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Sherry Jarose, Nickerson
Bill Wagner, Hooper
Nona Wiese, Scribner
Joyce Uehling, Uehling
Russ Uehling, Uehling

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Jeff Kappeler, director
Pam Pettitt, office manager
Joyce Winfield, newsletter ed.

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**WWII Heroes Are Friends**

Observing birthdays is always a time to celebrate. (Front left): Wes Howe celebrated his 100th birthday on Jan. 20. Wes owned Fremont Body and Frame at 2nd & D in Fremont from 1965-1997.

(Front right): Bob Kroenke celebrated his 95th birthday on May 15. Bob taught industrial arts and driver’s education classes during a 35-year teaching career. He was at Fremont High School from 1956-73 and 1976-89.

(By left): Joyce Winfield wrote “Forever Heroes: A Collection of World War II Stories from Nebraska Veterans” that was published in 2017.

(by right): Dale Milligan will celebrate his 98th birthday on Aug. 30. He lived in Colorado and worked in sales from the late 1950s to 1987. After retirement, Dale moved to Fremont.

Jim Peterson celebrated his 99th birthday on March 9. He worked as office manager for the Fremont Department of Utilities for 34 years. He retired in 1985. Jim smiled when he said, “I’ve been retired longer than I worked.” Jim and Phyllis were married on Dec. 23, 1995.

by Jeff Kappeler

Recently, Joyce Winfield sent me the delightful photograph (upper left) taken on her May birthday. Her guests included three of the four remaining World War II veterans featured in her book “Forever Heroes: A Collection of World War II Stories from Nebraska Veterans.” Joyce interviewed 21 veterans for her book.

Veterans, continued on p. 2
Memorials & Gifts

In Memory of Paul Marsh
Jim & Patty Manhart

In Memory of Iris Doksansky
Cathy Driver

Veterans, continued from p. 1
The front page of the newsletter has featured the historical society board members so readers can get to know them better. I commandeered the space for this issue to feature Joyce, who has served as our newsletter editor since 2014. As a volunteer, I feel Joyce needs a bit of recognition also.

Both Joyce and I were journalism students of the late Marilyn Peterson when we attended Midland Lutheran College. Joyce, a native of Osceola, Nebraska, taught in Minnesota after earning her doctorate. Joyce and Doug returned to Fremont in 1997 when Joyce accepted a teaching position at Midland. Jesse, their toy poodle, is a family member.

by Joyce Winfield

‘Forever Heroes’ Update

In January 2016, I began interviewing the 21 World War II veterans for the year-long project that documented their stories. This book was one of the most challenging, emotional and satisfying things I have ever done.

When I was interviewing the veterans, all but one were in their 90s. I was solely focused on their military service years during WWII from 1941-45.

They were young men and women — some not even 20 years old — when they either enlisted or were drafted after the bombing of Pearl Harbor on Dec. 7, 1941. I met these veterans 70+ years later in 2016. It was after “Forever Heroes” was published that I realized how little I knew about them beyond the war years.

After publication of “Forever Heroes” and no book deadlines, Doug and I have continued to keep in touch with the veterans, whom I now refer to as “my veterans.” Their stories have changed from memories of World War II to much more normal things in life — spending time with family, having coffee with buddies, chatting with neighbors.

With all the joy that my veterans have brought to my life, there also has been sorrow: 17 of the 21 veterans have died. I cherish their memories and continue to look forward to making new memories with Wes, Jim, Dale and Bob.

All my veterans started as Forever Heroes and now they are Forever Friends. I urge everyone to always take time to thank veterans for their service.
What Is 10 Cents Worth of Yeast?

<table>
<thead>
<tr>
<th>WHITE DOUGH</th>
<th>Mrs. Lester Prochaska</th>
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</thead>
<tbody>
<tr>
<td>4 c. milk (scalded and cooled to lukewarm)</td>
<td>10¢ worth yeast</td>
</tr>
<tr>
<td>3/4 c. sugar</td>
<td>6 c. flour</td>
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<tr>
<td>2 T. salt</td>
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<tr>
<td>Combine ingredients and leave until mixture starts to bubble.</td>
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<td>Then add the following:</td>
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<tr>
<td>1 1/2 c. shortening</td>
<td>8 to 9 c. flour</td>
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<tr>
<td>5 eggs (beaten)</td>
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<tr>
<td>Mix until smooth. Let rise until double in bulk. Shape into desired way, either rolls, buns or kolaches. Let rise until very light. Bake in moderate oven for about 15 minutes. (Large recipe.)</td>
<td></td>
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</tbody>
</table>

Has anyone ever thumbed through a cookbook assembled by church women (and maybe men) who submitted their family-loved and time-tested recipes? And, there was a recipe with an instruction that was a little confusing?

Fremonters Janet and Doug Edwards had a question about a recipe for White Dough from the 1971 cookbook simply titled “Our Cook Book” from Sacred Heart Catholic Church, Morse Bluff, Nebraska.

Sacred Heart is a country church located in the area called Cedar Hill. The church was built in 1879. It remains the oldest Czech Catholic Church building in Nebraska with the original structure.

“Our Cook Book” belongs to Iva Kaiser, Janet’s sister. Iva would like to use the recipe if she would know how much is “10 cents worth yeast.”

Jeff Kappeler, May Museum director, was asked if he could explain 10 cents worth of yeast. His guess is that yeast could be purchased in bulk, but it’s unknown how much 10 cents was worth in 1971.

If you have a recipe that includes a not-very-specific instruction or ingredient, submit it for possible future publication in the newsletter. Be sure to provide a copy of the recipe and any background information about it.

Visitors Hear Stories during Annual Event
Cake, Toppers and More at Reception

“Wedding Bells: Customs and Attire Through the Decades” is the current exhibit at the Museum. This page in the Spring issue featured pictures of a wedding dress and wedding suit. The Summer issue included pictures of wedding china, glasses and silverware. This issue is focusing on the wedding reception.

(Below): This three-tier cake displayed in the kitchen was made from a picture found in an old cookbook. To keep the cake “fresh” for the duration of this exhibit, the layers are styrofoam and they are frosted with royal icing.

A tinsmith in the Amana Colonies made the cake tins and Jeff said they are probably at least 75 years old.

(Above right): These cake toppers represent a variety of eras. The tall one in back center dates from about 1968. Back left: This is from the late 1950s. Front left: Late 1940s. Front right: This is from 1926. The couple (about 1920) on the glass cake stand is made of bisque and the bride and groom are wearing a gown and suit handmade from crepe paper.

(Below): Reception items shown include a large rattan basket handcrafted about 1925. The roses are made from crepe paper. The napkins (from 1920s+) are hand decorated and also made from crepe paper. The punch cups (circa 1920) are hand blown with hand-applied handles. Bethlehem Star is the pattern. The sterling silver punch ladle was given as a wedding gift in 1903.