The Eagle Has Landed
by Bob Blazich, MTHS President

There has been a lot of talk in recent years about the return of the bald eagle to the Mequon-Thiensville area. Earlier this year as I was crossing the Mequon Road bridge over the Milwaukee River, a beautiful bald eagle flew over my head while it was gliding south on a fishing trip over the river.

But many of you have undoubtedly noticed that there is a new eagle in town. This magnificent bird is a 50-pound sculpture created from sheet bronze and perched atop the beautifully restored Cheel restaurant opposite the old firehouse in the middle of Thiensville. The Cheel, meaning eagle in Nepalese, serves authentic Nepali small plates along with American fare with a “Kathmandu-kick.”

The bronze eagle is the creation of Thiensville resident Allen Caucutt, a member of our historical society and a former board member. Allen, who has been an artist and art educator for over 60 years, has over 1500 pieces of art on display throughout the world. This eagle is his first publicly displayed piece in Thiensville.

“The eagle was made in the true sense of the renaissance art factories”, Caucutt said. He collaborated with three other talented artists for four

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MT Historical Society
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Join Us

Join today. It’s easy. Memberships also make great gifts!

Annual Membership:
Individual ..................................$15
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Tax deductible 501(c)(3) donations are appreciated.

Send your check to: MTHS, 6100 W. Mequon Road,
Mequon, WI 53092. Membership form located on page 7 of this newsletter.

1860’s Town of Mequon
Interesting Facts
Contributed by Mary Sayner, Vice President

A survey of the number of dogs in the Town of Mequon was taken in July of 1865. The results showed there were 330 male dogs and only 6 females.

On November 17, 1866, the Town of Mequon Assessor was allowed (paid) $9.60 for listing the dogs in the Town.

The August 1, 1865 Census established that the population of the Town of Mequon on that date was 1661 males and 1609 females.

The Civil War draft had an impact on the Town of Mequon. During 1864-65, $11,652 was paid to young men who “volunteered” to fill the county’s draft quota for those two years. In 1864, a $17,999.58 Bounty Tax was raised and paid to 94 surrogates from outside the Town of Mequon who agreed to serve in the place of local young men. In 1865, another $7,200 in Bounty Tax was raised and 36 more young men were paid to serve as surrogate soldiers for Town of Mequon residents.

When the Town of Mequon needed money beyond what was budgeted, private citizens loaned money directly to the Town at a rate of 7% interest.

And a final interesting fact from the Town of Mequon in the 1860’s … Citizens living in the Donges Bay area of the Milwaukee River twice petitioned to have a permanent bridge built over the river. The first request was voted down at a Special Meeting. The second request was approved but later voted down when taxes needed to be raised to build the bridge.

Save the Date
The Mequon-Thiensville Historical Society
Annual Meeting and presentation
November 1st, 1:30 p.m. to 3:00 p.m. at Mequon City Hall

Presenters Jesse and Barkha Daily will discuss the history and restoration of their building in Thiensville. Additional guests, Nina Look and Fred Derr, will talk about Mequon’s historic Jonathan Clark House.
Volunteering at MTHS
Contributed by Mary Sayner, Vice President

The pace of volunteering slowed over the summer months as people were busy with family events, travel and just enjoying life. Now that fall is upon us, our dedicated volunteers are coming back to resume their tasks, and new ones are on the horizon. MTHS always welcomes members, interested citizens, and students to help preserve the history of our area for present and future researchers.

On September 12th, The Isham Day House was open during the Taste of Mequon event. Volunteers John and Helen Ward, and MTHS Board members, greeted guests and answered questions regarding the history of the house. We met many community members who had never been in the house, and who were interested in its history. Many artifacts on display at the house were either on loan or from the Society’s collection. Thank you to all who toured the house, and to those who volunteered for this year’s event.

The society also had a presence at the Thiensville Farmer’s Market held at Thiensville Park. Board members Bob Blazich and Amanda and Bonnie Heintskill manned an information booth at the event once a month.

Beginning in September, Danielle Schneeberg will work volunteer hours as well as teach at UWM and take classes. She finds that clipping newspapers dating back to 2000 helps her understand the issues Mequon-Thiensville is facing today.

Fay Walker is scheduled to continue the organization of all things concerning Homestead, and all other educational institutions in the area. Ruth is now indexing the extensive collection of information pertaining to Don Miller, long time Post Master of the Mequon-Thiensville area.

Donna L. Eigel enjoys clipping current newspapers and filing, and I, Mary Sayner, find indexing the minutes of the Town of Mequon Supervisors intriguing. For example, school District 10 was established in November of 1850 when the Town of Mequon was part of Wasington County. Through the 1860’s, money was awarded to the district based on the number of students in the district. However, school district maps available to us do not show an outline of School District #10. All other districts are included.

Ray Heintskill helped with the cleaning and displays for the Isham Day House in preparation for the Taste of Mequon, as well as with other behind the scene jobs. When not volunteering at events, Bonnie is also indexing the MTHS collection of pictures and negatives, and insuring that they are properly stored in acid-free boxes. Bonnie is creative and always has a way of solving problems.

Bev Silldorff answers MTHS telephone calls and email requests, and assists people doing research on family, business, education, political or other topics. Bev also guides the society’s preservation effort.

Bob Blazich is a steady worker and leader making calls, talking with M-T officials, businessmen, and citizens doing all possible things to make the MTHS a viable and relevant organization in the community. Bob always has a suggestion, knowledge or a contact to help MTHS continue to grow and move forward.

Are you interested in our local history? Join us on a Thursday afternoon. There is always a story to be told, or one to uncover.

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Much has changed since the last newsletter was issued.

The Society is in the process of documenting the changes to the village and city via photographs. An extensive number of photographs were taken of the City of Mequon DPW works buildings on West Mequon Road before redevelopment begins. Any photographs you have of the Mequon-Thiensville area, past or present, are a welcome addition to the Society’s collection. Please give us a call if you have something you would like to donate.

As mentioned in Bob Blazich’s article earlier in this issue, the Cheel Restaurant on the corner of Main Street and Buntrock Road, Thiensville, saw the raising of the hand-sculpted bronze eagle and turret on Wednesday, August 12. The turret, a replica of the original turret on the Queen Anne Victorian home includes a bronze eagle sculpted by local artist and MTHS member Allen Caucutt. The street was closed off by the restaurant as it was an all-day affair to raise the turret securely in place. Then, in the afternoon, the 50 pound bronze eagle was raised. Allen, Tom, Jesse and Barkha Daily will be presenters at this year’s MTHS annual meeting. They will discuss the history and restoration of their restaurant building, Cheel.

The MTHS Annual meeting will be held on Sunday, November 1 at the Mequon City Hall Chambers, 11333 N. Cedarburg Road, Mequon. A short business meeting starts at 1:30p.m., and the presentation by Jesse and Barkha Daily will be from 2:00 - 3:00 p.m.
Imagine an ancient Babylonian cooking in the heat of the desert long before refrigeration. He or she was trying to figure out how to keep a mixture of meat, fat and blood stuck together. Imagine the elation when the cook added spices and encased the mixture in the intestine of a sheep!

The sausage was one of the world’s earliest processed foods. By the year 228 AD, sausages were popular in the Roman Empire. As sausages made their way into northern Europe, their ingredients changed with the tastes of the various people eating them. The frankfurter is believed to have originated in Frankfurt, Germany and the wiener in Vienna (Wien), Austria. This was probably where the bun was added making sausages one of the first convenience foods. By the 1800’s, European butchers brought them to North America.

In 1871, Charles Feltman began selling sausages in buns on Coney Island. He sold more than 3600 the first year. Twenty years later, sausages were popular at baseball games. Some hot dog historians believe the name “hot dog” was coined at Yale University about that time. Others claim the name began as a joke among Germans comparing the long cylindrical food to the long cylindrical dachshound.

The dogs have come a long way since their days in the deserts of the Middle East. According to the National Hot Dog and Sausage Council, Americans alone consumed more than 20 billion in 2001 (that over 20,000,000,000!!) or more than 75 for each man, woman and child in the country.

Pass The Mustard Please The tiny mustard seed has a grand legacy. The popular hot dog topping is among its least glamorous use. Throughout the ages, mustard seed has been used not only as a condiment, but as a medicine and as a religious offering.

Babylonians, Greeks and Romans cultivated wild mustard plants to produce several different varieties of seed. Yellow mustard seeds and brown mustard seeds were prepared into mustard by grinding the seed into a paste and mixing the paste with water, wine, vinegar or some combination of them.

The name “mustard” is derived from the Latin mustum or unfermented wine with which mustard seed was usually mixed. Throughout history, mustard has been thought to be of great medicinal value aimed to make housewives less lazy! Many claimed that mustard was an effective digestive aid at a time when spices were often used to mask the flavor of spoiled meat.

As a food, mustard was often used as a glaze or seasoning. The Swedish used mustard glazed ham as part of a sacrifice to Frey, the goddess of love. The Italians served mustard di frutta, a spicy sauce with chunks of fruit. Had you wanted mustard in the early 17th century, you would have had to visit “the peddler of hellish sauces” – a street vendor who handled mustard and other potent concoctions.

The city of Dijon, Burgandy, France eventually laid claim to the title “Mustard Capital of the World”. Dijon was known to have been a producer of great mustards, but its preminence in the mustard world was secured in 1777 when Marice Grey, who later teamed up with financier Antoine Poupon, and created a creamy and smooth mustard made of brown mustard seeds prepared with white wine.

Today India is the world’s largest mustard seed producer followed by Canada. Mustard seeds are used in the making of mayonnaise, salad dressing, oils and sauces and as binding agents in processed meats.

Mustard did not meet its friend the hot dog until the legendary 1904 World’s Fair in St. Louis when the R.T. French company introduced French’s Cream Salad Mustard. This was the predecessor of the popular mild yellow mustard most common in North American households today.
Recent Acquisitions at the Don Silldorff Archive
Contributed by Archivist Bev Silldorff (262-242-3290 or 262-242-3107)

The Mequon Thiensville Historical Society thrives on the generosity of donors and local organizations. Below is a list of recent acquisitions.

Ruth Renz:
• Mahogany oval drop leaf dining room table dated to about 1905.

Barney Apthorp:
• 1970 Map of Milwaukee.

Kenneth Krueger:
• 1987 Hwy 57 Thiensville pictures of the Colonial State Bank sign.
• Image of Thiensville north towards Cedarburg including Kohl’s grocery store sign and another image of Cedarburg Rd. looking north at Heidel Rd.
• Image of the strip mall on east side of Cedarburg road including Holiday Liquor, Kohl’s grocery store and Walgreen’s Drug Store. (See image #1)

Mr. and Mrs. Wills:
• Collection of family photos. (See images #2 and #3)
• Image of a thermometer that was originally from the Memmler Hotel on the west side of Green Bay Road in Thiensville, just north of the curve. (See image #4)

Jean Walsh:
• Picture of St. James Church, the 4th church on the site.
• Newspaper articles on the blizzard of 1978 and ice ice storm of 1976.

John Capelle:
• History of St. John’s United Church of Christ (Washington County).
• Beginning of Capelle family genealogy including the Zaun and Klug families.

Bernadine Szepinski:
• Large collection of images of the Wendt/Klumb/Pinkert families.
months to produce the finished sculpture. Each contributed their individual talents to bring Caucutt’s design to life.

Before the eagle could assume its lofty perch overlooking the village from atop the Cheel, the tower, which had been absent from the building for over 50 years, had to be reconstructed. Jesse and Barkha Daily, the owners and loving restorers of the 1890’s Cheel building, worked with local craftsman Bill Conley to reconstruct the tower and reinforce the building to support the 1000 pound structure.

Jesse Daily said, “As far as I know, there are not any other Queen Anne towers on buildings in the area. I believe that last one around was on Mequon Road and Cedarburg Road.” He was referring to Pop Mulvaney’s Tavern that I remember from back in the 50’s. That building was torn down to make room for a Shell station that was later replaced by the Town Center Mobil station followed by the Town Center complex currently in progress.

Jesse and Barkha Daily will be our featured speakers at the MT Historical Society’s Annual Meeting. Their presentation will be at 2 PM on Sunday, November 1st, in the City of Mequon council chambers. The Dailys will talk about the history of their 120-year old building and the difficult process of keeping it from facing the wrecking ball to its present restored condition. The presentation will be preceded by a short MTHS business meeting at 1:30 that afternoon.
This 50 pound bronze eagle, now perched at the top of Chedel Restaurant in Thiensville, is the creation of Thiensville resident Allen Caucutt.

Photo by Bonnie Heintskill.