanwhile, grease an 8" square baking pan with 1 tsp of butter and set aside. Sift flour and salt together and set aside. Stir soda into buttermilk in another bowl and set aside. Beat sugar and 5 tbsp butter until light and fluffy, about 2 minutes. Beat in egg yolks, and then melted chocolate. Add 1/3 of the flour mixture, and stir until combined. Add 1/3 of buttermilk mixture, and stir until combined. Repeat until all is mixed. Pour batter into prepared pan and bake 40-50 minutes. Transfer to a rack to cool in pan, then invert onto a cake platter.

Icing:

2 ½ cups confectioner's sugar, sifted	5 tbsp hot fresh coffee
5 tbsp cocoa	1 ½ tsp vanilla
6 tbsp butter, melted	

Sift sugar and cocoa together. Stir in butter, then coffee, then vanilla mixing well with a wooden spoon until smooth. Ice top and sides of cake. (I have found the icing to be a bit runny, so using a cake plate with a rim is best to hold the pools of chocolate around the cake).

While Clementine was not served this cake in Mineral Point, I couldn't resist including my favorite chocolate cake recipe.

Hope and a Prayer

By James Harris

Most folks are aware that the Wisconsin Constitution provides that "Liberty of conscience and rights of worship shall never be abridged." Many have heard stories of early local religious pioneers like Elder William Roberts, a Calvinistic Baptist minister who in 1827 "made the hills and valleys resound with strains of Jerusalem my happy home" on his way to the spring on Fountain Street that later bore the name "Jerusalem Spring." There was Father Samuel Charles Mazzuchelli, an Italian Dominican missionary (known to his Irish followers as Father Matthew Kelly) who journeyed through the tri-state region in the 1830s establishing more than 30 parishes and designing some 20 church buildings including St. Paul's Mission Church in Mineral Point.

Over the years there have been other religious pioneers in our community. One such group included 27 stalwart Lutherans who with not much more than hope and a prayer first met for a worship service in the old Episcopal Parish Hall in January, 1939. Janice Terrill who attended that service as a child vividly remembers the bone chilling cold that prevailed in the hall. In September of that year 8 women formed a Ladies Aid Society to foster interest in the fledgling group of worshippers and establish a Sunday school. The late Hazel Maynard Rule recalled "we looked around for people who looked like they might be Lutherans, or Germans, or Norwegians. Sometimes we hit and sometimes we missed, but we kept on." From the beginning the Ladies Aid and women's circles played an important role in the life of the congregation. Among many endeavors, they assembled quilts and rag rugs, conducted bake sales (in spite of wartime rationing of ingredients), rendered soap from lard, recycled paper and foil, and prepared and served countless meals to local groups to raise what money they could for worship materials.

Early services were held in private homes, the Parish Hall, the American Legion Hall, the basement of Trinity Episcopal Church, and even at the "Governor Dodge Lodge" at Water Tower Park. On October 29, 1943 the group met at the home of Harold Maynard to formally organize Hope Evangelical Lutheran Church. Reverend Jesse J. Lippolt agreed to serve as pastor although he already preached at 6 other area churches. In November, 1943 a constitution was adopted and a church council was selected including: Jacob Frontz,

Ben Neis, Walter Brandt, J. Benjamin Bollerud, Harold Maynard and Clarence Lutjens.

Soon a search for a permanent place of worship began. In 1944 the 50 year old Oak Park cheese factory was purchased at auction and a lot on Park Street across from Water Tower Park was acquired from the county. Nick Weber was hired to excavate and construct a foundation, and Dewey White of Platteville assisted church members in moving the cheese factory building 3 miles to its new location. Despite wartime conditions, shortages, delays, and hardships, renovation of the structure slowly progressed. Art glass windows



were purchased from a building in Waukon, Iowa. Pews came from an abandoned church in Nashville, Iowa, and the remainder of the church furnishings was received as a gift from St. Paul's Church of Elmhurst. A reed organ was also donated. Janice Terrill, already the Sunday school pianist, recalls how hard it was to operate the pump organ with both feet working the pedals and both hands on the keys.

After years of perseverance, on April 8, 1945 the congregation gathered to celebrate the first service in "the little church" entering their new home to the melody of the sweet hymn "Open thou thy gates of beauty, Zion let me enter there." The little cheese factory church was the cherished home of Hope congregation for many years until November, 1973 when a new building at the corner of Commerce and Spruce Street was consecrated. Hope Lutheran recently commemorated 70 years of service to the Mineral Point community, a legacy from those few determined and faithful pioneers. ●

Sources:

- Anniversary pamphlet *Hope Lutheran Church, a History*, November 1993.
- Catholic Herald, *Cause for sainthood moves forward*, August 2008.
- Democrat Tribune, *Mass held in honor of Fr. Mazzucelli*, October 24, 2013.
- Dedication booklet, Hope Lutheran Church, April, 1945.
- Dictionary of Wisconsin History.
- History of Iowa County, Wisconsin, Western Historical Company, Chicago, 1881.
- Lutheran Book of Worship, Augsburg Publishing Company, 1978.
- Recorded interview, Hazel Maynard Rule, November, 1993.
- Recorded interview, Janice Terrill, October, 2013.
- Wisconsin Constitution, Article I, Section 18.

Strengthening Our Cornish Ties

Curator Mary Alice Moore welcomed students from Redruth, Cornwall, to the Mineral Point Archives in October. The trip to the Archives to research Cornish families who immigrated to Mineral Point in the mid-1800s was just one of many activities scheduled for these young people who were the latest to enjoy the benefits of the Mineral Point-Redruth Student Exchange program. A true exchange, Redruth families host MP students one year and Mineral Point families host Redruth students the next. Since it began in 1999 many Mineral Point folks, but especially Glenn Ridnour, have kept the program active and interesting. So far, more than one hundred students have sampled a bit of life on “the other side of the pond” and have had the chance to establish lifelong friendships with their counterparts. ●



Front row; Mary Alice Moore, Alix Rowe, Sophie Excelby, and Amber Caley. Back row: Sarah Corvaglia, Kieran Meads, Jessica Waters, and adult chaperones Helen Rodgers and John Rodgers.

Iowa County: A Gold Mine for Family Research

A week-long stay in Iowa County in October helped Steve Curry from Edina, MN, break down a couple of brick walls he had hit in his genealogical research. Thanks to Courthouse employees Register in Probate Tari Engels, and Register of Deeds, Dixie Edge, Steve found a probate record that showed that his great-great-great-great grandfather Thomas Bennett died in California in 1854. Previously, no one in Steve's family knew their ancestor was part of the Gold Rush. Tax records at the Mineral Point Archives proved that the house at 520 Fountain Street was owned by this 4x-great-grandfather as early as 1845 and was likely built by him even earlier.

Thomas Bennett and his wife Elizabeth came to Mineral Point from Cornwall in 1839 with their daughter Caroline, Steve's 3x-great-grandmother. Steve was surprised when he found an obituary at the Iowa County Historical Society that showed they were also accompanied by another daughter, Elizabeth. Of course Steve has now added this previously unknown aunt to his extensive family tree.

Steve's genealogical research has led him to several communities in Wisconsin and Michigan. He says he honors his Cornish heritage by sampling the pasties wherever he goes and the one he had at the Red Rooster was by far the best and most authentic. ●



Steve Curry on the steps of the house built in the early 1840s by his 4x great-grandparents, Thomas and Elizabeth Bennett.



The house at 520 Fountain Street in 1971:

News from Orchard Lawn

by Ainsley Anderson, Manager

What can you do with Orchard Lawn? I walk through the house and I wonder if our members know that we're available for more than just weddings?



Orchard Lawn is a lovely setting for a baby showers, birthday parties, and engagement and anniversary celebrations. We would be happy to reserve the house for corporate off-site meetings and business gatherings. We can

even handle your family reunion! Don't want your relatives all piled into the typical hotel conference room or your house? Orchard Lawn has 9 acres to accommodate your family's needs and we can recommend great vendors for your catering and tent and table rental needs. Our friendly staff can work with you to make your event memorable and fun! With the holidays almost upon us I hope that you'll keep Orchard Lawn in mind for your group's holiday party. I'm very proud of the team that we have assembled to work with you, and I know that we can provide a lovely spot for your next event. Please feel free to contact me at orchardlawn@gmail.com to discuss the possibility of reserving Orchard Lawn for your next event. ●

Holiday Photo Opp

Saturday, November 30, Ann Gorgen will photograph you and yours on the grounds of Orchard Lawn. A 20 minute session costs \$75 and gives you a disk with 5 photos to email or print. A portion of the proceeds goes to the MPHS. Refreshments will be served in the library before or after your session. To schedule a time, contact Ann at ann@anngorgenphotography.com. ●



Views From the Ridge

by Matt Ostergrant

"It's gorgeous, gorgeous, gorgeous." Such was the overall summation of the landscape by participants interviewed for the new book, *Views of the Ridge: Oral Perspectives from the Military Ridge Prairie Heritage Area in Southwest Wisconsin*, written by Susan Cantrell Gilchrist. Susan described the project and read from her book for an audience at the Gray Dog Deli in Mineral Point on the afternoon of November 3. Co-sponsored by MPHS and Shake Rag Center for the Arts, the event was one of several in communities in and around Mount Horeb, Dodgeville, and Mineral Point.

An open discussion followed, which brought up questions about the land, conservation programs, and the oral history project which consists of interviews Susan conducted with 40 people, all with a connection to the land in or near the study area which straddles the Iowa/Dane County line. Launched in 2004 by the Wisconsin Department of Natural Resources, the project was designed to collect the views and comments of those with some connection with the land, thereby helping to complete conservation planning that would work with landowners and other stakeholders. Susan's oral history book is being distributed among conservation professionals and interested people in the Southwest Wisconsin Grassland and Stream Conservation Area (an expansion of the initial Military Ridge Heritage Area.)

Even though less than 0.01% of prairie and oak savannas remain in the state, Southwest Wisconsin still has a rich cache of valuable natural areas with open grassland pastures and prairie remnants. Two endangered insect species, dependent on certain prairie plants, live in this part of the state and numerous species of songbirds are increasing in number due to the survival of these natural areas and the efforts of landowners who are acting to preserve such critical environments.

The Mineral Point Historical Society is pleased to support and help spread the word about the preservation of these vitally important natural assets which are part of our rich heritage and help define our unique sense of place. ●



First Apple

As we mentioned in the last issue, the orchard has returned to Orchard Lawn. The summer was a good one for the trees which, though new, produced an actual apple. Grounds Chair Peter Pfothenauer picked the first fruit and presented it to the MPHS Board at their September meeting. The Board sliced it up, shared it, and pronounced it delicious! ●



Notes from the President

By Matt Ostergrant, President, Mineral Point Historical Society

Gifts

As the year winds down toward the next one and while retailers have long since stocked their shelves with holiday goods, I'm going to take this opportunity to review the gifts that the Mineral Point Historical Society has received yet this year. In our previous newsletter, we mentioned several gifts including early Mineral Point bank notes, a thorough spring cleaning of Orchard Lawn, and treasures from Gundry family descendants of stemware and silver for the dining table as well as a covered dish with saucer that was originally in Joseph and Sarah's bedroom. We also included news about our garden watering crew and assistance with returning apple trees to the estate.

We were blessed this year by one local volunteer who toiled away in the summer heat and drought to get the gardens weeded and looking their best. A crack team of event and tour staff, guided by our manager, facilitated the most enjoyable time for visitors touring the house and grounds and for everyone participating in any of the seven weddings and one Quinceanera event held at Orchard Lawn this year. Truly heartwarming and encouraging for us was to see so many people attend and enjoy our five "Jammin' on the Porch" concerts, which is a great way to "shake off the work week" and slip into the weekend groove. We're also grateful for the marvelous weather for every one of those concert evenings.

The Society was able to obtain a nice selection of Mineral Point ephemera to add to our collections as well as an appropriate set of china for the dining table. A member's donation resulted in us being able to purchase the perfect set of flatware to compliment the china and the aforementioned stemware and silver. And let's not forget our Board of Directors, all volunteers from the community who show their love and passion for local history by giving so much of their time to keep the Society running smoothly. From keeping the gutters clean to keeping the lawns mowed (and a whole lot in between), we are fortunate to have such dependable and generous friends all working with the Board in maintaining Orchard Lawn as one of many jewels in the Mineral Point crown.

As you read this, an oil portrait from our collections is being conserved in suburban Chicago and will dazzle us after being hidden behind more than a century's worth of dirt and yellowing varnish. This is made possible by the generous donation of a local member and the generosity of the conservator who charges only for conservation materials for artworks belonging to museums and not-for-profit organizations. The story behind this project, as well as its official unveiling, will be presented at one of our 2014 Lyceums.

Of course, your gifts of membership dues and additional gifts of time, funds and objects are what make it possible for us to continue our mission of preserving the unique history of Mineral Point and to share the terrific stories and connections that come with over 185 years of that history. Your support has sustained the Society so that we can celebrate its 75th birthday in 2014. Your gifts, whether simple or lavish, are valued equally by us and are all greatly treasured and gratefully accepted - you actually gift yourself when you gift us. On behalf of the Society, I thank you for your support and generosity and wish you all the best for the coming holidays! ●

2013 MPHS BOARD OF DIRECTORS

Matt Ostergrant, President
Nancy Pfothenauer, Treasurer
Ainsley Anderson, Manager

BOARD MEMBERS

Judith Logue Clayton
Lucille May
Denise Ostergrant
Matt Ostergrant
Nancy Pfothenauer
Peter Pfothenauer
Carl Tunestam
Richard Ivey
Joy Gieseke

NEWSLETTER EDITOR

Nancy Pfothenauer

NEWSLETTER DESIGN: Kristin Mitchell Design

© Copyright MPHS 2013

Mineral Point Historical Society Membership Form

January 1, 2014 to December 31, 2014

All members receive the newsletter and free tours of Orchard Lawn.

Please check one:

- Individual (\$15.00)
- Family (\$25.00)
- Business (\$50.00)

Additional Contribution: \$ _____

Name: _____

Address: _____

City: _____

State: _____ Zip: _____

E-mail: _____

Make checks payable to the Mineral Point Historical Society and return this form to:

Mineral Point Historical Society
P.O. Box 188 • Mineral Point, WI 53565

Thank you again for your support!

Please remember to mail your membership dues.

Mineral Point HISTORICAL SOCIETY

Dedicated to Preserving the Unique History of Mineral Point

P.O. Box 188 • 234 Madison Street
Mineral Point, WI 53565
608.558.1937

Mark Your Calendars

Saturday, Nov. 30, 2013

Photo Sessions at Orchard Lawn
with Ann Gorgen

Sunday, January 26, 2014

2:00 p.m. Methodist Church; Annual
Meeting and Mineral Pointers Remember:
High and Commerce streets; Audience
participation with memories and
memorabilia is invited and encouraged

Sunday, February 16, 2014

Mineral Point Opera House; 2:00 p.m.;
The annual photo show, this year
featuring residences of Mineral Point
through the years.

Sunday March 16, 2014

Methodist Church; 2:00 p.m.;
Welcome Home Miss E. H.: The story of
the painting of, and restoration of, the
portrait of Ena Hutchison.

Change Service Requested

www.mineralpointhistory.org



Dunnton Abbey?

Orchard Lawn was the setting for a Downton Abbey Dinner hosted by Lord and Lady Dunntham (Dr. Aaron and Monica Dunn). The party included Paul and Ginger Biere, Cathy Dalsing, Pete and Rachel Keith, and John and Molly Zuehlke, who enjoyed a splendid four-course dinner catered by the Mineral Point Dining Company and served by (Roland) Sardeson, the butler and (Mike) Christensen, the footman. The event, an auction item in the Community Connections Free Clinic fundraiser last spring, was a fun way to experience The Living Room (and in this case, the dining room) of Mineral Point.