

tributed, and sent there for distribution among the suffering people.

In 1850 the parsonage was built of hewn logs and framed. It was then considered the finest house in the village. It is still the parsonage, but it is sadly the worse for wear; and we may safely conclude, that in the onward march of improvement, it will soon be supplanted by a much better one.

In 1852 the scarlet fever raged in the colony, and in a short time seventeen children died. In 1854 a newcomer arrived via Freeport, Ill., who was infected with the cholera; and the disease spread, and proved a very sad scourge, no less than twenty-two persons, adults, dying in a short time from its ravages.

The town of New Glarus was organized in April, 1850; prior to which, the settlement had been generally known as *the Swiss Colony*; but to those in Switzerland as New Glarus. The territory comprising it had been hitherto attached, for all civil purposes, to the adjoining town of York. The village of New Glarus was laid out and platted, in 1851, by Mr. Spangler, of Monroe. During the year, the first framed house was erected by Ott Bros., since of Madison, who opened the first store; and the same year Mr. Joshua Wild built a sawmill with an under-shot wheel. The first hotel was erected by Baumgartner Brothers in 1853. In 1862, David Klaessy built a grist-mill, with two run of stones, propelled by water power; and with this mill was probably connected the first barley hulling machine in Wisconsin. The demand warranted the outlay, as hulled barley soup is a favorite dish among the New Glarus people. In 1867, a brewery was built by Dr. Blumer & Co.; and beer has been brewed since, supplying the settlement, which formerly received its national beverage from Madison and Monroe.

Swiss cheese was made by many farmers as early as 1854, and much of an excellent quality was sold; but dairy cheese-making has given way to the factory system. The first cheese-factory was established in 1870; and since then eight others, large and small, have gone into operation. Three-fourths of the cheese made is Limburger, and is said to pay the makers better than any other variety. The number of cows whose milk is brought to