All welcome to the
West End Neighbors
Beer Garden Party

June 25, 2016

Celebrating eight years; 140 Gardens; Thousands of visitors to the West End

Published by the Fort Road Federation/District 9 Community Council
Co-sponsored by Summit Brewing
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For the past eight years, neighbors and businesses have offered their properties, their yards and gardens, for our West End Neighbors’ Garden Tours. Their diversity is amazing, and reflects pleasurable, healthy effort, interest and visions on how inner city and neighborhood properties can be transformed. When one is out regularly tending the garden and building its “hardscape”, one is also greeting passers-by and keeping watch, ensuring that this is indeed where they live.

The gardeners, their yards and gardens, that we are celebrating have truly contributed to the composite fabric of the West End as a vibrant community. Volunteers spend the first half of each year organizing, recruiting, mapping, formatting, and the like to provide you with a diversity of environments that include not only perennial and annual flower gardens, but also organics, natives and vegetables; landscaping and community-based projects. We highlight our businesses that know that an appealing exterior brings in customers. We’ve been good stewards of not only our environment but also finances that make these happen. We’ve held tight to tents to prevent them from going airborne in storms; we’ve alerted visitors that the bees have swarmed, and demonstrated that even the sheep enjoy the West End.

This year, 2016, West End Neighbors celebrate 140 gardeners of the past eight years at Summit Brewing with a throwback to the historic beer gardens of the West End. Summit has generously offered its outdoor space and half its proceeds to the Federation! We’ll have beer(!) and root beer, food trucks, entertainment, plant and garden art sale, children’s potting table and coloring contest, and a wonderful space between its buildings and bluff to picnic and enjoy the out-of-doors for an evening: we’ll party like it’s 1899. And next year we’ll start over with another eight years of tours in Little Bohemia.
In our first year, we divided and potted over 150 daylilies from the North High Bridge gardens for our plant sale—an annual tradition with Master Gardeners—and its North High Bridge sculpture garden/park joined 15 residential gardens. This great beginning included a French potager garden with fountain, a meditation garden, raised beds and terraces, fairy garden, native plants (prairie, oak savanna to mesic hardwood—all in miniature scale!), a collection of weeping trees, and several cottage gardens!

With a logo design by Nance Derby Davidson and the publication skills of Thomas Kjolsing, 17 advertisers funded our first official publication of a 16-page guide for the June 6 tour. The Ramsey House, Forepaugh’s Restaurant, and Highland Nursery joined 13 residences for the tour. Local musicians and artists were featured at each garden though the event was subverted by storms and chills in the air for the day. 200 daylilies came from divisions in the North High Bridge gardens in its second phase of rejuvenation. Residences included bluff view courtyard, rock-terraced hillside, stone patio, New Orleans-style courtyard, hardscaped gardens featuring antique street pavers, natives in miniature scale, and metalwork dressing up a corner lot.
June 19 the tour featured Mississippi Market's rain garden, Shaller Family Sholom East Campus rooftop gardens and great river views, "City Backyard Farming" you-pick-farm, Adams Elementary school's Salsa Garden, a bonsai collection, and the Alexander Ramsey House's Victorian yard along with ten residential gardens, featuring a swimming pool(!), a "country and wild" low maintenance garden, privet-hedge border with pergola surrounded by gardens, Victorian-vintage theme, dry river bed, and edible landscape. The weather cooperated, and it was a beautiful day!

June 18 introduced the community garden on Jefferson Avenue at Victoria Street North and the rain gardens of the Upper Landing, and rooftop gardens of the new St. Paul Fire Department, West 7th and Randolph Streets. Business gardens included the Day By Day Café terrace, Terrace Horticulture Books street-side gardens, and Hinding Plumbing and Heating's intimate urban streetscape. Urban Garden Concepts contributed mushroom harvesting and vegetable raised beds and trellises and a cold frame. While they say an Asian garden is best viewed after a rain, the rains didn’t stop and umbrellas were the norm. Heirloom crops, gardening on bedrock (containers!), town home landscape, party patio and prairie patch, natural stone waterfall (Superior Grey and Masabi Red Trap Boulders), and an Asian-themed garden with Oribe, Miyoshi and guide stone Japanese lanterns.

For more classes and to register, call 651-767-0179 or visit www.commed.sppls.org
June 16, 16 gardens included Pleasant Park, Garfield Street at Harrison, with four public art pieces that serve as fitness stations. Four Mississippi Guardian Birds watch over the Upper Landing Park. The parsonage of St. Peter’s and their memorial garden, and St. Mark Lutheran Church’s Pentecost and Rose Gardens were on the tour, and the West 7th Community Center offered an intergenerational theme. Residential gardens included a front-yard edible garden, “Southern” and cottage gardens, a collection of bonsai, and one of “stuff!”

Commercial stops included Fresh Grounds’ floral related art, River Garden Yoga Center’s intimate courtyard, and the Goff and Boysen Memorial and Honoring Garden, product of the vision of three employees at United Hospital. The new butterfly garden at the North High Bridge Park, the Dousman Community Garden, and the collective at Lauer Flats (on the National Register for Historic Buildings) were introduced. Residential gardens included a fifty-foot wall of morning glories, a “Doctor Seuss” sumac tree, a whimsically chaotic yet marginally-organized style, an English Cottage garden, as well as 100% Minnesota-hardy and low maintenance plantings.

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One gardener is worked to "espalier" its fruit trees, another was kid-friendly. One intimate space accommodated dog paths, another raised beds of straw bales. Another featured a retreat and its corollary was front and center on the boulevard. A 15 foot climbing rose regularly boasted 100 roses at a time in one garden, another a combination garden. The Fort Road Community Garden (Jefferson and Victoria) was maturing from its beginnings in 2010, and Supatra's Thai Restaurant presented a patio and garden for both dining guests and staff breaks.

This year marked a shift for the foot-weary! Adjacent neighborhoods, Uppertown and Uppertown Triangle (Wilkin to Seventh bordered by the bluff) made the tour more accessible and less dispersed: we added the concept of "yard" to garden since many residences feature distinctive structures, art, and landscaping. Sites included boulevard gardens framing a courtyard, solar panels overlooking an organic design, plantings/containers topping a cement garage foundation, bee- and butterfly-friendly plantings surrounding a gazebo. A complete makeover/renovation was featured, the Gardner Row historic streetscape highlighted, and of course Bonnie John and Samson (Sammy) the sheep were great hits.

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Over the past eight years, local businesses have made the West End Neighbors’ Garden Tours possible with their advertising. Considering there are about 200 businesses in our commercial district, about one half have advertised in our tour booklet, many year after year. A few have now moved on, but basically the ads are a reflection of the vitality of our neighborhoods, not to mention our business district—arguably the oldest neighborhood business district in the State of Minnesota. We owe them our support!

Over these past eight years, many energetic and sometimes stormy-wet volunteers have made our tours a success. On November 13, 2007 a group of six met to explore the possibility under the leadership of Kent Petterson, Maxine McCormick and Community Organizer Betty Moran. On January 23, 2008 they were joined by six more: Alice Rivard, Denise Gathman, Lori Harris, Joe Landsberger, Jeanne Morgan, Thomas Kjosling, Father Damian Schull, Jayne Lindesmith, and Bonnie Jo Rohow. A name was decided, West End Neighbors’ Garden Tour (WENGT) and the Fort Road Federation/Disctrict 9 Community Council designated as sponsor. 2008 was an amazing and energetic year in the West End! Not only was it the first West End Neighbors Garden Tour (June), Czech and Slovak Sokol Minnesota celebrated its 125th Anniversary (April), the 570-foot tall Xcel concrete smoke stack imploded (June), the West 7th Business Association rejuvenated with a Spring Fling (June), West End Arts held its first exhibit of studio arts Scene and be Seen (August), we feasted with a West End Harvest Festival (November), and the Republican National Convention (September). Many of the original twelve volunteers continue to this day, and have joined by so many others—especially our 140+ gardeners! And we deeply appreciate all the volunteers that space, record keeping and memory (!) limit us from recognizing.
Minnesota has an illustrious brewing history. With the craft beer explosion close to 90 breweries are operating in Minnesota, but before Prohibition there were almost 300 breweries producing their ales and lagers. In the late 1800’s St. Paul was the leader with 12 breweries operating at one time, generally reflecting the early contributions of German immigrants who built their homes and breweries at the bluff of today’s Xcel Center. However the Eighteenth Amendment was ratified by the Minnesota Senate on January 16, 1919. The next day, the House of Representatives followed suit and thus began almost fifteen dismal years without real beer.

1848-1852:

Mathias Tschirgi Brewery of Dubuque, Iowa sold the first beer in St. Paul. However, St. Paul became a center for brewing in the US with one of the largest concentrations of German immigrants and their thirst for beer. For production to meet this demand, brew masters took advantage of its agricultural climate for essential ingredients of hops and barley and ample fresh water, and hollowed out its limestone bluffs for “cooling” caves. After fermentation, “lagering” or underground refrigeration for cooling was essential to the process. “In 1887, Minnesota, in spite of being the twentieth ranked state in the nation in terms of population, ranked fifth in the nation in terms of beer production, with 112 different breweries operating in Minnesota... St. Paul brewers were spared the expense in time and money of building costly brick cold cellars – a savings that was particularly helpful to small-time operators with little capital. At one time or other, at least fourteen different local breweries took advantage of St. Paul’s sandstone terraces.” (1).

BREWERS AND MALTSTERS: SP/D/G

BREWERS AND MALTSTERS: SP/D/G, March 5th 1880: “The (eleven) establishments named below give employment to 105 men and 162-horse steam power. Their product of beer last year amounted to 40,752 barrels, and their sales of malt to country brewers amounted to about 18,000 bushels. They have established a good reputation with their products, not only in this city but throughout all the country tributary to St. Paul, and we have the authority of experts for saying that St. Paul beer, especially of this season, will compare favorably with the mostly highly

SP/D/G 1880: “Mr. Bruggemann employs six men and uses a 6-horse power steam engine. His building is a heavy stone structure, with a rine frontage toward the river, is 2 stories high and occupies a ground space of 120×40 feet It is built against the decomposed sand rock underlying Prospect Terrace and in this rock Mr. Bruggemann has excavated large cellars and a great storage room for ice and beer.”

1853-1871:

The North Mississippi Company was built sometime in 1853 by an obscure beer-maker named “Mr. Rowe.” It was located upstream from the Yoerg and Bruggemann plants at Shepard Road and Drake Street. Its early years were marked by many owners and little success. In 1859, a hardluck German immigrant, Charles Rausch, bought the facility for $45,000 in 1859 after cashing in on his successful restaurant business, the Apollo Hall, St. Paul’s first fine restaurant located on Third (Kellogg) and Wabasha streets and “the most popular place in the city.” Shortly after Rausch began operations, a freak accident occurred in which a worker perished in a hot vat of beer and rumors spelled demise in 1865.

1871-1904:

Frederick and William Banholzer, father and son, bought the North Mississippi brewery. By the 1880’s William turned a 1,000 to a 12,000 barrel-a-year operation, one of the five most popular brews in the city. The operation included nine buildings, a one-half-mile deep, multi-chambered cave, and its popular beer garden “Banholzer’s Park”. The cave was accessible from both the bottom of the river bluff (south of the brewery) and from the top of the cliff (right inside the plant’s main stone building). Today this cave still runs from the river bank, under Shepard Road, to the vicinity of Butternut street and one can still see the old stone archway at the lower entrance - a lasting reminder of Banholzer’s Brewery. William died at his mansion at 689 Stewart Ave (681 Butternut Street), and the brewery went out of business in 1904. His house is now Hazelden Betty Ford Foundation’s outpatient addiction treatment facility. Brewery worker homes...
were two blocks of small houses on Butternut Street and the old stone archway at the lower entrance is a lasting reminder of Banholzer’s Brewery.

SP(D)G 1880: “Mr. Banholzer at his North Mississippi brewery employs nine men and a 50-horse power steam engine. He carries on malting, brewing and bottling for both city and country trade, having a considerable number of regular customers in Dakota and West Wisconsin as well as numerous customers throughout Minnesota. His buildings, of stone, are all connected and include engine house, brewery, store rooms, malt rooms, etc., all calculated for the future increase of business. His sand-rock cellars include five 180 feet long, 9 feet high and 16 feet wide and four 100 feet long, 9 feet high and 16 feet wide. His ice is stored both above and below ground, and amounts at this time to about 20,000 blocks, 3 feet square and 22 ½ inches thick. This establishment began bottling less than three years ago. Mr. H. Orleman is the city agent for the bottled beer and the general city office of the brewery is at Grote’s, Bridge square. Up to this time Mr. Banholzer has bought about 15,000 bushels of barley of last fall’s crop and, as the capacity of the establishment was recently considerably enlarged, will buy more as the trade of the season may warrant. This brewery, formerly Benzburg’s, is one of the oldest in the city. Mr. F. Banholzer became its proprietor about eight years ago, and is now succeeded by his son. The brewery estate includes about seven acres of land. The new boiler and engine were furnished by the St Paul Foundry and Manufacturing Company. The cooperage is all bought from the city shops. The bottles are brought from La Salle, Alton and St Louis.”

1855-1901: German immigrant, Dominick Troyner, built a small 1 1/2-story stone and wood facility near Eagle and Exchange streets near Yoerg’s. In 1860, he sold to Funk and Schweitzer, two native Germans, and Funk to Frederick Emmert. In 1865, when Emmert first entered the business, the brewery was small. However, by 1878 it became St. Paul’s second-most productive brewery. At Emmert’s death in 1889, his sons continued operation until 1901 at 168-170 Exchange Street.

SP(D)G 1880: “Mr. Emmert employs eleven men and a six-horse power steam engine. His trade with the country is considerable and his brewery is especially favored in the German settlements of this and adjoining counties and is sold in numerous city saloons. His building and cellarage are extensive, his water supply excellent and abundant, and his facilities for manufacture equal to all ordinary demands of the trade.”

1855-1876: Christopher Stahlmann’s Cave Brewery opened on July 5, 1855 along Fort Road (West Seventh Street) and became the largest brewery in Minnesota, averaging more than 10,000 barrels of beer per year. On December 3, 1883, at the height of his career, Christopher succumbed to tuberculosis when his brewing operation retailed $150,000/year. His plant consisted of five three-story buildings on sixty lots (valued at $150,000), two large steam engines, three boilers, a variety of small machinery, and a work force of forty-seven men.

SP(D)G 1880: “Mr. Stahlmann employs twenty-nine men and uses a 25 horse power steam engine. His brewery building is 50x100 feet, two stories above ground; his malt house is 40x90 feet, two and a half stories above ground and two and a half stories below, and his bottling house (and office), an irregular two story building, is equivalent to about 60x30 feet. All the buildings are substantially built of stone. The sand-rock cellare amounts to over a mile of galleries nine feet high and seventeen feet wide. The ice, amounting to 18,000 blocks or about 4,000 tons, is stored underground above the beer. The establishment uses about 35,000 bushels of barley yearly and puts out about 11,000 barrels of beer. Mr. Stahlmann began bottling his beer for the export trade not quite three years ago and last year bottled about 35,000 dozen, mostly quarts. His trade, both in bulk and bottled beer, extends over Minnesota and Dakota and into Montana, Manitoba, Wisconsin and Iowa. The cooperage for the establishment is bought from city shops and is estimated to give employment to four coopers the year round. His bottles are brought from St. William Banholzer, family and brewery workers, 1889

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Chris. Stahlman's family & brewery workers “Boch” pre-1883

William Banholzer, family and brewery workers, 1889

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Louis. A fine spring furnishes a 2-inch stream of water for the brewery and a running brook nearby adds an abundance for all other purposes. Mr. Stahlmann began the brewery business here in 1855 and has, excepting a few seasons, had a trade which demanded all the beer he could produce.” After bankruptcy, Cave Brewery was sold to St. Paul Brewing Company in 1897. That company existed until 1900 when the North Star Brewery burned. Jacob Schmidt renamed North Star to the Jacob Schmidt Brewery, and purchased the brewery on West 7th as well as the beautiful stone mansion of Christopher Stahlmann at 855 West Seventh Street. Schmidt, needing to replace North Star, started construction on the new Romanesque brewery on West 7th Street incorporating parts of Stahlmann’s original brewery, and further excavated the lagering cellars used in the fermentation process to create Schmidt’s Lager Beer. In 1954 the complex was sold to Pfeiffer Brewing of Detroit 1954, to G Heileman in 1972, closed in 1990, and reopened as Minnesota Brewing in 1991 until 2002.

1863-1889:

Conrad Wurm’s brewery at Jefferson and Grace Streets. The facility produced at around 400 barrels a year. It was located in the area of Jefferson and Grace.

SP(D)G 1880: “The Wurm Estate, Mrs. Wurm and her sons are operating the brewery formerly ran by Conrad Wurm, now deceased. The establishment employs three men and uses a four horse-power engine. Its trade is mostly local and largely among Bohemian residents of the city.”

1876-1883:

Frank Hornung’s brewery was established at 124 South Washington Street (near Yoerg’s original site) and averaged around 200 barrels a year. Hornung, a native of Wurttemberg, Germany, and an ex-Stahlmann worker, died in 1893 (the same year as his former employer), leaving behind a wife and three young daughters.

SP(D)G 1880: “Mr. Hornung has a large building and good cellarage, and appears to be fitted up for doing a large business, but is at this time running light.”

1861 – 65:

William Leip broke the German continuity with production of “Cream Ale” on Exchange and Eagle Streets. He partnered with George Coffin but soon went out of business (and disappeared!).

1865-1901:

Melchoir Funk Company was founded by German-born Melchoir Funk (1828-1893) and continued by sons John and William at Colbourne and Palace (Cascade) Streets.

SP(D)G 1880: “Mr. Funk employs five to six men the year round and uses an eight horse power engine. His buildings, of stone, two and three stories, cover a ground space of 125x50 feet. His cellarage is very large, in the sand rock, and his ice (500 to 600 tons) is also stored underneath, where it assists in keeping down the temperature of the cellars. Mr. Funk began business in 1866. Last year he sold about 5,000 bushels of malt to country brewers and used in his own brewery about 6,000 bushels. The water supply for the brewery is pumped by steam from a deep well and a brook running through the brewery grounds furnishes water for all other uses of the establishment He buys his barley for malting in the St Paul market and his cooperage from city shops.”

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1995:

Vine Park Brewing, 1254 West Seventh, was first established at 242 Seventh Street West and moved to its present location in 2004. It offers a brew-it-yourself alternative that creates a social atmosphere in the brew house. They also feature winemaking, but brewing constitutes roughly 80% of the business. In the mid-1990s founder David Thompson started Vine Park as a hobby business, hired Andrew Grage as manager and added a brewpub in 1999.

2008: The Beer Dabbler, 1095 Seventh Street West, has hosted craft beer events in Minnesota since 2008. Its magazine, the Growler, covers the craft beer community with a supportive voice.

2012: Gutenberg Brewing Company located at 363 Webster in buildings that once housed the Jacob Schmidt and Stahlman Breweries’ draft horses.

2016: Bad Weather Brewery, 414 Seventh Street West, was launched in 2013 in Minnetonka by co-founders Joe Giambruno and Zac Carpenter, and moved to St. Paul in 2016. The brewery’s trademark has been using Lucas Gluesenkamp illustrations for its labels and got its name from Carpenter, who used to homebrew with his father on rainy days.
BREWERS AND MALTSTERS:

From (SP(D)G), March 05, 1880: Many unions supported the laboring classes in the late 1800’s and early 1900’s. The Brewers Workers Union, Local Union 97, or Brewers and Maltsters, was unique at that time in that it was industry based, including all skills related to brewing including braumeister, maltsters, engineers, and even some saloon owners, with local affairs entirely in German. In addition, the union was closely affiliated with the (Marxist German) Social Democratic Party and affiliated with the American Federation of Labor. Other brewery related unions included the horseshoers, coopers and team drivers. The St. Paul Trades and Labor Assembly held Labor Day picnics at Banholzer Park as did the Workers Union, and on April 21, 1900 the brewers hosted the eighth annual ball of the United Socialist Party.

(SP(D)G) September 16, 1899: the machine coopers were organized to receive not less than $3.50 a day, and eight hours per day.

(SP(D)G) May 26, 1888: National Brewers convention meets in St. Paul,

(SP(D)G) May 25, 1904: Eighty brewers of the union filed a grievance that was settled in their favor. The weekly rate was set at $16 with a 40-hour week throughout the year, though the employees were now limited to four quarts of beer per day, two in forenoon and two afternoon.

(BREWERS AND MALTSTERS)

Schmidt Brewery 1855-1954

The Schmidt Brewery began on Dayton’s Bluff in 1855 as the North Star Brewery under the ownership of Mr. Drewery and Mr. Scotten (Scottish and English) who produced ales. After a succession of owners, in 1872 William Constans (French) teamed up with Jacob Schmidt (German) in 1879. Schmidt formerly worked for various breweries including Theodore Hamm’s and August Schell’s.

SP(D)G 1880: “This firm, at the North Star brewery, employs ten men and a twenty-five horse-power engine. The buildings are of stone, most substantial in appearance and furnishing a very large working space. The cellaring is in the sand-rock behind the building, and the water supply is from a large spring of very pure water. During the last year an improved ice house has been put in, the features of which are regulation of the temperature to uniformity by ventilation and that the ice is stored over the beer in stock. This company does a large malting business, supplying brewers through Constans’ brewery supply store, 8 Jackson street.”

In 1884 Schmidt bought out Koch, then in 1890 teamed up with Adolf Bremer who married his daughter. In 1900, a fire destroyed the buildings, and a Romanesque building with crenellated towers was constructed, and the brewery was renamed the Schmidt Brewery. While the first well was drilled in 1855, the current well is 1,100 feet deep and taps into the Mount Simon-Hinckley aquifer to water that is purported to be over 30,000 years old. True fossil water! This well was drilled by the old Schmidt Brewery that is no longer in service but is now a St. Paul historical landmark. Upon Schmidt’s death in 1911, Adolf teamed up with his brother Otto and Schmidt’s Brewery continued until 1954. During Prohibition, Schmidt brewed a popular non-alcoholic malt beverage that ensured its survival. In 1954 the brewery was sold to Pfeiffer Brewing Company of Detroit, then G Heilemann Brewing in 1972. In October of 1991, the Minnesota Brewing Company was established in the old Schmidt Brewery. The Schmidt Brewery compound, after a brief ethanol experience, was vacant until a massive community and developer effort resulted in a plan for the revitalization of the brewery’s 16 acres and the creation of Schmidt Artist Lofts in 2013 with 247 live/work artist rental lofts.

Construction of the Schmidt Brewery 1902

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Beer gardens:

The Germans imported not only their craft of brewing beer, but also their custom of beer gardens. Germany’s beer gardens were originally created after brewing was banned during the summer months due to repeated brewery fires. Breweries responded to the ban by digging cellars near riverbanks to keep their beer cool until they needed it in summer and to give their lager-style beers the proper conditions to ferment properly. Breweries cooled these cellars further by scattering gravel on the ground and planting leafy shade trees: add tables and you have a beer garden. American beer gardens helped German immigrants preserve part of their identity and heritage, but also introduced other Americans to a more relaxed form of drinking while offering a space to hold athletic events, as well as civic and religious functions.

Banholzer’s Park Beer Garden

In 1886 William established “Banholzer’s Park” in the empty lots north of his brewery. The park was to serve as a recreation area for neighborhood picnickers who drank in Banholzer’s outdoor beer garden, with barbecues, outdoor bowling, German band music, balloon rides to Lilydale and, cold legs of North Mississippi beer. The cave was accessible from both the bottom of the river bluff (south of the brewery) and from the top of the cliff (right inside the plant’s main stone building). Today this cave still runs from the river bank, under Shepard Road, to the vicinity of Butternut street and one can still see the old stone archway at the lower entrance - a lasting reminder of Banholzer’s Brewery.

SP(D)G July 4, 1879: Saint Paul Arion and the Great Union Band at Banholzer’s Park. Concert to commence at 2 o’clock p.m., during which, among other classical and popular pieces, will be rendered the prize story, “Charms of Love,” by the St. Paul Arion, and the musical battle picture, “Gen. Custer’s Last Charge,” with theatrical effect, by the Great Union Band.

SP(D)G August 25, 1889: The parade and picnic to beheld next Sunday at Banholzer’s park as a celebration of labor day, will be the largest industrial turn-out ever seen in this city. Every trades union has pledged itself to have its members in line for the parade. James Burs offers a silk banner with appropriate inscription to the organization presenting the finest appearance. This makes some good-natured rivalry among the unions. The printers and cigar makers are equally sure of carrying home the prize.

SP(D)G July 17, 1893: Enjoyable Time With Sports at Banholzer’s Park. The delightful weather of yesterday, contrasting with the torrid spell of the past week, was enjoyed to the full by the excursive population of the city. Among the popular outdoor events, of which there were many, the picnic of the Germania Turn Verein (German fitness society) at Banholzer’s park was prominent. The park was thronged during the day and evening, and while the sunshine made - open air sports enjoyable, the pleasant breeze rendered endurable the special athletic programme arranged. The cooling process which came on toward evening, only served to heighten the interest in the dancing, which was maintained until a reasonably late hour. A feature of the day was the callisthenic drill, which was participated in by a large class. The utmost precision and accuracy was maintained and the crowd of observers testified their pleasure in a demonstrative encore. The sports made up a long programme and included broad and high jumps, hop-skip-and-jump, pole vaulting, putting the shot, horizontal bar, flying rings, trapeze, and other exercises In which the turners excelled. Many of these competitions were thrown open to all comers, and the result was that some of the events were hotly contested and some fine performances were made. Refreshments were served upon the grounds all day, and the occasion made a regular German picnic, with all the enjoyment possible, marred by anything like disturbance or rowdiness. Excellent music was rendered by the bands, supplemented by not a little vocal music by the members of the several singing societies represented.
Schade’s Park and Beer Garden

from the St. Paul Daily Globe

Schade’s Park and Beer Garden (from the St. Paul Daily Globe, by Prussian Fred H. Schade) established his park in 1865 at 891 West 7th Street near Stahlmann’s Brewery, “about three blocks from the western terminus of the horsecar track” (June 23, 1878). It was bordered by Fort Street (West 7th), Webster and Toronto Streets and included a creek and foot bridge, outdoor bowling lanes and beer garden.

**SP(D)G June 17, 1883**

“The German Society spring festival 2 – 7 p.m.: “The park itself is easily accessible from every direction either by street car, which directly pass it on the ‘union depot and Fort street line,’” by carriage over a smooth and level macadamized driveway, or per “pedes apostolorem” on a continuous ten foot sidewalk, affording, by the way, a fine chance to view this rapidly growing and largely improved part of our city.”

**SP(D)G July 23, 1898:** “Big Improvement” Schade’s Park Completely Changed and Beautified: As Horejs Bros. said, Schade’s Park has never been in such a fine condition as now, which is due to the energy of Mr. Weinholzer. Fine concerts, dancing and vaudeville performances are held at the park every evening. Next Sunday a large picnic will be celebrated and the guests will not be annoyed, because no children will be allowed within the park unless accompanied by their parents. It is very apparent that Schade’s Park has at last become a great success. Such a park as Schade’s was badly needed in St. Paul, and it is only through an efficient manager that a place for public entertainments has at last been provided for.”

**SP(D)G June 23, 1902:** “The C.S.P.S. Bohemian societies gave their fifth annual joint picnic at Schade’s park (June 22) enlivened with music and several spirited athletic events”

Oliver Towne, October 22, 1959, St. Paul Pioneer Press/Dispatch: On Sundays (Czechs and Slovaks) gathered in Schade’s park, marching from the C.S. P.S. hall, St. Stanislaus Catholic Church… and the Protestant (St. Cyril’s) church…in sedate fashion. But by nightfall on those hot afternoons the scene was one of gaiety and many a viertel of beer had been tapped… And feet were worn from dancing and voices harsh from singing and fingers weary from playing the music.”

Summit Brewing

Situated on the bluffs of the Mississippi, Summit Brewing Company has been brewing craft beer in St. Paul for 30 years. Summit was founded by Mark Stutrud back in 1986 with one goal: To bring back the remarkable craft beers once brewed throughout the Upper Midwest. Summit quickly grew into a local favorite, placing Summit well ahead of a trend of craft beer that would eventually sweep the nation. To keep up with demand, the brewery had to grow. In 1993 alone, Summit tripled in size. The dedicated staff worked diligently to quench the thirst of an ever-widening fan base, leading Summit to build a new facility in 1998, the first new brewery to be built in Minnesota in 80 years. In 2013, the brewery completed an expansion that added 7,632 square feet of cellar space and doubled production capacity to 240,000 barrels per year. After purchasing an adjacent property, Summit added a state-of-the art canning line to its operations in 2014. The brewery currently employs 90 full and part-time staff. Summit’s beers are available in 14 states, but 90% of its sales are in their home state of Minnesota. Summit produces 14 varieties of premium craft beer, including eight year-round, four seasonal beers, and the limited release Unchained Series and Union Series. Join Summit on Saturday, September 10 for their Backyard Bash celebrating 30 years of independent thinkers and drinkers.

For more info visit. [www.summitbrewing.com](http://www.summitbrewing.com).
Standing by the forge, Franta/Frank Skok wears his long leather apron. The bellows, top left, pumps oxygen into the coals for a white hot heat in its brick forge. Emil Skok is next to the essential anvil. Next is young Bill Skok, called “Weiner”, and John Busta at right. They were Czech immigrants who serviced the wagons and horses on West 7th near St. Stanislaus Church and the CSPS Hall. Frank is listed as a founding member of the first Bohemian/Czech organization, Slovanska Lipa (1868) which was absorbed by the CSPS fraternal insurance organization in 1879. The Skoks lived a few blocks from the CSPS Hall. Anna (Meskan) Skok, was born in Bohemia June 1858, and brought to the U.S. as an infant. She married John Skok in St. Paul in 1880. After John died in 1886, she married his brother Frank, June 1888 after his first wife died the previous year. Anna was the mother, and step-mother to about 14 children. Frank died in 1922; Anna in 1935. Skoks lived at 267 Goodhue until 1960.

The Schmidt Brewery wagon is a tank or hopper truck. With no sign of electricity, the doors face south to let in the most natural light.

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