PENTWATER PRIDE



PAST*PRESENT*PROMISED!

SPRING 2020

ICE HARVESTING IN PENTWATER

By Amy Vander Zwart



Frank and Maynard Iteen and sons gathering ice on Pentwater Lake. The man on the left is using an ice saw to cut the ice while a horse drawn scraper cleans the snow and rough ice from the surface.

oday, during the winter months, ice is not much more than an annoying side effect of Michigan winters. That has not always been the case, however. Not that long ago, an iced covered lake meant dollar signs for many area farmers and fishermen.

A century ago, Michigan was one of the main sources of ice harvesting. People cherished the clear hard ice harvested from the beautiful Great Lakes area. In the winter, farmers would make money to feed their families by working on the ice fields that included rivers and ponds as well as lakes. The work took muscle and a good eye for the weather. Some years the calendar flipped to late February before the ice was thick enough to cut and support the weight of the horses, or trucks, needed to haul it away. A quick warm-up could spell disaster.

Using primitive ice tools, the workers would scrape snow from the field, measure ice thickness, and saw ice cakes or blocks of ice. The blocks, sometimes as much 300 pounds, would then be loaded onto horse drawn flatbed type wagons and sleds and moved off the ice field. The ice was stored in stick built icehouses along rivers and lakes until the summer months when it could be sold. The blocks were stacked inside the icehouse and packed with sawdust between the layers. Thanks to the logging industry, sawdust was plentiful and provided an excellent insulation. Some icehouses stored over 1,600 tons of ice. The work these men did each long day was dangerous and cold. Men were injured by the ice-hauling picks and huge metal tongs. Some invariably lost a finger to powered circular ice saws.

Horses pulling sleds sometimes met a tragic fate on thin ice. Modern Pentwater is not without its share of ice related injuries and deaths. Just a few years ago, a local angler fell through the ice on the lake. His calls for help caused some confusion because the dense fog concealed his location. A group of fishermen on the east end of the lake, near the yacht club could hear him but couldn't see him. He was finally located and rescued. Over the years, others were not so lucky.

Once a luxury, by 1900, ice became a common household and business commodity. The ice delivery man would weigh ice blocks and deliver them by horse drawn covered (*Continued on next page.*)

A LITTLE HISTORY

It was during the 19th century that ice harvested during winter months became widespread, keeping food fresher at home and especially for shipping. Artificial cold by use of chemicals was first demonstrated in 1756 but remained complex and sometimes dangerous and was limited until the 20th century.

By 1909 the average diet even in rural areas had undergone a change in consequence of the practical application of ice harvesting and refrigeration. After 1928 the wonder chemical Freon (Actually, not so wonderful as it was banned and replaced in 1987) allowed home refrigerators to displace the "icebox", helped manufacturing efficiency and increased human comfort during summer heat. Heating and cooling uses energy and increases carbon emission but improved technology will help decrease energy and reduce the amount of food grown and then thrown away worldwide.

This sidebar article is adapted from Discovery Magazine.

wagon to homes and businesses. Each order was carried into the home and placed into the top shelf of an icebox to keep food fresh. As time went on, technology like gas-powered cutting equipment and conveyor belts allowed workers to



The blocks of ice are thick, heavy, slippery and difficult to handle. Here, Frank and Maynard Iteen use pevys to guide the ice blocks from Pentwater Lake to a conveyor and on to a sled or wagon which they were careful not to overload!

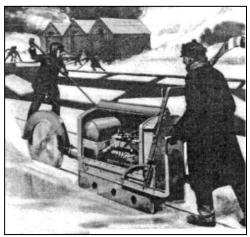
cut more ice each season. According to a Northport Tribune article from 1942, a commercial ice-cutting outfit owned by Germain Bussey put up more than 5 million pounds of ice that winter in northern Leelanau County. Each block was cut into slabs that weighed about 172 pounds each.

By the end of World War II, electric



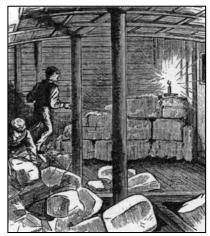
Ed Iteen and son George hauling ice in 1940 on a sled with their team of oxen.

refrigeration was becoming more widespread. The community icehouse era largely ended in the 1950's. Today, icehouses still stand, but are now housing such things as lawn mowers and paint cans.



Icing became more efficient with the use of powered ice saws.

Do you know where icehouses stood in Pentwater? Local lore has it that there were three important icehouses and that at least one is still standing. Bud Stenberg's on the far side of Pentwater Lake is long gone. Another stood near



An old engraving of 1877 depicts stacked blocks of ice on board a steamship to cool a cargo of fresh meat, fruits and vegatables.

the corner of Sixth (at the time First) and Hancock on the site of the current condominiums. The third is still standing on private property inside of the village. If you have information, photos, or artifacts about this important link to our heritage, please contact any board member.

PASTIES, TROLLS, YOOPERS, OH MY!

n 2014 Merriam-Webster announced that it was finally putting the word "Yooper" in the dictionary. A Yooper is someone from the UP, which is how people from Michigan refer to the Upper Peninsula.

The Upper Peninsula of Michigan is connected to the rest of the state by the longest suspension bridge in the western hemisphere. Due to its relative isolation, the UP has developed its own distinct culture and dialect. Don't be fooled by its isolation, however. Some people who have never been to the UP assume it's all a barren wasteland. They don't realize how much the UP has to offer which includes Universities, art, co-ops, wineries, microbreweries, theater, specialty foods, and a unique way of speaking.

English speakers started arriving in the UP around the 19th century. Speakers of Aishinaabemowin had already been here for 5,000 years by that time. By the 1600's French missionaries, French Canadians, and other Europeans had arrived. When copper was discovered in 1842, Finns, Swedes, Cornish speakers, Italians, Germans and Irish all started making their way to the UP. This combination of different speakers impacted how the unique Yooper dialect emerged which is a hybrid that you are not likely to hear anywhere else.

Because Yooper English, also known as Yoopanese, has such a variety of influences, it is difficult to describe. The Yooper accent has a tendency towards intonation that stresses the first syllable of each word, which is an influence of Finnish spoken by many immigrants in the late 19th and early 20th centuries. In some cases, the /w/ sometimes becomes /v/, replacement of certain sounds like /th/ for /d/ as in, then, becoming, "den", the word *about* is sometimes pronounced a-boat, replacing the -ing at the end of certain words with -een. (cook'n, walk'n), ending sentences in 'Eh", using towards instead of toward, and replacing words like, *"to the"*, to "gonna" as in "I'm gonna go".

If this description of Yoopanese sounds familiar to how you have heard trolls (a term Yooper's use to talk about Michiganders who live in the Lower Peninsula or, "under the bridge") speak, it is true that all Michiganders have their own unique accent.

Yooper's also have words unique only to their region. Here are some examples:

Holy wah! –Yooper version of holy cow, whoa, or duuuude.

Pank–To pat something down to make it more compact. "You'll want to pank down the snow real good."

Big Mac-The Mackinac Bridge

Sisu–A Finnish word for grim, hardy perseverance. "To make it through a winter up there, you've got to have sisu."

Chuke-A basic knit winter hat.

Choppers-Deer skin mittens with a wool insert.

Swampers–Rubber boots to be worn in muddy terrain.

Pasty-(pass-tee)- like a pot pie but with less crust and filled with meats, potatoes, veggies and seasonings.

Yoopers are known to be friendly and welcoming to all visitors so be sure to brush up on your Yoopanese and head over the Big Mac to enjoy a pasty or two!

Information for this article was taken from a variety of online sources. If you would like to learn more about the Yooper dialect, check out Yooper Talk: Dialect as Identity in Michigan's Upper Peninsula. By Author Kathryn Remlinger, a linguistics professor at Grand Valley State University.

THE NEWSLETTER IS LOOKING FOR...

history and pictures of our local churches, restaurants, businesses, and Pentwater Homecoming. If you have any pictures or information you would be willing to share with other members please contact Amy at: 616-218-0870 or: **amypentwater@hotmail.com**

We would also love to utilize your talents. We need help with interviews, research, and writing articles. We have plenty of ideas, but need more hands to make less work. Contact Amy!

THE SECRET OF THE SHIP

any unique visitors have graced the shores of Pentwater over the years. One of these unique visitations occurred on July 15, 1861. A small ship came to port in Pentwater and anchored itself in Pentwater Lake.

The people on shore could see the crew dressed in matching uniforms of blue jackets and red pants, but they didn't know why the vessel was sitting off of their shores or what it was transporting. After a time, curiosity got the best of the spectators on shore and a small group of daring citizens climbed aboard a rowboat, made the journey to the ship, and went on board.

After some time, the group enthusiastically rowed back to anxiously awaiting friends. A crowd gathered around the brave explorers. Much to everyone's shock and frustration the voyagers would not divulge any information about what they had encountered on the mysterious ship. Pleading and bargaining did not successfully glean any information, even from the most talkative of the group. Others decided that the best way to discover the secrets of the ship was to also make the voyage and board her. Boat load after boat load visited the mysterious ship. Some citizens traveled to the ship multiple times. Not one visitor revealed the secret contents or activities of the ship.

These trips went on for an entire week until a large number of Pentwater citizens were found to be stumbling drunk after leaving the ship on a Monday morning. It was finally revealed that the craft had on board a cargo of very strong whiskey which was being sold to the visitors of the vessel in glasses, jugs, and bottles.

Once the mystery of the ship was solved, many citizens were indignant about the situation. Before anything could be done, the ship, commanded by Captain McKenzie, hoisted sail and went north to Pere Marquette where he succeeded in getting himself arrested.

This small ship was most likely the very first saloon in Pentwater and what a unique venue it was!



The Premier of **MY PENTWATER** MEMORIES May 27, 2020

mall town America; friends, family, Strangers, greed, threats, law, money, bargains, magic, risk, love, and loss.

It may not be filled with all of that drama, but the film collaborated on by Pentwater Historical Society and Pentwater Schools is one not to be missed! Edited, directed, and produced by Lucas Quinteros, a high school junior, and Bart Zachrich, a trustee on the PHS board, this film is a collection of interviews of local longtime residents of Pentwater. The film highlights the rich and local

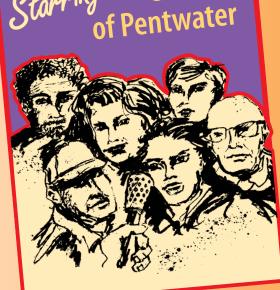


Lucas Quinteros and Bart Zachrich

history of Pentwater and its residents as told through the experiences and memories of nine citizens.

The premiere of this never before seen footage will be May 27, 2020 at the PHS Spring Dinner. Following the premiere, the footage can be viewed at the Pentwater Historical Museum. It will not be made available via social media or to the general public, so be sure to attend the dinner to be one of the first to view this professionally produced film!

Cast: Bill Bluhm, Karen Way, Steve Brower, Mike Flynn, Roger Bailey, Ted and Joan Cuchna, Dean Gustafson, and Doris Daggett Brown.



Citizens

Wednesday May 27, 2020 At the VFW Hall 5:30 pm **Appetizers** 6:00 pm **Greeting from** Dick Warner, President, PHS 6:15 pm

Dinner is Served

DON'T

SHOWING

MISS THE PREMIE

7:00pm The Movie!

Ve're 1211 wing A

Luau theme dinner! (Sure, You can wear your Hawaiian shirt or Muumuu!)

ONLY \$20.00 per person (BYOB)

TICKETS AVAILABLE AT:

Deb Deward Pentwater Fair Trade **Decor by Sandra** Ouestions or information contact Deb Deward at: 231-869-2230

What's Up? in the Village. See something in the Village that you believe should be documented? Grab your camera, take a photo and send it with a brief description to the Pentwater Historical Society at: info@pentwaterhistoricalsociety.org



Fireworks over holiday streetlights.



Holiday lights making spirits bright!



Holiday decor at the gazeboos.



Discover Pentwater is the theme of the Pentwater calendar for 2020.



Ice and wind form winter textures.



Beautiful holiday lights on a house across the lake



Pentwater Police give a tour to the local Girl Scouts.

The Gardner Building downtown is being renovated and is going to have a Green Isaacs coffee shop replacing the former Village Coffee shop.





The original sign of the Village Green Market that hangs over the sidewalk has been uncovered but lacks its former neon.

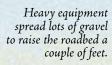
Longbridge Road is (finally) opened!



The Longbridge Road becomes passable much to the delight of residents along Wayne Road and along the lake. Here, the crew is laying down heavy sheeting material to stabilize the soil.



The DOH organized a parade to celebrate the opning of Longbridge Rd.







Some homes along the channel experienced sinkholes in their yards due to high water levels.



The bell in the little park next to the Village and Township hall has a memorial on the stone base. It reads: THIS TRIBUTE IS GIVEN BY THE PEOPLE OF PENTWATER, TO THE BOYS OF PENTWATER, WHO SERVED IN THE WORLD WAR.



A couple of warm days tuned this snowman into a slightly scary snowalien!



Matched pair of draft horses gives rides on a hay wagon during the holidays.



Pentwater School Graduation.

THE FATE OF OUR RED BARN

By Norm Shotwell

Museum Expansion

Because our museum is packed full of wonderful artifacts with many more in storage waiting to be on display, the Society believes an expansion of the museum is necessary and desirable. The Board is beginning discussions about what the museum expansion should be. Issues such as shape, size, and functions to be provided for, are going to be developed

RIVER HOUSE FARM BARN BUILT IN 1862 BY CHARLES MEARS

ost people who live in or visit Pentwater know the Red Barn, which was built in the late 1800's by Charles Mears to warehouse product from his farming operation south of the site. The barn transferred from the Mears family to the State in the 1950's has become a symbol of Pentwater tranquility. Thus, our iconic Red Barn is the subject of much discussion these days because the Michigan State Parks & Recreation and Wildlife Divisions have advised the Pentwater

community that the Red Barn can no longer remain where it is. The PTW 2030 group has been contacted with a view to coordinating community discussions regarding the Red Barn's future.

The State is currently reviewing the precise ownership status as the records available locally are not accurate. The





this spring and summer. An architect will be involved to draw up the plan so that cost estimates can be developed, and practicalities observed. A funding drive would then occur.

If you have specific ideas regarding the museum expansion or fundraising, please send them to info@pentwaterhistoricalsociety.org. and survived a fire that destroyed the house and outbuildings south of the barn. The Parks & Recreation Division has used the historic building for storage up until this year as they now have other facilities for storage, in addition, the barn is becoming structurally unsound.

When I first started visiting Pentwater, the barn became the trigger for my relaxation, telling me that just around the corner was our beautiful lake and community. Many people have told me the same story, whether they are visitors or residents. The big Red Barn hope is that during the next year or so a decision can be reached as to what will happen to the Red Barn.

The Historical Society is very interested in preserving this iconic structure and will support the 2030 committee in its deliberations. If the barn cannot be saved, the Historical Society would seek to preserve any and all appropriate materials in our future planned expansion.

If you have specific ideas regarding the Red Barn, please send them to: info@pentwaterhistoricalsociety.org.

MUSEUM WINTER REPORT

Membership Notes

he Pentwater Historical Society currently has 267 total members. Thank you all for your loyal patronage!

If you area member who has not paid dues (there are 68 of you) please do so ASAP. Your dues are what keeps the the lights on in the museum, allows us to provide the Guide by Cell Service, and obtain new displays for the museum – just to name a few!

Guide by Cell will be up and running with more options and information so if you think you have heard it all, you're mistaken!

Rent our space! Did you know that the Museum and the outdoor space is available to rent for events like weddings and reunions? Contact info@pentwaterhistoricalsociety.org for more information

Historical Walking Tours will again be offered this summer. Watch our Facebook page and website for dates and times!

The Historical Boat Tour on Pentwater Lake will also be offered again this summer. Stay tuned for days and times!

MUSEUM HOURS FOR 2020

Looking Toward Summer

The Museum will once again open its doors June 2nd.

The hours will be Tuesday through Saturday from 1:00 to 4:00 in June.

Then starting the first week of July (this year it will be Tuesday, June 30th) through homecoming week in August, extended hours will be from 11:00 a.m. to 4:00 p.m.

The hours then revert back to 1:00 to 4:00 for the rest of August.

In September and October, Open on Thursday, Friday and Saturday from 1 to 4.

Looking Forward with 2020 Vision

ur Museum is housed in a wonderful historical building. The original building was built in 1884 as the First Baptist Church of Pentwater. Unfortunately, in 1893 it burnt to the ground and was rebuilt three years later by a local resident, Charles Anderson. The brick used in construction was from the Pentwater Brick Company down the street on the lake and the stained-glass windows were also installed at that time.

A building does not survive that many years without experiencing some aches inside and out. Volunteers have done an outstanding job of keeping the building in tip top shape, but sometimes the work that needs to be done is more than paint and a few screws can fix!

This is now the case. The Museum is in dire need of a new roof with a new gutter system. The Village is also requiring that the Museum hook up to the sewer system. This is not a simple undertaking nor is it inexpensive. Roofing experts were brought in and quotes were obtained. Once the best price and company was found, it was now up to the Board to secure the necessary funds. Just before the feeling of defeat came in, a anonymous donor came forward and funded the roof, gutters, and sewer hook-up! We say it all of the time, but the PHS would be nothing without our volunteers and donors so Thank you from the Board and the Society for your generous donation!

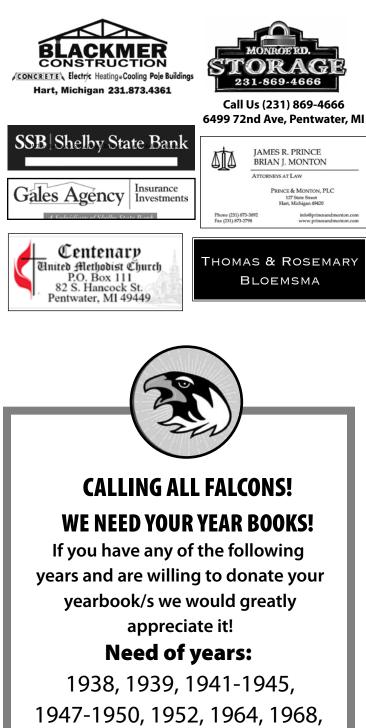
We are also on the hunt for everyone's e-mail address. If we do not have yours, you will be receiving a note from us in the mail requesting it. Thank you!

MEMBERSHIP DUES FOR 2020 ARE DUE

If you see "19" following your name on the mailing label it is time to renew your membership. The dues amounts are shown on the Membership Application Form on the last page of the newsletter. <u>Please send your check to:</u> Pentwater Historical Society

PO Box 54, Pentwater, MI 49449

THE PHS NEWSLETTER IS SPONSORED BY THESE LOCAL BUSINESSES.



1977, 1991, 2008, 2016 and 2017.

Please contact: info@pentwaterhistoricalsociety.org

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> Tom and Lynne Hicks Memorial for Don Goldner

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NEWSLETTER COMMITTEE Amy Vander Zwart Jim Pikaart

Salt was important to early pioneers.

A note from Amy the

editor ... Bob Childers wrote Bob's Corner for this newsletter for many years and sadly died last year. Bob planned ahead and included specific instructions for articles like this one ... "Amy, put this one away until fall of next year."

So, we give you Bob's article about salt and pioneers. las, here I sit sometime late in the year of the 1830s or 1840's. Winter's a comin'. World famous mountain man, explorer of the wilds of the west central Michigan frontier that I am, I'm a sittin' here in my cabin on the south shore of the south branch of the Pentwater River about a mile and a quarter south of Pentwater Lake. The leaves are turning. I got me two deer, a pile of fish and some other assorted critters to put up for this winter.

My root cellar is crammed full of veggies, hard cider, cheese, ales and a bunch of other stuff. I got no more room there. Too late in the year to dig another root cellar. What to do? What to do?

When the snow flies, I could throw some the meat up on the roof of my cabin and let it freeze. That would take care of the preservation. One big problem there. The crows and the hawks would be on my stash in a heartbeat. Not to mention the lions, tigers and bears. That's no good!

I know! I will turn it into jerky or I'll salt down all that stuff and that will take care of that. Whoa there pal. Not so fast. It ain't as easy as it sounds. Back in the that era salt was such a high necessity yet still not easy to find. Where salt deposits were has been known for a long time but how to get there? Some of these deposits could take you a week there and back. At one point in time a lump of salt the size of your two fists together could cost you a smoked deer shoulder if you could not travel. I know, I'll just zip down to Hansen's and get me a bunch. One problem, Hansen's won't be in business for another 100 and something years or so. Sorry but farm supply stores are a thing of the future.

Some of the largest salt deposits are located under Detroit and all over the area around Mackinaw City but that's too far to go. There are brine wells all over the place including around here. Fine, you get let's say, a hundred gallons of brine. How much time do you have to let it evaporate or boil down before you can use it? You could put in a cauldron and boil it down but that takes a lot of time.

Believe it or not Michigan is covered with all sorts of salt

deposits. It has something to do with the pre-Cambrian period of our history. This whole area was covered with a shallow salty sea. The sea dried up and all that sediment settled to the bottom. At one time Michigan was the largest supplier of table salt in the country. Did you know the area of very southwestern Oceana County and very northwestern Muskegon County has vast salt deposits? Yes, you're right. That would be a lot closer than either Detroit or very northern Michigan.

Ok, now we got our large quantity of solid salt chunks and some brine we are going to need something to pack the fish, meat and whatever in, some sort of a container. There's a barrel maker here in town. Just go down and get me a bunch of wood barrels and some stoneware crocks to pack away our winter food. Hopefully you have your game hanging away somewhere to drain all the blood out of the carcass. The last thing you want is to have any amount of blood in contact with whatever you are going to pack away. That would ruin the whole barrel.

Hopefully you got yourself a lot of salt because you're going to need it. Take a clean stone crock or your barrel and put a good layer of salt in the bottom. Roll your meat in the salt to cover everything. Put your first layer of meat in, add more salt for each layer until the crock is full. Pack firmly to squeeze out any air pockets. Pour in some of your brine to cover the meat. Give it a minute to get all the way to the bottom of the crock. If need, pour more brine in to fill the barrel then put the lid on.

Now that you got your stash of meat put away for the winter, you got time to process the deer hides and whatever other hides you have from your fall hunt, but I will put that off for a later issue. I could go on, but you get the idea. Life in the Pentater area was not easy by any stretch of the imagination!

WANTED: CLASSIC AND ANTIQUE CARS

Be part of Pentwater History by showing off your Classic or Antique Car in the 2020 Annual Homecoming Parade.

Saturday, August 15 th.

Get out your wax and make your car shine for our best parade ever!

All Makes, models, and conditions wanted

Contact: info@pentwaterhistoricalsociety.org

Wintertime in Pentwater, Michigan



This postcard is labeled "Ice Pillar on North Pier at Pentwater, MI"



A Sno-Go snowblower machine is tackling a big snowdrift on an Oceana County road.

