April 2019

Postville Herald Leader, August 21, 2002

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TASTE of Postville
Sunday, August 25, 2002
10:30am - 4pm • Greene St., Postville
Featuring: Ethnic Food Booths, Fun Activities, and Music

Opening flag ceremony - local school children of all ages and nationalities participate in opening ceremonies.

Filipino dancers - Postville teens perform a traditional Filipino dance in colorful native costumes.
Compiling a history

Jennifer Friel (left) and Kelly Moore spent the summer collecting vintage photos, written stories, oral histories and meeting members of Postville's diverse ethnic community, in the process creating two books to go on display in the Postville Visitor Center.

The result of their research, interviews, and residencies in Postville for the summer, the completion of two volumes of documents which will be available for the public to view at the Visitor Center in Postville. They hope their work will help not only to visitors to the town, but newcomers and others interested in moving to Postville understand the area's history and the changes that have taken place over the years, especially through immigration. Local residents may even learn a few new things about their own homes.

Book One is called "Hometown to the World," and begins with a short history and some vintage photographs of Postville. It aims to bring a sense of the town into the history of rural Iowa is presented through a series of letters written by the Bruene family in Germany to relatives in Iowa. The letters begin in 1882 and continue throughout World War I, providing a most interesting picture of the trials and tribulations of immigrants and their loyalties. Two correspondents was provided to Jennifer and Kelly by Moris Turner, a descendant of the Bruene family. The Bruenes arrived in Iowa from Germany in the 1890's. For visitors who want to get a good overview of the history of Postville, the interns turned to local historian Stan Schnurrow who brims with stories and photos covering the town's rich history.

The two girls spent quite a bit of time talking with long-time Postvillians to collect oral histories. Book One is dedicated to some of the more fascinating people in Postville's history, from Hill Roberts to pee hocker Hatley.

There is also quite a bit of information on the local churches, the Jewish synagogue, and the Postville Public Library. The library, the most recent census information, and most of what was really going on in Postville. They collected oral histories written by reporters and writers from across the country, from Boston to Los Angeles, and included in this third section of the book. A monthly column of the town's more prominent immigrant groups, including the Bennet, the Bump and the rays. The interns hope that next summer other interesting stories will come to Postville and work on information about the rest of the community's immigrant history.

The girls discovered that becoming an American citizen is not easy. They included information on what it takes to become an American citizen, including the "naturalization process." They wanted the intern to become an American citizen, and the girls allowed to go into the homes of some of the immigrants by accompanying Vicki Hoffman, outreach worker for Helping Services of Northeast Iowa.

Nina Taylor, director of the Postville Visitor Center, said the two books were very responsible. "They were excited and enthusiastic, sometimes a little lost, but they always got into the stories. They had their own overall view of what the project should be and they went with it. I have a sense that they got more out of this than they ever expected and will always remember their time in Postville." Kelly Moore will graduate from Iowa State this year and plans to travel and work with the AmeriCorps program. Her passion is children's literacy.

Jennifer Friel will be heading for Utah State to study a year "study abroad about home. Her interest is environmental studies.

The Kellogg Foundation, who helped fund the Life In Iowa Program, brought their camera crew through Postville in June and interviewed the two girls as they worked on their history project. The camera crew is traveling around the world for the next 18 months, filming projects which will be available at the Visitor Center at a future date.

The two books which Jennifer and Kelly helped compile and write are on display at the Postville Visitor Center. Future plans include a website also.

A rewarding experience

Kelly and Jennifer learned a lot about different cultures and cooperation during their summer in Postville. They both look forward to return visits.

Welcome to Taste of Postville!

Food, Fun, Entertainment

It's all here at TASTE OF POSTVILLE Sunday, August 25

POSTVILLE FORD

Hwy. 18 & 32 South Phone 864-7231
Postville, Iowa 52162

Celebrate

Taste of Postville with us this Sunday
10:30 a.m. till 4:00 p.m.
ENJOY THE FLAVORS OF THE WORLD!!

Auri Processors, Inc.

Food, Fun, Entertainment
It's all here at TASTE OF POSTVILLE Sunday, August 25

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Welcome to Taste of Postville!
Nathan Allen
Nathan saw his first magic show when he was five years old and it sparked an interest in him. When he was eight, he got his first magic set and when he was 12 he did his first paid act. Now, at the age of 18, he seems addicted to watching people’s eyes light up as he performs.

Nathan is mostly self-taught, and he also gained a mentor in 1998. Neil Webster of Gottenberg, a magician of more than 60 years, took Nathan under his wing and has been sharing the tricks of the trade, equipment, and years of experience ever since. The only catch was Nathan had to promise to someday pass the skills and tools of the trade onto another young magician. That probably won’t happen any time soon though. This recent high school graduate earned a full-ride Entrepreneurship scholarship to Graceland University in Lagrange, Iowa, based on his magical entertainment and business skills. He plans to perform full time in the future; magic is in his blood.

Magic created confidence for me,” Nathan says. “I used to be a shy kid,” says the teen who now performs for crowds of hundreds at corporate events, town celebrations, and student organizations.

He has more stage presence than most performers twice his age, and he is known for his corporate humor (or “bad jokes,” as he calls them) into his act. He recalls, one night when he was doing a rope trick with a very sharp pair of scissors. He kept working and talking with the crowd, he knew he had to get a napkin and later he learned from his mentor how to perform this trick, and he ended up wrapping his finger in a napkin and electrical tape to get the bleeding to stop. The funny part in people thought it was part of the show; they were completely up to him afterwards asking how he did the “blood trick.” “Improvisation works great for covering up mistakes,” he says with a smile.

Nathan has competed twice at the Iowa State Fair Talent Show, placing in the top 20 out of over 1,000 contestants from across the state. He has performed for thousands of people, and studies and practices frequently to keep his programs fresh. He belongs to the Society of American Magicians and the International Brotherhood of Magicians, and his clients include Wal-Mart, Albert Energy, Rockwell Colin, and the University of Iowa.

“I love seeing people’s reactions when I perform,” Nathan says. “I love to see them relaxing, forgetting about work and stress, suspending their disbelief, and enjoying the magic. I love seeing their eyes light up at that moment of astonishment, like they’re a kid again, in a magical world where anything is possible. As a performer, getting to see people enjoying that feeling at every show is to me, that’s the real magic.”

Mark Dervo
Mark Dervo plays music from North and South America. His instruments include the traditional pan-flute, ten-string charango, gourd, and percussion. Mark is a member of four bands, plays Andean music with the group Alma Iowanca, and performs as a strolling minstrel and one-man band. He has studied music in Bolivia, Mexico, and the Caribbean. His favorite venues include schools, festivals, museums, libraries, senior homes, clubs, and children’s parades. Great entertainment for the whole family.

Ron Meyer
Ron Meyer, the father of performer Carol Meyer, is one of four members of a quartet called “Beyond Logic.” This quartet features gospel, barbershop, and country. Ron, of Postville, is an area farmer with four grown children and three grandchildren. He enjoys dancing, history, old iron, Northest Iowa and its people, and all art forms of music. Larry Poppenbagen of Wadena sings tenor when he’s not performing his other duties as Fayette County Auditor. He is married to Connie and they have two children. Larry likes to play piano and organ, sing, and, like they’re a kid again, in a magical world where anything is possible. As a performer, getting to see people enjoying that feeling at every show is to me, that’s the real magic.”

Mille Lacs Veterans Memorial Hospital
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Taste of Postville

We did it

These members of the Postville Pedal Pushers, Mary Beth Snitker, Terrie Allen and Kathy Gunderson, completed RAGBRAI by dipping their bike tires in the mighty Mississippi River. Gunderson, who also logged a century day, rode 540 miles while Allen and Snitker rode 480 miles.

RAGBRAI continued from page 1A

his watchful eye and kept them supplied with water and Gatorade. Allen said, "I gauged my water and bottle capacity very important to them. Although the women stayed in the Allen motor home at night, they had a host family at each over-night stop. Allen said, "The host families opened their homes to us so that we could shower and hook the motor home up to electricity. Often times they fed us too."

In return, the women left a gift with each host family to show their appreciation. Allen said, "It is customary to leave a gift with the host families and we decided from the beginning that our gift should be something that represented Postville arising around several ideas, the women decided that they would return to stock.

Add:
1 c. shredded beets
1 c. carrots
1 c. cabbage
2 T. water
Simmer 15 minutes. Discard bay leaf. Dice chicken and add to soup in the last 3 minutes with:
1 T. tomato paste
Serve with a dollop or sour cream and a sprig or dill or parsley.

Russian Borscht

Cabbage Noodles

The Postville Pedal Pushers and their sag-master Doyle Master pose for a picture in Postville recently. They are (left) Allen, Terrie Allen, Rhonda Sheeley, Carnie Brock, Mary Beth Snitker and Kathy Gunderson.

Pedal Pushers

The Postville Pedal Pushers and their sag-master Doyle Master pose for a picture in Postville recently. They are (left) Allen, Terrie Allen, Rhonda Sheeley, Carnie Brock, Mary Beth Snitker and Kathy Gunderson.
New location
The Sunday Mattress Company has recently relocated its business to 120 West Greene Street in downtown Postville. According to owner Aaron Goldsmith, the move enabled the company to consolidate some of its manufacturing processes. It also allowed them to showcase not only the manufacturing process, but also the final product in their new expansive showroom area. "We have more room for working, more storage, and more parking in our new location," said Aaron Goldsmith. "We've also been able to add more support staff and increase work hours." The showroom is now open 8 a.m. to 5 p.m., Monday through Friday. Many companies advertise that their products are shipped "factory direct," but the Sunday Mattress Company can substantiate that claim. A customer entering the front door and scrolling through the showroom area can see the manufacturing in progress and view the actual construction of many of the mattresses on display. The individual work stations in the production area will be labeled so that customers in the showroom can see the mattresses being assembled and know where in the process the work is being done. The company will also conduct tours for large groups. Please call in advance for an appointment.

"The Sunday Mattress Company has probably shipped to every state in the United States," says owner Goldsmith. "We make specialty products like a three-fourths size mattress, round mattress, and even a mattress for one of the tallest women in the United States, if not the world." He also makes mattresses for a local hospital.

With the extra space gained in the move to their new location, the company has added new fabrics and new products such as more headboards. They also specialize in a "No Flip" mattress with double-pocketed coils and a rich layer of memory foam, allowing you to sleep all the way to the edge without the edges being crushed. "We've developed a very competent staff," said Goldsmith. "Adolph Calderon is our production coordinator and does a lot of the hands-on work. Becky Meyer manages the showroom and handles all of our products. Becky admits that sometimes that has been quite a challenge. "At first I wondered, what do I do with a mattress," she said. But her tasteful decorating skills highlight the best qualities of the product in a very attractive manner.

Goldsmith finds that his new location on Greene Street allows him to take advantage of a lot of foot traffic. He invites the new Visitors Center with bringing more people to town and to Greene Street. "Customers stop and visit more," he says. "People are in Postville and they are waving up and down the streets."

The Grand Re-Opening of Sunday Mattress Company will take place on Sunday, August 25 during the Taste of Postville ethnic festival.

Trademark dish in Kyrgyzstan is Plov

by Mira Musullmova

The Kyrgyz dish is a main food and can't do anything without it. Some say that the Kyrgyz started eating it even when they didn't have any meat. People have different variations of this dish, but the basic recipe is the same. Plov is usually served in small portions, and it is a dish that is enjoyed by people of all ages. This dish is popular not only in Kyrgyzstan but also in other countries, especially in those with a large Kyrgyz population. The dish is usually prepared in a cast iron pot, which helps to maintain the heat and prevent the rice from becoming mushy. Plov is a combination of rice, meat, and vegetables, and it can be cooked with either chicken, beef, or lamb. It is usually served with a side of bread, such as naan or pita, to help with the enjoyment of the dish. The rice is traditionally cooked with a special spice blend, which gives the dish its unique flavor. Some common spices used in plov include cumin, coriander, and turmeric. The dish can be served as a main course or as a side dish, depending on the occasion. Plov is a popular dish in many countries, and it is a dish that is beloved by many people around the world. It is a dish that is often associated with celebrations and special occasions, and it is a dish that is enjoyed by people of all ages.
Making Filipino treats
Lilia Tinteraholt prepares Filipino delicacies for last year's Taste of Postville. Tinteraholt and Glenda McCormick served egg rolls, rice cakes and other traditional Filipino dishes in their booths.

Carol Meyer, PHS grad, steps off New York stage to perform at this year's Taste of Postville
Carol Meyer joined the roster of the Metropolitan Opera in 1991 for John Corigliano's 'The Ghosts of Versailles' and has returned for "Paraiso," "Semiramide," and four Concerts of "Dialogues of the Carmelites." She made her official debut in the 1995 revival of "Ghosts." In 1995-96 she sang Papagena in "Die Zauberflote," held assistantships with the Culler, performing Crumb's "Ancient Voices of Children" as her debut at twenty years of age. She is currently involved in the Milken Archive for Jewish Music recording project, which is documenting the works of several contemporary Jewish composers. She is also an active recitalist and a founding member of MusicalArts, a chamber and vocal music collaborative music series which performs in the New York area. In her young career, she has sung with the Salzburg "Fest in Holdbru," Central City Opera, Little Orchestra Society, Michigan Opera Theatre, Chautauqua Opera and San Francisco Opera. She has also sung "Carmina Burana" and the Mozart Requiem with Chautauqua Orchestra and the Ontario Society of New York in Carnegie Hall.

Carol Meyer has also seen the title role in "La Dame Blanche" with Opera Orchestra of New York under Eve Queler, Stephano in "Boheme et Juliette" with the Opera Company of Philadelphia, Sophie in "Werther," and the Queen of the night in "Die Zauberflote" with Glimmerglass Opera, "La Gioconda," "La Cenerentola," and "The Voice in 'The Dream of Valentino" with the Dallas Opera. In her recent career, she has sung with the Salzburg "Fest in Holdbru," Central City Opera, Little Orchestra Society, Michigan Opera Theatre, Chautauqua Opera and San Francisco Opera.

A cool refreshing drink
The local Cub Scouts offer cold drinks to those attending the Taste of Postville. A cool drink is most refreshing while trying a new food or watching entertainers on stage. The scout leaders are Tim and Melanie Beach who are also faithful members of the Taste of Postville Committee.

A new food experience
This couple enjoys one of the many exotic dishes offered at Taste of Postville. Their daughter, in the backseat, seems to be enjoying the view from above.
By Svetlana Mikityuk, as translated by her daughter, Galena

A Beautiful Embroidery

Translating by her daughter, Galena
Swims in the Sunny Sewed and Served to which is rich with green blue sky. Krai, a land carving, embroidery, sculpting with clay. Here were born and will be born new talents. People’s work fly as white storks over the world: tablecloths, table doths, shirts, pillowcases, pictures. In one Ukrainian village, Slobidka, in a small wood house with glass windows two old women live. Maria and Evdokia Fedorenko are the names of two Ukrainian women. Their house bristles with freshness and cleanliness. Everything around is in place in color in order, in order, in order, which brings happiness to an eye and319

by319

throughout the gift from God. They had a hard life. In early childhood they became orphans and lived through hunger and war. Maria and Evdokia learned how to overcome hard times. They had to know how to plant seeds, dig the garden, and gather the crops. In their garden they have apple trees, plum trees, chestnut trees. Also they have a cow, ducks, and chickens.

Tense period for them started in the early spring until late fall when Maria and Evdokia are occupied with their gardens. In the fall they are busy with their favorite pastime, embroidery. Few months ago my friend Igor arrived to United States from Ukraine and brought us presents from Maria and Evdokia. Thanks to Mrs. (Merel) Turner we have been able to show the handcrafts to many Americans in Postville. Thanks to all who organized events related in such events. We thank everybody who likes and appreciates talented people.

(NOTE: The following information was provided to the Herald-Leader by Merel Turner as a continuation of Svetlana Mikityuk’s story.)

The beautiful embroidered bed skirt and pillow case are on display this week in the Postville Herald-Leader newspaper. For Taste of Postville, they will be included in the arts and crafts at the “Rocking Chair” exhibit in Turner Hall.

To thank Maria and Evdokia, we packed two parcels with gifts from the United States. This included warm sweaters, rug, towels, socks, candy, and aluminum foil and washrub, which are hard for them to get. Candies were added with special care and electricity is often turned off. The special surprise gifts were yards of material to embroider and many colors of embroidery floss.

These parcels were mailed by special delivery. The occasion in the little village of Slobidka was great when the special delivery car from Kiev stopped at the door of Maria and Evdokia. These are the first-ever received parcels before and those were from the USA. For many days, tears of joy flowed as they expressed appreciation for the kindness of friends in Postville.

Delicate handwork

Galena Mikityuk poses with beautifully embroidered pieces made by relatives in Slobidka, Ukraine. On display are a bed skirt, pillowcases, and a wedding dress. The design of the dress has been on display at the Rocking Chair Exhibit in Postville and at the Elgin Library. This week they are on display at the Turner Hall under. On Sunday, during Taste of Postville, they may be viewed at Turner Hall.

Hot and Sweet Mango Salsa (Guatemalan)

Fresh with grilled chicken, rice, salad, seaweed, and shrimp.

1 lb. mangoes, peeled, diced 
1 lb. spiced beans, diced 
Olive oil 
Salt and pepper

Mix the mangoes with the beans and season with salt and pepper. Serve warm.

Sangria (Spanish)

Serve with grilled chicken, rice, salad, seaweed, and shrimp.

2 c. dry white wine
2 c. dry red wine
2 c. orange juice
2 c. water
1 c. sugar
2 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp. ground nutmeg
2 whole cloves
2 tspp. ground allspice

In a large pitcher, combine sugar, orange juice and grape juice. Add lemon, orange and apple. Stir vigorously. Cool overnight. Serve with fruit and garnish with strawberries and whipped cream.
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