



# Southport Echo

March - April 2010

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## INDEX

TITLE	PAGE
President's Comments	1
Meeting Time & Place	1
Report on Activities	2
Events Calendar	2
Sunshine's Corner	3
Spotlight	3
Letters of the Alphabet	4
Officers	4
Our Contact Info	4

## PRESIDENT'S MESSAGE

By Joyce March

Look out the window and it seems we are having another Christmas. It certainly is beautiful, but it probably finds many of you with sore muscles from snow clearing.

We are getting to the part of the year when we can think of getting out a little and planning some activities. Trips currently on the agenda are the Irish Genealogy center in Milwaukee (open on Wednesday afternoon) and the newly remodeled library in Madison. If there are other places you want to take a trip to, please let Tom and Judy Nielsen know. If there is only one car full I consider that a trip and it means 4 or 5 people who can lead others at another time.

Craig Pfannkuche will be our speaker in April and again in June and we always are happy to see him. June is also my last meeting as president and our election of officers. Craig will help us welcome the incoming officers. We will be electing another secretary. Mary Ann Cole and I will not be renewing our positions, but I will stay on the board where they will no doubt find something for me to do. Gary Sorensen has another year to be vice president and cannot accept the move to the presidency. Think about it and let me know if you are willing to take an office. It really isn't that difficult, and we are here to guide you if you have questions. We have one volunteer for president so far, and in this case it is a couple that can share the work. The two hands being better than one theory might be a good thing to consider for either of these jobs.

I hope you are all as happy as I am that we are back "home" at Gateway's Modigrano Hall.

## MEETING TIME / PLACE

Second Monday of the month  
(No meeting in Jul. Aug. or Dec.)  
6:30 PM Social  
7:00 PM Meeting/Program

Gateway Technical College  
3520 30<sup>th</sup> Avenue  
Molenaro Hall

## PROGRAMS

**Monday March 8, 2010**

Lori Bessler, Librarian at Madison, WI telling of the renovation and rearrangement of the collection at the Wisconsin Historical Society

**Monday April 12, 2010**

Craig Pfannkuche  
on Using Maps to Find Your Family

## DON'T WAIT UNTIL SOMETHING HAPPENS

\*\*\*\*\*

Recently I experience a fire next door to my house, only about 10 feet away. This has prompted me to check my files and make sure I have downloaded and saved my Family Tree information to CDs and I also give one to my sister for safekeeping.

\*\*\*\*\*

# **REPORT ON ACTIVITIES**

## **ACTIVITIES-PAST**

### **OUR GUEST SPEAKERS:**

#### **January Meeting: Louise Principe..... Kenosha Register of Deeds**

She gave a talk on planning your visit to Kenosha Vital Records Dept. Louise went over what records are available for research. She also talked about new changes in the future for researchers and what may or may not be available. Some of the rules were reviewed and had handouts listing them in detail, also handouts for application of a record search that need to filled when you go. Judy U. asked if laptops will be allowed in future to eliminate transcribing errors later. Louise stated she would check into the suggestion.

#### **February Meeting: Patty Bajibar.... Information Librarian @ Kenosha Public Library**

Patty gave a nice overview of Kenosha Public Library. She told us about the many resources available there. She mentioned Heritage Quest on line Ancestry.com Library Edition, Electronic Resources, Guide to the Web, etc. Heritage Quest can be seen from your home computer and also there is a link through Badger Link. Ancestry can only be seen at a library terminal and only two people can be viewing it at any one time in the whole system. Other resources of interest might that you would have to ask an information librarian for are City Directories, Telephone Books, Plat Books, year books from the local high schools (these are kept under lock & key) or back issues of the Kenosha Newspaper. They also have information on microfiche and have readers available to view this information.

You can either visit any of the branches or go on-line to view their resources with a library card and password.

WEB Site: [www.mykpl.info.com](http://www.mykpl.info.com)

## **ACTIVITIES-COMING**

Get your notes ready and plan on joining us for some serious investigating work.

**Wednesday March 24**, several members are planning a trip to Madison to check out the redesigned Madison Historical Archives Library and do some exploring.

On **Wednesday April 14**, a number of members are also planning to visit Milwaukee Irish Genealogy Society, for some much needed research.

Don't forget to come to the next two meetings March 8<sup>th</sup> & April 12 at Gateway Technical College 3520 30<sup>th</sup> Avenue Molenaro Hall.

## **BEGINNING GENEALOGY CLASSES OFFERED**

Beginning Genealogy classes are being held by appointment at Joyce's home, 3022 25th Street, on the 3rd and 4th Monday evenings any time between 6:00 pm. and 9:00 pm. Please phone 652-1353 if you plan to come or for more information. If you need help on a specific item, let Joyce know.





## Get well wishes were sent to:

### January

*Arlene Young* who had a back injury

*Carol Usa* who fell and broke her leg

### February

*Chuck Saftig* who had illness

*Kathy Woods* father who passed away



## WEB SITES

*This one comes from Mary Ann Cole*

There's a great website of Washington State records from state and local agencies.

They have birth, death, marriage and divorce records, military records, plats and surveys, etc. Images are available for many of the records and some have to be ordered by mail.

Website is: [www.digitalarchives.wa.gov/](http://www.digitalarchives.wa.gov/)



I was interested in learning some brief history (is there such a thing?) about England. I have ancestors that emigrated from England in 1855. I wondered why? What made them decide to give up their shelter of a warm and familiar home?

There are 3 volumes of books covering Britain's primitive beginnings to present day (2000) but if you are not into heavy reading, there are the 5 DVDs also available at the library. The 5 DVDs are presented by Simon Schama himself. I found them positively interesting and informative. Even if you aren't interested in Britain, it had huge influence around the world as many others countries.

Check our local library for: A HISTORY OF BRITAIN ---written by Simon Schama (2002)  
BBC Television . (Shama was born 1945- London)

Review by: Suzanne Dibble

### DID YOU KNOW?

Do not overlook the markings on the tombstones of your ancestors. They reveal many different things about our relatives. Don't forget to take a good picture so you can not only check the name & date but also the markings later. When trying to decipher the markings, read about the work of the individual carvers and also about life during the period it was carved. bear in mind, any symbol can have more than one meaning, for example... an anchor is traditionally a sign of hope, but if the deceased was a sailor, it would likely represent his profession, so always keep an open mind when doing your research.



The following is a list of symbols and their meanings, which most scholars agree upon

- **Anchor** -Hope, Seaman
- **Angels** -Rebirth, resurrection, protection, judgement, wisdom, mercy, divine love
- **Bird** -Eternal life, winged soul, spirituality
- **Chain with three links** -Trinity, faith
- **Fish** -Christian symbol of plenty
- **Frog** -Worldly pleasure, sin
- **Lamb** -Innocence, sometimes used on a child's grave
- **Lamp** -Immortality, knowledge of God
- **Lily** -Purity
- **Lion** -Courage, strength, the Resurrection
- **Hand pointing upward** -Reward of the righteous; confirmation of life after death
- **Hands folded** -Devotion, prayer
- **Handshakes** -Farewell to earthly existence
- **Ivy** -Fidelity, attachment, undying affection
- **Poppies** -Eternal sleep, military service
- **Rope Circle** -Eternity
- **Rose** -Victory, pride, triumphant love, purity
- **Snake with its tail in its mouth** -Symbolizes eternity
- **Tree Trunk, Leaning** -Short interrupted life, mourning
- **Urn** -Immortality, death of the body and its return to dust
- **Wreath on Skull** -Victory of death over life



## OFFICERS

### Elected Officers

President..... Joyce March  
 Vice President..... Gary Sorensen  
 Treasurer..... Don Kueny  
 Secretary..... Mary Ann Cole

### Appointed Officers

Activities..... Tom & Judy Nielsen  
 Activities Assistant.....Kathy Woods  
 Corresponding Secretary.....Judy Uelmen  
 Digital Equipment..... Don Kueny  
 Education..... Open  
 Historian..... Jan Mico  
 Hospitality..... Sharon Worm  
 Newsletter Editor..... Trisha McMaster  
 Publicity..... Judy Reynolds  
 Refreshment... .. Maureen Kueny  
 Sunshine..... Claudia Schiller  
 Surname Book.....Judy Uelmen  
 Webmaster..... Jeff Huff

Joyce March  
 262-551-0102  
[march.joyce@gmail.com](mailto:march.joyce@gmail.com)  
[www.kengensoc.com](http://www.kengensoc.com)

# **MEMBERS ONLY PAGES**

## **Christmas Party Recipes**



### **Red Cabbage with Apples**

1-2 ½ Pounds of Red Cabbage, shredded  
 ¾ Cup Boiling Water  
 3 Large Cooking apples, sliced  
 3 tablespoons Butter or Margarine, melted  
 ¼ Cup Vinegar

1 ½ Teaspoons All-purpose Flour  
 ¼ Cup Packed Brown Sugar  
 2 Teaspoons Salt  
 2 Teaspoons Salt  
 Dash of Pepper

Place cabbage in large saucepan; add boiling water. Cover and simmer for 110 minuets. Add apples; cook 10 minuets more or until tender. Add remaining ingredients and heat through.

**YIELD:** 6 servings

### **Frikadeller**

Claudia Schiller

1 Pound Pork  
 1 Pound Veal  
 ¼ Cup Flour  
 4 Whole Eggs  
 ½ Cup Cream

1 Cup Milk  
 2 Teaspoons Salt  
 1 Teaspoon White Pepper  
 ½ Cup Chopped Onions plus  
 2 Tablespoons Butter

Grind meat. Using an electric mixer beat on low speed after adding salt & pepper. Add flour and mix. Add eggs one at a time. Add cream & milk, a little at a time. Add onions which have been simmered in butter for five minutes. Mix is thin. Brown in skillet. Then place in oven.

**Bake;** 450 degrees for 10 minuets

**YIELD:** 20 Frikadeller

This recipe is said to be the one used by the Danish Royal Family

### **Corn Bread**

Joyce March

2 pkgs. (8 ½ oz. each) Corn Muffin Mix  
 1 Cup Canned Creamed Corn  
 1 Cup Kernel Corn, drained

1 Stick Butter, melted and slightly cooled.  
 8 oz. Sour Cream  
 3 Eggs beaten

Mix all ingredients in large bowl in the order given. Pour into greased 9 x 13 glass cake pan. Place on center oven rack and bake at 350F for 35 minutes

## Spinach Beoreg with Phyllo Dough

Maria Sorensen

1 lb. Phyllo dough	1 lb. Brick cheese
3 Pkgs. Frozen chopped spinach, thawed and drained	¼ cup Parsley, chopped
1 Medium onion	½ lb. Butter
3 Eggs	Salt and pepper to taste

Sauté onions; add spinach. Cool and combine with eggs, cheese and seasonings.

Layer 10 sheets phyllo dough, butter between each sheet. Pour spinach over Phyllo. Repeat to fill pan.

End with layer of 10 sheets phyllo dough. 13 X 9 Pan

Before baking, cut halfway through to create squares.

**Bake** 350 degrees until brown (30-40- minute).

This dish may be prepared ahead of time and frozen before baked.

## German Apple Cake

Claudia Schiller

2 Eggs	1 Teaspoon baking Soda
1 Cup Vegetable Oil	½ Teaspoon Salt
1 Teaspoon Vanilla Extract	1 Tablespoon Ground Cinnamon
2 Cups Sugar	4 Cups Finely Chopped Peeled Apples
2 Cups All-purpose Flour	1 Cup Chopped Walnuts

In a large bowl, beat eggs, oil and vanilla; gradually beat in sugar until mixture is thick and creamy. Sift Flour, baking soda, salt and cinnamon into medium-size bowl. Add Dry ingredients to creamed mixture, stirring until well blended. Fold in apples and walnuts. Spoon into a greased 13" X 9" pan.

**Bake;** in preheated 350 degrees oven about 45 minutes or until cake has started to pull away from sides of pan and wooden pick comes out clean. Remove from oven and cool on wire rack. Serve slightly warm or cool

**YIELD:** 1 (13" X 9") Cake pan