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# This and That Corner

## New Glarus,

### Microcosm of Historical Traditions

In August 1970 a small town of Southern Wisconsin celebrated the 125th year of its existence. Its name as well as features of its language and customs show unmistakably European, or more precisely, Swiss origin. "My people were Americans who believed themselves Swiss", proclaimed one prominent native of New Glarus only a few years ago. A Swiss visitor to New Glarus observed somewhat earlier: "What they have preserved best from their Glarus heritage is language. It sounds just like that of any old Glarnese peasant who has not been among people for many years ... The manner of speech is slow and singing, the vowels sound full and dark ... The soul of these people dwells in their speech." A noted work on Wisconsin, written some thirty years ago, has this to say of the town: "Old world patterns persist in this Swiss settled community and on surrounding farms. Heavy bells, cast in some mountainous canton of Switzerland, hang from the necks of New Glarus cattle and chime with the slow movement of the herds; speech in the streets is often in the Swiss idiom; and quartets and choruses, fortified with Schnitzel and Zuri beten, yodel like the best of Europe's Alpine mountaineers."

In 1915, when the village commemorated its 70th jubilee, a native writer exclaimed: "Here it was where the newcomer found a real second Switzerland."

The story of New Glarus is indeed the story of the migration of a particular group of people who have preserved many of the old folkways in a new setting. Their historical consciousness has been given visible expression in festivals, plays, and rituals patterned after Old world forms; an immigrant monument, a "Historical Village", and a "Hall of History" are further tangible signs of people conscious of their roots in a far distant world. How did this all come about?

The 118 Glarnese emigrants who arrived on August 17, 1845, at the site of what was to become New Glarus, after a 124 day journey of some 7000 miles, belong to a large stream of Europeans who left their homes for other lands and continents. It was a movement of peoples which began at the end of the 15th century when the Atlantic Ocean ceased to be mainly a barrier and gradually became a major highway of European people and goods. For almost two centuries this oceanic migration was primarily a European "reconnaissance" of the globe. Thirst for riches, for power, and for adventure as well as national and religious rivalries drove seafarers, soldiers, merchants, and missionaries in every greater numbers to explore oceans and other lands. By 1700 these efforts became ever more outright expeditions to conquer the reconnoitered regions, to enslave, drive back, or destroy their indigenous people, - a movement which seems to be in the process of reversal only since 1947. Settlement migration, that is conquest and permanent seizure of lands possessed by other for millenia, became a major form of this white expansion movement, supplemented by migrations

of a more temporary character. In the 19th century this development reached its climax: Some fifty-five million Europeans are estimated to have traversed the oceans between 1821 and 1924. Emigration from Switzerland from 1846 - 1932 was 332,000!!! The majority of Europeans went to the Americas since their climates, resources, and general location seemed most favourable to white exploitation and settlement. The geographical distribution of European migrants for the years 1821 to 1932 was roughly as follows: 51.8 million to the Americas, 3.8 million to Oceania, and 1.4 million to Africa.

Source: New Glarus 1845-1970 Leo Schelbert, ed.

## Glarner Pastete

(for a cake tin with a diameter of 260mm)

### First filling

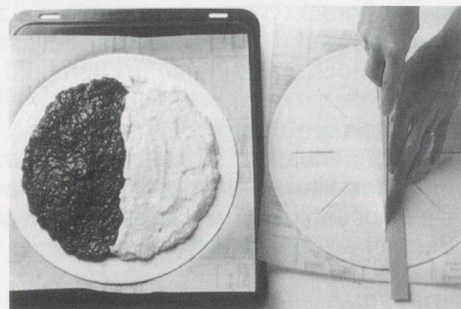
Boil 1/2 lt of water and add 150gr prunes. Leave to soak for one hour. Drain the water off, and cut prunes very finely. Add 1 tbsp sugar and 1 tbsp Kirsch. Leave to cool.

### Second filling

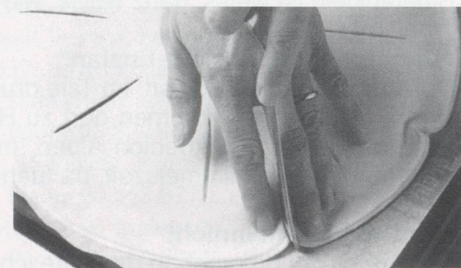
150gr finely grated peeled almonds, 75gr sugar, 5mls water, and 1 tbsp lemon juice. Mix all ingredients.

1 packet of puff pastry.

Cut two round pieces (260mm diameter). Leave on baking paper and keep cool.



Put one round piece of pastry on oven tray. Cover with the two fillings (as seen in the picture), 200mm from edge.



Cut top pastry (as in picture) and brush edges with water to make it stick together. Bake 35 minutes at 200C. Sprinkle with icing sugar.

## Brot-Rosti mit pilzen

### (Bread Rosti with mushrooms)

Cut 500gr mushrooms. Cut 200gr bread (good way to use stale bread) and fry in 2 tbsp butter. Put aside. In the same pan, melt 1 tbsp butter and fry the mushrooms for two minutes and put aside. Fry until golden 1 onion and thyme. Add mixture of 15mls milk, 4 eggs, salt, and pepper until mixture is thick. Add fried bread and mushrooms.

Eat immediately with a green salad.

## Spinach Noodles a la Glaronaise - Glarner Spinatzoggel.

Hieronymus Bock, author of one of the most famous books on herbs, wrote in 1550 about the spinach native to Switzerland, "Of all the cooking herbs, the spinach herb is, in my opinion, the best and loveliest!" He also had something to say about the "inner and outer effects" of spinach. "Spinach softens the belly, soothes the raw throat, and improves the breath. Said medicine is also good for the stomach and liver, for it kills the pain!" Spinach has its name from the Latin *Spinacia*, and the Swiss dialect has made *Schbinatsch* or *Binatsch* out of that. Zoggel, by the way, are related to the Swabian *knopfli* and *spatzle*.

2 1/2 cups flour      3/4 pound leaf spinach  
3/4 cup water      1 bunch parsley  
1 1/2 tspn salt  
3-4 tbsp grated cheese (Schabziger)  
3 eggs      2-3 tbsp butter

Make a smooth dough from flour, water, salt and beaten eggs. Briefly blanch spinach, drain well and chop finely. Mix dough and spinach well; add finely chopped parsley. Bring lightly salted water to boil in a large pot and pass the dough in portions through a *knopfli* strainer or press through a *Spatzle* colander into the water. Simmer. As soon as the Zoggles rise to the surface, remove them with a screen dipper, drain and arrange in a pre-heated platter. Sprinkle each layer with finely grated *Schabziger*. Melt butter and sprinkle over the Zoggel. Serve with fresh salad.

*Bon Appetit  
Lisette*

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