

SG-1819

NPS Form 10-900
(Rev. 10-90)

OMB No. 1027-0018



United States Department of the Interior
National Park Service

NATIONAL REGISTER OF HISTORIC PLACES
REGISTRATION FORM

1. Name of Property

Historic Name: Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
Other Names/Site Number: Belfrage, Winston, Farmhouse

2. Location

Street & Number: 2410 Port Neal Road Not for Publication: N/A
City or Town: Sergeant Bluff Vicinity: N/A
State: Iowa Code: IA County: Woodbury Code: 193 Zip Code: 51054

3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act of 1966, as amended, I hereby certify that this x nomination ___ request for determination of eligibility meets the documentation standards for registering properties in the National Register of Historic Places and meets the procedural and professional requirements set forth in 36 CFR Part 60. In my opinion, the property x meets ___ does not meet the National Register Criteria. I recommend that this property be considered significant ___ nationally ___ statewide x locally. (___ See continuation sheet for additional comments.)

[Signature] 3 Oct 2017
Signature of Certifying Official Date

State Historical Society of Iowa

In my opinion, the property ___ meets ___ does not meet the National Register criteria. (___ See continuation sheet for additional comments.)

Signature of Commenting or Other Official Date

State or Federal Agency and Bureau

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4. National Park Service Certification
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I, hereby certify that this property is:

- entered in the National Register
 See continuation sheet.
- determined eligible for the
National Register
 See continuation sheet.
- determined not eligible for the
National Register
- removed from the National Register
- other (explain): _____

Patrick Andrus 11/16/2017

Signature of Keeper Date
 of Action

=====
5. Classification
=====

Ownership of Property (Check as many boxes as apply)

- private
- public-local
- public-State
- public-Federal

Category of Property (Check only one box)

- building(s)
- district
- site
- structure
- object

Number of Resources within Property

Contributing	Noncontributing	
<u> 4 </u>	<u> 2 </u>	buildings
____	____	sites
____	____	structures
____	____	objects
<u> 4 </u>	<u> 2 </u>	Total

Number of contributing resources previously listed in the National Register: 0

Name of related multiple property listing (Enter "N/A" if property is not part of a multiple property listing.) N/A

=====
6. Function or Use
=====

Historic Functions (Enter categories from instructions)

Cat: Domestic Sub: Single Dwelling
Cat: Domestic Sub: Secondary Structure
Cat: Agriculture/Subsistence Sub: Animal Facility/Storage

Current Functions (Enter categories from instructions)

Cat: Domestic Sub: Single Dwelling
Cat: Domestic Sub: Secondary Structure
Cat: Agriculture/Subsistence Sub: Animal Facility/Storage
Cat: Agriculture/Subsistence Sub: Storage

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7. Description
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Architectural Classification (Enter categories from instructions)

Cat: Late 19th and 20th Century American Movements Sub: Prairie School
Cat: Other Sub: Stick-built Barn

Materials (Enter categories from instructions)

Foundation: Concrete
Roof: Asphalt
Walls: Brick; Wood/Weatherboard
Other: Outside Trimmings - Stone/Limestone

Narrative Description (Describe the historic and current condition of the property on one or more continuation sheets.)

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8. Statement of Significance
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Applicable National Register Criteria (Mark "x" in one or more boxes for the criteria qualifying the property for National Register listing)

- A Property is associated with events that have made a significant contribution to the broad patterns of our history.
- B Property is associated with the lives of persons significant in our past.
- C Property embodies the distinctive characteristics of a type, period, or method of construction or represents the work of a master, or possesses high artistic values, or represents a significant and distinguishable entity whose components lack individual distinction.
- D Property has yielded, or is likely to yield information important in prehistory or history.

Criteria Considerations (Mark "X" in all the boxes that apply.)

- A owned by a religious institution or used for religious purposes.
- B removed from its original location.
- C a birthplace or a grave.
- D a cemetery.
- E a reconstructed building, object, or structure.
- F a commemorative property.
- G less than 50 years of age or achieved significance within the past 50 years.

Areas of Significance (Enter categories from instructions): Architecture

Period of Significance: ca. 1910 - ca. 1945

Significant Dates: ca. 1920
ca. 1945

Significant Person (Complete if Criterion B is marked above): NA

Cultural Affiliation:

Architect/Builder: Steele, William L.
Holtze Construction Company
Gunderson, Aaron

Narrative Statement of Significance (Explain the significance of the property on one or more continuation sheets.)

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9. Major Bibliographical References
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(Cite the books, articles, and other sources used in preparing this form on one or more continuation sheets.)

Previous documentation on file (NPS)

- preliminary determination of individual listing (36 CFR 67) has been requested.
- previously listed in the National Register
- previously determined eligible by the National Register
- designated a National Historic Landmark
- recorded by Historic American Buildings Survey # _____
- recorded by Historic American Engineering Record # _____

Primary Location of Additional Data

- State Historic Preservation Office
- Other state agency
- Federal agency
- Local government
- University
- Other

Name of repository: Woodbury County Courthouse, Sioux City, Iowa

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10. Geographical Data
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Acreeage of Property: 2.8 acres

UTM References (Place additional UTM references on a continuation sheet)

Zone	Easting	Northing
<u>14T</u>	<u>718203.50</u>	<u>4693026.41</u>

 See continuation sheet.

Latitude/Longitude Coordinates

Latitude: 42.3589 Longitude: -96.3504

Verbal Boundary Description:

Liberty Township: S17-T87-R47

Boundary Justification: The nominated property's boundaries include the land historically associated with the house and outbuildings.



(Aerial Photo by Google Earth, October 14, 2014. Boundary line added by Ruth Petersen.)

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11. Form Prepared By
=====

Name/Title: Ruth Petersen E-mail Address: RoothieAP@aol.com

Organization: NA Date: September 25, 2017

Street & Number: 9121 Culcairn Road Telephone: 704-576-1767

City or Town: Huntersville State: NC Zip Code: 28078
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Additional Documentation
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Submit the following items with the completed form:

Continuation Sheets

Maps

- A USGS map (7.5 or 15-minute series) indicating the property's location.
- A sketch map for historic districts and properties having large acreage or numerous resources.

Photographs

Representative photographs of the property.

Additional items (Check with the SHPO or FPO for any additional items)

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Property Owner
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(Complete this item at the request of the SHPO or FPO.)

Name: Winston Belfrage

Street & Number: 2410 Port Neal Road Telephone: 712-251-8247

City or Town: Sergeant Bluff State: IA Zip Code: 51054
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Paperwork Reduction Act Statement: This information is being collected for applications to the National Register of Historic Places to nominate properties for listing or determine eligibility for listing, to list properties, and to amend existing listings. Response to this request is required to obtain a benefit in accordance with the National Historic Preservation Act, as amended (16 U.S.C. 470 et seq.).

Estimated Burden Statement: Public reporting burden for this form is estimated to average 18.1 hours per response including the time for reviewing instructions, gathering and maintaining data, and completing and reviewing the form. Direct comments regarding this burden estimate or any aspect of this form to the Chief, Administrative Services Division, National Park Service, P.O. Box 37127, Washington, DC 20013-7127; and the Office of Management and Budget, Paperwork Reductions Project (1024-0018), Washington, DC 20503.

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7. Narrative Description

The W. L. and Winnie Belfrage Farmstead Historic District is located on the north half of the northwest quarter of Section 17, Township 87, Range 47 in the county of Woodbury and State of Iowa south of Sergeant Bluff. Neighbors, farmland and industrial companies can be seen from the property. The Sioux Gateway Airport is north of the area. Interstate 29 is on the east and the Missouri River is on the west with a few oxbow lakes to the south. The farmhouse faces Port Neal Road to the west. The north property line is edged with evergreen trees which were planted in the early 2000s to restore the windbreak. The driveway from Port Neal Road is on the south side of the farmhouse and leads to the other buildings on the 2.8 acres including a dairy barn built in 1910, a brooder house (now woodshed), a chicken shed (now garden shed), the cattle shed (added by John B. Belfrage in 1960), and a garage/utility building (added by Winston Belfrage in 2006). The farmhouse, dairy barn, brooder house, and chicken shed are considered contributing buildings to the farmstead district whereas the cattle shed and garage/utility building are considered non-contributing since they were built after the period of significance.

The farmhouse and the dairy barn were restored by W. L. and Winnie Belfrage's grandson, Winston Belfrage, and his wife Sheryl after they purchased the farmhouse to have it back in the family. In the farmhouse, they refurbished the wood floors and freshly painted the walls. They had to strip and refinish the woodwork since it had been painted by the previous owners. The kitchen had to be updated and is the only room not restored to its original state. Winston and Sheryl finished the farmhouse restoration in 2001 and began working on the barn in 2002. They installed a new roof on the barn and painted it with a matching grant from the Iowa Barn Foundation.

Farmhouse - (Contributing)

Built in 1919-1920, the W. L. Belfrage Farmhouse is a two-story, brick, early twentieth century Foursquare with Prairie School characteristics. From the excavation of the property to the finishes, the architect, William L. Steele, made plans for a functional farmhouse that included Prairie School style design elements such as strong horizontal lines, a low-pitched roof, one-story porches, overhanging eaves, and windows grouped in horizontal bands as well as solid construction and craftsmanship. The main block of the farmhouse is symmetrical with a hipped roof but with an off-center front entry. The brick came from the Holman Brothers Brickyard in Sergeant Bluff (now the Sioux City Brick and Tile

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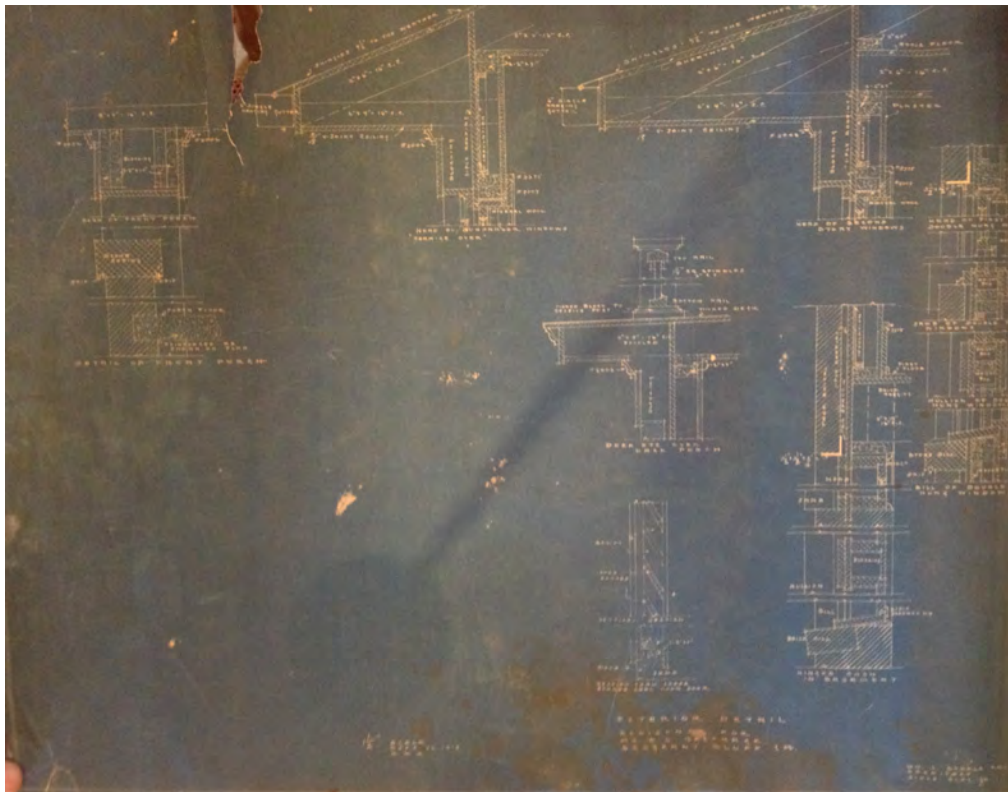
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Company) and contains clay from the Loess Hills. The 55 windows in the farmhouse allow plenty of light and air into the 11 rooms. There are five bedrooms on the second floor and one on the main floor with two staircases leading to the second floor. A third staircase leads to the full basement.

The exterior of the farmhouse is common brick of a maroon appearance with the corners, piers, porch walls below grade, and chimney walls being hard-burned brick. The exterior trimmings are blue Bedford stone. The window frames are made of clear, white pine or cypress and are painted white. Most of the windows have full, wire screens.

Image 1. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the Exterior Details of the Belfrage Farmhouse

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Image 2. Belfrage Farmhouse Façade



(Image by Ruth Petersen, December 27, 2016)

View of the Belfrage Farmhouse, looking east from Port Neal Road

The front of the farmhouse, (Image #2), reflects the simplicity and solid construction ideals of the Prairie School style. The horizontality is emphasized with the grouping of the windows on each level and fits organically with the vast openness of the farmland surrounding it. The façade has the front entrance on the left with four windows on the right to the sun parlor. There is an overhanging eave covering the first floor with a large, brick column supporting the left side of the front

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entrance. The second floor has two sets of windows symmetrically placed apart from each other. Above the second floor is another overhanging eave. There is a dormer window to cap off the front of the farmhouse. It has three, small, rectangular windows to allow light into the attic. The dormer window also has an overhanging eave.

Image 3. Belfrage Farmhouse North Elevation



(Image by Ruth Petersen, December 27, 2016)

View of the Belfrage Farmhouse, camera facing south

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The north side of the farmhouse, (Image #3), has windows that are in line vertically and horizontally except for the window from the stairwell that falls between the first and second floors. There are three columns of windows with a single column flanking each side of the double column. The basement windows are lined up vertically as well and replicate the dormer window on the façade of the farmhouse. Downspouts frame each corner and the kitchen chimney is on the left side of the roof.

Image 4. Belfrage Farmhouse East Elevation



(Image by Ruth Petersen, December 27, 2016)

View of the Belfrage Farmhouse, camera facing west

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The enormous eaves are prominent from the east side, especially those over the sleeping porch. The kitchen chimney is in the center of the roof. The second-floor windows are lined up horizontally but not vertically suggesting that the farmhouse fulfills the purpose of function and not design on this side. The first-floor and basement windows are aligned. There is a back door on the right, bottom corner of the farmhouse that goes to the hired hand's room on the second floor, to the kitchen, or to the basement.

Image 5. Belfrage Farmhouse South Elevation



(Image by Ruth Petersen, December 27, 2016)

View of the Belfrage Farmhouse, camera facing north

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On the south side of the farmhouse, (Image #5), the sun parlor is on the left followed by one column of windows, the chimney, four more sets of windows aligned vertically and horizontally, and then a final column of features including the sleeping porch, the two-season porch, and the deck. This elevation shows the most characteristics of the Prairie School style.

Walking up to the front door, one is welcomed by the original doorbell. Coming through the front entrance the large wooden doors are simply majestic with beveled windows in sets of three horizontally. The original hardware reflects the long, vertical panels in the doors. The foyer is divided smartly with an outer area (Photo #1) for those coming in from the elements to a coat closet and an inner area that welcomes all with the warmth of a radiator in the winter. To the left are the front stairs decorated with a window on the first landing and banister that carries the architectural style to the second floor. Before leaving the inner foyer, there are double pocket doors to the living room which can be closed to conserve the warmth in the winter.

Throughout the farmhouse, there are 55 windows located in both directions with some in the corners of the rooms to create cross-ventilation in the warmer months since there is not any air conditioning.

When entering the living room, the immediate focus is the brick fireplace with a facing of selected press brick and a wood mantel. To the right of the fireplace, there are copper radiator pipes. The interior walls are plastered. The living room has French doors directly opposite of each other with one set to the sun parlor and one set to the dining room. The interior doors all have two panels of either wood or glass with original hardware. The sun parlor is enclosed with a radiator on the south end (Photo #2). Windows line the three outer walls giving the occupant a 180-degree view of the farmland and front yard.

Going back through the living room, the dining room showcases a large built-in hutch (Photo #3). The hutch's upper cabinets have glass so that one can now see into the kitchen. Originally, the cupboards had wood and not glass on the kitchen side but the cupboards did serve as a pass-through to the dining room. A mirror is behind the counter-top of the hutch creating the illusion of vastness and depth. On the bottom section of the hutch are various sizes of drawers in the

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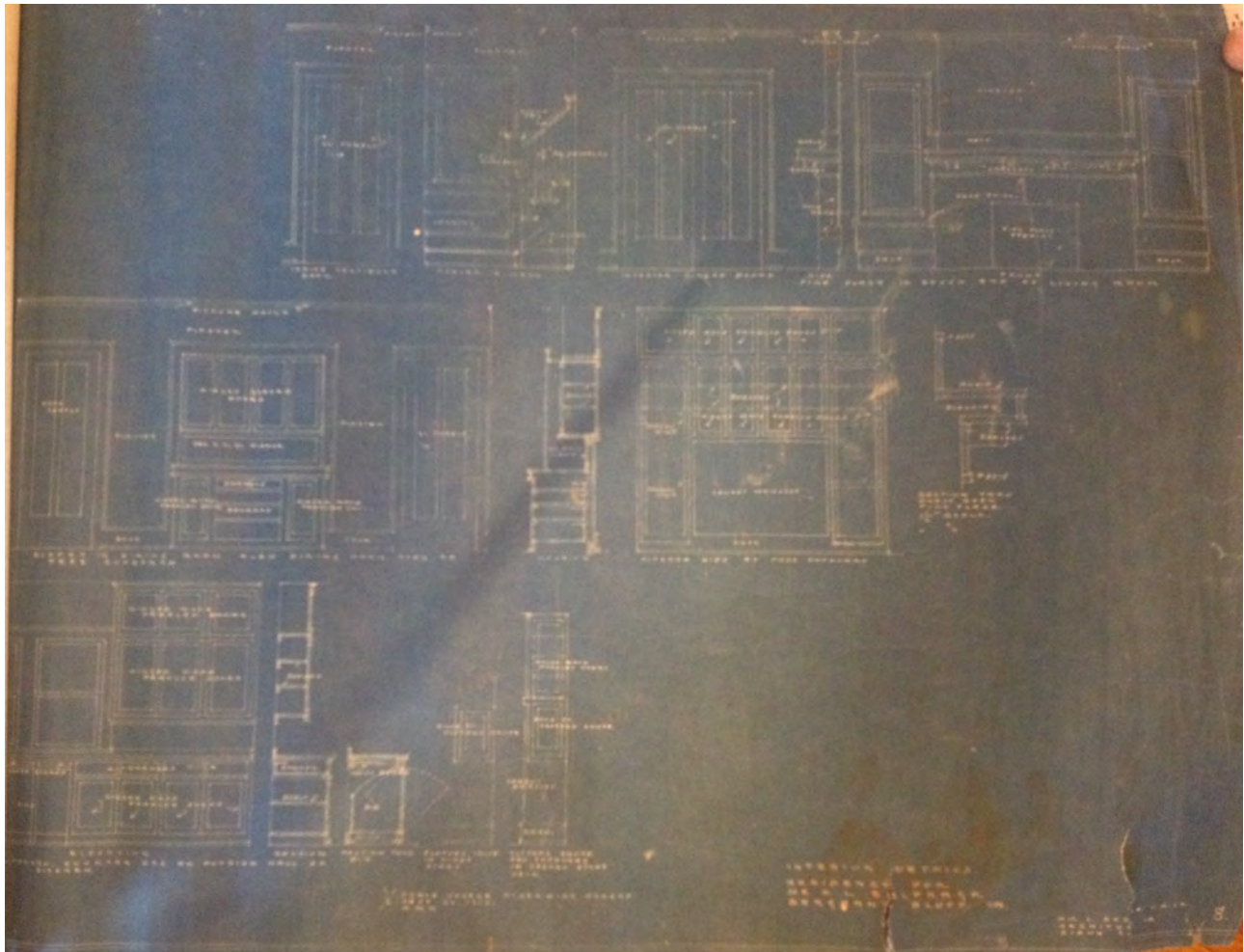
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middle with a cupboard on each side of the drawers. If one stands in the kitchen today, one can see from the kitchen all of the way through to the sun parlor windows. The wood finish throughout the first floor is selected, flat-sawed, red oak except in the sun parlor, kitchen and entry.

Image 6. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the Interior Details of the Belfrage Farmhouse

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A door to the right of the hutch leads to the two-season porch from the dining room. A single door on the north end of the dining room leads to a study/office area (originally W. L. Belfrage's bedroom).

At the corner where the dining room, study, and kitchen meet, there are four doorways that connect these rooms to a small hallway to the downstairs half-bath. In the small hallway, there is a pantry closet and the laundry chute (Photo #4). The half-bath has a radiator and a window. The built-in medicine cabinet in the half-bath is original to the farmhouse.

The kitchen was updated by the Mitchells who lived in the farmhouse from 1970 to 1998. The only original features are the upper cabinets and the back side of the hutch. Between the kitchen and the two-season porch, the windows were removed for a bar at which people can sit and eat on the porch side (Photo #5). A back door from the two-season porch goes out to a large wooden deck which was added by Winston Belfrage in the early 2000s.

At the northeast corner of the kitchen are the backstairs to the second floor. The stairs to the basement are just a few feet farther. The full basement has a laundry chute that starts from the second floor and a coal chute from the first floor to the coal room. The coal was used to heat water and the house. A large shower was used to warm up calves. The children would roller-skate in the basement and would make ice cream in the winter.

There is a back door on the first landing of the basement stairs. This is on the east side of the farmhouse. The hired hand would enter through this back door and come up the top section of the basement stairs to the first floor and take the first right up the backstairs made of yellow pine to his room. The hired hand's room is a smaller bedroom with two windows and a radiator. A door on the far end of the room opens to the built-in attic stairs. There is not a closet in the room. The hired hand had an armoire in which to put his personal belongings. The hired hand would have had to use the one full-bath on the second floor, which separated his end of the hall (along with a linen closet on the main hall) from the other bedrooms.

In addition to the hired hand's bedroom and the full bath, there are four more bedrooms on the second floor including a sleeping porch. The second-floor bathroom has a concrete sub-floor. The full bath on the second floor no longer

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has the original medicine cabinet, but still has the 5-foot cast iron bathtub and the herringbone tile (Photo #6). Originally, three cisterns supplied soft rainwater to the house. In 2001, a switch was made to city water.

Each bedroom has the same windows and doors as those on the first floor. These four bedrooms in which the family members slept each have a closet. The sleeping porch is accessed through the middle bedroom on the south side. The sleeping porch (Photo #7) had a wooden railing originally and was replaced by a metal railing to keep young Winston from going over it. The family members could access their four bedrooms best by the front stairs. The wood finish throughout the second floor is selected yellow pine while the stair and rail are of oak.

Garage/Utility Building - (Non-contributing)

The garage/utility building is the first building behind (east of) the farmhouse. It was added by Winston Belfrage in 2006.

This building is a Morton building. The red and white color scheme is the same as the other outbuildings on the property. The west end has one window and a single door. The north side has one window and the weather vane on the top of the roof complements the other weather vanes on the outbuildings. The east side has a window and a single garage door for the tractor. Finally, on the south side (Photo #8), there are two garage doors - one double and one single. On the right end, there is an awning held up by three posts. Under the awning are a single window and a door.

The garage/utility building (Photo #9) is used for personal vehicles and farm equipment as well as storage, a workspace, and a man-cave. The floors are heated.

Brooder House (Woodshed) - (Contributing)

The brooder house was connected to the chicken shed by an awning. The chicken shed was moved farther east and is now a garden shed. The brooder house was originally on skids and was moved at times as needed. This building is estimated to be at least 70 years old.

The west side of the brooder house has small area for ventilation as well as a small opening near the bottom right corner for the chickens. The north

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side is solid wood. There is a weather vane on the top. The east side is similar to the west side, but the opening for the chickens is on the bottom left corner. The east side (Photo #10) would have been the side connected by an awning to the chicken shed. The front has a single door in the center with windows on each side of the door. The inside of the brooder house is built of wood from floor to ceiling except for the ventilation sections. (Photo #11)

Chicken Shed (Garden Shed) - (Contributing)

The chicken shed was moved away from the brooder house. It was connected to the brooder house by an awning at one time. The awning was raked like the roof on this shed. This building is estimated to be at least 70 years old.

Boards now cover the opening on the west side where there used to be a door when the shed was next to the brooder house. The north side has a patch on the bottom. The east side has one small window. The south side (Photo #12) has a larger window on the left and a door that was most likely added later.

The inside of the chicken shed (Photo #13) is built out of wood from floor to ceiling except for the storm door.

Dairy Barn - (Contributing)

The dairy barn, is a gable-front style with balloon frame construction and horizontal flush siding. On the west side of the dairy barn are 11 windows in a row. The two cupolas can be seen at the top with a weather vane on the north cupola. The north side of the barn features a hay hood extending from the gable peak and has multiple openings including one garage door, two windows on the second floor, two windows on the left side of the first floor, and various half doors to load grain or feed and to open the barn for ventilation. Before Winston Belfrage added the garage door, there was a door that was opened by lifting concrete weights. The east side also has 11 windows in a row. A diesel tank was added by Winston Belfrage. On the south side, cattle are kept. The south side façade is similar to the north elevation.

The first floor has three main sections running north to south with the central section divided into two smaller sections. Chickens are kept on the east side of the barn. A wagon is in the back (south side) of the middle section. The rest of the first floor is used for storage.

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From the section on the west side, there are stairs to the hay loft. On the south side of the hay loft, there is a basketball hoop. W. L.'s grandchildren played basketball there. The concrete weights are under the basketball goal. These weights were used to lift the door. The slings and hooks used to move the hay to the loft are still there. The track for moving the hay can be seen in the center of the roof from the hay loft. (Read "The Barn" by Marjorie Belfrage to understand how the hay was moved.)

Cattle Shed - (Non-contributing)

The cattle shed was added by John (son of W.L.) Belfrage in 1960.

The shed is covered in corrugated steel siding. The shed does not have a wall on the south side (Photo #14).

The inside of the cattle shed is built of wood. The shed is partially used for storage and partially used to protect the cattle (Photo #15).

Alterations

Farmhouse

The original railing on the sleeping porch was replaced ca. 1960 to a metal railing to prevent Winston from climbing over it as a young boy. In 1970, the farmhouse was bought by the Mitchell family. The woodwork throughout the farmhouse was painted. The kitchen was updated with décor and appliances reflecting the decade. After buying the property in 1999, Winston Belfrage and his wife, Sheryl, began restoring the woodwork to its natural state, refreshed the paint, refinished the floors, and updated the kitchen. The kitchen is the only room that was not changed back to the original look. A wooden deck was added by Winston off the two-season porch. A switch was made to city water in 2001.

Barn

At some point after the barn was built, five more windows were added to the east and west sides of the barn. The barn was repaired and restored by Winston Belfrage in 2002.

Brooder House

The brooder house was connected to the chicken shed (garden shed) by an awning. It is not known when the two buildings were separated.

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Chicken Shed

The chicken shed was connected to the brooder house by an awning with the same raked roof line. It is not known when the two buildings were separated.

Integrity

The W. L. and Winnie Belfrage Farmstead Historic District retains high integrity from the period of significance identified to this property.

Location: The W.L. and Winnie Belfrage Farmstead Historic District was built 11 miles south of Sioux City, Iowa, and has an excellent degree of integrity since it remains at its historic location.

Design: The farmhouse, except for the kitchen, shingles, the sleeping porch railing, the discontinued use of the cisterns and change to city water, and the addition of a wooden deck, is very close to the original and is in very good condition due to restoration work by Winston Belfrage. Restoration work has also been completed on the barn. The basic style of these two buildings has not changed and so the farmstead retains very good design integrity. The plan and space of the property was to function as a farmstead and that continues, but on a much smaller scale with a large garden, cattle, and chickens. The space and structure of the property has remained intact despite changes in equipment and the mechanization of the farm.

Setting: The setting, despite the addition of various industries in the area, retains good integrity in terms of its rural setting. The farmhouse and outbuildings are still surrounded by farmland.

Materials: The materials used for construction of the buildings on the farmstead remain intact and thus the farmstead retains very good integrity with respect to materials. The farmhouse is constructed of common brick and exterior trim of blue Bedford stone. Likewise, interior materials including plaster, wood trim and wood floors survive. The barn retains its original wood frame construction and wood siding.

Workmanship: The farmhouse was built with high-quality workmanship that was guided by architect William Steele's written specifications. The workers used a sidewalk tool to neatly round the edges of the concrete steps and trowel-finished them. Particular care was taken to provide smooth, straight walls for the sliding

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pocket doors. The exterior trimmings made of blue Bedford stone are of even color and were smoothly finished. No stone that was chipped, cracked, scratched or damaged was allowed on the house. Upon completion of the building, acid was used where necessary to remove stains and all damaged or unfinished places in the masonry were fixed. All tile was placed by experienced tile workers who hammered it down, grouted and lined it up all ways including an intricate basket-weave tile in the upstairs bathroom. They installed marble thresholds to adjoining tile floors. All woodwork and wood floors were hand-sanded. All cabinet work (except panels and table tops) was screwed and nailed so that the screws and nails did not show in the face of the work. Exposed parts of the inside of the cabinets have the same finish as the outside. Closets, cabinets and cupboards were built with glazed or wood-paneled doors, which required expert carpentry. All of the cutting and fitting of the woodwork was done before painting or varnishing but the hardware was not added until after the painters were done. The farmhouse was built with materials to stand the test of time and the elements in a rural setting. The fact that all of these buildings have been standing 70-116 years is a testament to the workmanship and very good integrity.

Feeling: Except for the garage/utility building, the Belfrages would readily recognize this farmstead as their own. The feeling is of very good integrity.

Association: The farmstead retains its historic association with its agricultural history, which can be seen in its rural setting and extant secondary farm dependencies, such as the barn, brooder house, and chicken shed. In addition, the farmhouse has a direct link to William L. Steele and other buildings he designed, especially the non-extant Sergeant Bluff High School. The association is of good integrity.

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A summary (Table A) of the buildings, construction dates, uses, and their locations on Figure A - W.L. and Winnie Belfrage Farmstead Historic District - follows:

Table A

Building	Year	Contributing or Non-contributing	Function	Figure A Reference
Farmhouse	1920	Contributing	Residence	#1
Barn	1910	Contributing	Chickens/storage	#2
Brooder House	1945 or earlier	Contributing	Wood storage	#3
Chicken Shed	1945 or earlier	Contributing	Garden storage	#4
Cattle Shed	1960	Non-contributing	Cattle/storage	#5
Garage/Utility Building	2006	Non-contributing	Garage/storage	#6

Figure A



(Aerial Photo by Google Earth, October 14, 2014. Boundary line added by Ruth Petersen.)

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8. Statement of Significance

Image 7. W. L. and Winnie Belfrage Outside South Elevation



(Image from Winston Belfrage Collection, December 27, 2016)

View of the Belfrage Farmhouse, camera facing north, ca. 1930

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The property meets National Register Criterion C in the area of Architecture with the farmhouse as an example of the influence of the Prairie School style in a rural setting and as the work of architect, William L. Steele. Aside from the house, the other contributing resources are well preserved and good representations of agricultural buildings found on an early twentieth-century farmstead. The farmstead reflects historic trends and changes in the landscape with the property being in the Belfrage family for 95 years from 1875 to 1970. During these years, a new barn was built, a new farmhouse was built, and machinery was added as technology advanced. The farmstead and its owners were affected by a period of economic recovery, the Golden Age of Agriculture, World War I, the Great Depression, World War II, and the scientific age in agriculture. In 1983, Marjorie Belfrage, daughter of W. L. and Winnie, wrote down her memories of the farmstead. The changes in the landscape and the scientific advances are documented in her stories. (Please see *Stories* by Marjorie Belfrage.)

After another 30 years, Winston Belfrage bought back the family farmhouse and 2.8 acres in 1999. The period of significance, ca. 1910-ca. 1945, is based on the building of the barn and farmhouse. The barn was built in 1910 by Aaron Gunderson. (W. L. Belfrage put his initials and the date into the concrete for the barn.) The farmhouse, designed by William L. Steele, was built in 1920. The brooder house and chicken shed were built circa 1945.

John Burnett Belfrage, who served in the Civil War as a Union hospital steward, came to Woodbury County in 1875, purchased 100 acres of land in section 17 of Liberty township, and built a home on the property. John Burnett Belfrage was a prominent citizen of the region holding many of the township and county offices and was also a member of the Iowa legislature from 1880 to 1882. After John Burnett Belfrage's death in May of 1917, his oldest son, Wilfred Luce (W. L.) Belfrage, began planning for a new farmhouse. He hired William L. Steele to design his new home and planning began in 1918.

William L. Steele (1875-1949) had worked in the office of renowned architect Louis Sullivan in Chicago for three years following graduation from the University of Illinois. After a few years in Pittsburgh, Steele was offered a position in Sioux City, Iowa, and then opened his own office in 1906. Because of the aesthetically conservative nature of those who lived in Sioux City, it was difficult to find clients. Steele lived in Sioux City, Iowa, from 1904 to 1929. During his career, he designed buildings in Iowa, Nebraska, South Dakota, and

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Minnesota. Steele's masterpiece is considered to be the Woodbury County Courthouse constructed from 1916 to 1918. Steele won the competition to design the Woodbury County Courthouse in 1915. The first design was controversial because of its traditional Gothic architectural style. Steele convinced the county supervisors that he would redesign the new courthouse in a more acceptable style. Steele hired associate architects, George Elmslie and William Purcell. Steele, Elmslie, and Purcell all had worked with Frank Lloyd Wright and were greatly influenced by his style of architecture that would be later called Prairie School.

W. L. Belfrage and William Steele became acquainted when the school board of the Sergeant Bluff Consolidated School District hired Steele to design the new high school. W. L. was the president of the school board at the time. The Sergeant Bluff High School was built in 1917 and has since been demolished. W. L.'s grandson, Winston, remembers that W. L. liked the high school design very much.

Image 8. Sergeant Bluff High School, William Steele - Architect



(Image from Winston Belfrage Collection, December 27, 2016)

View of the Sergeant Bluff High School façade, ca. 1926

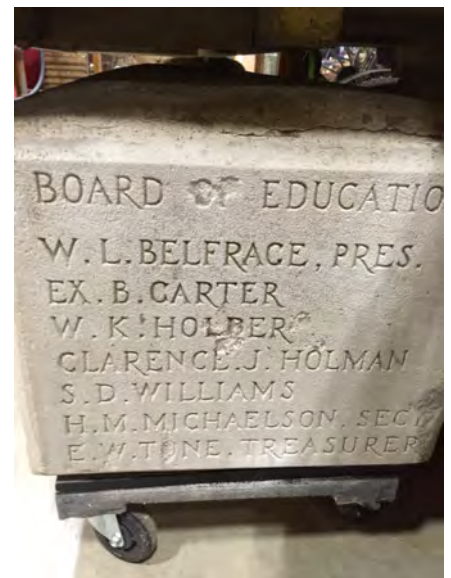
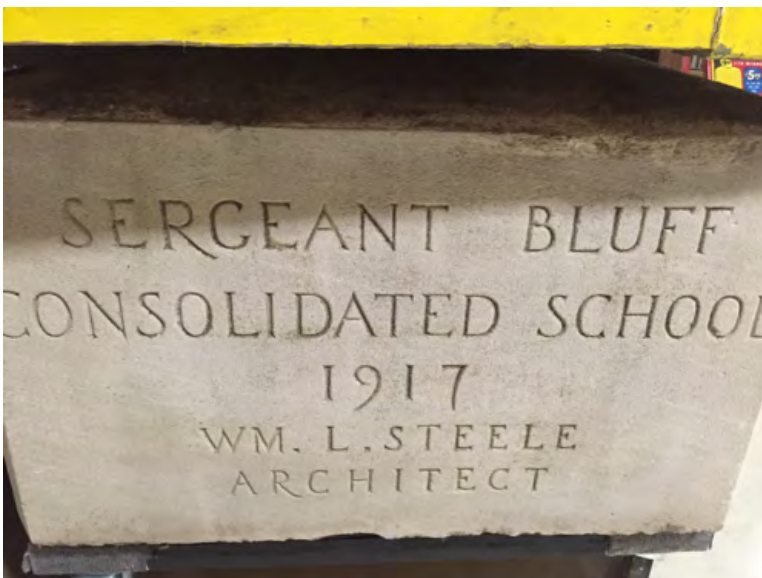
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Images 9 and 10. Sergeant Bluff High School Cornerstones



(Images from Anita Bray, February 4, 2017 - Taken at Sgt. Bluff Museum)

View of the Sergeant Bluff High School Cornerstones

At the time of this nomination, the Belfrage Farmhouse is Steele's only known commission for a farmhouse. All other residences found to be designed by Steele are listed in towns or cities. With its coal chute to the coal room, a large shower for warming calves, three cisterns for collecting rainwater, and the back bedroom for the hired hand, it was a unique commission for William Steele when compared to other houses in Sioux City such as the John H. Kelly House at the corner of 25th and Jackson Streets; the Hubert H. Everist House at 37 McDonald Drive; and the Schulein House at 2604 Jackson Street.

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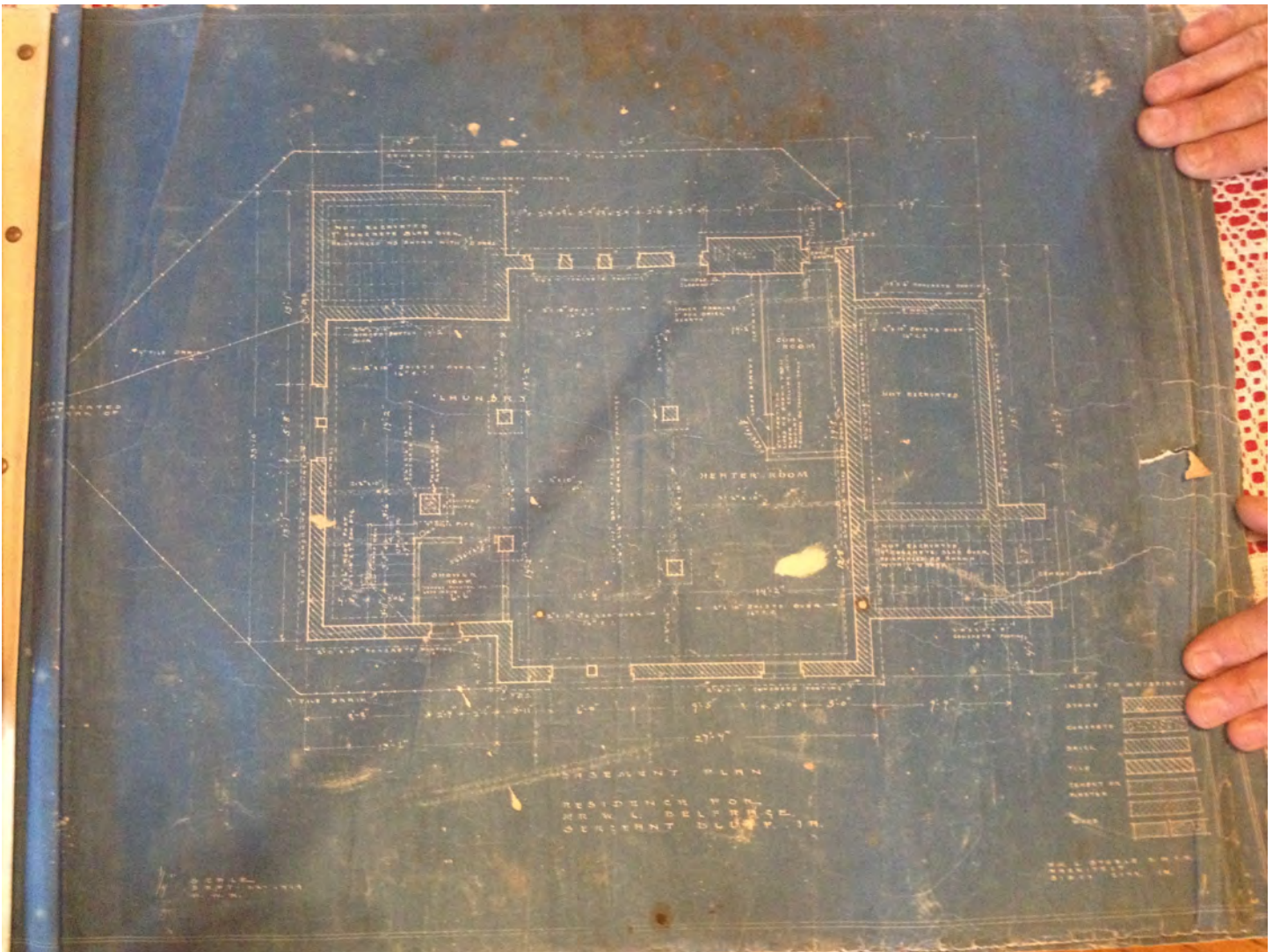
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Image 11. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the Basement Floor Plan of the Belfrage Farmhouse

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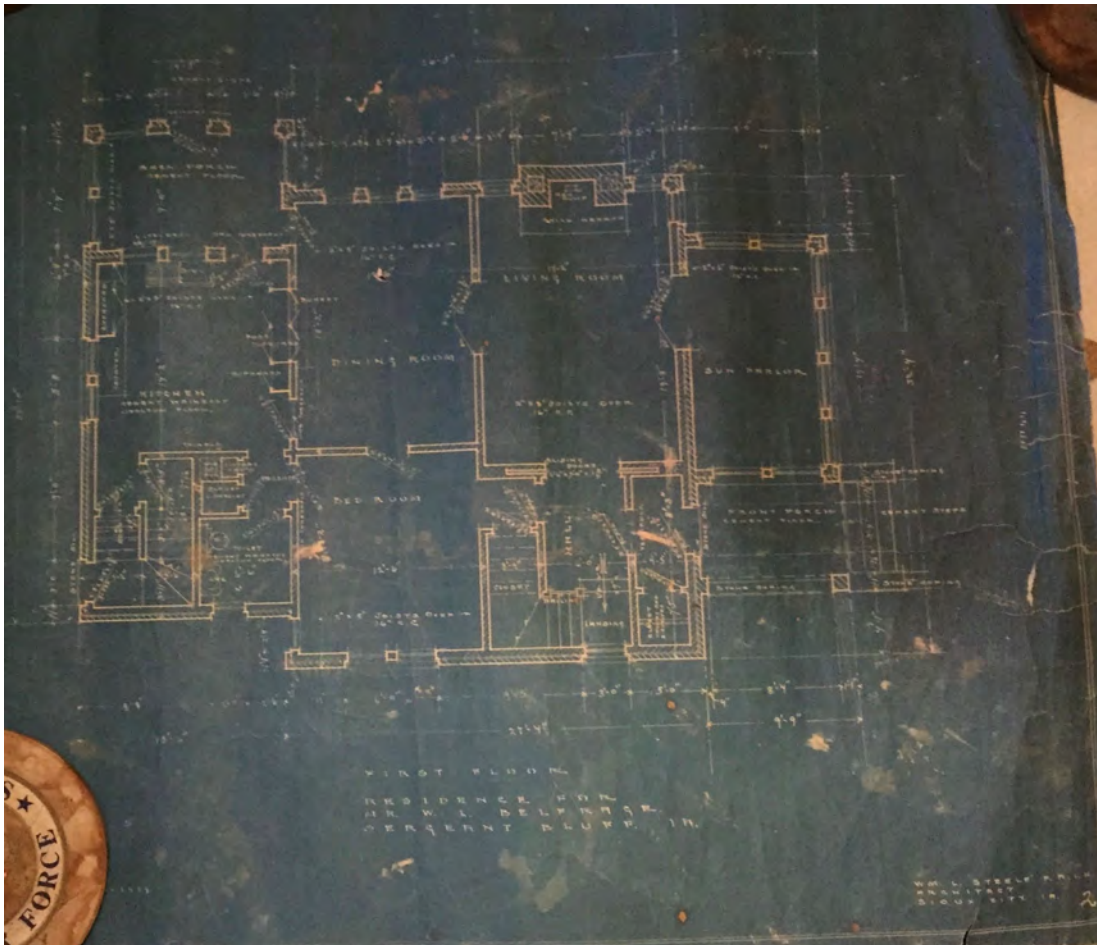
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The basement floor plan shows the concrete footings and slabs. Areas included in the basement are the heater room, the laundry area with a clothes chute, a shower, and a coal room. Materials used to build the farmhouse include stone, concrete, brick, tile, cement or plaster, and wood.

Image 12. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the First Floor - Plan of the Belfrage Farmhouse

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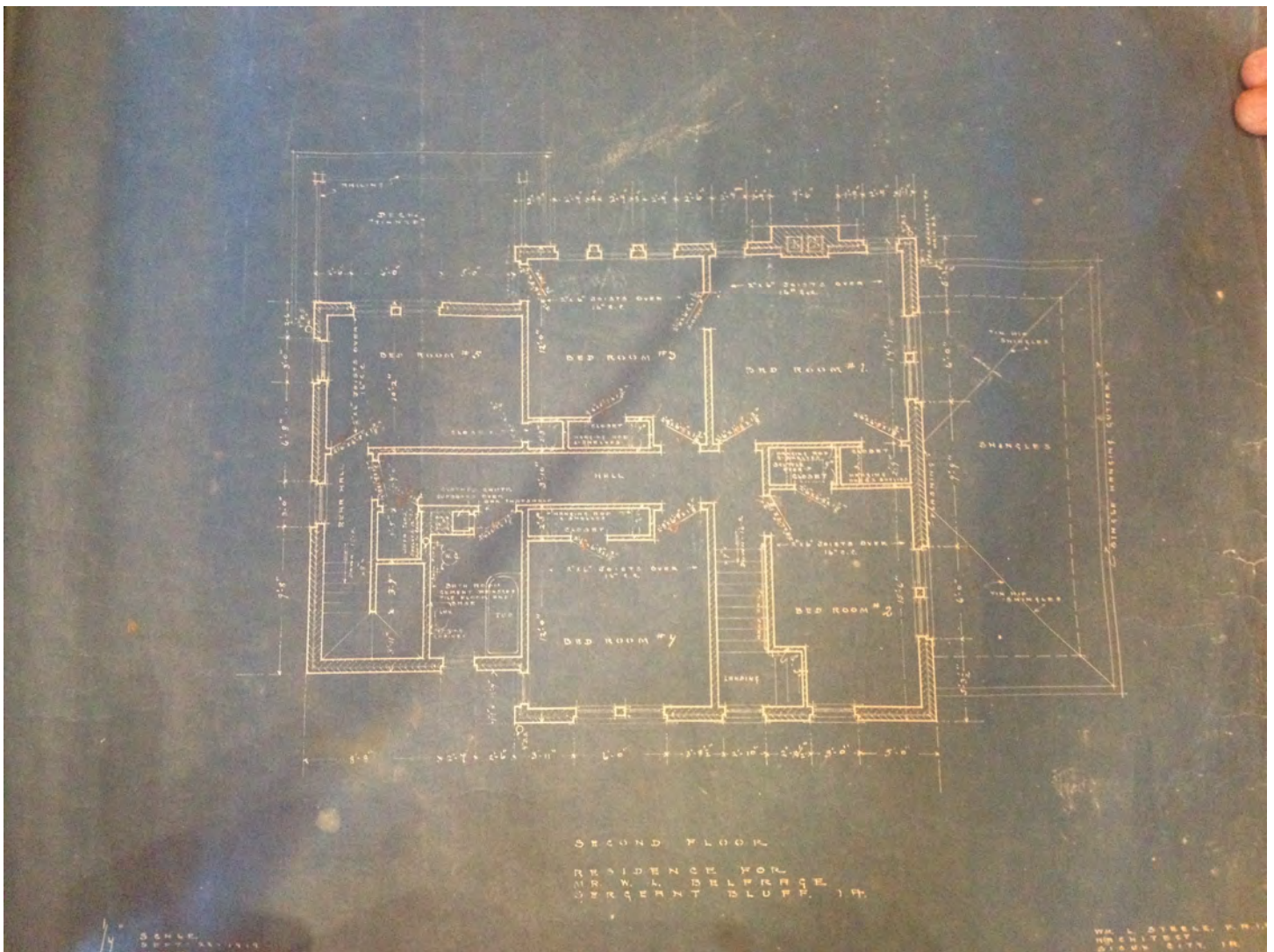
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Image 13. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the Second Floor - Plan of the Belfrage Farmhouse

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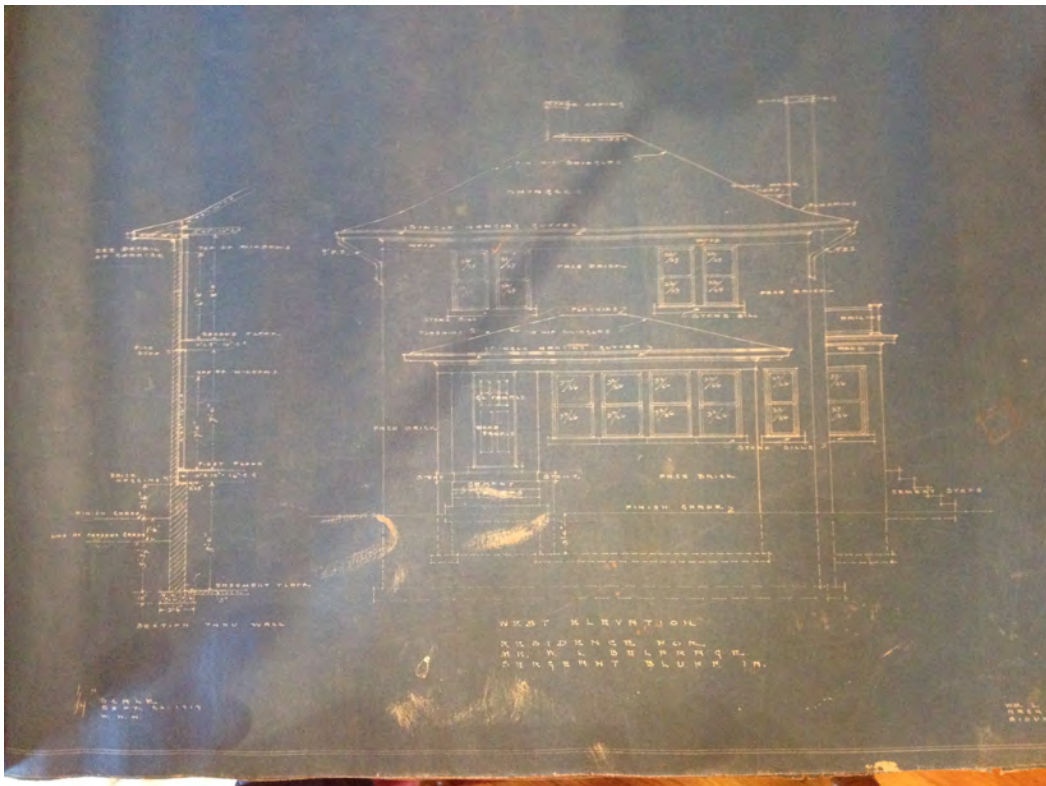
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The farmhouse was the first to be built by the new company, Holtze Construction. In an article by Terry Turner of *The Sioux City Journal*, Dave Holtze, President of Holtze Construction, recalled that his late father, Harry S. Holtze, Sr., talked about the building of the Belfrage Farmhouse. He said a crew of six people worked on the home 2.5 miles from Sergeant Bluff. The crew stayed on the job site since their transportation was limited to horse and wagon. They worked all week at the site. They built a shed and lived in it during the week with Harry Holtze's brother-in-law doing the cooking. It took the crew a year-and-a-half to complete the farmhouse.

Image 14. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the West Elevation

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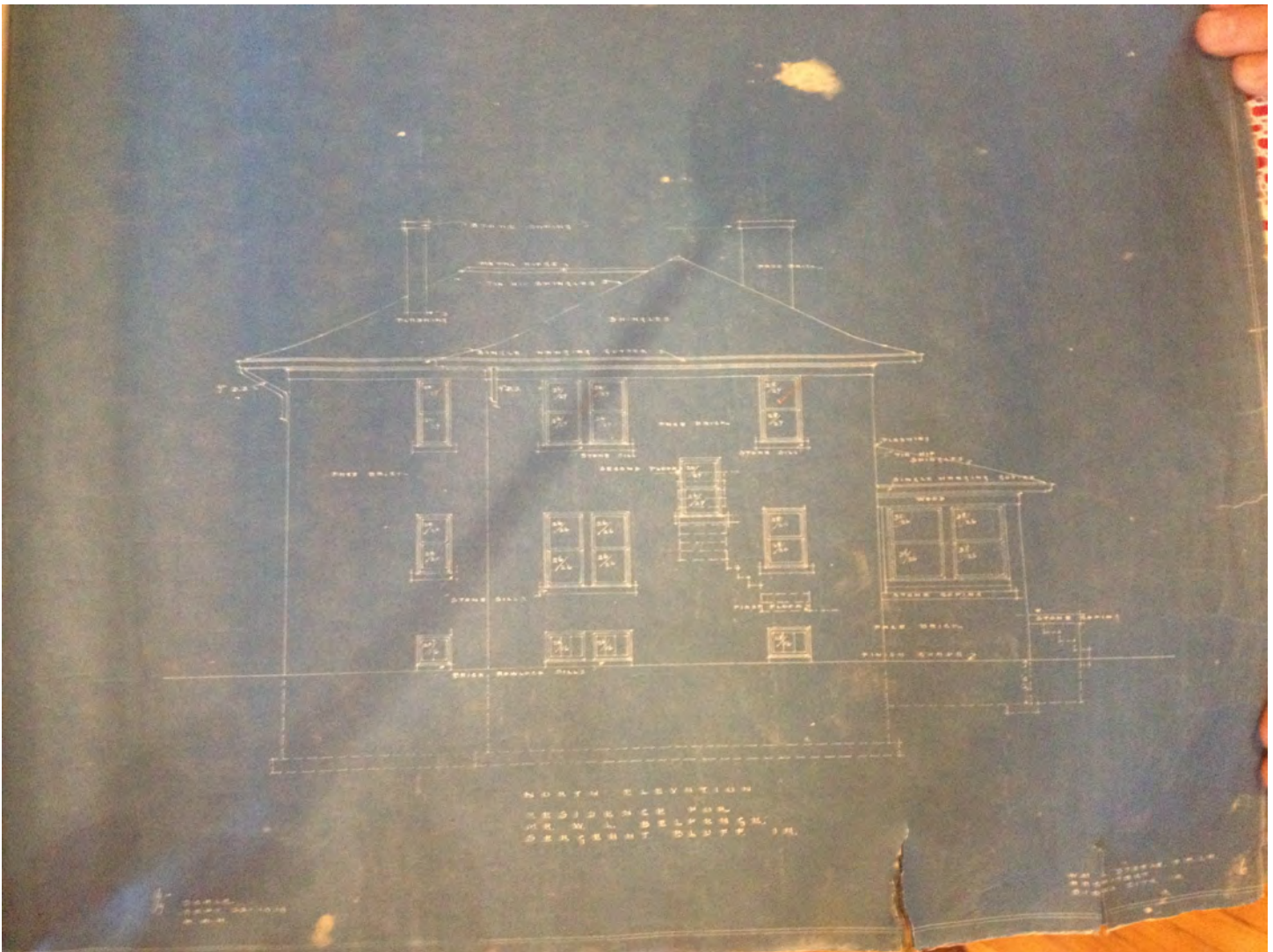
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Image 15. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the North Elevation

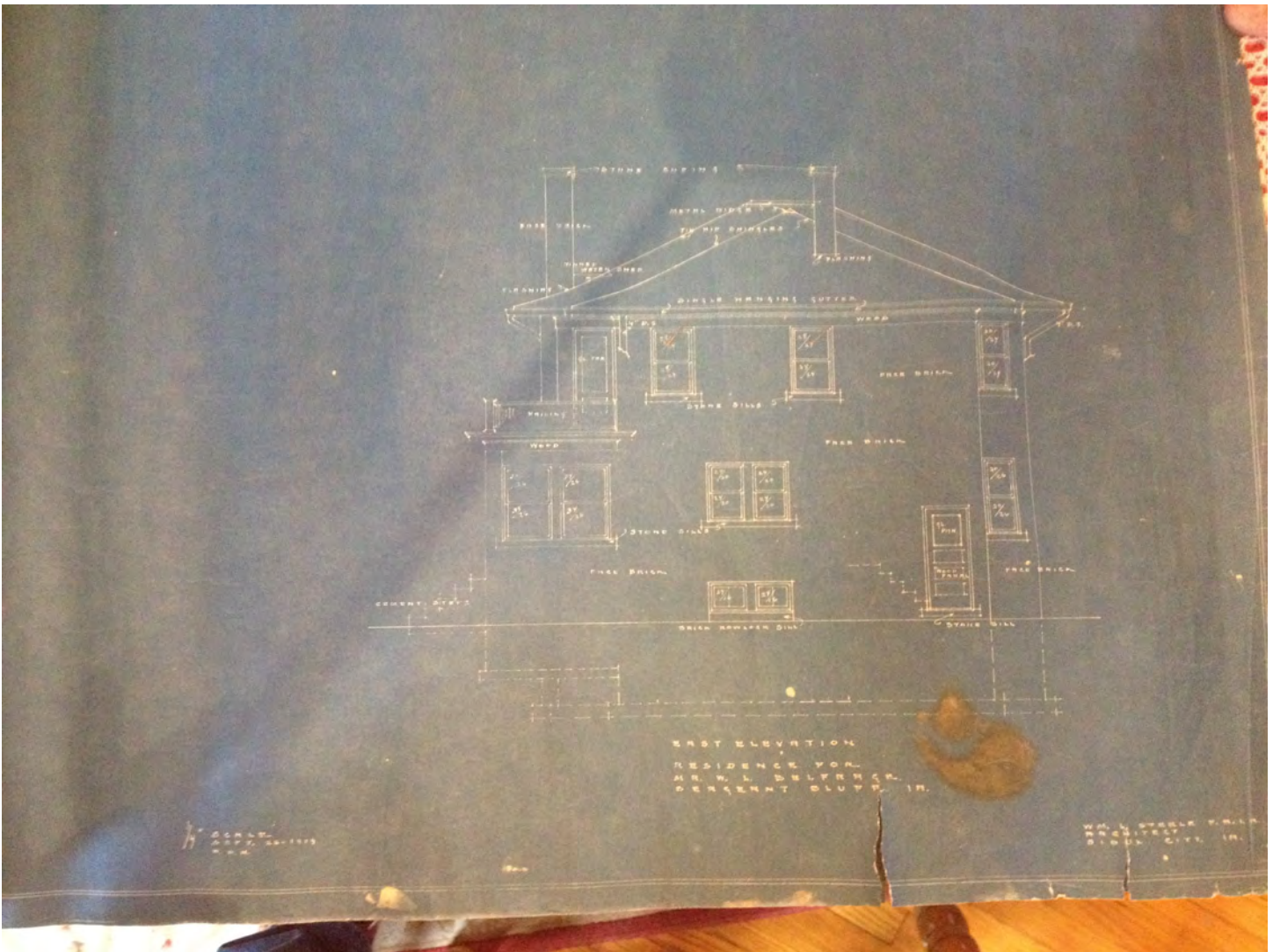
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Image 16. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the East Elevation

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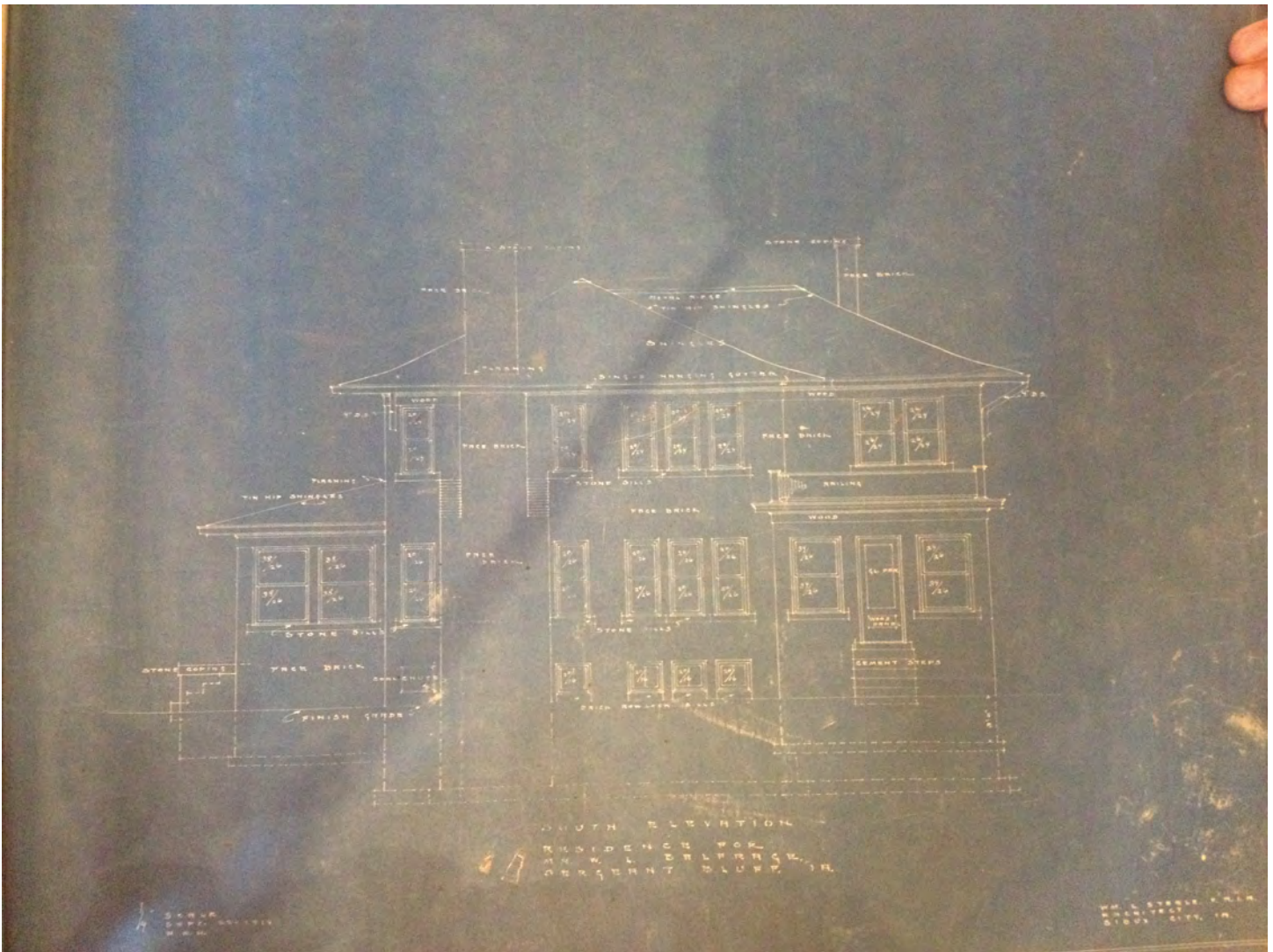
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Image 17. Belfrage Farmhouse Blueprints



(Image by Ruth Petersen, December 27, 2016)

View of the South Elevation

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The farmhouse where the Belfrages lived before Steele was hired to design a new house was moved closer to Sergeant Bluff at the end of construction of W. L. Belfrage's farmhouse. Since the dairy barn was built in 1910, the dairy barn was already on the property prior to the new farmhouse and is standing today. In the document, *Stories* by Marjorie Belfrage, the old farmhouse is described in great detail, along with other non-extant structures on the farmstead including the wood house, the ice house, and a cave for food storage. A double corn crib is described in her document and still sits on the property adjacent to the south boundary of the current acreage.

Development of the Belfrage Farmstead coincided with a period historians have called the Golden Age of Agriculture (c. 1898 to 1920) (Schlebecker, 151). With the stability of good prices and terms of trade favoring farmers, the Belfrage family was able to afford a new dairy barn, a new home with modern amenities, and a new silo. Prior to 1893, W. L. Belfrage started buying additional farmland and did so again in later years.

The dairy barn, is a gable-front style with balloon frame construction and horizontal flush siding. The two cupolas can be seen at the top with a weather vane on the north cupola. The north side of the barn features a hay hood extending from the gable peak and has multiple openings including one garage door, two windows on the second floor, two windows on the left side of the first floor, and various half doors to load grain or feed and to open the barn for ventilation. The dairy barn is a good, intact example of a gable-front barn with a hay hood from the early 20th century. Few gable-front barns from this era are listed as contributing resources in farmsteads in the National Register for the state of Iowa. Other examples of this type of barn are on the Vander Wilt Farmstead Historic District (listed in 2003) and the Chris Poldberg Farmstead (listed in 1991).

The brooder house and chicken shed are mostly intact, rare, extant examples of early to mid-20th century agricultural buildings devoted to small-scale poultry practices. These buildings are estimated to be at least 70 years old and could be older. The brooder house has a gable roof and the chicken shed has a shed roof. The brooder house was connected to the chicken shed by an awning. The brooder house was originally on skids and was moved as needed. The west side of the brooder house has a small area for ventilation as well as a small opening near the bottom right corner for the chickens. The north side is solid wood. The inside of the chicken shed is built out of wood from floor to ceiling except for

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the storm door. Both buildings have large windows on the south sides. The buildings were constructed to keep the chickens dry with ample room, fresh air, and plenty of sunlight, which was recommended in early to mid-20th century literature issued by the U.S. Department of Agriculture. Certain features, such as the south-facing windows meant to attract the warmth of the sun in winter and small openings near the ground to allow chickens yard-access, had been common characteristics recommended for keeping poultry since the late 19th century. Other existing examples of chicken coops or hen houses in Iowa that are contributing resources in farmstead historic districts listed on the National Register include a chicken house from the early 20th century on the Podhajsky/Jansa Farmstead District (listed in 2000) and one on the Faeth Farmstead and Orchard District (listed in 2005).

W. L. Belfrage's formal education was limited but he was constantly learning and favored improving life. He was an avid reader and would adapt his new knowledge to farm practices. His grand-daughter Anita remembers W. L. reading periodicals such as *Successful Farming* and *Wallace's Farmer*. These periodicals would include house plans so it is possible that W. L. gleaned ideas for the new farmhouse from them. Both of these periodicals featured the Square House. Many of these Square House elements are found in the Belfrage Farmhouse such as the large central hallway (upstairs in the Belfrage Farmhouse), the separate dining room, the large front porch, a downstairs bedroom, and a downstairs washroom. Even the Bungalow style seemed to filter through to the design of the Belfrage Farmhouse with consideration of ventilation, sleeping porches, well-placed windows and French doors, and built-in kitchen cabinets. The idea that the house should fit the landscape was promoted by the periodicals and probably stemmed from the Craftsman movement and the popularity of the Prairie House as noted by Jean Sizemore in her literature survey of the Iowa farmhouse.

The farm literature also carried the themes that the farmer should modernize the house to ease the labor of the housewife and to indicate pride in his family. As noted by Marjorie Belfrage in her memories, W. L. built his wife Winnie a new home and wanted her to have the good life. W. L. also did his work right the first time and expected his family to do the same. He took very good care of his animals and the hired help as well as his family. He also took pride in keeping his fields clean.

The changes through which W. L. and his family lived were many. W. L. gave up land willingly when Interstate 29 was built and three times when Port Neal Road west of the house needed to be improved. He was quoted in *The Mason City Globe-*

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Gazette stating his approval for the Bovine Tuberculin Test Law that was passed in 1929. He drove cattle to the small stockyards next to which railroad tracks had been added to transport cattle to the stockyards in Sioux City. The Belfrage children went from riding to school in a horse-drawn bus, bobsled, or lumber wagon to a motorized bus. The area where the Belfrages got their wood and ice as well as wild grapes was industrialized by companies such as the George Neal Power Plant and Terra Chemicals. Marjorie wrote about the cream separator being turned by hand and then eventually by electricity. Kerosene lamps were replaced by electricity when the neighbors banded together to build the first electric line. Outside the house, the family used a gasoline engine that was lined up with and hooked to a wooden washing machine to wash the clothes. After wood was sawn for fuel, the sawdust was used to insulate the ice house. The ice was cut from New Lake in 24" x 31" blocks and had to be brought back on a wagon or bobsled that was pulled by two teams of horses. W. L. tested his corn routinely with one way being the rag doll method. Manure from the livestock was placed in the fields with manure spreaders. Eventually, commercial fertilizer was used instead of manure. The milking of the dairy cows became automated. Milk cans were replaced by a bulk tank. Hay went from being stacked to being baled. After the horses were replaced by machinery and the last of the dairy cows were gone, the barn housed feeder pigs and chickens. W. L. was very skillful at fixing equipment and constructing helpful gadgets such as a hook on a pole to reach higher apple tree limbs. One would shake the limbs and the apples would fall to the ground for collection. At different times, the family saw Indians and gypsies make their way past the property. Once the family had a Model T, Winnie and the girls were able to make about 60 pounds of butter a week and deliver it to customers.

Changes in farm equipment included going from two-row to four-row equipment. The development and use of the gasoline engine brought about self-propelled combines. Corn pickers changed from the pull-type to mounted. Westendorf hoists were bought and used on the wagons to dump corn. In the early 1960s, the Belfrages went from spreading manure to using commercial fertilizer. A hay baler was purchased after there was a flood and the loose hay had to be fanned to keep it cool. The milking process became automated. John B. Belfrage worked for the Sioux City Milk Producers and sold DeLaval and Surge products.

Several events affected the farmstead. During World War I, W. L. bought two small buildings from the airbase and joined them to make a house for the hired hand. This extant house is farther south from the Belfrage Farmhouse and is on the west side of Port Neal Road. Marjorie Belfrage wrote down her memories of the dust

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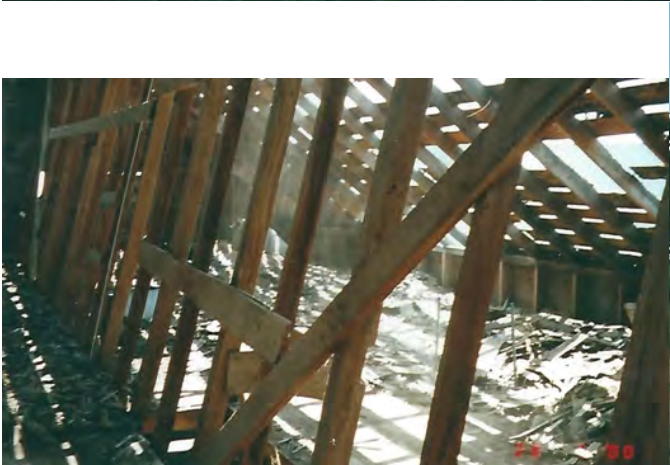
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storms of the 1930s. In the fall of 1936, a dust storm was so heavy that it looked like night falling. She recounts the fear that several of the family members experienced. W. L.'s grandson John remembers W. L. talking about the milk protests that occurred in the 1930s because prices were so low. The rationing of food products occurred during World War II and farmers could not keep up with the

Images 18-21. Belfrage Farmstead Dairy Barn



(Image from Winston Belfrage Collection, Summer 2001)

Views of the Dairy Barn Rehabilitation, Summer 2001

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Images 22 and 23. Belfrage Farmstead Dairy Barn



(Image from Winston Belfrage Collection, Summer 2001)

Views of the Completed Dairy Barn Rehabilitation - Summer 2001

Winston has the original blueprints of the farmhouse and the Specifications of the Contract for the Erection of a Residence for Mr. W. L. Belfrage, which was typed on onion-skin paper. Winston Belfrage and his current wife, Eileen, reside in the farmhouse. The farmhouse has been maintained very well and has been kept to its original façade.

An archeological investigation was not a part of this nomination. Additional research may identify archeological sites that could contribute to the overall historical significance of the property.

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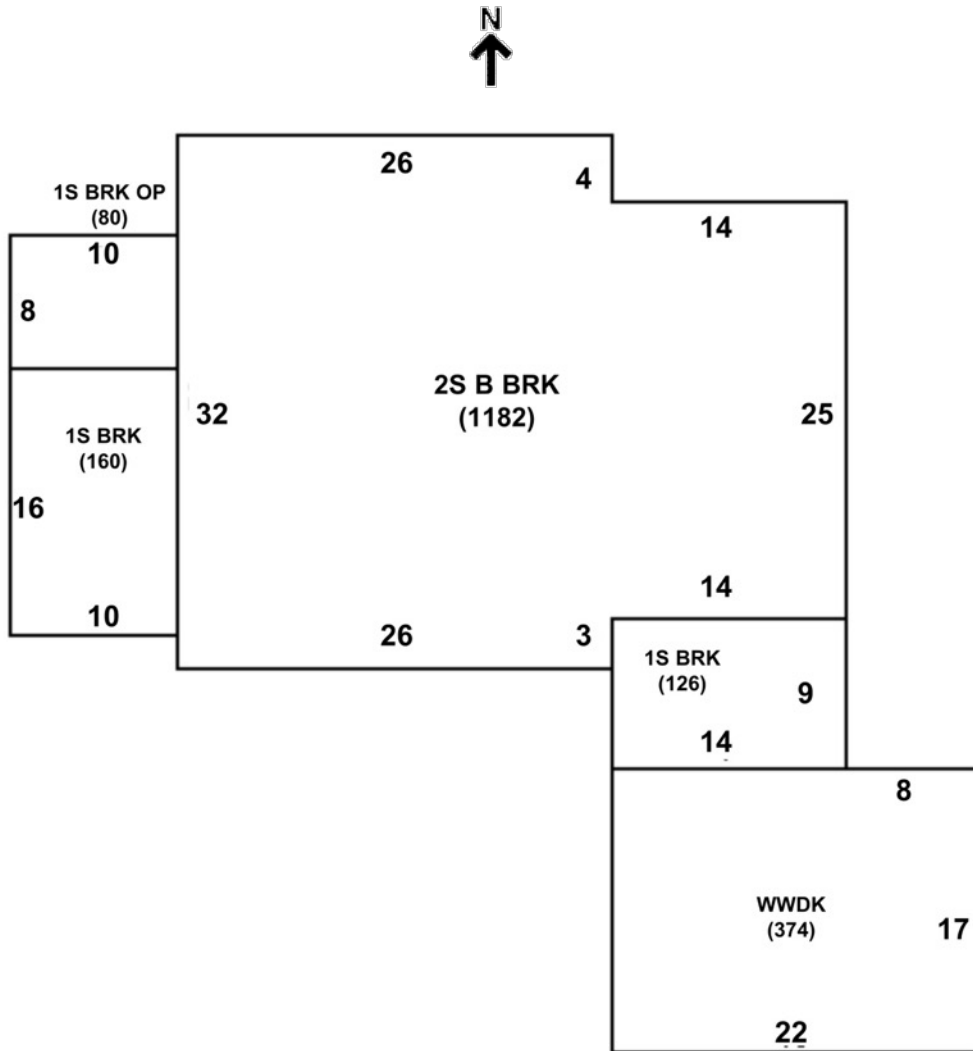
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Sketch Map of Farmhouse - Woodbury County Assessor, January 2, 2017



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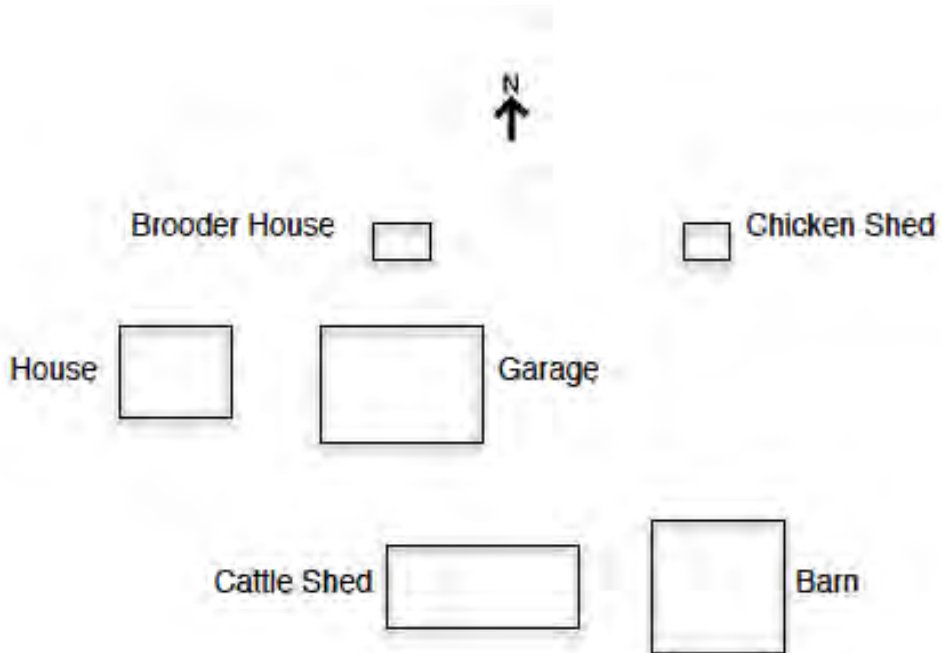
Section: Additional Documentation

Page: 42

Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
Name of Property
Woodbury County, Iowa
County and State

=====

Sketch Map of Property - Woodbury County Assessor, February 1, 2017



United States Department of the Interior
National Park Service

NATIONAL REGISTER OF HISTORIC PLACES
CONTINUATION SHEET

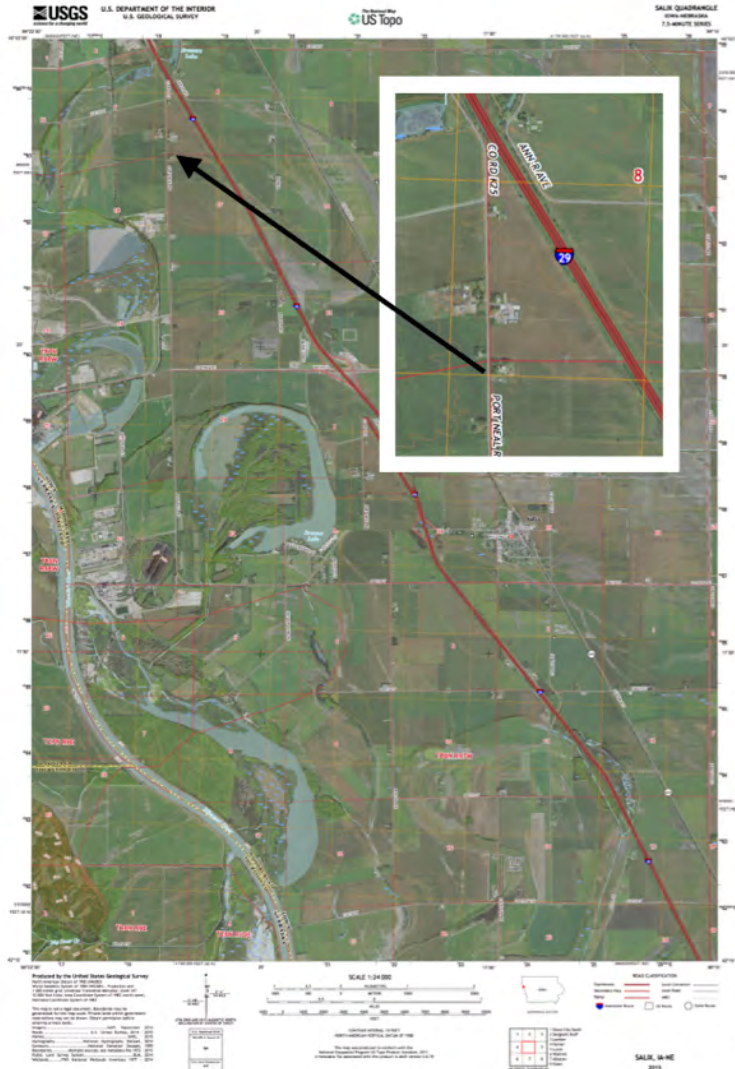
Section: Additional Documentation

Page: 43

Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
Name of Property
Woodbury County, Iowa
County and State

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USGS Map - www.usgs.gov - February 1, 2017



United States Department of the Interior
National Park Service

NATIONAL REGISTER OF HISTORIC PLACES
CONTINUATION SHEET

Section: Photos (Accompanying nomination) Page: 44

Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
Name of Property
Woodbury County, Iowa
County and State

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The following information is common to all of the photographs:

Property Name: Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
County and State: Woodbury County, Iowa
Name of the Photographer: Ruth Petersen
Date of the Photographs: December 27-28, 2016
Location of Original Digital Files: Ruth Petersen, Huntersville, NC

Photographs (Accompanying nomination)

- Photo #01 (P1) - Farmhouse: West entryway, inner foyer, camera facing north
- Photo #02 (P2) - Farmhouse: Sun parlor, camera facing northwest
- Photo #03 (P3) - Farmhouse: Dining room hutch, camera facing northeast
- Photo #04 (P4) - Farmhouse: Pantry closet and laundry chute, camera facing east
- Photo #05 (P5) - Farmhouse: Two-season porch, camera facing southeast
- Photo #06 (P6) - Farmhouse: Full bath, camera facing north
- Photo #07 (P7) - Farmhouse: Sleeping porch from second floor bedroom (2), camera facing Southeast
- Photo #08 (P8) - Garage/Utility Building: South façade, camera facing north
- Photo #09 (P9) - Garage/Utility Building: East wall, camera facing east
- Photo #10 (P10) - Brooder House (Woodshed): South façade, camera facing north
- Photo #11 (P11) - Brooder House (Woodshed): East wall, camera facing east
- Photo #12 (P12) - Chicken Shed (Garden Shed): South façade, camera facing north
- Photo #13 (P13) - Chicken Shed (Garden Shed): East wall, camera facing east
- Photo #14 (P14) - Cattle Shed: North elevation, camera facing south
- Photo #15 (P15) - Cattle Shed: South façade, camera facing northeast

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NATIONAL REGISTER OF HISTORIC PLACES
CONTINUATION SHEET

Section: Images (Embedded in nomination)

Page: 45

Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District

Name of Property

Woodbury County, Iowa

County and State

=====
The following information is common to all of the images:

Property Name: Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District

County and State: Woodbury County, Iowa

Name of the Photographer: Ruth Petersen

Date of the Photographs: December 27-28, 2016

Location of Original Digital Files: Ruth Petersen, Huntersville, NC

Images (Embedded in nomination)

- Image #01 (M1) - Farmhouse Blueprints: View of the exterior details
- Image #02 (M2) - Farmhouse: West façade, camera facing east
- Image #03 (M3) - Farmhouse: North elevation, camera facing south
- Image #04 (M4) - Farmhouse: East elevation, camera facing west
- Image #05 (M5) - Farmhouse: South elevation, camera facing north
- Image #06 (M6) - Farmhouse Blueprints: View of the interior details
- Image #07 (M7) - Farmhouse: W. L. and Winnie Belfrage outside south elevation
- Image #08 (M8) - Sergeant Bluff High School, façade
- Image #09 (M9) - Sergeant Bluff High School, cornerstone
- Image #10 (M10) - Sergeant Bluff High School, cornerstone
- Image #11 (M11) - Farmhouse Blueprints: Basement floorplan
- Image #12 (M12) - Farmhouse Blueprints: First floor floorplan
- Image #13 (M13) - Farmhouse Blueprints: Second floor floorplan
- Image #14 (M14) - Farmhouse Blueprints: West elevation
- Image #15 (M15) - Farmhouse Blueprints: North elevation
- Image #16 (M16) - Farmhouse Blueprints: East elevation
- Image #17 (M17) - Farmhouse Blueprints: South elevation
- Image #18 (M18) - Dairy Barn: East elevation rehabilitation
- Image #19 (M19) - Dairy Barn: West elevation rehabilitation
- Image #20 (M20) - Dairy Barn: Rehabilitation
- Image #21 (M21) - Dairy Barn: East elevation rehabilitation
- Image #22 (M22) - Dairy Barn: North elevation, camera facing south
- Image #23 (M23) - Dairy Barn: West elevation, camera facing east

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CONTINUATION SHEET

Section: Farmstead Photo Key

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Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
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Farmstead Photo Key



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NATIONAL REGISTER OF HISTORIC PLACES
CONTINUATION SHEET

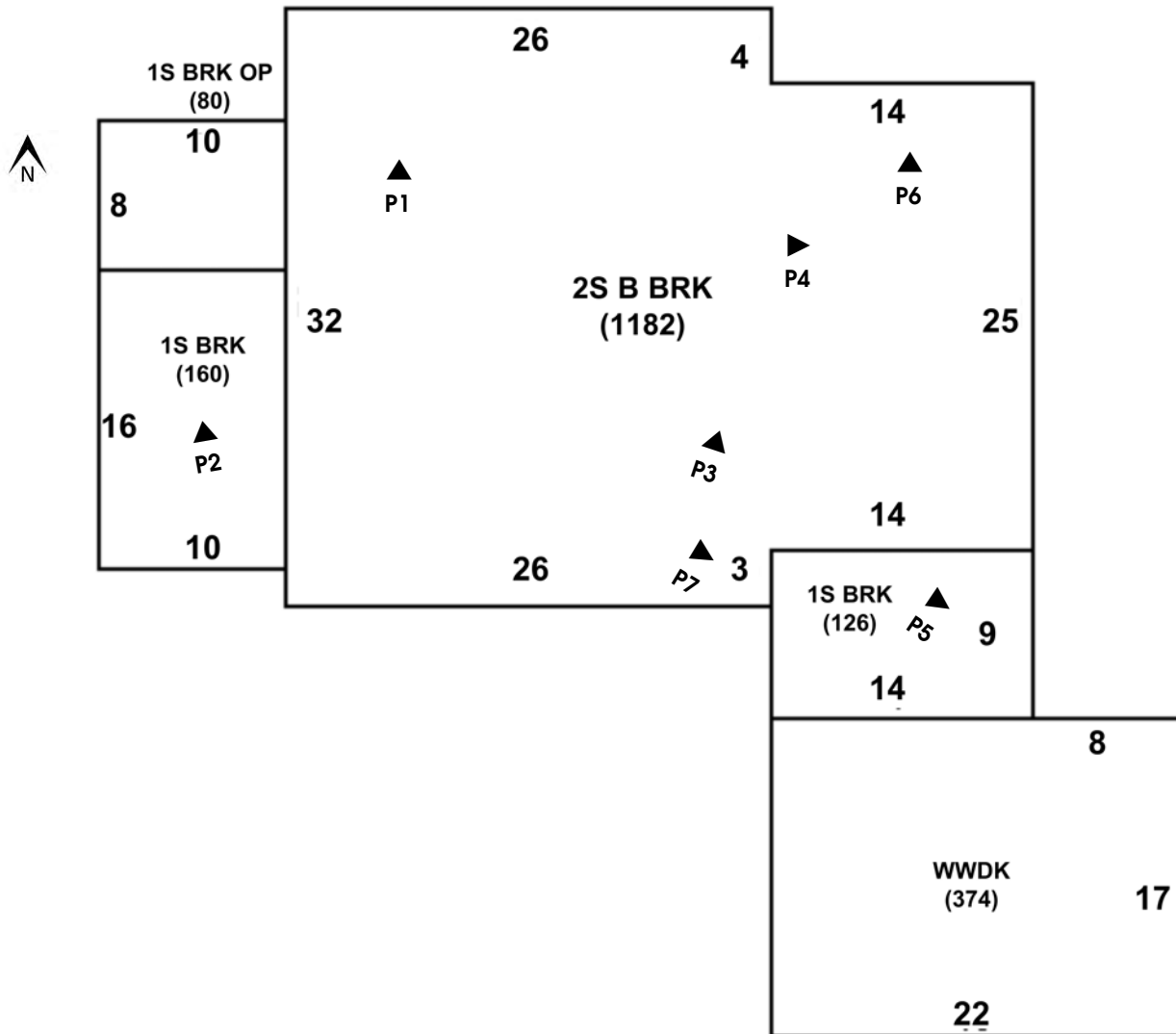
Section: Farmhouse Photo Key

Page: 47

Belfrage, W.L. and Winnie (Woodford), Farmstead Historic District
Name of Property
Woodbury County, Iowa
County and State

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Farmhouse Photo Key

































National Register of Historic Places
Memo to File

Correspondence

The Correspondence consists of communications from (and possibly to) the nominating authority, notes from the staff of the National Register of Historic Places, and/or other material the National Register of Historic Places received associated with the property.

Correspondence may also include information from other sources, drafts of the nomination, letters of support or objection, memorandums, and ephemera which document the efforts to recognize the property.

UNITED STATES DEPARTMENT OF THE INTERIOR
NATIONAL PARK SERVICE

NATIONAL REGISTER OF HISTORIC PLACES
EVALUATION/RETURN SHEET

Requested Action: Nomination

Property Name: Belfrage, W.L. and Winnie (Woodfield), Farmstead Historic District

Multiple Name:

State & County: IOWA, Woodbury

Date Received:
10/5/2017

Date of Pending List:
10/26/2017

Date of 16th Day:
11/13/2017

Date of 45th Day:
11/20/2017

Date of Weekly List:

Reference number: SG100001819

Nominator: State

Reason For Review:

Accept

Return

Reject

11/16/2017 Date

Abstract/Summary
Comments:

Recommendation/ Criteria Accept, National Register Criterion C.

Reviewer Patrick Andrus

Patrick Andrus

Discipline Historian

Telephone (202)354-2218

Date

11/16/2017

DOCUMENTATION: see attached comments : No see attached SLR : No

If a nomination is returned to the nomination authority, the nomination is no longer under consideration by the National Park Service.

S P E C I F I C A T I O N S
OF
THE CONTRACT FOR THE ERECTION
OF A
RESIDENCE

FOR
MR. W. L. BELFRAGE
AT
SERGEANT BLUFF, IOWA.

WILLIAM L. STEELE,
ARCHITECT,
503 UNITED BANK BUILDING,
SIOUX CITY, IOWA.

W. L. Belfrage Residence

MATERIAL BY OWNER:

The Owner will install heating, plumbing and wiring and fixtures for same. He will also furnish finish hardware as hereinafter specified and also furnish and install all linoleum and furnish, delivered to the site, all hollow tile, common and face brick.

EXCAVATING, ETC:

Finished grade lines shown on drawings approximately represent grade of lot, as it will be when finished. Note that present grade is lower than finished grade, thus decreasing the amount of excavating necessary.

Contractor shall do all necessary excavating for basement walls, piers, etc., and for all footings and shall take care of all caving of banks at his own expense.

Use extreme care to get bottom of trenches level and of exact depth. After the first floor joists are in place, or the Architect has given his consent, earth free from rubbish may be filled against the walls on the outside and the footings on the inside and tamped thoroughly. Do any ditching that may be required to keep water out of trenches and away from foundation. All trenches must be properly filled and flushed or tamped. The trenches for heating and plumbing mains will be dug and filled by another contractor but this

W. L. Belfrage Residence

Contractor shall see to it that all such filling is properly done before laying concrete floors.

The earth from excavating done by Contractor shall be placed around the building as directed. No smoothing or removing will be required as Owner will do all levelling. Contractor, however, shall do filling against walls to drain water as above. Any filling required which would necessitate bringing earth from elsewhere to the site or any cutting of terrace or drives, or any alteration in the general level of the lot other than as above specified will be done by the Owner.

MASONRY:

CONCRETE FOOTINGS:

Walls, chimneys, piers, etc., shall have footings of concrete as shown on drawings. Bottom of trenches must be level and compact. If trenches have been cut too deep filling shall be made with concrete.

The concrete shall be composed of one (1) part in volume of best approved American Portland Cement, three (3) parts of clean, sharp, coarse, bank sand, and five (5) parts of clean, fine broken, hard stone or gravel, the largest pieces of which shall not exceed 2 in. in the greatest dimension.

No re-tempering of concrete will be allowed nor will concrete be allowed to be put into the work after it has begun to set. Machine mixer may be used if care is taken to turn materials a sufficient length

W. L. Belfrage Residence

of time to insure thorough mixing.

The concrete must be level and must meet the Architect's approval before any further masonry is laid thereon.

CONCRETE FLOORS, STEPS, LINTELS, ETC:

The entire basement is to have concrete floor with cement finished topping. The cement topping is to be mixed with best American Portland Cement and clean sand one (1) to two (2) and shall not be less than $5/8$ " nor more than 1" in thickness. The concrete sub-floor is to be composed of screened gravel or small stone mixed with sand and cement as specified for footings. Total thickness of concrete and cement floors shall be $3-1/8$ " inside of building, and 5" for porch floors. Porch floors to be topped same as inside floor and be marked off as directed. Cement topping is to be trowelled smooth and level except for slight pitch for drainage.

Install steel reinforcing in porch floors and steps as noted on plans. Build porch floors and steps on wood forms, leaving forms in place.

Build cement steps where shown. Steps are to be concrete with $1/2$ " cement plaster finish same proportions as floor topping and reinforced as shown.

Steps to have edges neatly rounded with sidewalk tool, risers perfectly plumb and all troweled finish.

W. L. Belfrage Residence

Form cement copings for porch step ramps making same a continuation of porch floor slab as shown by drawings. Copings and edge of porch floor slabs to be formed against substantial wood forms in best manner with expansion joints where coping joins floor slab and where directed. Finish copings in neat manner with cement topping same as specified for steps.

Form coping on basement window area of concrete not less than three (3) inches thick and topped same as specified for steps.

Build in foot scrapers as hereinafter specified.

Build a heavy cement wash under the open branch of each downspout, same to be 18 inches wide, 36 in. long and 4 in. deep. Build same on a slope straight away from building and formed slightly trough shape.

Put in concrete subfloor for brick hearth as directed and for tile floors as hereinafter specified.

Install reinforced concrete lintels over openings as indicated. Same shall be of concrete mixed one (1) part Portland cement, two (2) parts sand and four (4) parts gravel. Reinforcing to be as indicated by plans.

Properly protect all cement surfaces until building is accepted.

CISTERN, ETC:

Build cistern where shown by plans as follows:

Bottom of cistern shall be concrete not less than four (4) in. thick, and properly dished with edge of concrete run up 3" on side wall and made extra thick.

W. L. Bellrage residence

Walls of cistern shall be bricked up 4 inches thick full height.

Arched vault shall be of brick four (4) inches thick.

Inside clear diameter of cistern shall be nine (9) ft. Height from bottom to spring of arch shall be ten (10) ft. Arched vault shall be crowned at least two (2) ft. and shall finish with a 4 in. brick neck, two (2) ft. in diameter and two (2) ft. high. Top of neck shall be cemented and shall have an approved cast iron ring and cover six (6) in. above grade.

All mortar for laying brick shall be 3 to 1 Portland cement mortar.

Build in connections provided by the plumber and the tile connections hereinafter specified. Inside of brick walls and arch of cistern shall be plastered all over with 5/8" Portland cement mortar and guaranteed water tight for one year. Cement over top of vault on outside also.

Furnish and lay in best manner with proper fall, tile drain of size as indicated from bottom of downspout to cistern. Cement the ends of the metal downspouts into the first hub of each tile line 8 in. above ground.

All tile is to be best vitrified salt-glazed hub and spigot sewer tile with all necessary bends, connections, etc. All joints must be rendered full in Portland cement and smoothed inside.

W. L. Belfrage Residence

Do all necessary excavating for the work. After tile is laid and approved by the Architect or Owner fill in trenches with earth well flushed and rammed.

Install drain for basement window area by running sewer tile down and out from floor of area to a distance of not less than three feet outside of area wall. Set bell end of tile flush with area floor and fit with heavy galvanized iron strainer plate. Leave tile uncovered until approved by the Owner or the Architect.

W. L. Belfrage Residence

COMMON BRICK AND HOLLOW TILE:

Note that Owner will furnish all hollow tile and common and face brick delivered to the site.

The interior partitions so indicated and the inside 8" of main walls are to be best hard burned hollow building tile laid up in same mortar as brickwork.

All tile must be hard burned and straight and free from injurious cracks or other defects. All webs shall be not less than 1/8 inch thick.

The outside 4 inches of basement walls below grade shall be of hard burned common brick. Outside 4 inches of outside walls above grade shall be face brick as hereinafter specified.

Corners, piers, porch walls below grade, chimneys and area wall are to be best hard burned Sergeant Bluff common or equal common brick of uniform size and shape and free from lime. Lay at least two (3) courses of common brick under all joist bearings.

All brick work shall be laid in cement mortar.

All walls are to be laid to a line on inside and out and all work shall be carried up straight, true, plumb and as nearly as possible at one time. Each brick and tile shall be well bedded in a full and even bed of mortar, each course well hammered down and every sixth course in common brick work shall be a full heading course. The space between the tile backing and the outside four inches of brick must be filled with mortar.

W. L. Belfrage Residence

All joints in brick work shall be filled full of mortar, leaving no empty spaces in the wall. All joints where not to be plastered upon are to be neatly struck. All brick and tile are to be thoroughly wet just before being laid unless otherwise specifically directed.

Mason is to build wood bricks in jambs and walls not more than 2'-6" apart to receive grounds for interior finish, and for securing frames. Wood bricks shall have not less than two (2) nails driven through same and left projecting about 1/4 inch on each side to bed in mortar.

Particular care shall be taken to provide smooth, straight walls at sliding door pockets.

Build through rowlock arches not less than two courses over all openings not shown to have lintel, all turned over wood centers built of 2" plank having not less than 6" rise.

Build in 5/8" bolts 3 to a story, in all masonry partitions or walls where stud partitions join same. Bolts to be left projecting a sufficient distance from masonry wall to go through one stud and fasten with nut and washer.

Build in joist anchors as hereinafter specified.

Build in solidly all door and window frames and provide necessary runs and chases for furnace and other pipes.

Walls shall be properly covered in rainy weather and well protected at all times.

W. L. Belfrage Residence

MORTAR:

Cement mortar shall be composed of one (1) part best approved Portland cement and three (3) parts clean, sharp sand, tempered with lime in proportions of two (2) buckets lime putty to each barrel of cement. Under no conditions shall percentage of lime be increased. Color mortar for face brick as hereinafter specified.

CHIMNEYS:

Build chimneys as shown on drawings of good hard burned solid brick. All joints are to be well filled with mortar and inside of flues lined full height with best 3/4" tile flue lining set in best manner using fire clay mortar. Fill in solid with mortar between the brick and the flue lining.

In base of flues in basement build in cast iron cleanout doors and frames 10 x 12 inch size with good catch all perfectly tight and neatly finished.

Build in tin flashing to properly flash chimney and roof wherever necessary. Build in breeching which will be furnished by another contractor. In small flue on Laundry side furnish and build in a six inch thimble and same size thimble for kitchen range.

FACE BRICK:

All exposed brick of the walls of house above grade, chimney, porches, etc., are to be face brick selected and furnished by Owner.

Face brick shall be laid up by pressed brick masons in the most workmanlike manner. As soon as face

W. L. Belfrage Residence

brick are selected Architect will furnish brick heights for windows, etc. Joints are to be neatly and deeply raked, all horizontal joints level and each vertical joint plumb over the next below. Contractor shall gauge brick if necessary to get head joints plumb. Mortar is to be colored black or as directed, using Ricketson's or equal approved brand of mortar color. Face brick shall be well bonded to backing with approved galvanized metal wall ties 22 gauge, a tie for every brick in each sixth course or as near as possible. Set projecting and rowlock courses as shown. Basement window sills to be face brick rowlocks.

FIREPLACE:

Build fireplace and hearth as detailed, using selected press brick for facing, laid up by pressed brick masons in mortar colored with Ricketson's or equal and approved mortar color as directed. Use same brick on edge for hearth. Hearth will have sub-floor and special framing, as shown. The face brick must be well bonded to backing and must be clean and first class in every respect at the completion of the contract.

Joints are to be raked as directed. Line the sides and floors of openings with 4" fire brick laid to show stretcher side in fire clay mortar. Owner will furnish basket or andiron. Build in iron ash-dump, 3" x 3" angle-iron lintels and a Ripley or other approved adjustable dome damper of proper size with outside

W. L. Belfrage Residence

key for operating. Form shelf and smoke chamber above damper as directed.

Owner will furnish fireplace brick delivered at site.

The Contractor is to submit his method of building the fireplace, drawing over flues, etc., to the Architect before starting work on same.

OUT STONE:

Exterior trimmings, etc., where same are indicated to be stone shall be blue Bedford stone, cut as shown on drawings. Note stone door sills. Stone is to be of even color and best quality and strictly equal to samples which Contractor is to submit for approval. All exposed surfaces are to be smoothly rubbed. A deep drip is to be cut under all projections. Beds are to be carefully cut to give even bearing surfaces, none less than 4". Joints are to be left open under sills for pointing. All stone must be cut in exact accordance with details and no chipped, cracked, scratched or damaged stone will be allowed in the work. All sills to be in single piece unless otherwise shown and all sills are to be bedded 4" at each end only.

CLEANING AND POINTING:

At the completion of the building the exterior shall be cleaned to the satisfaction of the Architect, using acid where necessary to remove stains, etc. Patch up all damaged or unfinished places in masonry and leave everything in first class condition. Do all

W. L. Balfrage Residence

necessary pointing under sills, etc.

TILE FLOOR AND BASE:

The two vestibules as indicated shall have tile floors and the bath room shall have tile floor and base.

All tile floors shall be applied on lowered joists as follows:

Directly on joists lay Self Centering, My Rib or other approved ribbed metal lath with not less than 5/8 inch ribs, lapping sheets with good lap side and end and nailing to joists. On such lath place sufficient thickness of 1-2-4 gravel concrete of consistency so that same will not run through lath, and level at the required height to permit of placing tile and bedding same. After concrete is placed let same set until thoroughly hard when tile bedding can be placed and tile set.

Tile in Vestibules shall be leather brown vitreous 1 x 1/3 inch tile laid herringbone pattern. Tile in bath-room shall be same size and pattern tile but pure white. Tile base for bath room shall be 6" x 6" white cove base tile and shall be placed before Keene's cement coat is applied on walls. Provide approved tile plinth blocks for door casings of bath room door. Tile base will stop at bath tub and not run around same.

All tile shall be placed by experienced tile workers, all well hammered down, grouted and lined up all ways. After tile floor is finished it shall be thoroughly covered by this Contractor with sawdust or canvas

W. L. Halfrage Residence

and just before completion of building all tile work shall be thoroughly cleaned.

MARBLE THRESHOLDS:

Where indicated install white marble thresholds adjoining tile floors. Same to be 3 inches wide on top, beveled 1/4 inch to project that distance above floor and of marble not less than one inch thick.

WATERPROOFING AND PLASTER BOND:

All outside walls that are to be plastered upon are to receive, on the inside, two good coats of Des Moines Elaterite or other approved plaster bond put on in strict accordance with the manufacturer's instructions and guaranteed to hold the plaster.

Elaterite must be well brushed into masonry and the second coat is to be put on just before plastering so as to be still "tacky" when first coat of plastering is applied.

W. L. Belfrage Residence

IRON AND STEEL:

Provide reinforcing steel for porches, steps, etc., as noted on drawings.

Furnish and install all structural iron and steel for the building as shown or specified. Furnish approved joist hangers for heading joists where shown or as directed, joist anchors as hereinafter specified and all other necessary bolts, ties, etc.

Furnish cast iron cleanout doors and fireplace fittings as hereinbefore specified.

Supply bolts as called for anchoring partitions as hereinbefore specified and for anchoring porch columns.

Steel lintels must be 1'-0" longer than width of brick openings, and must be furnished for all outside openings and to be as detailed.

FOOT SCRAPERS:

Properly install, imbedded in cement walk or steps as directed, two 6 in. foot scrapers at front entrance and one at each other entrance, all of #14 japanned steel and of approved design.

COAL CHUTES:

Build in two (2) "Majestic" #10 A or equal metal coal chutes all complete with glass as manufactured by the Majestic Furnace & Foundry Co., Huntington, Ind.

PAINTING IRON & STEEL:

All foregoing iron and steel is to be cleaned of rust and is to receive one (1) good coat "Detroit

W. L. Belfrage Residence

Graphite[®] paint before put in place. After work is in place all exposed parts are to receive another coat of same paint.

W. L. Belfrage Residence

SHEET METAL WORK:

TIN WORK:

All tin is to be approved brand I.C. weight 40 lb. coating. All flashing and counter-flashing to be tin.

Line valleys with tin not less than 14 in. wide and install tin hip shingles for hips.

All surfaces which are to be covered with tin must first be swept clean.

Cover watershed and deck and line gutters where shown with tin carefully put together and well soldered. Roof sheets are to be 14" x 20". Solder with good half and half solder using resin flux. Tin lining of gutters must run well up under shingles.

All tin is to be painted on under side before being laid, one coat of Red Lead Preservative paint and all must be laid on perfectly dry surfaces.

After tin work is completed and before any portion of it is covered paint entire surface with a coat of same paint and just before completion of building give all exposed surfaces of tin work a second coat of paint as directed. All flat tin work of gutters must be applied with locked and soldered joints and be nailed in place in best manner, using painted cleats for nailing.

Flash and counterflash all intersections of roof with brick work, walls of dormers and other necessary places.

W. L. Belfrage Residence

GALVANIZED IRON:

All galvanized iron is to be #26 gauge.

Cover ridges with neat ridge as shown. Put up rigidly and securely, corrugated downspouts with iron straps. Connect spouts to gutters with all necessary bends, curves, cut-offs, etc. From cut-off on each pipe bring one branch down to within 8" of ground and connect same with drain as specified under heading of "Cistern." Finish other branch with elbow 12" above ground. Provide galv. wire conductor strainer for each downspout.

All exposed galvanized iron is to be painted one coat Red Lead Preservative after being in place at least thirty days and later to have two coats lead and oil to match other outside painting.

MEDICINE CABINETS:

Where indicated in Bath Room install one Hess Style F. No. 31 metal medicine cabinet complete with mirror and plate glass shelves. Cabinet shall be fitted with all necessary hardware and shall be left clean and undamaged at completion of the building.

ALTERNATE NO. 4:

WEATHER STRIPS:

Note that alternate price is requested on weather strips as follows:

All movable windows of first and second stories, except drop windows of Sun Parlor and Sleeping Porch, shall be fitted with "Monarch Adjustable" or other ap-

W. L. Belfrage Residence

proved full metal weather strips. Strip the window
between Sleeping Porch and Bed Room.

No strips on any doors.

W. L. Belfrage Residence

PLASTERING:

LATH ETC:

Outside walls shall have plaster bond on inside as hereinbefore specified.

Use metal lath weighing not less than three and four-tenths (3.4) pounds per square yard for all cement wainscot and to cover all joints between wood and brick work except the angles of walls and ceilings. Where stud partitions join brick walls a strip of lath not less than 6 inches wide shall be bent and set in the angle and well nailed in place.

All metal lath shall be thoroughly painted and lath showing evidences of rust before being plastered will be rejected. Submit sample of lath for Architect's approval.

Interior tile walls to be plastered same as outside walls except that plaster bond shall be omitted.

Lath all other walls, ceilings, etc., which are to be plastered with approved wood lath free from knots, sap, bark or other imperfections liable to stain the plaster. If lath are dry dampen same before plastering. Lath are to be full and even thickness, laid full 1/4" apart with joints broken every sixth course. Nail solidly to every bearing with 3d common nails.

All lath are to be put on horizontally and nailed solid at corners, and in no case shall they run through angles from one apartment to another. Lather shall not lath any surface that is not all solid, true and plumb but must notify carpenter to make same secure and perfect.

W. L. Belfrage Residence

METAL CORNER BEADS:

Put on approved galvanized metal corner beads at all external or projecting plastered corners, firmly and truly set plumb and in line and full height of corner.

PLASTERING:

With the exception of cement wainscoting all walls, ceilings and soffits in rear entrance down to bottom of basement stair and throughout first and second stories are to be plastered with three coats of plaster. First two coats are to be "Fort Dodge" or equally good patent plaster put on in best and most workmanlike manner and according to the manufacturer's instructions, using clean, sharp sand. Third coat is to be a finish coat floated to an even sand finish, extra fine. All surfaces are to be straight, true and out of wind, free from chips, cracks, blisters or other defects and all even with grounds.

Carpenter is to furnish grounds and make everything secure for plastering. Plasterer must not cover any lath that is not securely nailed on solid bearing as work which is cracked by buckled lath will have to be replaced. Sand finish must be made with sand well screened and absolutely free from dirt, etc., and the plaster must be floated with a thick carpet float. If necessary to obtain a fine sand float finish the plasterers are to allow four or five days to elapse after second coat has been applied before putting on last coat.

W. L. Belfrage Residence

CEMENT WAINSCOTING:

In Kitchen and Bath Room walls and partitions from floors to wainscot cap are to be plastered 5'-0" high or as shown on approved metal lath as follows: First two coats shall be Portland cement mortar mixed one (1) to three (3) using water that has been run off slaked lime. Finish coat to be Best's Keene's cement put on in the best manner in strict accordance with the manufacturer's instructions, trowelled to a smooth even surface and neatly marked off in imitation of tile as directed. Keene's cement coat shall not be applied in Bath Room until after tile base is set.

FINALLY:

All rubbish made by plasterers must be removed from the building at the completion of the plastering. All electrical boxes must be thoroughly cleaned of plaster. Clean the plaster from the floors, sweep the building and leave all ready for the wood finish. Patch up and repair all plastering at the completion of the building and leave all perfect and clean when the building is delivered to the Owner.

Particular care shall be taken to keep plastering clean. Plaster that is soiled by careless workmen or others will have to be thoroughly cleaned before acceptance. If plastering is soiled by mechanics of other Contractors engaged on the building this Contractor shall immediately report same to the Architect, otherwise he will be held responsible for the damage.

W. L. Belfrage Residence

CARPENTRY:

IN GENERAL:

This Contractor is to do all necessary wood work and cutting and fitting of same for all the craftsmen on the building except boring for electric wire tubing. He shall furnish temporary protection to all openings, put on boards and grounds for the plumbers, gas fitters and other craftsmen; cover from view all pipes that are to be concealed and deliver the work when completed in a complete, clean and undamaged state. All mouldings and work of like nature to be made in strict accordance with the details.

No finished wood work or hardwood floors are to be put in place or stored in building until the plastering is finished and dry, the building swept clean and the written consent of the Owner has been obtained. All such wood work and floors are to be hand smoothed and scraped and left free from stains.

TIMBER:

All timber where no particular kind is specified is to be #1 yellow pine or Washington Fir. All of the timber used in the building is to be the best of the kind specified, sawed square, well seasoned, straight, free from large or loose knots, sap, shakes or other defects that will tend to weaken it or impair its durability. All is to be framed and prepared for place in the best and most workmanlike manner according to drawings and all set in perfect line.

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JOIST FRAMING:

Joists shall be properly framed around the stairways, chimney and other necessary places. Trimmers and headers where not shown otherwise are to be double joists well spiked together. In no case allow less than 1" between the framing and the brick work of flues. Joists are to be double and well spiked together where they run under and parallel with partitions. Centers of all joists shall be accurately stayed by nailing strips continuously over the joists until cross bridging is in place. All joists shall be doubly cross bridged once in each span with 1" x 3" bridging, close fitting and securely nailed with two 8d nails at each end of each piece. Anchor all floor joists every four feet with 1/4" x 1-1/8" x 3' long strap and T-anchors spiked to side of joists about 3" above bottom where anchors run parallel with joists. Use anchors 3'-3" long and notched into top of joists where joists run parallel with brick wall. Joists are all to be of the sizes shown on the drawings and set with their crowning edge upward. All cutting or framing of joists for pipes, etc., shall be done by this Contractor in such a way as not to weaken them and no joists may be cut further than 14" from bearing nor deeper than allowed by the Architect. Furnish and set approved joist hangers and stirrups where shown on drawings or where directed.

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Attention is called to the sizes of joists on the floor plans and direction of same.

PARTITIONS:

All partitions are to be set as shown on the plans, perfectly straight and plumb, with studding well spiked to bottom plate and top plate well spiked to studding.

All bottom plates are to be single and all top plates to be double the thickness of the studding. Studding are to be best Western white pine or fir and are to be triple and well spiked at all corners and double around all openings. Properly truss over all openings. Studding for partitions not otherwise marked are to be 2" x 4"; for partitions marked 4" to be 2" x 4" set flatwise; for partitions marked 8" to be 2" x 8", all 16" o.c. Interior bearing partitions shall be bridged once in the height of each story with 2" x 4" solid bridging securely nailed in good line with two spikes in the end of each piece. Line pockets of sliding doors with #1 fence flooring in tight manner as indicated by detail.

ROOF FRAMING:

All rafters are to be size shown on drawings and all parts of the roofs are to be framed as shown in a strong and rigid manner. Spike all members thoroughly at intersections and bearings and properly frame around chimney and dormers and for hips and valleys. Furnish strong and perfectly shaped framing for all

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cornices well secured in place.

SHEATHING AND INSULATION:

Cover the entire surface of roofs and dormer walls and side walls behind cornices with #1-8 inch shiplap free from large or loose knots or other defects, laid close together and around openings and well nailed. Cover the above entire sheathing with one (1) thickness of one-ply "Simmons" Ready Roofing or other equal and approved brand fastened with nails and tin washers and fitted around all openings and corners. Each joint must be cut even and well lapped together and cemented with cement made for the purpose. No torn or perforated pieces may be used. Note change in roof paper if tile roof is used according to "Alternate No. 3." Put in 1/4 inch thick flaxlinum between studding at top of second story walls as shown by detail, securing same in place in most approved manner. Pack heads of second story windows and around all frames with mineral wool in best manner.

SHINGLES:

Cover all roofs and walls of dormers with 5 to 2" "Clear" cedar shingles, nailed with two 3d common cut or galvanized nails to each shingle. Lay shingles 1/4" apart with at least 1" side lap; butts 4-1/2" to weather on roofs and 5" on side walls. Start with a double course of shingles in every case and keep lines true and even. Hips and corners are to be finished neatly with tin shingles. Split all shingles over 8

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inches wide before laying. Roof must be guaranteed water tight for a period of one year from date of acceptance of the contract. Note that wood shingles are to be dipped.

ALTERNATE NO. 3:

Contractor is requested to give alternate price on the basis of omitting one ply roofing and wood shingles as hereinbefore specified and substituting for same tile roofing applied as follows:

Cover roof sheathing with one thickness of asphalt felt weighing not less than thirty (30) pounds per 100 square feet, well lapped and nailed with large head nails. Strip roof vertically with lath and cross strip with sound 1-1/2 inch by 1 inch strips a line of such strips for each row of tile. Cover stripping with first grade approved make of red "Imperial" style clay roofing tile with at least each fourth tile in each row secured at lower ends with heavy galvanized clip and upper end fastened in approved manner.

PORCHES AND CORNICES:

Porches and cornices are to be made as shown and detailed of clear, sound, dry lumber.

Ceil the porches and cornices with 5/8" clear yellow pine or fir V-joint ceiling 2-1/4" face.

Build posts, caps, bases, railings and balustrades as shown and detailed. Note alternate for cement porch columns.

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OUTSIDE MILLWORK:

Each piece of outside millwork, unless otherwise specified, shall be second clear white pine or cypress, sound and thoroughly seasoned, worked out in a neat and workmanlike manner in accordance with details and hand smoothed and clean for painting.

GROUNDS:

All inside casings, etc., are to have 7/8 in. grounds planed down to proper thickness for plastering, set in each case straight and true to a face and level and plumb as the case may be. Lath grounds will not be acceptable. Walls must be plastered back of cupboards, etc., but the finished wood work must be secured to grounds and in no case nailed through plaster, unless studding or wood bricks are located by marks on floor and wall so that perfect nailing is assured.

Provide ground at top of cement wainscots for Keenes and common plaster to meet on.

WINDOW FRAMES:

Each of the frames shall be built according to detail in bestmanner of clear white pine or cypress for painting. All weights, cords and pulleys are to be furnished and set by this Contractor. The cord is to be the best braided cotton sash cord, Samson "Spot" cord or genuine "Silver Lake" and the pulleys are to be approved cast pulleys or American Pulley Co's. pressed metal, plain axle pulleys properly installed. All found to bind must be taken out and replaced by

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perfectly working ones. The weights shall be in single piece of sufficient weight to properly balance the sash, using lead weights where necessary to allow the sash to be raised or lowered the full opening with one inch clearance in the box. The Contractor is to have frames primed inside and out immediately after delivery on the grounds with pure white lead, raw oil and 35% turpentine. Stiles to be given a coat of pure oil. Pulley stiles are to be 7/8" thick or as shown, with openings left to repair cord and closed with beveled board screwed on.

Frames are to have numbers corresponding to numbers on screens and storm windows. Build plank frames for basement windows and special frames for special windows as shown and detailed.

SASH:

Sash of first and second stories, except sidelights and drop sash otherwise indicated, shall be double glazed and 2-1/4 inches thick. Basement, attic and drop sash shall be 1-3/8" thick. Note alternate regarding sash.

All sash are to be of clear, kiln dried, white pine, as per details and sizes marked on drawings. All double sash are to be check rail sash and are to be perfectly fitted and balanced and made to move easily.

All sash before leaving the mill shall be given a good coat of linseed oil on all sides, including the edges. After the sash are fitted they are to be again

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oiled on the edges before being put back in place.

STORM DOORS AND SASH:

Furnish glazed storm doors of western pine to match screen doors and interchangeable with same, for door from Sun Parlor to Rear Porch, grade entrance door, West and South entrance doors and door from Sleeping Porch to deck.

All windows of basement and all drop sash windows of Sun Parlor shall be fitted with storm sash. All to be hung same as screens with which they are to be interchangeable except that storm sash shall be provided with holders, two (2) to each sash.

Storm sash to be 1-1/8 inch thick of clear western pine and with rails and stiles to match permanent sash to which they belong.

Storm sash to be numbered, primed and retouched after fitting same as specified for screens. Note that storm sash shall be provided for windows of first and second stories in the event that they are made single glazed.

SCREENS:

With the exception of stationary sash, each basement window, each outside door, all windows in first and second stories and one window in each dormer in attic are to be fitted with full wire screens on frames 1-1/8" thick. Sun Parlor and Sleeping Porch windows and doors screened but openings between same and house not screened. All screens are to have a number stamped on same corresponding to number on

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jamb. Use metal dies which are to be had for the purpose. Wire netting is to be best Pearl Wire 14 mesh. Doors are to be divided into panels to correspond with wood doors to which they belong. Each door is to be hung on three "Bommer" bronze spring butts and each is to have approved bronze catch.

Window screens shall be hung at top on "Sensible" or equal approved make of sash hangers, two (2) each, and fitted at bottom with hook and eye to hold shut.

All frames must be straight, made out of clear white pine and fastened together with mortise and tenon,

Corrugated clips will not be allowed. Wire netting must be secured by rabbeted strip and not by direct nailing. The wood work of pine screens shall be primed one (1) coat white lead and oil at mill. Edges to be oiled at the mill and oiled again immediately after fitting.

BASEMENT WORK:

Frame for basement openings in masonry walls with 1-3/4" plain white pine stock, rabbeted. Frames for doors in wood partitions are to be 7/8" with stops.

Doors in basement to be 4 panel O.G. western pine doors. Openings in brick walls are to have brick mould as detailed and also neat moulding or strip on inside to cover joints between jambs and masonry. Sash are to be hinged as shown on japanned hinges to open and each is to be provided with two small slide bolts or a heavy malleable iron sash fast to fasten shut and hook and chain to hold open.

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Build special work at coal bin doors as detailed.

Build partitions as shown and noted on plans of 2" x 4"s 16 o.c. with bottom and top plates as specified for other partitions. Bottom plates must be anchored in approved manner to cement floor. Lining shall be ship-lap as noted or specified put on tight from floor to ceiling and out in between the joists leaving no openings. Lining shall be one or both sides of partition as indicated.

DOOR FRAMES AND INSIDE MILLWORK:

Attention is called to the conditions hereinbefore set forth regarding the time of delivery of millwork to the building.

Outside door frames are to be of clear white pine or cypress, 1-3/4" thick, rabbetted. Inside door frames are to be 7/8 inch thick and of same wood as finish of room with stops. All millwork is to be clear, thoroughly seasoned lumber, as specified, worked out in neat manner according to details, and all is to be hand smoothed ready for painting or varnishing.

Window and door stops are to be secured in place with round headed screws and washers furnished by this Contractor to match hardware. All other finish to be secured in place with fine finishing nails and all must be left smooth and clean and free from tool marks. All plastered rooms and halls are to have base, casings, stops, etc. Bed Room, Living Room, Vestibule, Hall and Dining Room, first story, and all Bed Rooms and

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Hall of second story shall have picture mould. Each door is to open against bronze base or floor knob with rubber tip furnished by Contractor. Build cabinets, bins, china closets, mantel, cupboards, book cases, tables, etc., as shown and detailed.

Medicine cabinet to be of metal as hereinbefore set forth.

Supply and install 3 inch wide by 5/8 inch thick wainscot cap for cement wainscot and cornice as detailed for first story rooms.

No splicing of members in first story rooms will be permitted without the consent of the superintendent. No square end splices will be allowed

Rails of panels are to be double rabbeted and all panels are to be secured in place without nails through panels. All cabinet work is to be put together in the most approved cabinet form with mortise and tenon and best quality white glue.

All cabinet work except panels and table tops is to be screwed and nailed in best manner where same will not show in face of the work.

Contractor must take measurements for all cabinet work at the building and care must be taken in the case of large pieces to have same built in sections of such a size as to be brought through the ordinary openings without inconvenience.

Table and counter tops in kitchen and pantry are to be ash or poplar. All inside wood of drawers and

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all structural parts not exposed of cabinet work may be poplar or bass wood except that slides of drawers must be hard wood. Exposed parts of inside of cabinet work must be same finish as outside. Parts showing when doors are open to be considered exposed. When in doubt see detail or ask the Architect. The backs of cupboards, cabinets, etc. may be of V joint ceiling.

Contractor in accepting this contract guarantees that panel work and veneering will not peel, blister, crack or warp within the space of one year from date of acceptance of the work.

FIRST STORY FINISH:

Wood finish throughout the first story except Sun Parlor, Kitchen and Entry shall be best selected flat sawed red oak.

SECOND STORY FINISH:

Wood finish in Second Story with the exception of main stair including entire rail and doors shall be best grade selected yellow pine. Stair and rail shall be of oak as shall door and trim on stair landing. Doors on second floor proper shall be selected birch veneered.

DOORS:

Basement doors specified under heading "Basement Work." All outside doors to be western pine on outside.

Inside doors of first story and on stair landing are to be veneered selected flat sawed red oak to match trim. Doors of second story shall be selected birch

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veneered both sides. All to be of sizes marked on plans and to be of type as indicated.

Doors of cupboards, china closet, etc. are to be 1-1/8" thick when finished. Other doors are to be sizes marked on plans none less than 1-3/8" thick when finished. Supply glazed doors as indicated.

SUB-FLOORS:

Throughout first and second stories and rear entrance lay sub-floor of best 8-inch shiplap laid on slight diagonal, well nailed to every bearing, and all inequalities planed off.

When ready to lay finished floor lay on sub-floor one thickness in 2nd story and two thicknesses in 1st story, of heavy red resin sized paper well lapped. On top of this after other work in the building is completed lay finished floors. Lay single floor of #1 8 inch shiplap in Attic laid diagonally.

FINISHED FLOORS:

Finished floor of rear entrance, both top and bottom landings, and Kitchen to be 7/8 inch thick three inch face fir flooring. Other finished floors of first and second stories except where tile is indicated are to be best selected "Clear" grade, flat sawed red oak 7/8 inch thick and 1-1/2 inch face.

Stair landings are to have double floors to match other floors.

Oak flooring must be side and end matched and bored and not more than 10% will be allowed under 10 feet in

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length, and all must show a good average selection for length up to 16 feet.

No pieces under four feet will be allowed, except in closets or to fill out after a long length.

Flooring must be driven up tight with grooved blocks and must extend through openings without break. Joints in flooring must be well broken, not noticeably close together nor in line.

Sub-floor must be perfectly leveled before the paper is laid, as top floor must be level except for slight crowning of joists. Flooring must run under base to plaster in every case and must be entirely free from tool marks. All floors must be either hand scraped or finished with an electric sander. The use of weighted machine scrapers will not be permitted. Wavy marks will not be permitted.

Supply and install oak thresholds where indicated, those fitting over linoleum to be rabbeted to take linoleum.

STAIRS:

Rear Stairs from Rear Entrance to first floor and stair from Landing to Attic shall be yellow pine box stairs. Stairs from Basement to Grade Entrance are to be good plank mill stairs. Put hand rails on Basement stairs and around well hole in attic. Main stair first to second stories and balustrades shall be of oak as specified for other finish with railings, newels and balustrades well secured and all parts of the stairs

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in accordance with details. Width of treads from riser to riser is marked on drawings but height of riser must be averaged from measurements taken at the building by stair builder and the carriages must be cut accordingly so that the risers may be exactly the same height and treads perfectly level.

Treads and risers are to be gained into strings, treads tongued into risers and risers into treads and each step have corner blocks into place.

Treads are to finish 1-1/8" thick on all box stairs, and risers 7/8", all supported on good strong plank carriages 16" c.c. Treads on plank stairs to be of 1-3/4 inch material dressed. Balustrades are to be neatly and strongly let into floor or treads; treads are to be thoroughly wedged and glued in place and all rails are to be bolted to newels with stair bolts.

CLOSETS, CUPBOARDS, ETC.:

Fit up each closet with casings and base, and except where otherwise shown with shelves and hook strips of 3/4" stuff neatly finished. Put in 3/4" round oak hanging rods where indicated. Build low shelf for shoes on top of base in each closet as directed. Build closets, cabinets and cupboards with glazed or wood panelled doors, as shown, and shelves, drawers, etc., as detailed, smoothly finished and put together on proper framing in substantial manner. Drawers are to be rabbetted, well housed and glued perfectly

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tight. Shelves are to be 3/4" thick except where otherwise detailed and are to be of same kind of finish as finish of room. Measurements for all stationary fixtures to be taken at building.

GLAZING:

Glass where marked Bev. P. Pl. shall be beveled polished plate glass with 1 1/2" bevel on one side. This includes two main entrance outside and vestibule doors and sidelights and doors from Dining Room to Sun Parlor.

Book case doors shall be glazed with plain polished plate glass.

Buffet glazed doors shall be glazed with D.S.A. glass metal set as shown.

Door to first story toilet, both doors to rear Entry and door from Hall to Sleeping Porch shall be glazed with Romanesque or other approved figured glass.

Both lights in double glazed sash of first and second stories and in windows of basement and attic shall be D.S.A. glass as shall all glass of storm windows and outside doors not otherwise specified.

Provide and install best grade polished beveled plate glass mirrors for buffet and on door in first story bed room. Mirror on door to be full length mirror put on door in best manner.

Provide plate glass shelves for buffet as shown. Same to have edges properly ground.

All glass must be properly set, puttied, etc., plate glass with removable wood strips, and all must

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be in good condition when building is accepted free from prominent blemishes, scratches or paint spots.

HARDWARE:

Contractor is to furnish all rough hardware including screws, bolts, screen hardware, hardware for storm sash and doors, attic and basement windows, nails, floor or base knobs, pulleys and cords, weights, stop screws and washers and all other hardware mentioned in the drawings or specifications, which is not specifically mentioned or inferable as finished hardware.

The owner will furnish trim hardware delivered at the building where Contractor will receipt for same and properly install it. He is to make good all that is lost or damaged or improperly installed.

All cutting and fitting of woodwork shall be done before painting or varnishing but hardware shall be permanently applied after painters work is done.

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PAINTING AND VARNISHING:

IN GENERAL:

Furnish all material and perform all labor for the complete and proper painting and varnishing of the building. The materials and labor are both to be of the best description. All paint shall consist of best, pure white lead of National Lead Co's. or "Carter" make and pure linseed oil with turpentine for dryer.

Cover all sap, knots, etc., of all woodwork with a coat of benzole before priming.

The painter is strictly enjoined from applying paint or varnish to any work that is not clean and smooth. Before applying the last coat of paint or varnish and after other coats the painter shall putty all nail holes, cracks, etc., taking care to color the putty so that it will not show. The best grade of putty is to be used. All painting must have good body, be well laid on and be free from brush marks, oil clots, drops, hair, etc. No oily rags may be left about the premises.

WASHING WINDOWS:

At the completion of the work this painting Contractor shall clean all paint and varnish spots off walls, woodwork, glass, etc., and after such cleaning is completed shall thoroughly wash all glass, inside and out, including glass of storm sash.

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PRIMING:

Primer for all painted woodwork is to be white lead and oil thinned with turpentine.

All exterior woodwork is to be primed all over without delay.

Grooves of all sliding sash are to be oiled with two (2) coats of floor wax in addition to the coat of oil hereinbefore specified to be applied at the mill.

Note specification elsewhere regarding priming of frames, oiling of sash, etc.

OUTSIDE PAINTING:

Painting of metal work and iron and steel has been previously specified. All exterior woodwork is to receive after priming two coats of paint as hereinbefore specified, of color and shade to suit Owner. Woodwork of sash is to be similarly painted on outside only, and shall be grained on inside to match other finish. Woodwork of screens and storm doors to be similarly painted. All exterior doors shall be painted on outside.

INSIDE PAINTING:

The inside of basement windows and frames shall be primed and painted one coat, otherwise same as outside woodwork. Doors and frames in basement shall be primed and painted one additional coat. Fir flooring under linoleum shall be given a priming coat.

VARNISHING:

The oak finish shall be properly stained as directed, filled with paste filler and then to have a

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coat of varnish thinned 25% with turpentine. When dry follow with a second coat of regular varnish and finish with a coat of flat varnish. Stair treads not to be stained.

The yellow pine finish of Sleeping Porch and Sun Parlor together with birch doors of Sun Parlor shall be finished by staining and three (3) coats of varnish same as for oak. Balance of yellow pine and birch shall be finished natural with three (3) coats of varnish as above.

All varnish shall be Standard, Berry Bros. or Pratt & Lamberts.

FLOOR FINISH:

All oak floors are to be filled with paste filler in approved manner and then to receive a coat of varnish thinned 25% with turpentine. After varnish is hard follow with one coat of Johnson's or other approved floor wax, thoroughly rubbed and polished.

Varnish coat must be of an approved floor varnish.

Stair to attic to be given one coat of Monogram floor oil.

SHINGLE STAIN:

All wood shingles before being put on shall have butts dipped at least seven (7) inches in Cabots or other approved shingle stain in color as directed. After shingles are laid and all other work above roof completed give shingles a brush coat of same stain. Care shall be taken to keep stain well mixed at all times to insure even color.

The Hills of Home

The hills of home are the hills at the Northeast corner of Sergeant Bluff, Iowa which territory produced the brick yard and which has been in operation there as long as I can remember. The brick and tile manufactured here are sent all over the United States and which furnished employment for many through the years long before things became mechanized. Beyond and driving through the brick yards is the cemetery where family and friends have been put to rest and we, too, expect to be there some-day. Also hidden in these hills are 2 beautiful ravines where we picnicked while going to school in town. These Loess hills are a part of a ridge or chain running down western Iowa unlike only to one, they say, that is in China. But let's drive south out of town past the Elevator and we see a small stockyard next to the Northwestern railroad tracks. This was the holding place for cattle until train time to transport them to Sioux City stockyards. Many a time Dad and helpers drove the cattle here watching gateways and crossroads to town to see that the cattle kept moving in the right direction. Sergeant Bluff and all the surrounding area is very flat because it is part of the Missouri River Basin. So as we go, there are no hills. This makes the area flat as a table. Now moving on so toward home about 2 1/2 miles we pass Sidney Thompson's farm and Schaffenberg's strawberry patch (in 1984 Golden Flats Housing area) and come to Albro Foster's corner (stop lights for high school here in 1984) Dad told about Albro Foster as a school teacher - with a temper - a book might come your way, if you misbehaved. Farming didn't disturb him, it seemed for everyone was planting corn when he was husking.

On down the dirt road we soon come to Lover's Lane to the east (road south of Lenny Jorgensen's in 1984) with either side of this road lined with big trees no longer there in 1984. Shortly we arrive at a curve to the east because of the lake bed. On the east side of this area lived Murphy's (George Wood) Kroghs, Bakars and Iverson's (Pfingsten's), all farm families and located on the east side facing Brower's Lake. The road of course was dirt except around this bend which was sandy. The sights along the lake-side were varied and beautiful. Cattle could be grazing on the bank or standing in the cool water. At times we spotted cranes standing on one foot in the water or perhaps a turtle resting on an old log plus maybe the silhouette of trees against a sunset sky, even possibly a beautiful upside down picture of the landscape, reflected in the still water. Yes, many birds nested here along with mud hens and musk rats. There were fish also and kids hiked out from town to fish. We never did but in winter we skated here only as amateurs and fun time allowed. In summer we peddled hard on our springless seat bicycles to get over the sandy area.

Because this lake was fed by backwater from the Missouri river, the amount of water in the lake changed. Eventually the rip-rapping of the river effected the water level.

Now is is time to swing around the corner and turn south again with fields and farms on either side. Soon we come to the 4 corners. Let's pause here. If we go west we drive into territory closer to the river and known as the meadland. If we go east we would come to Godfredson's and that is where we bought our butter every week. Sometimes in winter the snow was so deep we could drive over the fences. We went this way also to go to Uncle Eli's house. Let's point out here on the southeast corner stood a white country school where we first went to school. (This site is the home of Dale Jorgensen in 1984) There were 2 out houses, a pump, a storm cellar and woodshed. I recall my love for my first teacher, Frada Carlson, who later became Mrs. Arthur Christensen. I loved to make May baskets and one I made for her was from a match box which I covered with a paper napkin with lilacs on it. My pass time during these school days was coloring the pictures in the seed catalog. In those days there were no colored photos.

we wore pinafores over our winter dresses, white mostly, and recall wearing a clean white one one day and a neighbor girl went to the pump, washed her hands and wiped them on my clean pinafore. Today I would certainly do something about such. Soon we went to town school, staying at Grandpa Woodford's. Dad took us Monday morning and came for us Friday night in the buggy. When the country school district became part of the consolidated district, Eddie Jorgensen bought it and remodelled it into a very nice small home and with a big barn and other buildings made it a real nice homestead.

We are not ready to turn back yet so we continue on the south past the Chris Christensen farmstead next to Fred Volby and the late Martin Jorgensen's, Eddie's father's farm which was next to our place. We will not turn in here but will look back and behold the those hills we could see in the distance. Yes, there were times when the wind was just right we could sniff the smells from the packing houses in Sioux City 1 1/2 miles to the north. If we looked south and straight ahead there seemed to be a barn right in the middle of the road! Not really but if we move along we pass the little house Dad put together from 2 storage sheds when the air base was built - this was on the old Baker farm which Dad purchased from the Baker family some years ago. This house was John and Helen's first home. On the east side of the road lived the Peter Hansen family (later Gonfad Lindgren's home). Then came the Old Uncle Mark Coombs snowplace which later Harry Holmes bought and remodelled. In a few years Peter Hansens moved here and Ward Baker bought Peter Hansen's place where Lindgren's now live. On the opposite side of the Old Mark Coombs place was a walnut grove. Let's glance over our right shoulder and see the area adjoining Mark Coombs to the north. (Mark Coombs place became the site of Knox and Kind plant in the 1970's.) It was a small pasture area and a grove too and 2 lilac bushes. Here in the open area Ed Brown had bee hives. This Mr. Brown founded the Sioux Bee Honey Company in Sioux City and was a good friend of our family. After Dad bought this Baker farm he cleared this area, moved the two lilac bushes to the home place where they still bloom. The land then was put into cultivation.

On we go south past the Martin Coombs, Chris Jepson and finally come to that barn. It is not in the middle of the of the road, a slight curve in the road and we discover it sets with the other farm buildings on the Tom Iverson farm. There was an orchard on the east side of the road and another to the south. Jim Ellery bought this farm after the Iverson's were gone and just beyond lived Hans Christensen. All these farmsteads are gone in 1984. Hans was our first school-bus driver, the bus was more of a wagon drawn by horses. It's wheels were large and narrow and the door was at the rear. He drove into every houseyard to pick up his passengers and we moved along at horse pace. Now and then when the roads were rutty and frozen we rode in a lumber wagon. Now and then we went to school in a bob sled. Oh boy! what juggling with the kids all standing up.

Just beyond the Hans Christensen farm was another 4 corners but this is as far south as we go and relate to it as home territory. We hesitate long enough now at this 4 corners to faintly recall a little red school house on the west side, boarded up and the sign said "Road Closed". Beyond this area is where Dad found our winter ice and wood supply. In the fall we came here for wild grapes, coyotes, fox and deer inhabited this area too. Now the story is quite different. Pretend it is 1983 and this area is entirely industrialized. The road sign is gone, the road widened and the previous gravel has given way to pavement. The traffic is heavy and fast. In 1964 the road became known as the George Neal road because back and beyond where that little red school house sat is the George Neal power plant along with several others, Terra Chemicals etc.

We turn around before the traffic starts and the landscape has changed. No longer there is a Hans Christensen farm, Jim Allery's Chris Jepsens, and Coombs farm steads are all wiped away. A tanninghide factory has appeared on the landscape. The Peter Hansen's farm buildings were all bulldozed under and made way for a Knox Gelatin plant. Most of the trees are gone, the walnut grove across the road is gone and the area under cultivation. The Lindgren farm stead is still intact and Donald Krogh owns part of the west side of the farm. The homeplace is farmed by Gene Jorgensen and Ross Mitchell lives in the big house. Highway 29 runs over a section that was Dad's pasture to the east and the coal trains use the track laid on some of the fields to the far west. We will not drive in or hesitate at the gate because other stories tell about life beyond that gate as we grew up, the barn story, the corn crib and others; but at the gate the hills can still be seen and we shall proceed northward. We often looked this way when watching for the folks to return or somebody coming home. Enough to say we had many many good years here and a wonderful home life growin up. Dale Jorgensen and his boys farm the Martin Jorgensen land. Donald Krogh farms the part of the west side up to and including the little house plus the Fred Colby home place. He improved this place along with making the house into a beautiful colonial dwelling, keeping the entire area a show place. Bill Christensen still lives on the home place but when we get back to the 4 corners - many changes! The weedland road is still the same, the Godfredson road here is closed because Highway 29 runs through this area. The remodelled school house was moved up beyond but close to the Løver's Land road. Dale Jorgensen has built a beautiful ranch-style house in its place. Consequently it is a beautiful corner.

We can back track as far as the Brower's Lake but Highway 29 had cut the lake road off and a new section across the lake runs parallel to 29 and is now part of the George Neal Road. Dad said this area had quick sand and would not hold up. Highway 29 in this area has already had to be repaired 2 times. A rest stop area on 29 has been established behind where the lake bed was and the beautiful trees have become tall and bare skeletons. The access road follows an overpass over 29. The Highway was completed in 1959. It is just beyond this overpass where we begin the curved lake road, but now we turn north and are almost back to Lover's Lane.

There are several houses at this turn, one being our old farm house. It was the first one moved in, also the remodelled school house is here along with several others. Going north back to town and over the same road on which we began we find Dale Jorgensen's son Lemmy farming the old Albro Foster place but still rather run down. Across in the strawberry patch a new housing area has sprung up. A big new high school building to the east of the housing area, Golden Flats and to the north, across from Air View housing area is an office building. We cross first street and into town - no stock yards. The elevator has been enlarged and the old depot takes care of the coal trains going to and from the George Neal Plant creeping along sometimes with 100 cars of coal. Time and progress do not stand still so all we can do is dream and watch and be thankful for the many good years traveling, over this area as we grew up from horse and buggy days, then the Model T Ford era to big trucks and a variety of cars always seemingly in a hurry.

The Big Old Kitchen

The shelf in the big old kitchen contained, on one end, magazines like Wallace's Farmers, Successful Farming, Capper's Weekly and the Sioux City Journal. Lined up on the back of the shelf was a few alixers like castor oil, carbolic salve, Watkins linament, syrup of sassafras and cuticura salve along with Dad's razor and shaving mug plus a pencil or 2 and a pair of scissors, plus a box of matches. In front of these stood the kerosene lamps. Now to the east of this shelf was a window and on the window sat the cream separator. East of the window sat the cream separator, armed mirror and a suspended razor strap. East of the window sat the cream separator, armed mirror and a suspended razor strap. East of the window sat the cream separator, armed mirror and a suspended razor strap. It was really amazing for after pouring the milk in this one we turned by hand. It was really amazing for after pouring the milk in this one we turned by hand. It was really amazing for after pouring the milk in this one we turned by hand. Then a spigot was opened out came the the top container and turning a certain speed, then a spigot was opened out came the the top container and turning a certain speed, then a spigot was opened out came the the top container and turning a certain speed, then a spigot was opened out came the milk. As it went through the mechanism, if assembled right the milk came out one place and the cream the other. Ah! the thick rich cream! All this made possible

because about 32 discs were in their proper sequence and numbered, if not, no cream - just trouble. I know because I washed and scalded the slimy discs along with other parts. If dropped, the discs had to be put back on their spindle just right. When they were not being used they were strung on a big pin, like heavy wire to dry and ready for the next time the separator was assembled. I had to wash and scald all the parts before getting ready to go to school each morning. But the joy of having lots of good cream and milk for calves and dogs, the whipped cream, sour cream for cookies, sour milk for cottage cheese - how we loved it. Later the separator was turned by electricity but it still had to be cleaned, scalded and put together correctly. Ours happened to be a DeLaval. Yes, and the lamps that were lined up on the shelf had to be filled and refilled with kerosene as well as the wicks trimmed and the smoked chimneys cleaned. First the soot was wiped out with a piece of newspaper, then Don Ami robbed over them and then polished. When all objects were in order and the red and white everyday checked tablecloth shaken and folded, it was laid on top of the papers and magazines on the shelf until time to set the table for the next meal. If not red the cloth was a blue checked one.

As often as the lamp chimneys were cleaned, so were the lanterns. They hung out on the back porch ready for trips to the cellar, corn crib or barn, or, oh yes, if we failed to get in the wood and cobs before dark a lantern was our best friend after dark.

We spent many happy hours just playing in that Big Old Kitchen. In the corner to the left of the shelf was a piece of real slate blackboard. It came from the old school house that burned. It was a fun place, place to work arithmetic problems, write notes etc. anyway, when our new house was built, it also was moved into the new kitchen and found itself useful to the next generation.

The every-day wraps, (all kinds) were hung on the wall in another corner of the big kitchen, ours, Dads, the hired man's, sort of a communal closet, I guess. Underneath these sat the kitchen chairs all lined up - we played train, turned them over and covered them and had a tunnel to crawl through. Next in line came the outside door. It was also on the south side and continuing was the comb case and mirror above over which was draped a stick, - a whipping stick, but I can't recall any of us ever getting a very bad switch.

However, whenever we found one there, we would take it and break it into pieces and throw it away. We had a sink there enclosed with wainscoting and holding 2 wash basins. Mom always tacked a piece of oilcloth above and to the back to protect the wall. On the left were 2 small hand pumps, one red for hard water and a green one for soft water. Soft water was pumped from a cistern which caught the rain water that drained into it. The sink had a drain which took the waste to the cesspool. This, also, was a regular and dirty job for Dad to clean out. "Cesspool backed up." meant it was full. By today's standard this would be a no-no. I must not forget tho, that when the new house was built the same sink was moved into the basement and though old was worth much and so useful. "long with our roller towel both these items found refuge and the roller towel rolled many more miles drying many hands and faces.

The Cook stove, The Heating stove, The Hard Coal Burner

The cook stove trace name - the only one I remember was the "Monarch". It had a reservoir attached to the end which held warm water for dishes and the like. A big nickel tea kettle stayed on the back of the cook stove for whenever hot water was needed. There were 6 lids on top. 2 into the fire box and the other 4 over the oven area for simmering and less heat. At the opposite end was sort of a trough opening with a lid that lifted on hinges and here is where we inserted the cobs.

On the front was a drop door into the fire box, where sticks of wood were put in to feed the fire. On this same side of front was the oven door which dropped open. It had no thermometers the only way to regulate heat for baking was by what and how much we put into the firebox. But we had lots of good food. It was in front of this oven door, too where an old rug was spread - the galvanized tub brought in on Saturday night and all of us had a bath, one after the other - just more hot water was added and another bath began. I can't remember the soap, but we used "Jap Rose" soap at the sink for washing hands and face and it was good soap.

Now the ashes filtered down into the lower part under the fire box and daily they had to be emptied. Very seldom did we have to do this chore, but we did have to fill the wood box every night. It was behind the reservoir. We'd also have to fill the cob basket which sat behind the other end of the stove where the firebox was. Then we cozied ourselves by sitting on it and watching the milk and cream pour out of the separator close by. Some of the cook stoves had 4 or 6 inch legs and a cat or small dog could crawl under. This stove too, had to be polished now and then with stove polish. Above the main part of the stove was the warming oven. Usually here we kept the pot holders, the flat irons and sometimes food that needed to be kept warm for the late comers. Mittens and caps were sometimes dried on the oven grate or in the warming oven. When somebody had the croup, the woolen flannel was heated on the oven grate. After the chest was rubbed with goose grease and turpentine. The flannel, warmed was pinned around the neck and repeated as many days as thought necessary. So, the old cook stove as an essential part of our lives.

Sunday night was generally popcorn time. Somebody had to get the cook stove red hot and I generally, popped the corn. We had a huge heavy metal dishpan and it was this in which the corn was placed and it was our Sunday supper, served up in whole milk. Many times we would make fudge too. Try popcorn and milk sometime, you might like it. We sure did. Now and then we purposely popped extra so as to take a brown sack full to eat on the school bus on the way home.

Some of our favorites cooked on such a stove were: steamed brown bread, steamed plum pudding, homemade bread, fried rabbit, fried chicken with milk gravy, fried bread, fried potatoes. Helen had the steamer. The homemade bread was baked in black pans and the donuts and chicken were fried in a heavy iron skillet. Great baking powder biscuits were Mom's specialties. So were lots of jellies, jams, canned fruit and now and then Plymouth Rock Gelatine dessert rather than the modern Jello brand, always served with whipped cream.

The heating stove in the dining room was an upright round stove with 4 legs and there was some filigree decoration. The door swung open at the side and this is where the chunks of wood were put in. Below and on the floor was a square of zinc for protection. Just above the base was a small door where the ashes fell. At the top of the fire box was a lid and on this could be placed a tea kettle or pan of water; but when not in use a decorative piece swung over the lid to sort of top off the stove. Up from the stove extended the chimney. In the chimney was a damper to regulate how much heat was to go up the chimney. This went through the ceiling into our bedroom upstairs heating it and then on through this ceiling to and through the roof and brick chimney.

This stove also had an ash pan and it had to be emptied every day but Dad did that. This stove like the kitchen cook stove had to be polished now and then. It was a cozy area though because we would dress and undress close by and then hurry up through the cold stairs to get into bed. Behind this stove and next to the stairway wall was a long green hinged box. It held blankets, extra pillows etc.; but it was a favorite place to sit on or lounge when not up to par.

The third stove belonged to the parlor. It was a hard coal burner and cast many shadows and warm fantasies time after time, especially as we sat with our feet on the sides and in the dark on a cold night. In one corner on a square stand was a Jenny Lind lamp, the lamp which Helen now has electrified. Another lamp met it's demise in the privy at the time we got electricity on the farm.

At that time the neighbors banded together and built the first electric line so out went the hanging lamp along with some other kerosene lamps. About this stove in the parlor, it was filled at the top with hard coal which Dad brought in in a coal hod. The fire box area was filled with little windows covered with isinglass and this let the glow through as the coal burned. Hence it gave off light and warmth to many a pleasant evening. This stove too had an ash pan. The ashes were referred to as clinkers. But Dad took care of this and also brought in the coal because it was too heavy for us to carry. Early of a winter morning we were awakened by the pouring of the coal and shaking out the "clinkers". This stove too had a chimney that went up through the ceiling of the parlor and through the west room and out through the roof. When spring came - out would go this stove and the heating stove stored during summer in the corn crib where the popcorn and walnuts were. They were covered and sat 'til once again we knew winter was coming. Also a portion of this area was boarded as a small coal bin.

One scary experience I remember was at the time to go upstairs to bed. I opened the stair door and saw two glaring lights. What could it be? You know lamps cast wierd shadows, but I was afraid. As I went up the stairs, I decided it was the eyes of our cat. I was so frightened that when I got to the top of the stairs, I grabbed him and slung him down the stairway. Of course cats always land on their feet and this cat was no different. With no electricity in the house yet, we carried a kerosene lamp up for our light. Sometimes it was a lantern but I was always a scared-cat anyway.

Oh yes, even the old cook stove oven sort of assisted in bringing to life half - drowned baby chicks after a heavy spring rain storm. They looked gone but surprises! The oven warmed and dried baby pigs, calves and lambs arriving on a cold night. Dad lined a box with an old coat and the new babies were able to survive. With baby lambs, Dad said, they must not get completely dry else their mother will disown them. You can't fool mother nature. Many babies were saved by the good old cook stove.

The Back Room

Beyond the weparator to the east in the kitchen was a door to what we referred to as the "back room". Today it would be considered a walk-in closet - behind the door and along the wall was a rod where clothes hung (mostly everyday clothes). Now the room housed several items that might be considered conversation pieces in today's living. In the northeast corner and on the same wall was our ice box: a wooden frame of oak with galvanized metal inside to prevent rust. Inside there was a compartment where a chunk of ice was placed to keep food cool. The melting ice water ran down a small pipe past another compartment to shelves below and off to the outside by means of a small hole drilled in the side of the house. This dripped out side. As thrifty as we were raised, Dad built a trough to catch the water to provide drinking water for the chickens who came by. They would stand and drink this cool water especially on the hot days of summer. Now most ice boxes had a pan placed underneath to catch the water and it periodically had to be emptied, or else the water would spill onto the floor.

The next curiosity was under the eat window in this backroom. It was known as an incubator. Of course we had chickens, even roosters in those days. When it came time in the spring, Mom would select eggs, choosing those of good shape and shell construction for placing in the incubator. The incubator was a sort of tin-like box on legs

with a glass lid and a lever for turning the eggs. The eggs were kept warm by a kerosene heater. Now a product known as bluing was used to help whiten clothes but Mom also used it to mark the eggs she put in the incubator by a setting of eggs under a hen. A setting might be 8, 10 or 12 eggs. She took the bluing bottle cork and marked the date the incubation began. There were different sizes of incubators. Ours was 100 or 150 egg size. Once in a while the heat would go off and if the eggs didn't get to cool, all was ok and in about three weeks we'd begin to watch through the glass top to see if any cracks or pips were showing. It was exciting. This meant it was time for the beginning of the appearance of the baby chicks. We watched how the baby chicks worked their way out of the shell. Now a baby chick has what is known as an egg tooth to help hatch. All of a sudden there was a wet messy looking helpless chick. Soon the warmth turned them into yellow fluff balls, wobbly and sleepy but soon they began to peep. Mom would take them out and put them in a cardboard box and put a cloth over the top to hold in the warmth. Soon she added a lid of water and in a day or so, boiled eggs, crumbled, shell and all. This was their first food. They were kept here until they were strong enough to jump out of the box. Later they might be put under a Hoover with heat or in a small enclosure in the brooderhouse (small chicken house).

Now in addition to this method, Mom set hens too. Not all hens wished to set but the difference was a setting hen carried a temperature and clucked. This happened mostly in the spring. If a hen wanted to set, Mom would select the eggs as for the incubator and mark them, and place them under the hen. Sometimes there were special places in the hen house fenced off from the rest for the setting hens to set in peace and quiet. The hen would do the rest. They would leave the nest though only long enough to feed and get a drink. Sometimes too many hens wanted to set. A setting hen does not lay eggs, so they would have to be "broken up." To do this we had a small space in the end of the chicken house where these hens were put for about 10 days, given feed and water but no place to nest or set. Eventually they would quit clucking and be turned out free. The ending of this story is there is nothing better than home grown, corn fed country fried chicken.

The third and last piece unusual in the back room was the wardrobe. This sat to the right of the incubator and along the southeast corner of the room. It was a tall-like box of oak with two doors above and two drawers below. (Some are quite fancy but ours was plain). In it was kept long woolen underwear etc, in the drawers were mostly kid's shoes. When the folks built the new house, this piece of furniture took its place in the upstairs back bedroom, since this room had no closet. Pa. Runge slept here and this was where he kept his clothes when he lived with John and Helen. It staid in that room long after Pa Runge passed away, I used it as my closet when the room was my bedroom. Then when the farm was sold, Beth asked if she could have it. It was crated and shipped to her in Cleveland, Ohio where she lived and she still has it. The rest of the back room was like any other back room or walk in closet.

Wash Day

Generally on Monday, unless it was storming, winter, summer, spring or fall, Dad would roll out the gasoline engine from it's lean-to shed. It was mounted on a cart and rolled along like a pull toy - the gasoline engine was called a Waterloo Boy. The wooden washing machine was lifted or carried from the cob shed and lined up with the engine in front or to the side of the back door. Then the belt was strung from the wheel on the engine to the washing machine wheel, for that purpose. When filled with hot water and soft soap, the wheel on the engine was swung to start the motor. (Some people had to run the machine by hand with a stick at the top which was pulled back and forth to run the dolly inside the machine to wash the clothes.) All was ready, the clothes had been sorted into piles of white, near white, light colored and darker colored and last the overalls. These piles lay on the kitchen floor until their turn.

Now and then there would be a batch of throw rugs or real dirty clothes. The clothes boiler was filled half full of water and heated on the cook stove. Also a coffee can held soft soap which was made by shaving laundry soap into water and heated on the back of the stove. Some of the soap was put in the boiler and some in the washing machine. There was a boiler stick or clothes stick, rounded on one end and flattened on the other so as to help take the boiling white clothes from the boiler. We used P and G. soap or Fels Naptha, I believe they are no longer manufactured. Some people used their own home made soap.

Besides the washing machine were two galvanized tubs for rinsing with a wringer in between. The washing machine also had a wringer. These tubs of water were used to rinse the clothes after they were washed. Into the last rinse water was put some bluing to help make the white clothes whiter. The trade name was "Mrs. Stewart's" This was also used for marking the eggs that went into the incubator or under a setting hen.

After the clothes were washed and rinsed they were put in a big wicker clothes basket and carried to the clothes line and hung to dry. In winter Dad hung the clothes for Mom. He kept a new and clean pair of cotton flannel gloves for this helped to keep the hands a bit warmer unhandy as it was.

There isn't anything that can match the sight in winter of a suit of long underwear frozen stiff on the clothes line. There isn't anything more amusing than the same suit dancing on the line when dry. But winter or summer clothes never smell fresher than being brought in after drying outside.

After the washing was completed, a mop pail of the cleanest water was saved for scrubbing the kitchen floor. At the end of the day often it was our job to help bring in and sort and fold the clothes. If some were not quite dry, they were draped about over night before being put away. So the day was a real work day. Mom sometimes had as many as 30 shirts and at least a dozen pairs of bib overalls, big and little ones. One of these galvanized tubs was our Saturday night bath tub and each of us took our turn at getting a good bath.

The water for washing was usually pumped from the cistern which caught the rain water from the roof when it rained and was drained into the cistern - a cylinder type hole in the ground that was either bricked up the sides or cemented with a heavy lid over the top. Sometimes a filter was built in the bottom to purify the water - this was nice soft water. If the cistern went dry because of lack of rainfall it was sometimes filled from the pump which was hard water and then something added to soften the water - sometimes something like lye was added. Or if the cistern leaked one filled huge cockery jars usually used to make pickles in or to put meat from butchering in to soak in a salt brine. Then lye was added and the hardness of the water settled to the bottom. The tub on the stove to heat the water in had lye added to it and when the hardness of the water came to the top it was skimmed off. Using hard water with iron in it only made the white clothes yellow and could never be gotten out. Usually there was a special pump in the house called the cistern pump and the water was used to wash dishes, hands and face, bathing and to make coffee. Coffee or tea made with iron water is like mud.

Christmas Time

When we were growing up Christmas time and vacation meant certain impressive things. A trip to the Christmas eve program at the church and often times meant going in the bob sled. Dad would have fresh straw in the bottom of the sled-wagon seats for us to sit on with lap robes and hot bricks to keep our feet warm. We would wear our leggings and mittens and hoods or caps and of course had on our long underwear and best dresses because we generally took part in the program. Winifred sang "Away in a Manger" once sitting in a little rocking chair holding her doll. Aunt Lila Woodford played the piano. The Christmas tree was decorated and believe it or not had lighted candles. We never had a fire in our church as risky as it was. I recall cousins Carrie and Edith Woodford getting beautiful dolls from the tree. How we wished we could get a nice gift but they had two bachelor uncles who provided the dolls, we learned later. However, all children received a treat and it was always in an attractive container. Santa was always there too. In later years the treats were put in an old brown paper sack which made it lose its glamour for me. When we arrived at the church or at Grandpa Woodford's or Aunt Jennie Belfrage's the horses were tethered and covered with blankets or robes we used when traveling. This kept them warm while standing and waiting. Then when time to start home we got in the sled, Dad put blankets around us and it was hurry home and to bed before Santa came.

We never had a Christmas tree at home. We grew up hanging our stockings but always a good Christmas. Our neighbors, the Colby's had a tree in their living room windows and we could see it lighted from our house. We had an old long needle pine tree near the house and Dad would snip a twig from it and I would place it in an empty wooden spool and then decorate it in my own fashion with bits and pieces. In later years we did have a tree.

There was no attic in the old house except the area above the big kitchen. Just before stepping in into the dining room was an opening in the ceiling which was covered. At times it became a special storage space, especially before Christmas. To have access to it, Dad had to stand on a chair then stretch to reach. It was dark but many surprises came out of there that brought Christmas joy to us through the fantasy of Santa Clause and hanging stockings. Of all the dolls and nice gifts we had several that stand out in my mind. Dora Rider Oehlerking (Gladys Ellery's Mom) was our hired girl when we were kids, and she gave me a small red box with one white hankie in it and on top was a little holly and berry. Another one I remember was a box of four small bottles of perfume, each a different scent. Then one Christmas I got a lavalier with a blue set in it from the folks. One Christmas Mom fixed a carton of salted peanuts for each of us and I ate so many I got sick. She always had a little surprise, I recall in particular, candy strawberries in our stocking, in addition was an orange, and apple (bought special) and a few mixed nuts. To have our own allotment was something. Books, doll, beads, clothes all made us happy. Generally mittens or the like came from Grandma Woodford's house. And also where we often went for Christmas dinner to Grandma Woodford's. Uncle Eli and Dad could really put away the food. I recall I got my Bible when I was 10 years old, 1915.

When the boys came it was teddy bears, trains and wind-up toys. I do recall Ford got a black doll one Christmas and he really loved it. The Murphy's who lived around the bend of Brower's Lake never had gifts at Christmas.

When we were old enough we went one day during the Christmas holidays to skate at Brower's Lake. Then that day we would end up either at Murphy's or Iverson's (Marjorie Rotke and Dorothy Wilcox, later) There house was where Pfingsten's is now. The house was most interesting - summer kitchen and winter kitchen. Then maybe we would have a bob sled party ending up having oyster stew. Most of the time we spent playing and working at home - we loved to find small ice patches in the pig yard and we would skate there and have loads of fun. The Old Murphy home was a white house where George Woods now lives.

The Wood Pile

This was another winter chore on the farm - bringing in the year's supply of wood for both the cook stove and the heating stoves. This was generally undertaken after the holidays. Dad aimed to plan for the wood to be cut a season ahead of when it was needed. First came the trip to the timber to mark the trees to be cut. They scouted the area along the Missouri River which was not too far west of the farm. This was also a great area for gathering wild grapes in the fall, bringing home as many as several flour sacks full at a time. These were washed, cooked, strained and canned to be made into jelly later.

For the cutting of the marked trees, a 12 foot cross-cut saw was used, one man on either end. Once Dad spent one whole day sharpening the saw and made a mistake as to how it was tied to carry - it lost it's edge and became useless. He realized next trip the saw had to be fastened in three places rather than just one on either end. Once again they were in business. In addition, the men used an axe and a wedge. Dad had good horses, but Bell and Beauty were two favorite beautiful Belgians. He preferred them for this job because they knew what Dad wanted them to do as he had them trained in hoisting the logs and they knew just what he expected. This same area of trees since the early 1900's was heavily wooded and has now become an industrialized area and the trees are scarce. (IPS area)

After the trees were felled, trimmed and loaded on the running gears of a wagon and the log chains secured around them, the cold trek home began. Yes, sometimes so cold that the men ate their sandwiches frozen. Dad wore a sheepskin coat, a cap with ear flaps, four buckle overshoes, two pairs wool socks, woolen underwear, a woolen shirt and two pairs of bib overalls, and two pairs of mittens. I can still see him coming up the road, walking beside the wagon with the driving lines around his waist and flapping his arms about his body to keep warm.

Arriving home, the wagon was placed where the logs could be rolled off. The team was unhitched and their day's work accomplished. Next came the unloading of logs and weather permitting, they went the next day for two more loads. The pile grew until enough supposedly would be enough for the yearly supply. Next came the sawing time. First, out they dragged the frame in which the buzz saw rested. It was sharpened and ready. Out came the Waterloo-Boy engine and again lined up with the saw, the belt put on and the engine started. The saw "singing" as it cut through the air. The logs or poles were laid on the frame and pushed into the saw and "zing" off came a piece of wood about 18" long. According to the sound one could tell the thickness through which it cut. Some were a light "zing" and fast and another a low and slower "zing". Generally it took two men to manipulate the wood and saw. The biggest pieces had to be turned in order to be cut clear through and lifted to their resting place, The big pieces were piled together and later split into pieces. This was a job in itself.

After the wood was sawed the sawdust pile became a part of the insulation in the ice house. The saw frame was lifted and put in it's corner in the shop to rest. The saw blade was greased, covered and put away until another year. Next came the chopping and splitting of the pieces of wood suitable for either the cook stove in the kitchen or the bigger chunks for the heating stove in the dining room. The parlor stove burned coal. Dad was very particular about the wood, hence he took time for him and hired man to arrange it in a neat pile. The smaller and round pieces were heaped in the center and then a wall of the cut and split pieces became a wall around it, hence those had angular edges and would stay put. When completed the wood pile was the outcome of hard, cold and long hours of work. The big pieces were not placed in a pile but rather stacked in a fence-like shape. A farmer's wood pile became a work of art on the landscape these days.

The snakes also would crawl in as it was cool and dark. One night as we were bringing in the wood, Winifred almost picked up a bull snake instead of a certain stick of wood, but it was soft and wiggly. She realized wood did not come in that texture. After this experience she was more cautious and hoped she never came across another snake in the woodpile. Bringing in the wood and cobs was one of our after school and late afternoon chores. If we failed before dark, we would have to take the lantern out and do it. It was our responsibility. The folks never expected us to empty the ashes or start a fire, however.

The Ice House

Not every farmer had an icehouse, but we did. It was shaped like a gable of any building just above the ground and constructed of wood. (It made a good steep slide. Winifred will vouch for splinters, you can guess where). The remainder of the house was underground about 20 feet. It was approximately 24 feet square where the ice was stored. There was door in the gable under which was a chute to the bottom for sliding the cakes of ice down. Ice tongs were used by the men to push or scoot the cakes of ice in orderly layers. Dad used saw dust between the blocks of ice and between the layers as insulation. The workers wore leather or heavy gloves for this was a heavy and skilled technique. As the ice was used the sawdust was brushed back and saved from year to year and some new sawdust was added after the wood was sawed. Now and then we would snatch some of the new fresh sawdust for a pin cushion or two. No special kind of sawdust but it smelled so good.

The ice that was stored came from New Lake which was located south of the farm and close to where the George Neal Power Plant is today. During the winter, Dad and some of the other men would take their saws and marker and go to the lake and lay out the area where ice was to be cut. Ice was never cut when less than 24 inches thick, but one time it measured 30 " that was Mother Nature's doings. The area was marked off into 24" x 31" blocks. A special saw was used and after the blocks were cut and loosened, a guide pole with a long hook helped to handle them and by means of a rope, they were steered toward a leading chute so as to place them on a wagon. It took two teams of horses to pull the load of ice up the bank. It took skill and know-how to have two layers of block on the load. Often so cold a bob sled was used for transportation rather than a wagon. A cold, cold job. The ice we used came from just north of the road to the Port Neal Plant.

After the ice was in place in the ice house and covered with sawdust, the time came when these ice blocks made their way to the old-fashioned ice box, ice tea, home made ice cream or even a hunk of ice with a rag around it just to suck on. I guess the water then was yet pure for we never seemed to have any bad effects or illnesses from this frozen water.

The Cave

As long as I can remember we had a cave on the farm. The old house had no basement, consequently the cave was the winter storage of certain foods and canned goods. Ours was double; one half was filled with the potato crop and on top of them was stored the cabbages. A brick wall divided the halves. The entire inside had brick walls domed over at the top with a vent in each side. Grass grew over the outside top but in winter, Dad fenced it in and blanketed it with straw to prevent the potatoes from freezing. The one side was lined with wooden racks and shelves to hold all the canned food, pickles were put down in big corks. Canned tomatoes, sour plums were brought up and used for pie,

plum pudding or plum butter, peach sauce, pear sauce and applesauce and various other pickles including beetpickles. There were beans, and peas that had been canned by what is known as cold pack processing. Then there were wooden boxes of dirt on the floor where carrots, parsnips, and turnips were buried for keeping and along side were several barrels of apples, greenings and wealthy. We carried the greenings in our shooal lunch pail. The wealthies were cooking apples. We grew these in our little orchard. There would be grape, apple and plum juice jarred ready for a batch of jelly.

Decending into the cave were cement steps bricked along the sides with a sort of ledge. The entrance to the cave originally faced west and was also a space where a pick and shovel, blanket and lantern were kept because several times when the weather was threatening, we went to the cave for safety. There was also a shelf on which an assortment was kept - lard press, empty fruit jars, crocks, bottles and certain keys. When the new house was built the cave remained but the house part was turned to face south. This caused the entry way and steps to be changed. But Oh!, the amount of food through the years it took care of. Yes, even in winter when butchering time, Mom fired sausage and put in crocks and covered with hardend lard and a lid. This was stored on the shelf and as long as it was winter it was like a home made freezer.

Even fresh meat was boxed and stored inside the entrance as long as it was cold, but "be sure and close the door!" In the good old summer time we would have to give it a housecleaning - sweep and clean and carryout the left overs from the potato side, then sort the canned or jarred foods, bring up the old vegetables, if any, and clean the entrance. At first we used a lantern to help us find what were sent for but when the entrance was changed, Dad had electric lights put in - what a joy!

It was after Mom passed away in 1948 that I helped Dad build a tile wall around the outside to make a better top & hence more dirt was brought in to fill it.

Lastly must mention the fun time we girls had playing anti-~~ever~~ over the entrance. The roof was galvanized tin and we always were expected to keep the entrance door closed. There were sort of scary times too because now and then when sent to the cave for something we would find a salamander (little lizzard) down where the potatoes were. Also a frog frequented it because of the darkness and coolness. Anyway we were told to keep the cellar door closed - partly to keep the cats and dogs out as well as to protect the contents.

The Double Corn Crib (for storing ear corn etc)

Not too far south of the frame house on the farm and just on the other side of the drive-way sat the double corn crib. It was painted red. It was a very valuable building. It provided shelter for pigeons up in the gable and machinery in the space or drive-way between the corn bins. Generally the lumber wagons were kept here and especially if loaded with grain or potatoes to keep them out of the weather. This building had slatted sides or open spaces especially so that air could circulate through the ears of corn. On the end of one side was a closed storage space for oats or wheat and a special grooved door to allow removing a shovel of grain at a time. On the opposite end of the other side was another enclosed area and here we kept our popcorn and black walnuts in large metal drums with metal lids to keep out the aquirrels and mice. Up one wall was a ladder leading to the gable where Dad stored seed corn etc. The corn was selected in the fall to replenish the crop for another year. Those days one knew nothing about hybrid corn.

Dad tested his corn by means of a rag dolly. I can well remember how several kernels were laid on the pencil-marked canvas to correspond to an ear started to match in graph fashion and the canvas moistened. After a few days it sprouted. This ear of corn became part of the parent stock for another crop. As time went on the kids ventured up into the gable area and found a few choice heirlooms.

As the year passed and the corn supply was fed to livestock, the crib became empty. It was then that we girls took it over and it became our play house. What fun and good times! The wagon seats were our davenport, the horse blanket became partitions so we had bedrooms, living room and a kitchen. Wooden boxes were chairs, egg crates were cupboards. We gleaned our dishes, pots and pans from the junk pile behind the shop. We had no bathroom because we were only familiar with the privy, but we had a telephone. We used rope for our line, one telephone arrester was the receiver and the other was the transmitter with a cob thrust in for receiver handle. We cleaned and swept and many times our meals came from the garden close by, radishes, carrots, etc, and crackers from the house kitchen. Once in a while the rain would blow in and some things would get wet but we had fun all summer. When it was time for school to begin and frost was due, Dad would begin to tell us it was time to clean out our junk. As I remember he generally had to carry it all back where it belonged and once again with wagon, bangboard and husking hook, the corn was brought in and unloaded with a scoop.

Later it was time to butcher. It was winter and generally during the Christmas vacation, the east end of the crib became the area where preparations were made for butchering. The hog was killed, scalded and gutted and spread open for the next day's activities. To see the carcass was scary and the remark was "Be sure and close the crib doors" - to keep out the dogs and cats and wandering animals.

Tomorrow was a busy day for all. Dad prepared the stove in which the big round iron kettle set to cook the lard. The knives were sharpened and invariably one of us ended up with a cut finger. The fire was built, the fat cut and put in this big kettle. It was stirred with a big wooden paddle and it cooked and cooked. Good lard never tasted burnt and white lard was a premium. The lard was poured into pails and jars and etc, and let set. The left overs were put into the lard press and pressed out - what was left became a cake of cracklins - they were good eating! It led to sausage, pork chops, roasts, ham, liver and baked heart, ribs, even pickled pigs feet and head cheese. Very little was wasted, then came the greasy clean-up but how good it all tasted when prepared for the table.

When the brick house was built, Dad decided the crib should be moved to where it now is - beyond the machine shed. It became more accessible to the feed yards as well. It was more south but it had faced east and west - now it faced north and south. The big doors rolled or slid on a track for opening and closing. Now and then they would get off the track. It was about this time that the school house in Sergeant's Bluff burned. Dad was on the school board. Being completely destroyed Dad asked for the long stone blocks, and these he used as foundation for the corn crib on its new location.

The building was gabled and soon the method of unloading went from the scoop to an elevator. A square was cut out of the gabled top of the crib and the corn was elevated through the opening and down into the crib. The wagon full of corn was backed up to the elevator - the end gate taken out and the corn pushed out into a long trough with a chain like piece that ran up into the elevator and elevated the corn. It was propelled by horse-power. When the one side of the crib was filled, the other side was used. When all in the square cut was put back to protect the entrance from the weather.

We also had another single crib not painted but it stood north of the barn. It was for the extra corn or overflow. The only recollection of it that I have was the time when I was near the barn and the billy goat got out of the barn yard. I was so scared I climbed up the side of the crib until he got out of sight and then I ran to the house.

Corn cribs have almost disappeared from the landscape and if they haven't many are beginning to get tired. Today they have given way to corn bins simply because the method of harvesting has changed to most of the corn being brought in from the field already shelled but also much of it has to be dried further to prevent spoilage. This crib is over 100 years old and still standing today on the portion of the farm which Gene Mogensen purchased in 1970. And time marches on - it is 1983.

Husking Corn

During the years we were growing up say to 12 years old or thereabouts corn was picked or shucked by hand and with the help of a hook worn on the hand to help break loose the ears from the stalks. During harvest time, generally after frost we could hear in the distance, mostly early morning or sundown, the ears striking the bang board of the wagon. This bang board was one side of the wagon built up higher than the other side so as they husked the corn and threw the ears, they would land in the wagon. It was a good record for a man to bring in a 50 bushel load in a half day. Then still have time to unload, shovel off before dark. The wagon was rolled down the row by a team of horses (a team was two horses) Now and then a rabbit would jump out and run and is spotted and aimed he might be hit and killed. Consequently we would have rabbit to eat. Dad would skin and dress it and put it in cold water. We liked it. Mom fried it like she did chicken and served milk gravy. The meat was all dark.

Most farmers aimed to have their corn crop harvested by the Christmas holidays but those days hybrid corn was unheard of. The seed corn used was tested by the individual farmer. Dad would select the ears of corn he judged suitable, then he'd pluck several kernels from the center of the ear. We grew mostly yellow corn. Today there are many name brands of hybrid corn on the market.

As I remember, Dad selected and tested the seed corn in two different ways, one was the rag doll method - a strip of canvas was marked off in about 2 inch squares with a heavy line and each square had a number. This number corresponded to a board chart marked off and a nail centered in each which held one ear of corn from which several kernels were taken. They were placed on the canvas square with the same number. The canvas was wet down rolled up and tied and kept warm for several days. Then it was unrolled and the sprouted seeds determined the ears to be used as seed for the next planting. The second method of testing was similar but instead of a canvas, the kernels were placed on a cloth on top of a pan of damp dirt. Each group of kernels had it's designated place and then another cloth over the kernels. This was put in a warm place also. Then later checked for fertility and to be counted as the seed for the next season.

It might be of interest too that in those days, commercial fertilizers were unknown. During a lull in work in the spring and fall the manure spreader of "Gold Duster" was put into use. After all, the barn yards had layers of animal fertilizers. A manure fork was used to pitch it onto the wagon-like spreader, hauled and scattered over the fields. Not too long ago I saw a sack of cow manure

priced at Earl May's for \$8.00 Perhaps it was bushel - why not call it "gold dust"? These days the yields were less than what an acre of ground produces today but one wonders what is taking place in the soil to contaminate it where once such chemicals never existed. I might mention too we always planted and raised our own popcorn for these Sunday night suppers. Year and many time shared some with friends and family members.

The Barn

"Please smoking not in this Barn" Grandpa Belfrage Sr. (John Burnett Belfrage) printed this in his beautiful script fashion and in all the years no fire ever did occur in the barn. It was built in 1910 by a carpenter whose name was Aaron Gunderson. This building was very well constructed and very useful in many ways. It was always kept clean and in good repair. This was one of the hired man's chores on a rainy day. As to its size, I can't say but the summer of 1949 I helped Dad Belfrage paint all but the gables gray with white trim. We complimented each other by saying it was not a professional job but rather a first class job. I hope you understand the difference. It was such a satisfying and happy experience but a tiring and big piece of work.

Now beginning on the gabled roof was two cupolas with a lightning rod on each. Between these cupolas and centered was a weather vane carrying a horse silhouette. Pigeons frequented these parts both inside and out and most of the time were of no consequence excepting increasing in numbers and this encouraged some friends to ask permission to shoot them. Did you ever eat squab or pigeon pie? It is good and similar to quail. For a time after that they were scarce.

Let us look inside by entering the north gliding front double doors into the part where the double buggy (surrey) and single buggy were kept. The shaft of the single buggy and the tongue of the surrey were lifted up and held to the ceiling in sort of a sling to be out of the way and also to protect them from breakage. The buggy harnesses were of finer leather than work harnesses so they hung on the wall in this section along with the buggy whip. Moving along into the east side there were six stanchions where the cows stood and ate at milking time. On this same side were three box stalls that were used for sick animals, a cow with calf or several calves being weaned. In later years though one was converted into the milking machine headquarters or milk house. This was a place to wash, sterilize and store mechanical milkers and keep milk until picked up by a truck. Later it housed the bulk milk tank where the milk was pumped directly from the cow into the tank. All this was under inspection by state regulations.

Our cattle were all registered Holsteins. At first, it was my job to sketch the markings on both the left and right sides to be sent to Holstein Friesian Ass'n. and registered. Each had a name. Later photographs were premissable and this was much easier. First a well had to be dug, next the inspector said "too close to the barn" and with a change of inspector, a different idea of Dad became disgusted and filled in the well and sold the herd and quit milking. Joan knows how this operation worked and for a long period managed it.

Have you ever have the opportunity to know whether or not a cow has halitosis? If you are close by and watch a cow devour an ear of corn or better yet, watch her roll it around in her mouth as the tongue gets off the kernels of corn and finally spits out the cob. You will, no doubt, conclude that her breath smells a bit like fresh warm milk. Each cow entering the barn, most generally went directly to her regular stanchion and when ready to leave backed out and turned toward the south side door.

At first, all one needed was a cow, a pail, a stool shaped like a T and a milk can. Later when they were milked mechanically they were kept content with radio music but the cats still sat with tails curled around their feed waiting for that great white treat served up in an old battered granite pan. The milk truck came each morning and picked up the full cans of milk and left empty ones. Now and then a tag would read "sour milk" which was shocking because the procedure was the same each day. Generally this would happen during a wet or rainy spell. The hogs or pigs would get this treat then. Later a bulk tank truck came to pump the milk from the bulk tank in the milk house to the bulk tank truck. No more milk cans.

Behind the buggy storage was the hay (alfalfa) storage area. The center part was to the south and accessible easily for feeding the cows and horses. So from the front of the barn we could go to the east side or to the west side where the horses were kept. The west side was made up of four double stalls for horses. A single stall, a short passage way and on the northwest corner was a grain bin. The entire floor was cement so easier to keep clean. Each horse had its special stall and just behind on the window wall was kept the work harness and collars hung on a special piece of wood. Each horse knew its home base. After being to the tank for a drink, they came in to their stall for feed. After a time they were turned out to pasture to relax and eat grass, roll, etc. Did you know a horse gets up differently than a cow? A horse gets up front feet first, a cow gets up hind feet first - watch and see. Now and then work harness had to be repaired and that was also one of the rainy day chores.

Now the wall of the back of the buggy storage was the wall that partitioned the hay from the buggy shed and on the hay side was a ladder that took one to the hay loft above and much, however fell on the level with the floor. I faintly remember a time or two when Christmas gifts had been hidden above the buggy shed in the hay - a doll buggy or a sled perhaps. The space in the upper part over the stanchions and stalls held straw which was used for bedding. This straw was pitched up to the areas with a pitchfork through a door above the ground level doors. There were four of them - two on the south and two on the north. There were square openings then in the floor through which the straw was pushed into the stalls. We were never allowed up there unless the space was empty because we might fall through these openings. Also we girls, when growing up, were never allowed in the barn only on weekend when the hired man was gone. We grew up innocently, yes?

Once again let us stand on the north side of the barn and look up. A load of hay has been hauled in and pulled up close to the barn and underneath the extended roof in which was housed a hay fork and pulleys to help take the hay from the hay rack along a track up into the top of the barn and to the hay loft. When the hay rack was taken to the field to be loaded slings were layered on the hay rack with hay. First a sling then hay, then another sling and hay and so on until the rack was loaded. The sling was made of rope and 1 x 1 boards with a clasp to hold the hay. Then the hay fork was placed and the pulley took it up, across and into the hay loft where it unlocked and the hay fell, then fork brought back and the operation repeated. Those days hay was stacked. Later it was baled and brought in and unloaded much the same way. One goes miles and miles and never sees a hay stack but time marches on. The horses too have gone. All during the summer swallows flew in and out of the hay loft and built their mud nests on the cross rafters. They were beautiful, quiet and sleek birds and were beneficial because their diet consisted of flies and mosquitoes. First there would be a few and as summer passed more would gather and relax on the telephone wires or electric wires. Sometimes lined up by the hundreds. All of a sudden when their timing was right they were gone for the winter.

When the mechanical machinery replaced the horses and no longer any milking, the barn became the home for feeder pigs and the hay area became a chicken house and

and a work bench was moved into the buggy shed., but still the cement floor still held up, paint job remained good and the last time I entered the barn the signs still legible read. " Please smoking not in this barn" This was in 1969.

The Big Green Worm

In front and to the south of our big and best chicken house was a Whitney crab apple tree. Of course you know the best apples are always out of reach or in the top of the tree, so Dad had made a long slender pole and put an iron hook on the end. The hook, he made in his little blacksmith shop which stood east of the tool shop. This contained an anvil and forge and a work bench. The floor was just plain dirt, so it was possible for Dad to repair as well as create gadgets of his own. This hook was one of them.

When no more apples could be reached - we would take this pole, hook the hook around a limb, shake the limb and look up and watch the apples fall. Now it so happened that when we were growing up we had to wear hand-me-down clothes. This day I had on an old dress of Beth's. It was sort of a sailor type with a V neck and buttoned down the front to the waist. It was the time of year (August) when the Whitney crabs were at their best. I was about 10 years old and could handle the pole quite well, I thought. I stood under the tree looking up, gave a shake and down came the apples. One just touched my nose and I look down and at the bottom of the V neck hung a huge green worm. With my head stretched back and looking it in the face, my only thought was - he will crawl up my neck toward my mouth, so I screamed "bleedy murder" and Mom came running. She grabbed the neck of the dress - worm and all and tore the front of the dress off me. I can't remember much after that except to say - Mom was weak and thought some great calamity had befallen me. I was so scared - the worm fell to the ground and Mom got a spade and chopped it up and killed it. I will add a P.S. Whitney crabs just before ripe made wonderful apple pickles. Some we pickled with the skins on. They became wrinkled apple pickles. We peeled some and pickled them and they didn't wrinkle. How we enjoyed them in the winter, they too, were stored in that cave.

Papa was A Farmer

Papa - Wilfred Luce Belfrage was born Sept. 27, 1870 and came from Johnson Co. Ia. He lived on the same farm 1/2 miles south of Sergeant Bluff, Ia. for 92 years of his 98 and 10 months of life. He married Winnie Ettie Woodford, born Dec. 27, 1877. They were married March 6, 1901. These parents made a good home for three girls and three boys, namely: Elizabeth Rebecca Grahame, (Beth) born May 20, 1902; A baby boy who lived only 24 hours; Marjorie Bell Belfrage was born May 27, 1905; Winifred Mae Belfrage born May 4, 1907; Ford L. Belfrage born Jan. 15, 1911 and who was originally named Woodford Lewis Belfrage but because of his seniority rights as an engineer on the railroad, he had to keep Ford (his nickname) so it was legally changed, John Berkley Belfrage born June 12, 1916, named for Grandpa Belfrage, John Burnett Belfrage, Thomas McLellan Belfrage born Jan. 13, 1918. He was named for Uncle Tom Belfrage. McLellan was an early family name.

When the three boys came along, we girls were old enough to help care for them. This I am sure was a big help to Mom. Six children made for a lot of looking after as well as work. I can recall, at times, when Mom would have as many as 15 pairs of overalls, assorted sizes, in the wash and hanging on the line. Dad was good, however, to help hang the clothes in winter and a new pair of cotton flannel gloves was set aside for this purpose to help keep his hands warm.

Dad's life was in the good earth saving, using and bringing forth many things others would have thrown away. He was a creator in his own right not only in repairing machinery but in fixing gadgets that would do a job. So his blacksmith

shop and the tool shop were where he spent rainydays as well as at times when something had to be fixed right now. Marjerie Dawn Grahame Stephens being the oldest grandchild, spent a lot of time with Dad when a little girl and if anything would break or go wrong she would say, "Grandpa can fix it." If you could have caught a glimpse of the back of the tool shop to see his collection of old coffee pots and tea kettles that leaked, you might question his profession but a hole in a kettle to him didn't mean it was not good. Paint pails and buckets and even wash tubs were used for something. In those days plastic was unheard of. Even the old wash boiler with a hole in the bottom became a container for the stove's ashes. Somehow all six of us acquired a streak of thrift for then people were hand-me-downs and they were appreciated. The slogan "Of a little, take a little, leave a little there" was practiced at the table. However, as often as we had a hired man or help of any kind, Dad expected Mom to feed them well and she did.

I was too young to remember but was told that I would not eat my pancake unless the bite-sized pieces were cut and arranged around the edge of my plate. We were taught to eat left-overs. Very little food was thrown out, but thank goodness for a dog and cat and the swill barrel which was fed to the hogs. We had plenty of eggs, milk, cream, lard and fat meat. Cholesterol and calories were unheard of or at least never mentioned. People worked hard and needed this type of food in those days. There was plenty of fresh garden vegetables in summer to share with neighbors and other family members. We had, in the garden, a patch of horse-radish, winter onions, sage, rhubarb (pie plant in those days), an asparagus bed, blue, green and purple grapes. Currants, gooseberries, red and black raspberries, plus our own small strawberry bed. We girls picked the fruit all summer for 50¢ - wow! After all the chores were done, Dad took his hoe and hand cultivator and went to the garden and worked until dark. Whether it was a diversion or a necessity, it proved to be a great garden. He said many people did not know how to hoe, imagine! But there is an art to that too. He taught me how and stressed that we were to always clean and return the tools to their proper places in the shop. Such was the good life!

Each farmstead had apple trees too. Some orchards were larger than other but most had them for their own use. In the spring, however, you can imagine the beautiful array of blossoms, cherry, plum, and apple and the fragrance as one rode along the country side was like a perfume factory. Some farmers, like the Tom Iverson's sold wagon-loads of barrels of apples because we would see them drive north past home. Those days most fruit trees were not sprayed because pesticides and insecticides were unheard of. Our apple trees consisted of the summer Whitney crab used for pickles, juice for jelly and good eating. Along came the Yellow Transparent, Dutchess and Wealthies that were used for pies and sauce, and apple butter. Wealthies came a bit later and then the greening which we would keep in the cellar for winter to carry to school and for salad. There was also Ben Davis apple and a very juicy little apple called a Snow-apple. The bees that visited all the trees made for a fruitful country side.

Those days wild roses were abundant and wild plums, elderberries, wild grapes, and whole patches of purple violats, Jack in the Pulpit, butter cups, Dutchman's Britches were common because no commercial sprays were used and which now have become scarce because of the way we practice conservation. Yes, and most every farmer had a potato patch. The potatoes were sprayed with paris green. There was a watermelon patch, pumpkins, and squash and cucumbers too - they had bugs of one kind or another. The cabbage would get worzy but we were told to sprinkle dust (dirt) on the cabbage heads and that would discourage the moths from laying their eggs to hatch into worms that ate the cabbage.

The 80 acres on the east side of the road was the original homestead. Dad was not married yet nor very old when he bought the acreage next to Uncle Mark Coomb's farm. I can recall him telling how at the time; he got down in front of his mother who

was sitting in her wheel chair and asking her if she thought he did the right thing. Grandma Belfrage had what was called then crippling rheumatism, so she was confined to the wheel chair. His next purchase was the Baker farm across the road from the home place. I can hear Dad now when he came home, after making the deal, sort of chuckling because he got ahead of another buyer. What he paid per acre for either parcel of land, I do not know, but it became all one farm, 239 acres and very productive. A corn field to Dad must have straight rows, be free of sunflowers, button weeds, cockle burs and beautiful morning glories. He strived for clean fields. When the boys were old enough they had to hoe the corn, and like kids grumbled about it. Ford tells that Dad said to him one day, "No matter what you do in this world you will find in it a patch of morning glories." Understand?

Papa knew how to farm the good earth and rotate crops. In his lifetime it was all done with horses and hands. Dad had big hands. A hand is the most useful tool ever created and he handled many forms of work. In his lifetime his horses were well cared for and appreciated. They had personality and individuality and he knew which horse was best suited for certain jobs. Those for helping with the wood and ice and those best in the hay field or cultivating corn. He always instructed hired men to rest them often especially during the heat of summer, but in spite of this, one summer he lost several of his best ones. Yes, he talked to his animals. The sheep out at the other end of the pasture, he would call, "Come now, it is time to come home." They would look up, bleat and start moving one following the other. When milking time came and Dad started toward the barn with the milk pails or cans a certain cat would hop on his shoulder and ride with him to the barn. They knew where their meals came from. Animals know and do have friends among people but the best joke on Dad was when the Tom cat had kittens! ! !

Those days the road was narrow and dirt. A simple road grader kept it in repair. There was a strip of quick sand, though between our place and Martin Jorensen's and sure as spring came the bottom went out. Somebody would get mired down and this meant a team of horses to pull them out. Some neighbors refused to help people but Dad came to their rescue. In later years he used the Fordson tractor. There were times when not even a thank-you was said. Now, the road is paved. Dad gave land three times to do his part in making travelling better. Also as a kid, I can recall seeing wagon loads of Indians driving by the home place, so think they crossed the river from the Nebraska reservation, someplace south of the farm. Where they were going we did not know nor did we have any difficulty with them. It was not so far across though, because on a clear day at home we could see the hills clearly that were on the west side of the Missouri river.

We did fear the covered wagons of gypsies though. If we saw them coming up the road, we would run and hide either in a building or behind the tomato plants or the corn in the garden. Gypsies were horse traders and stealers and difficult to get rid of sometimes. I think we became frightened because we heard that one of the Lyman boys was kidnapped by them.

In recent years and before Dad passed away, the surveyors were working on the road preparing for the paving and they were having trouble finding the marker at the northeast corner of the farm. Dad went out and showed them where it was. His education was very limited as far as going to school, but he was open minded and constantly learning and reasoning and would come up with good sound advice. He was always in favor of improving life. He served on the church board for years and was on the school board for 16 years, being president when the Middle school (in 1983) housed the entire school system. The same architect who planned this school building was hired by Dad to draw plans for the brick farm home. Dad served on the Grand Jury once and was on hand when the neighbors were in need. He was president of the Old Settler Association in 1927 and John was president the Centennial year putting on a great pageant in 1954. This climaxed all Old Settler's Picnics for now the community celebrates Pioneer Days instead.

The say behind every successful man is a successful and good woman. Mom was indeed that for she was a help-mate all the way, spending her efforts as a mother, homemaker and sacrificing to say nothing of hard work. She was in her own right a crafty individual. First it was the policy at house, that whoever worked there or ate there was well taken care of. This meant food, washing etc. This takes more time than opening a can, heating a frozen dinner or turning on the gas. Out of Mom's oven came homemade bread, pie, strawberry jam cake and the best fired potatoes done in the big iron skillet, a flavor all their own. Also made were steamed brown bread and plum pudding. (Helen now has the steamer). The plums came from the minor plum trees along and close to the east pasture.

And the fat donuts! Often called fried cakes in those days. Often on a rainy day brought this treat. They were fired in hot lard in the big black skillet. Mom was noted for her baking powder biscuits and angel food cake. It had been her great ambition and wish to produce a good angel food cake and finally she did. She tried everything and anything she heard about - a cold oven, a hot oven, etc. She said she believed if all gathered together she wasted a house full of eggs before she mastered it. Eventually she filled orders for them and sold a cake for \$1.00. She also made many as gifts for various occasions. In those days there were no Betty Crocker or Duncan Hines mixes. Most always our special day cakes were angel foods and if decorated with the little wisdom heart candies especially on birthdays. If one happened to eat at our table then you probably had home-made ice cream (using junket tablets) and topping was either strawberry jam or red raspberry jam.

Mom mended a lot. Sometimes it was patch upon patch but she did no fancy sewing. We were fortunate to have Aunt Jennie Belfrage (Dad's older sister) to do our new dresses for Easter, Children's Day, Christmas or for school. She would come to our house and stay either to sew for us or for Mom. The sewing machine was a Montgomery Ward product and it sat in the little bay window of the diningroom in the old house. The light was very good here and we were available for trying on. In later years I sewed for myself and for Mom. Beth and Winifred sewed some too but their duties were often other projects. Aunt Jennie lived in the little square house in town and she made her living by taking in sewing.

We had some very pretty dresses for Sunday school and I recall an Alice Blue silk dress piped in rose pink. We were invited to Granma Woodford's house for Easter dinner and Aunt Lila spilled coffee on my dress. She cried because she thought had ruined it. I don't remember if so or not. Aunt Jennie never married and people called her Miss Jane. I remember staying at Aunt Jennie's one night and slept in her feather bed. When she made it the next morning she took the broom and beat it up fluffy and ready for the next night. She also had a chamber (pottie). It had a crochet cover for the lid and I thought that really ritzy.

Grandpa and Grandma Woodford and Aunt Ruth and Aunt Lila lived in town too, so we always had a place to wait for the folks after practice or going to a party. In earlier years, when Granpa Belfrage was alive I tried to find excuses to go to his house because he would fix me a few candies, in an envelope. Grandpa Belfrage was beautiful person. Aunt Ella (as we called her) was his second wife. Dad's mother, his first wife died when Dad was 13 years old so Dad's brothers and sisters sort of grew up by themselves. One time they were going someplace, so Dad said, and Aunt Jennie told Dad he didn't have to take off his hat in the house because these people were poor folks. What do they say today? Aunt Jennie made the best sugar cookies ever and somehow we could not quite get that certain flavor when we made them. Neither were they little cookies but yum! yum! Her ripe cucumber pickles were special too.

It was a great time for growing up. We, now and then, teased to buy our school lunch instead of carrying it. It would be a bologna slice and a sweet roll, possibly a couple of store cookies.

A few other things that made our growing up different was: when an order arrived by express or freight from Sears or Montgomery Ward. The dishes would have to be washed first before opening the boxes. Dad needed a chisel and hammer to do it because the boxes were wooden. There might be a big box of dried prunes, or apricots, a box of graham crackers or mixed cookies. At Christmas time it would be hard candy and mixed nuts. There also could be stockings, overshoes, long woolen underwear, skirts, sweaters, or petticoats of even shoes but we all sat around in anticipation and wonder.

We mustn't forget the castor oil ugh! but if we went along with it Mom seemed to have an extra treat for afterwards. I recall a little box of seed beads that I loved. If we had a sore throat or the croup Mom used a woolen piece of old underwear - laid it on the oven grate while the turpentine or goose grease got warm, then apply the grease and pin the warm flannel around our neck. Sometimes we would have to regrease and leave it on for several days. Then for croup two treatments were available - one onions baked with sugar and water making an onion syrup taken by the teaspoon full. The other we liked better - half a lemon with a stick of sugar candy stuck in for us to suck on. It seemd to have healing powers.

Dad led a clean life, no smoking or drinking but he was a fiend when it came to hard candy - he didn't care for chocolates. When John and Mac were little, he would get up in the night for Mom and heat the bottles of milk - while doing so he partook of a piece of his hard candy and would come back to bed chewing on his favorite. Mom got a bit aggravated but decided that was better than having crackers in bed. Lots of sugar never effected hisinnards or life style either.

During model T days and after Mom churned and made as much as 60 pounds of butter per week. Packing, tying up and delivering butter to customers in 1 pound, 3 pounds and 6 pound containers of crockery was a chore. Some were good pay and some were not. While the boys were growing up, Ford, the oldest, converted her barrel churn into electric one which made it a much easier process. One churning day the pigs got out. Dad called to us to come help get them in. I had salt water on my hands and it was cold weather. If you know pigs - they don't drive easily. I had helped work the salt water out the butter and I about froze my hands. Salt and water was used to help work out the buttermilk from the butter which made it a better quality. It was a revelation to watch cream turn to butter and the buttermilk that is left is preferred in baking, certain things like pancakes, biscuits and cookies. Today one can buy it in dried form. Some people like buttermilk as a drink.

The three boys, being younger, could add different and more episodes as well as the girls, but I do remember an embarrassment Mom had - John and Mac being of a size alike and one of them was being punished but Mom had whipped the wrong one. The other one spoke up and said "What did I do wrong, Mama?"

Both was the dust and dirt chaser, I was the seamstress (Marjorie) and houseplant. Minfred loved horses and could hitch up a team of horses as good as any man. For fun we drove Prince on the single buggy. We started out, one spring day, driving the buggy across the plowed field to get some pussy willows. Every turn the wheels picked up another layer of mud until Prince could not pull the buggy. The frost was coming out of the ground, so we unhitched him and went home. We either got a dressing up or a dressing down from Dad because we didn't know better than to do such a thing.

But little did we realize the extent of our good family life, in later years how well I remember and we were all grown, Dad would be outside doing something or other and he would come to the house for a piece of hard candy. Mom was heavy set and he would squeeze her upper arm and say, "You Old Sweetheart" and out he would go again. They lacked three years of celebrating 50 years together. Mom passed away in 1948 at the age of 70. Dad passed away in 1969 at the age of 98 and 10 months - A good life? Yes, Dad was a farmer, a man of the good earth, and Mom was with him all the way. He built her a new home and always wanted her to have the good things. Other members of the family could add many and different facets as they remember growing up, but regardless, no more blessed and lovable home could not be found anywhere than we six kids had.

Written by Marjorie Belfrage 1983

HISTORY OF BELFRAGE HOMES.

The original home of the John Burnett Belfrage family and later the Wilfred L. Belfrage family was moved to a new location near the over pass on the George Neal Road south of Sergeant Bluff when the new brick house was built in 1919-20. This original home was an L shaped house $1\frac{1}{2}$ story and in it were born the six children of Wilfred and Winnie Belfrage. The John Burnett Belfrage family came to this farm in 1876 so the house was used for about 46 years, by the family.

The corn crib was moved and turned around and still stands on a portion of the farm owned by Gene Mogenson, 1984.

The old house was remodeled into a two story square house and owned for a number of years by Lyman Esse.

The new brickhouse is owned by Ross Mitchell in 1984 having been purchased by him in 1970 when the Wilfred L. Belfrage estate was settled after his death in 1969. Wilfred lived here in this new house with his son John and family.

The tenant house on the Wilfred L. Belfrage farm is located about $\frac{1}{2}$ mile south and across the road and in 1984 is owned by Donald Krogh, along with the land to the north - he purchased it in 1970. This house was built from small buildings which were discarded after the Sioux City Air Base was completed. John Belfrage and family occupied it from 1942 to 1948 and then used as a tenant house for the A. L. Clinkenbeard family who worked for the Belfrage's. In the early 1950's Thomas (Mac) Belfrage family moved into it and lived there until 1969 when they went to work for the J. C. Pannoy Co.

The Grandpas' Experiences

One day Grandpa W. L. Belfrage and Grandpa Ernest Runge decided to go somewhere with W. L. driving the car. They couldn't get it started so called Mac to come and give a push which he did. The car started right off but the two men didn't realize it. Mac drove in his own place and was long gone. The two grandpas went speeding down the road and something was said about "That boy pushing too fast." W. L. had an heavy foot on the gas pedal to get the car started. Finally, they knew it was going on it's own and Grandpa Runge rolled down the window and waved his hat for Mac to back off - but no Mac. They went speeding past Marvin Hansen's (where Knox and Kind is now in 1984) and he thought those two old guys were going pretty fast. They got to the four corners where the road goes to the Iowa Public Service and other plants and got stopped. They realized, finally, they were on their own so turned around and came home.

Quotations and Poems

Aunt Ruth Woodford: Man selling food on the train going between Sergeant Bluff and Sioux City had this rhyme for cracker jack:

Cracker Jack,
Cracker Jack,
a Nickel a pack,
If you don' t like it
we'll take it back,
One for 5
two for 10
The ladies can eat it
As well as the men.

Wilfred L. Balfrage: " If you need something you commence paying for it whether you have it or not."

"Morning" by Jane Taylor

The lark is up to meet the sun, the bee is on the wing,
The ant, her labors have begun, the woods with music ring.

Shall bird and bees and ants be wise, while I, my moments waste?
O let me with the morning rise and to my duties haste.

Why should I sleep 'till beams of morn their light and glory shed?
In mortal being were not born to waste their time in bed.

I Remember, I Remember Thomas Hood

I remember, I remember the house where I was born,
The little window where the sun came peeping in at morn:
He never came a wink too soon, nor brought too long a day;
But now, I often wish the night had borne my breath away.

I remember, I remember, the roses red and white;
The violets and lily-cups, those flowers made of light!
The lilace where the robin built, and where my brother set
The laburnum on his birth-day- the tree is living yet!

I remember, I remember, where I used to swing;
And thought the air must rush as fresh to swallows on the wing;
My spirit flew in feathers then, that is so heavy now,
And summer pools could hardly cool the fever on my brow!

I remember, I remember, the fir trees dark and high;
I used to think their slendertops were close against the sky:
It was childish ignorance, but now 'tis little joy
To know I'm father off from heaven than when I was a boy.

The Snow

The snow, the snow, the beautiful snow,
Filling the sky and the earth below.

Quotations and other Memories

Grandpa Ernest Runge: If we turned up our noses at food he would say ,
"You haven't been hungry yet." In Germany if there was a roast the bone was saved and soup made from it and the stock with cabbage, potatoes and other vegetables added. They had lots of soup in Germany and less solid foods and found after coming to America they didn't need to stop for coffee cake and coffee in the mid morning or mid afternoon because the food here stuck with them longer.

Modes of Travel: In Germany Grandpa Henry Runge walked most places they had to go. They would say it was a 10 minute walk to this village or 15 minute walk to that place.
Wilfred L. Belfrage saw changes in his life time from walking, horse and buggy, the evolution of the automobile, trains, planes to man's first walk on the moon.

Dust Storms of the 1930's. That is why they were called the dirty thirties not only because of the dust storms and the blizzards but the low, low farm prices. You could go somewhere for 25¢ for an evening's entertainment - gas for the car was cheap by today's prices - dirt cheap - In the fall of 1936 the ground was so dry from the summer drought that it blew easily. One Sunday the dust became so thick blowing in from Oklahoma and The Dakotas that it was like night falling, Ernest Runge went early after the cows across the track. Helen had been to a Luther League meeting at the church and he was glad when she got home. It was a bit frightening . Aunt Dicka Bartels became alarmed and Uncle Fred was asleep on the couch - first she was going to awaken him, then decided if it was the was the end of the world she would let him sleep through it in peace. A lot of plants we had never had before came along with the dust. Burning bush and many ever-green seeds from the Dakotas. In Oklahoma the dust and dirt drifted like snow and many people left for California - hence the book Grapes of Wrath was written.

Calling people names:

If someone wanted to call you a dummy in German they might call you a "schaf kep" - sheep head.

Grandpa Wilfred Belfrage: "You can't tell by the looks of a frog how far he can jump"
"Indeed you may be a find looking fellow but the devil may be under your skin."

Memories

The Wedding: On January 24, 1941 Miss Helen Runge announced the date of her approaching marriage on Feb. 15th to John Belfrage of Sergeant Bluff. The announcement was made at a party in her home for a group of immediate friends.

Misses Florence Orr and Frances Bartels entertained a number of friends at a prenuptial shower Friday evening, Jan. 31, 1941 in the home of Miss Bartels in honor of Miss Helen Runge who will be married Feb. 15.

Miss Edna Wick and Mrs. Roy Wright of Remsen, Ia. were hostesses to a prenuptial shower in honor of Miss Helen Runge last Saturday evening, Feb. 8, 1941 in the Salem Church basement.

A very pretty wedding was solemnized last Sat. evening, Feb. 15, 1941 at eight o'clock in the Salem Lutheran Church when Miss Helen Runge, daughter of Ernest Runge and John Belfrage, son of Mr. & Mrs. W. L. Belfrage of Sergeant Bluff, were united in marriage, with Rev. Louis De Freese performing the ceremony. Mr. Runge gave his daughter in marriage. Candlelight and greens decorated the church. Miss Lorraine Ostmeyer (Hutchinson) sang Because and At Dawning. Mrs. Roy Wright (Deris Ropte Wright Ludwig) of Remsen, Ia. played the bridal chorus from Lohengrin as the wedding processional.

The bride wore a floor-length dress of white chiffon, with fitted bodice and bouffant skirt. Her fingertip length veil fell from a cluster of flowers. (Gardania). She carried a colonial bouquet of white roses and sweet peas.

Miss Florence Orr was bridesmaid, wearing a dress of asure crepe, floor length, carrying a nosegay of pink flowers (sweet peas). Marvin Hansen of Sergeant Bluff was groomsman and Lee R. Baker of Sergeant Bluff and Emery Foreshoe of Dakota City were ushers.

Following the wedding ceremony, a reception was held in the home of the bride with immediate relatives and members of the wedding party attending. Miss Marie Bierman, Miss Frances Bartels, Miss Edna Wick and Mrs. Charles Percy assisted with the reception.

The wedding cake was baked by Louise Ebel Voss and Mrs. W. L. Belfrage. Judd Lischke and Earl Runge lighted the candles for the ceremony.

The newly-weds left Sunday, Feb. 16, 1941 on a honeymoon trip to Colorado. After March 1st, they will make their home at Sergeant Bluff where the groom is engaged in farming.

The many friends of the estimable young couple, join in extending their congratulations and best wishes.

The Barn by Marjorie Belfrage

“Please smoking not in this Barn” - Grandpa Belfrage Sr. (John Burnett Belfrage) printed this in his beautiful script fashion and in all the years no fire ever did occur in the barn. It was built in 1910 by a carpenter whose name was Aaron Gunderson. This building was very well constructed and very useful in many ways. It was always kept clean in good repair. This was one of the hired man’s chores on a rainy day. As to its size, I can’t say but the summer of 1949 I helped Dad Belfrage paint all the gables gray with white trim. We complimented each other by saying it was not a professional job but rather a first class job. I hope you understand the difference; it was such a satisfying and happy experience but a tiring and big piece of work.

Now beginning on the gabled roof was two cupolas with a lightning rod on each. Between these cupolas and centered was a weather vane carrying a horse silhouette. Pigeons frequented these parts both inside and out and most of the time were of no consequence excepting increasing in numbers and this encouraged some friends to ask permission to shoot them. Did you ever eat squab or pigeon pie? It is good and similar to quail. For a time after that they were scarce.

Let us look inside by entering the north gliding front double doors into the part where the double buggy (surrey) and a single buggy were kept. The shaft of the single buggy and the tongue of the surrey were lifted up and held to the ceiling in sort of a sling to be out of the way and also to protect them from breakage. The buggy harnesses were of finer leather than work harnesses so they hung on the wall in this section along with the buggy whip. Moving along into the east side there were six stanchions where the cows stood and at milking time. On this same side were three box stalls that were used for sick animals, a cow with calf of several calves being weaned. In later years though one was converted into the milking machine headquarters or milk house. This was a place to wash, sterilize, and store mechanical milkers and keep milk until picked up by a truck. Later it housed the bulk milk tank where the milk was pumped directly from the cow into the tank. All this was under inspection by state regulations.

Our cattle were all registered Holsteins. At first, it was my job to sketch the markings on both the left and right sides to be sent to Holstein Fresian Ass’n and registered. Each had a name. Later photographs were permissible and this much easier. First a well had to be dug, next the inspector said “too close to the barn” and with a change of inspector, a different idea of Dad became disgusted and filled in the well and sold the herd and quit milking. Joan knows how this operation worked and for a long period managed it.

Have you ever had the opportunity to know whether or not a cow has halitosis? If you are close by and watch a cow devour and ear of corn or better yet, watch her roll it around in her mouth as the tongue gets off the kernels of corn and finally spits out the cob. You will, no doubt, conclude that her breath smells a bit like fresh warm milk. Each cow entering the barn,

most generally went directly to her regular stanchion and when ready to leave backed out and turned toward the south side door.

At first, all one needed was a cow, a pail, a stool shaped like a T and a milk can. Later when they were milked mechanically they were kept content with radio music but the cats still sat with tails curled around their feet waiting for that great white treat served up in an old battered granite pan. The milk truck came each morning and picked up the full cans of milk and left empty ones. Now and then a tag would read "sour milk" which was shocking because the procedure was the same each day. Generally, this would happen during a wet or rainy spell. The hogs or pigs would get this treat then. Later a bulk tank trunk came to pump the milk from the bulk tank in the milk house to the bulk tank trunk. No more milk cans.

Behind the buggy storage was the hay (alfalfa) storage area. The center part was to the south an accessible easily for feeding the cows and horses. So from the front of the barn we could go to the east side or to the west side where the horses were kept. The west side was made up of four double stalls for horses. A single stall, a short passage way and on the northwest corner was a grain bin. The entire floor was cement so it was easier to keep clean. Each horse had its special stall and just behind on the window wall was kept the work harness and collars hung on a special piece of wood. Each horse knew its home base. After being to the tank for a drink, they came in to their stall for feed. After a time, they were turned out to pasture to relax and eat grass, roll, etc. Did you know a horse gets up differently than a cow? A horse gets up front feet first, a cow gets up hind feet first – watch and see. Now and the the work harness had to be repaired and that was also one of the rainy day chores.

How the wall of the back of the buggy storage was the wall that partitioned the hay from the buggy shed and on the hay side was a ladder that took one to the hay loft above and much, however, fell on the level with the floor. I faintly remember a time or two when Christmas gifts had been hidden above the buggy shed in the hay – a doll buggy or a sled perhaps. The space in the upper part over the stanchions and stalls held straw which was used for bedding. The straw was pushed into the stalls. We were never allowed up there unless the space was empty because we might fall through these openings. Also, we girls, when growing up, were never allowed in the barn only on weekends when the hired man was gone. We grew up innocently, yes?

Once again let us stand on the north side of the barn and look up. A load of hay has been hauled in and pulled up close to the barn and underneath the extended roof in which was housed a hay fork and pulleys to help take the hay from the hay rack along a track up into the top of the barn and to the hay loft. When the hay rack was taken to the field to be loaded slings were layered on the hay rack with hay. First a sling then hay, then another sling and hay and so on until the rack was loaded. The sling was made of rope and 1x1 boards with a clasp to hold the hay. Then the hay fork was placed and the pulley took it up, across and into the hay loft where it unlocked and the hay fell, then fork brought back and the operation repeated. Those days hay was stacked. Later it was baled and brought in and unloaded the same way. One goes miles and miles and never sees a hay stack but time marches on. The

horses too have gone. All during the summer swallows flew in and out of the hay loft and built their mud nests on the cross rafters. They were beautiful, quiet and sleek birds and were beneficial because their diet consisted of flies and mosquitoes. First there would be a few and as summer passed more would gather and relax on the telephone wires or electric wires. Sometimes lined up by the hundreds. All of a sudden when their timing was right they were gone for the winter.

When the mechanical machinery replaced the horses and no longer any milking, the barn became home for feeder pigs and the hay area became a chicken house and a work bench was moved into the buggy shed, but still the cement floor held up, paint job remained good and the last time I entered the barn the signs still legible read, "Please smoking not in this barn." This was in 1969.

Reprinted from diary written by Marjorie Belfrage in 1969

CHRIS KRAMER, ACTING DIRECTOR

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IOWA HISTORICAL
FOUNDATION

October 2, 2017

J. Paul Loether, Deputy Keeper and Chief
National Park Service
National Register of Historic Places
1849 C Street, NW, Mail Stop 7228
Washington, DC 20240



Dear Mr. Loether:

The following National Register nomination(s) from Iowa are enclosed for your review and listing if acceptable.

W.L. and Winnie Belfrage Farmstead Historic District

The property meets National Register Criterion C in the area of Architecture with the farmhouse as an example of the influence of the Prairie School style in a rural setting and as the work of architect, William L. Steele. Aside from the house, the other contributing resources are well preserved and good representations of agricultural buildings found on an early twentieth-century farmstead. The farmstead reflects historic trends and changes in the landscape with the property being in the Belfrage family for 95 years from 1875 to 1970. During these years, a new barn was built, a new farmhouse was built, and machinery was added as technology advanced. The farmstead and its owners were affected by a period of economic recovery, the Golden Age of Agriculture, World War I, the Great Depression, World War II, and the scientific age in agriculture.

Thank you for your consideration.

Sincerely,

Laura Sadowsky
State Historian
State Historical Society of Iowa

Enclosures.