

AMANA CHURCH SOCIETY NEWS

The Early Service will be in the Middle Church Sunday, March 16, 2025 starting 8:30 A.M. with Sw. Andrea Haldy presiding.

Opening Hymn: "Ich sing' von meines Gottes Treu" No. 484 vs. 1, 2, 5, 6 Seite 479

Testimony: Excerpts: Johann Friedrich Rock, Schwarzenau, Aug. 1, 1723

Scripture: Colossians 3:1-17
Psalm 51

Closing Hymn: "Ich sing' von meines Gottes Treu" No. 484 vs. 7-10 Seite 479

The Late Service will start at 10:00 A.M. with the following hymns:

Opening Hymn: "Of God's Great Love I Sing Today" No. 56 vs. 1-6

Closing Hymn: "Of God's Great Love I Sing Today" No. 56 vs. 7-11

The Wednesday Evening Prayer Service (Nachtgebet) begins at 7:00 P.M. in Middle.

Visitors are welcome to join us in worship at all Amana Church Services. Childcare is available during Sunday's 10:00 A.M. Service.

Links to services online may be found at:
<https://amanachurch.com/category/podcast/>

AMANA SOCIETY, INC. BOARD OF DIRECTORS ELECTION

The Amana Society is pleased to announce that Howard Hagen, Mike Schanz, Stuart Geiger, and Kurt Reihmann will be on the ballot for the 2025 Amana Society, Inc. Board of Director's election. The election will be held on Monday May 19th, 2025, and absentee ballots will be mailed to each shareholder in mid-April.

FEATHERS IN THE WIND

Coming from a tourist attraction was wonderful. You could show your friends all over and never seem to have a dull moment. That is until your friends started bringing their friends and expected you to do the tour again and again.

At first it did not bother me much, but when they kept asking me to do it, always saying that they would buy lunch, it got old fast.

Oh, it is not that I will not give a tour more than once to a group, but please give me a break between times and do not think that a lunch will do as compensation. I love the restaurants around here, but when you are giving a tour you are always being asked questions while you are trying to eat. You never get to finish your meal. I think that those of us who have done tours would prefer a gift card instead.

Well, years have gone by and many of these people have seen or explore what they wanted to here in the Amanas. I can still show people around and have fun doing it on a limited basis, but the multi-tours are over with and now showing someone the museum or shops is about as far as any of the people of my generation want to go.

BSH

PUBLIC NOTICE

PUBLIC NOTICE IS HEREBY GIVEN THAT THE HOMESTEAD SANITARY DISTRICT WASTEWATER TREATMENT IMPROVEMENTS/UV DISINFECTION PROJECT IS ELIGIBLE FOR A CATEGORICAL EXCLUSION FROM NEPA REVIEW. THIS PROJECT IS BEING FUNDED IN PART OR WHOLE BY SRF FUNDING.

The proposed project was reviewed by the Iowa Department of Natural Resources (DNR) for eligibility for a categorical exclusion from NEPA review specified in the 40 CFR (Code of Federal Regulations) Part 6.204. The project meets all criteria described in the above reference, and it was determined that this project is eligible for a categorical exclusion. Consequently, a preliminary decision has been made that a Finding of No Significant Impact (FNSI) will not be prepared.

This action is taken on the basis of a careful review of supporting information that is on file at the DNR's Des Moines, Iowa office. The Categorical Exclusion documentation for this project is available online at <https://www.iowasrf.com/environmental-review/>. The DNR will not take any administrative action on the project for at least thirty (30) calendar days from the publication of this Notice. Persons disagreeing with the above environmental decision may submit comments to SRF-PC@dnr.iowa.gov during this period. For further information, please contact Rebecca Flynn Kettman at rebecca.flynnkettman@dnr.iowa.gov or 515-204-5672.

AMANA NEWS AND NOTES

Amana Church Rededication Worship March 23

Sunday, March 23 at 10 a.m. is the Amana Church re-dedication worship service to be led by Elder Elly Hoehnle following almost 7 months of restoration/construction work at the church. Everyone is welcome.

Visitors will notice that the major work is nearly complete at the Amana Church as the Restore Renew project involving both the Amana Church and Middle Amana Kinderschule winds down.

The project was supported by volunteer contributions of time, donations and a grant from the National Fund for Sacred Places, a program of Partners for Sacred Places in collaboration with the National Trust for Historic Preservation.

The project's goal has been to convert the Kinderschule into the Amana Colonies Food Pantry and to restore and repair the Amana Church in Amana replacing the handicapped ramp and doing much needed maintenance work to the exterior entryways, fire escapes, windows and siding.

This spring Amana Church volunteers will be landscaping, painting, making interior plaster repairs and completing other small jobs in and around the church and the new Food Pantry site.

Amana Church Symposium Sunday

At 2 p.m. Sunday, March 16 join historians Lanny Haldy and Peter Hoehnle for the first of two Sunday talks at the Amana Church in Amana.

Lothar Beyer will give a short introduction to his Amana buildings photo project on Sunday as well.

Peter Hoehnle will present a talk titled, "Marking Space and Place: The Eben-Ezer and Amana Maps of Wilhelm Noe and Fritz Jeck." His presentation will include photos of these maps as well as discussion of their importance and impact to the settlements in America.

Lanny Haldy will be discussing the place of oaths and oath taking in the Inspirationist ethos. The talk is titled, "Let Your Yes be Yes: Oaths and Conscience in the Community of True Inspiration." The swearing of oaths became an issue for Inspirationists in Germany and Switzerland and had to be navigated here in America as well.

Coffee and cookies will be served. The event is free and open to the public.

The second set of talks will be Sunday, March 23, also at the Amana Church.

Largest Cast Ever for New CCA Musical

The Clear Creek Amana High School drama and vocal music departments will pull out all the stops putting 59 CCA kids on stage to present "Newsies" the Broadway musical, April 24 - 26 at the CCA High School Performing Arts Center in Tiffin.

Tickets go on sale March 26 via the CCA gobound.com ticket sales site.

The musical by Alan Menken and Jack Feldman based on a book by Harvey Fierstein is about the paper boy strike of 1899 and is a rollicking good time with wonderful tunes and lots of action. The fate of the hard working newsboys and a love story that will win hearts is the focus.

Featuring a cast of 59 very talented Clear Creek Amana students this will be a spring musical to remember. Actors are in rehearsal now. Don't miss buying your seats.

Shows April 24, 25 and 26 will be at 7 p.m. with a matinee on April 26 too. Presented by special arrangement with MTI.

Directors: Tracy William and Tom Milligan. Choreography by Fawn Boston-Halter and staging by Deb Kennedy.

Kitchen Houses in Communal Amana

Much has been written, mostly by me, about Amana kitchen houses but in the spirit of our recent Bulletin stories, I thought I would share a few interesting facts about them.

- There were 55 kitchens in the seven villages if you include the hotels in South Amana, Amana and Homestead. By 1900 that number had declined to 50 as the population declined. A kitchen house in West Amana and one in High Amana were closed by then, while members did not dine daily at the Upper South Amana nor the lower South Amana or

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AMANA FIRE DISTRICT MEETING NOTICE
The monthly public meeting of the Amana Fire District will be held Wednesday, March 19, 2025, at 7:00 pm in the Middle Amana fire station.

AMANA COMMUNITY LIBRARY HOURS
Mon., March 17; 9:00-3:00
Wed., March 19; Closed
Tues., Thurs., & Fri., March 18, 20, 21; 9:00-6:00
Sat., March 22; 9:00-noon

NOTICE OF PUBLIC HEARING --- PROPOSED BUDGET

Fiscal Year July 1, 2025 - June 30, 2026

Name of District: **MIDDLE SANITARY SEWER**

The Board of Trustees of the above named district will conduct a public hearing on the proposed fiscal year **Meeting Date: 3/25/2025 Meeting Time: 06:00 PM Meeting Location: Middle Amana Sanitary District Office**
At the public hearing, any resident or tax payer may present their objections to, or arguments in favor of any part of the proposed budget. This notice represents a summary of the supporting detail of receipts and expenditures on file with the Clerk.

Contact Name: **Tony Berger** Contact Telephone Number: **(319) 361-8459**

Fund	FYE 6-30-2024 Actual Expenditures	FYE 6-30-2025 Re-estimated Expenditures	FYE 6-30-2026 Proposed Expenditures	Estimated Ending Fund Balance June 30, 2026	Estimated July 1, 2024 Beg. Balance & All Other Receipts	Estimated Amount to Be Raised By Taxation
1. General	9,349	4,992	7,392	80,150	80,452	7,090
2. Debt Service	0	0	0	0	0	0
3. TOTAL	9,349	4,992	7,392	80,150	80,452	7,090

Proposed taxation rate per \$1,000 valuation \$ 0.22000

AMANA AREA FELLOWSHIP
Church Services
SUNDAYS 9:00 AM
All Are Welcome
Amana Performing Arts Center
www.amanaareafellowship.org

Rosemarie Geiger will celebrate a milestone birthday on March 23!!!
Help make her day special by sending a greeting to:
Rosemarie Geiger
c/o Colonial Manor of Amana
3207 220th Trail, Amana, IA 52203

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Amana Hotels. Each kitchen served between 15 and 40 members.

- Each Kitchen "Baas" was chosen by the village council of Elders and it was perfectly ok to say, "No" if you did not want the job. It came with a large apartment in the kitchen. The Baas had to manage a staff of four to 5 women cooks and the obligation to provide 3 meals plus snacks to her diners. They did wield quite a bit of power in Amana as they were in charge of one-half of the available work force and they were the keepers of the cupboard, so to speak. Yes, it was considered a good job.

- Each kitchen maintained between 250-400 chickens. To give you a feel for this, imagine Middle Amana with its 10 kitchens having some 3,500 chickens about. If a Baas was not a "chicken person" so to speak she could enlist a family member to take on the henhouse. This was the case when Elizabeth Schoenfelder took on the chickens when her mother became head cook. Her mother disliked chickens so asked Elizabeth to manage them. She was about 12 years old at the time and loved her job. Once when a wagon ran over the foot of her favorite rooster, she carried it up the street to Dr. Noe's office and the good doctor had to put it in a splint. Yes, it did recover.

Eggs were consumed in quantity daily and chicken was made into soup. Creamed or roast chicken was served once a year. Roast chicken was served after the pullets were culled and creamed chicken was served on Christmas Eve. Eggs were produced in such quantities that the excess was sent by wagon to Homestead for shipment to grocery stores in Cedar Rapids and Iowa City. All eggs sold were credited to each kitchen house's account and their expenses for coffee and spices were "credited" against their sales. Sauerkraut and sour dill beans were also made and sold by the kitchens. The kitchen were not "for profit" but if they could make a little money from the excess production that was considered a good thing.

- Ice, bread and coffee cake, meat, cereal and flour was delivered to each kitchen. Every week the kitchen sent someone to the village store to pick up rennet for cheesemaking, coffee, tea, sugar, spices and molasses as needed. They made their own yeast for baking using a starter from the village bakery if need be.

- Fresh meat was served in the fall, winter and spring. Pigs or steers were butchered and consumed that day or within a day or two. Fresh meat could be kept cool for a couple of days in a cooling vat of spring water in the kitchen house cellar. During the heat of summer, they ate salt cured, smoked meats and bacon.

- A fresh pot of coffee was made two or three times a week. Yes, you read that right. What they did was fill the coffee pots with a couple cups of ground coffee each, add boiling water, allow it to brew, then strain it as they poured it into the coffee pitcher. The next meal they added more coffee and more water. They drank a lot of coffee so pot after pot was made and when it was too bitter and strong they knew they had to start over. According

records most of the kitchen were using 10 pounds or more of coffee beans each week. They also served a lot of tea. Kids drank weak tea or warm milk.

- Breakfast was served at 6 a.m. Dinner at 11:30 and Supper at 6 p.m. or 6:30 in summer.

- The kitchens made their own jams, jellies, preserves, apple butter and cheese. These were served on bread at most meals and for "Kaffeezeit." Once each morning and each after all workers and all schoolchildren took a 30 minute coffee break to drink coffee and eat bread with apple butter, cheese or jam. Some adult men had wine or beer instead of coffee, especially during outdoor, vigorous work days in the field.

- When a visitor from "outside" came to grind his flour, bring pigs to butcher, shop at the store or sell stuff to the community, he could dine at a village kitchen houses. The general store manager had "tickets" to the kitchen houses which allowed the visitors to dine there for a few coins. It was up to 25 cents by 1932. This was rotated between the village kitchens so that no one kitchen fed all the visitors. They ate the same meal that was being served the villagers. This practice raised the expectation of good food in Amana and greatly contributed to Amana's reputation as a place to visit. By 1932 visitors were driving to Amana simply to dine.

- The hotels provided "bed and board" to visitors. The Amana, Homestead and South Amana Hotels were located near the railroad depot. Summers were busy times at these hotels and by the 1900s it was common for a few families or single people to book a two week, three week or even summer-long stay to escape city heat, congestion and poor air quality. Getting out to the countryside was considered a healthful rest cure. Sometimes these visitors were disruptive which was certainly the case in South Amana in the 1920s, but that's another story for another time.

WANT TO BUY

-Reloading Equipment -Bullets and Brass
-Presses and Dies -Shooting Sports Items
-Large and Small Estates -Supplies and Ammo
-Muzzleloaders and Firearms: Vintage & Modern
Will also do Appraisals & Consignment Sales
Call, Text or Email JOEL VZ (319) 530-1234
jvanzante@southslope.net

FOR RENT

West Amana. 1 Bedroom apartment, Stove/Refridge furnished. References, lease required. 319-573-5265

HELP WANTED

Amana Arts Guild is seeking a new Executive Director. Approximately 20 hours/week, \$15-\$20 an hour. Please find our posting on amanaartsguild.com to learn more and apply.

The *Amana Society Bulletin* is published by the Amana Print Shop for the **Amana Society Inc.** and distributed free as a public service to the Amana Community.
On-line at: amanacoloniestoday.com

OBITUARY

Renate K. Carlson died peacefully on Monday, February 24, 2025 surrounded by family while in the tender care of Our Lady of Peace in St. Paul, MN.

Renate was born on August 16, 1955 in Cedar Rapids, IA. She was daughter of Dieter and Frieda (Neumann) Konitzer. Renate was a 1973 graduate of Amana High School, a graduate of St. Luke's School of Nursing and obtained her bachelor's degree from Mankato State University. She grew up in Middle Amana, IA moving to Mankato, MN upon marriage to John Carlson in 1978.

Her professional career was devoted to nursing at Saint Luke's Hospital in Cedar Rapids, Immanuel-St. Joseph's Hospital in Mankato and United Hospital in St. Paul specializing in the O.R. Upon retirement, Renate served the role of her parents' caretaker in Amana for several years until their passing. A final move to Crystal, MN was made in order to be able to enjoy time with her daughter's family and especially her grandchildren whom she cherished. She also dedicated her time to Safe Haven of Iowa County, providing foster care of kittens and assisting in surgical procedures of cats and dogs, utilizing her nursing skills from the operating room.

One of her passions was gardening. You could find her outdoors all day during the growing season tending to vegetables and flowers especially.

Winter would find her keeping the bird feeders filled. Renate was a mini-philanthropist supporting organizations such as The Nature Conservancy, The Ocean Conservancy, The National Park Foundation, The Audubon, Special Olympics, Doctors Without Borders. Her love for nature and social initiatives transcended her monetary contributions. Renate was a very giving person always concerned for the welfare of others and caretaker whenever the opportunity arose.

Renate is survived by her son Tony Carlson (Sarah Cathey) and grandchild, Naomi Carlson, of Winthrop, WA, and Andrea Stinley (Matthew) and grandchildren Theodore John and Linnea Lorraine, of Minneapolis, MN. Also surviving are brother Dieter Konitzer Jr. of Walcott, IA, sister Rosemarie Carroll of Middle Amana, IA, niece Attalissa (Matthew) Ignoffo and family of South Elgin, IL and nephew Joshua Carroll MD of San Francisco, CA.

She was preceded in death by her parents, Dieter & Frieda Konitzer, husband John M. Carlson, and son Michael John Carlson.

A memorial service will be held at a future date yet to be determined.

Memorials in honor of Renate may be given to Safe Haven of Iowa County, Iowa or Our Lady of Peace Hospice, St. Paul, MN.

Are you in need of receiving free produce this growing season?
Call or text Erin @ 319-270-0794



Brau Haus Daily Plate Specials

- Monday-** Mother-In-Law's Meatloaf
- Tuesday-** Tacos*
- Wednesday-** Jagerschnitzel
- Thursday-** Bangers & Mash
- Friday** Oven-baked Steak

Entree served with mashed potatoes & gravy and vegetable of the day unless otherwise noted [*]
No Substitutions

**Also...Join us for Prime Rib every Thursday a 12 oz cut of Prime Rib with your choice of Potato and salad.
Starting at 5 pm, while it lasts. No substitutions**

For Rent; The Homestead Welfare Club

4215 V St Homestead offers an exceptional 1100 square foot setting in our historic 1860 home for family reunions, social gatherings, or business meetings. It includes a mini kitchen, tables and chairs for 80+ persons plus a 1/2 acre private, beautifully shaded back yard perfect for outdoor activities. It includes picnic tables and small shelter. The cost is \$75 per day. An additional 500 square foot full-service kitchen is available for an additional \$25.
Call 319-622-3620 for details & scheduling