

Milking Memories of Arrel Toews

This document contains my childhood memories of milking cows in the big white barn on our farm just W of Kremlin OK, separating cream from the milk in our summer kitchen, and then hauling the cream to Enid OK to sell at the [Gold Spot Dairy plant](#). Some background information and vintage photos of this dairy operation, originally the [Enid Cooperative Creamery Association](#), are also included.

This writing also contains memories of the [Red Poll dairy farm](#) of my maternal grandfather, [Jacob A Voth Sr](#) and his son, [Jake Jr](#), with lots of photos and other related materials. I hope readers will find these memories and related materials interesting and enjoyable reading.

For additional floor plans, diagrams, and vintage photographs of my boyhood farmstead, see my [David A & Rosa M Toews Farmstead](#) document, available online.

Table of Contents

Arrel's Milking Memories	2
Gold Spot Fountain	6
A bit of Gold Spot Dairy History	10
Additional Gold Spot Photos, Ads & Memorabilia	15
Grandpa Jacob A Voth's Dairy Farm	20
Aunt Beverly Voth's Homemade Ice Cream Recipe	37



Copper [milk can tag](#) from [Grandfather George P Toews](#) is shown above. These ID tags were attached to the handles or lids of milk cans to identify the owners.

Arrel's Memories of Milking Cows, Separating the Cream, and Selling it at Gold Spot Dairy in Enid OK

When we were growing up in the 1950s, we always milked four cows every morning and evening - duties varied among the Toews Brothers, but in general, I had two cows to milk each chore time (morning and evening). Our milk cows all had names, the three I still remember were a cantankerous "Red Poll," "Red Rahm," and "White Rahm" - the latter two being shorthorns named in honor of their previous owner, [Hank Rahm](#). Red Poll had to be hobbled to prevent mischief, but the others were quite gentle and accommodating. We might have washed the udders before milking, but I have absolutely no recollection of this, so am pretty sure we did not. The milk cows would always be waiting by the SE corner of our big white barn every morning and evening out of habit, so they went right into their specific stanchions where they were secured for milking and could graze on some alfalfa hay or cattle feed in the manger.

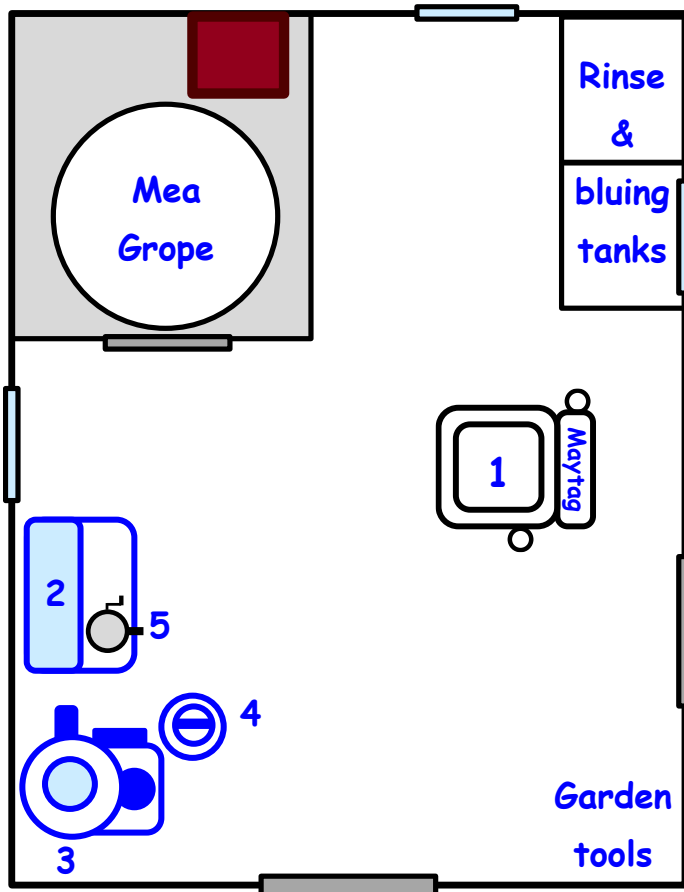
We'd take our creaking wooden milking stools and milk buckets, walk up to them and rub their flanks and say "Soooo Boss" in a soothing voice and manner to get them calmed down and the milk flowing (this never worked for Red Poll, who would constantly keep moving her back feet even though hobbled and seemed to save emptying her bladder for just after you sat down to milk). Then we'd sit down directly beside the udder with the bucket underneath, nuzzle our heads against the little depression just above the udder, grab a pair of milk-laden teats and start squeezing milk into the bucket, switching to the other pair of teats after a few minutes. Back and forth between the pairs until eventually the milk flow would slow down and we would begin "stripping" the last of the milk from the teats - this was the least enjoyable part because it was low-yield work, and Dad often got after us for not completely stripping out all the milk - no idea how he knew when we had not taken the time and effort to do things right, yet somehow, he did.

Even though strictly verboten, we would oft times squirt shots of milk aimed at the waiting mouths of the cats in the barn, who lined up along the east wall expecting exactly that - even when we missed, they would greedily lick the warm milk from the inside barn wall. When we were done milking, the cows would be let back out to the pasture and we'd carry the milk buckets to the summer kitchen where the cream would be separated.



One of our "7337" cream cans sitting on the NE corner of the foundation of our barn. The rough concrete slab at left was directly in front of the door where the cows entered for milking. The barn was totally destroyed by a tornado in May, 1961, and a sheep barn built on these same foundations was also destroyed by a tornado in April, 2009

Floor plans for our [summer kitchen/wash house](#) and [barn](#), drawn from memories of Arrel, and a sketch of the barn with dimensions provided long ago by my dad, [David A Toews](#).



DAT/RMT Summer Kitchen/
Wash House
floor plan

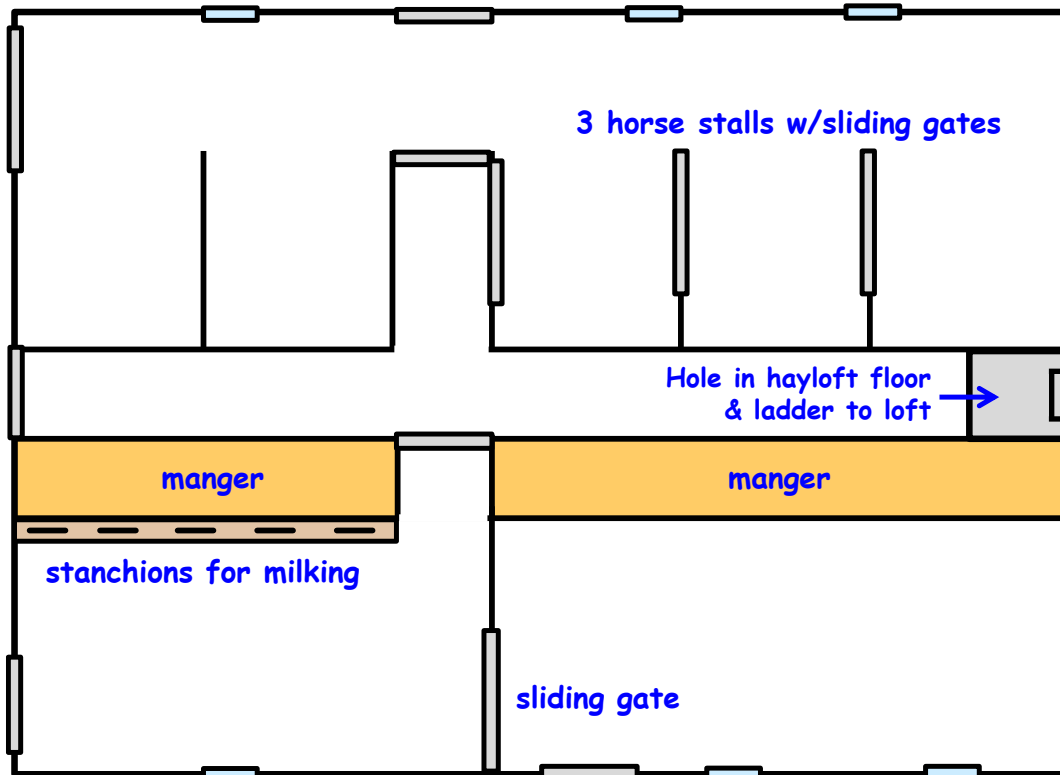


Legend

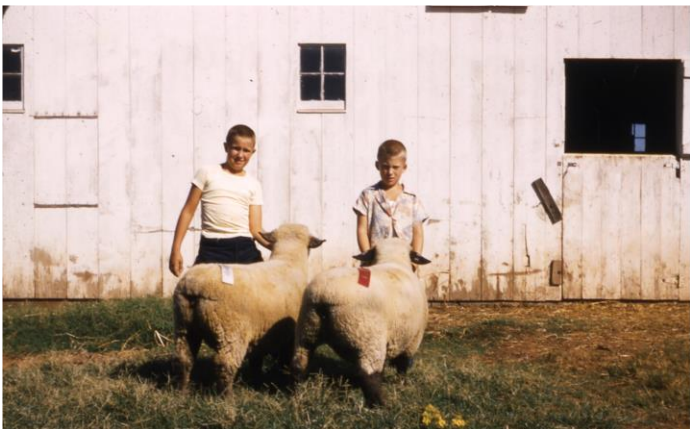
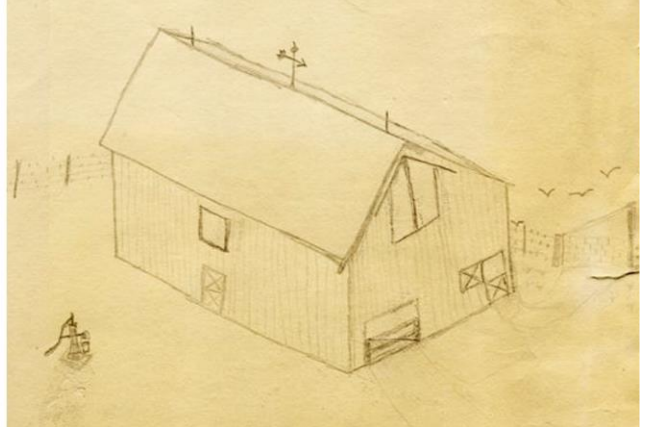
- 1. Maytag wringer-type washing machine
- 2. "Hoosier" hutch w/porcelain table top
- 3. DeLaval cream separator
- 4. Cream can (Gold Spot Dairy # 7337)
- 5. Sausage stuffer



Barn floor plan from sketch made by David A Toews



We sadly do not have any photos of either our summer kitchen or big white barn posing for a portrait. A collage of photos is presented below instead. Upper L ca **1940s**; upper R is from a sketch I drew in **1982** from memories of our farmstead. The milking area was in the SE corner of the barn. [Sketch insert of summer kitchen on previous page](#) from same drawing. Middle photos cropped from my first birthday photos in **July 1948**. Lower photos **mid-1950s**. Kathy Regier with Galen on Uncle Henry's donkey.



The milk was strained through a paper filter pad - to remove the flies, barn dust, and anything else that might have settled into the milk bucket - into the stainless steel reservoir atop our [DeLaval cream separator](#) (the cats loved to feast on the discarded milk-soaked filters). From the tank, the milk trickled into the spinning separator "bowl" below - basically a [continuous-flow zonal centrifuge rotor](#) that contained a series of stacked conical skimming disks. There was a long hand crank on our separator, but we also had an electric motor connected to the separator by a fan belt to do the actual work, so we only played around with the crank.

As the milk spins in the bowl at 6,000-8,000 rpm, centrifugal force helps the less dense cream to rise to the top and come out of the upper outlet of the spinning bowl, while the remaining milk is "skimmed off" and comes out the lower outlet - now you know how [skim milk](#) got its name! Each of the two outlets were surrounded by collecting spigots - we collected the [cream](#) from the upper spigot in a [four gallon cream can](#), which stayed in the summer kitchen all year long without any refrigeration - just the metal lid lightly in place. By the time it was full, there was quite a crusty layer of "clotted cream" on the top. The [skim milk](#) from the lower spigot was collected too, but in a milk bucket. I get funny looks now if I ask for real milk instead of skim milk, but in those days, we knew what to do - we dumped our skim milk straight into the hog trough to moisten and fortify the hog mash - and the pigs loved it!! See ["Butchering a Pig"](#) for further details on the results of these activities. Any fresh wholesome whole milk we needed was collected directly from the reservoir above the separator.



A De Laval cream separator ad



De Laval cream separator similar to ours



The "separator" bowl
Milk entered the hole on top;
cream came out the upper outlet
and skim milk out the lower outlet
(purchased @ Jake Rempel sale)



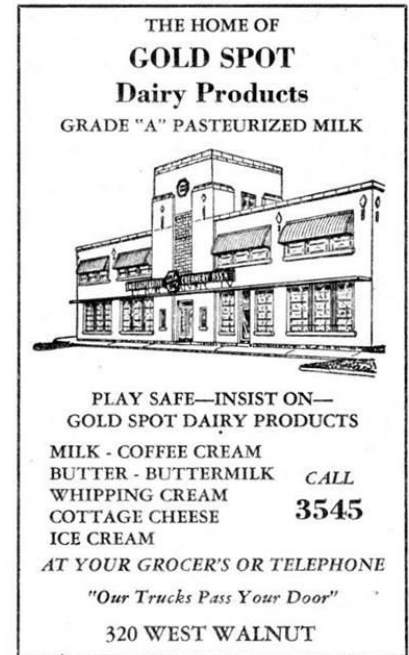
Partially disassembled "separator" bowl showing the stacked conical "skimming disks"

When the cream can was full, Dad would load it up and take it to [Gold Spot Dairy](#) on West Walnut Street in Enid. Our account number at Gold Spot was [7337](#) and this was painted on all of our cream cans (p 1) - it was also Mom's fail-safe ID for the bottom of her pie plates and casserole dishes to ensure their return after church or community suppers.

The **Gold Spot Quality Control Department** was a man who had a little thumb-sized shiny metal cup on the end of a long stainless steel rod. He'd thrust his probe through the crust of clotted cream all the way to the bottom of the cream can, pull it out, carefully smell and taste the cream, then spit out his little sample and give a thumbs-up - I never knew of any of our cream that did not pass inspection! The cream can would then be weighed, and the cream dumped into a drain that led back to the processing machinery in the plant, then weighted again empty. We'd wait a few minutes while our cream can was put through a massive mechanical can washer/sterilizer, then pick up our dripping and steaming hot cream can and wait some more until they would cut a check for the cream in the dairy office upstairs.



Sometimes we would buy some cottage cheese (they had an excellent variety with chives added) and very rarely maybe some ice cream, but usually it was just straight home to get back to work. Our sanitized cream can would go right back into the summer kitchen, ready for the next milking and separating. I hope that Gold Spot check was worth something, because we all, cows included, went to a lot of work to generate a 4-gallon can full of cream!



Gold Spot Fountain

Gold Spot Dairy also had a great **fountain** with a long undulating counter with revolving stools, and booths along the two side walls, including a favorite corner booth. You could get really good chopped BBQ beef sandwiches, equally good pimento cheese sandwiches, and good soups too, which Mom really liked. But the best part of the Gold Spot fountain was their **malts**! It was always a real treat to get to go and have a malt at Gold Spot. This was a rare occasion, almost always on Sunday nights after church, and when the opportunity seemed to be in the offing (Mom might say, "We might go to Gold Spot after church tonight - we'll see how things go"), the Toews Brothers immediately - albeit temporarily - beatified ourselves into Saints Galen, Arrel, and Myron, all through Sunday School, morning worship services, and the Sunday evening service too. We were literally total angels hoping we'd be rewarded with malts after the Sunday night service! And it (almost) always happened as promised.



The malts were blended in one of those green porcelain Hamilton Beach malt mixers that held 6 or so metal cups, and the malts always arrived freezing cold in tall, fluted malt glasses with the remainder left in the frosty metal mixer cups. So thick they had to be spooned out of the glasses. Regular malts were 25¢ and creamy malts (yes, made with cream instead of milk!) were 30¢. I only remember having a creamy malt once - on my birthday - but they were very very good. I have had malts all over the United States and other countries too, and have made some pretty good ones myself, but none compare to the genuine Gold Spot malts of my childhood - the life-long gold standard.



Gold Spot Dairy with a 1956 Ford



Gold Spot Dairy fountain showing a bit of the fountain counter and the coveted corner booth

A final bit of Gold Spot trivia - Gold Spot Dairy was purchased by AMPI in 1968, and after Highland Foods bought AMPI out in 1993, the Gold Spot fountain closed permanently in **June 1993**. My dear **Aunt Beverly Voth** went to the fountain on the last day of business and bought 2 chocolate malts for me and put them in her freezer. The next time we came home, several months later, I was able to enjoy what were truly the very last malts from Gold Spot. Beverly's brilliant idea and thoughtfulness actually made the **Enid Morning News** because a reporter happened to be at Gold Spot on the last day interviewing customers, and he included her story in his article (see p 8).

This photo of my Dad (Erin's Grandpa, **David A. Toews**) and my daughter **Erin** at the Gold



Spot fountain not long before it closed is one of my all-time favorites. It brings back many fond memories for me, both from when the photo was taken and all the years before that too! The tall tapering malt glasses are gone, and the malts were no longer delivered in their icy-cold tin cups, but they were still top notch!

A copy of the **Gold Spot Fountain menu** from 1951, kindly provided by my brother Myron, is shown below. Sadly no prices are shown. This menu is in a "not for sale" display at "Broadway Antiques and Uniques," on E Broadway in downtown Enid OK.



FOUNTAIN		PLATE LUNCH	
ICE CREAM SUNDAES	CHICKEN FRIED STEAK with Mashed Potatoes & Gravy, Vegetable, Bread & Butter, Tea or Coffee
Choice Of: Chocolate, Marshmallow, Pineapple, Butterscotch, Strawberry, or Cherry.		CHICKEN FRIED STEAK SANDWICH on a Bun
ICE CREAM SODA	HAM, CHICKEN or TUNA SALAD Plate Served with Hard Boiled Egg, Tomatoes, and Crackers
Choice Of: Chocolate, Cherry, Strawberry, Vanilla, or Pineapple.		STUFFED TOMATO with a choice of Ham, Chicken or Tuna Salad, and Crackers
ICE CREAM FLOAT	ICE CREAM DISH OR CONE	LARGE CHEF SALAD with Italian, French or Thousand Island Dressing, and Crackers
Coke, Root Beer, Dr. Pepper or Sprite	Vanilla or Chocolate 1 Dip	SMALL CHEF SALAD
	2 Dips		
MALT or MILK SHAKE, 16 oz.	SANDWICHES	
Choice Of: Vanilla, Chocolate, Cherry, Strawberry, Pineapple, Butterscotch.		American Cheese
MILK or CHOCOLATE MILK		Grilled Cheese
10 oz. 12 oz. 16 oz.		Pimento Cheese
FOUNTAIN DRINKS — 10 oz. 12 oz. 16 oz.		Grilled Pimento Cheese
Coca-Cola Dr. Pepper Sprite Root Beer Diet Dr. Pepper		Baked Ham
LIME RICKEY or LIMEADE — 12 oz. 16 oz.		Grilled Ham & Cheese
		Chicken Salad
		Ham Salad
		Tuna Salad
		Bacon & Tomato
		Barbecue Beef on a Bun
		Barbecue Ham on a Bun
		Hot Dog on a Bun with Relish
BEVERAGES		QUICK SNACKS	
Coffee	Refill	Chili with Beans (In Season)
Ice Tea 12 oz. 16 oz.	Chili Cheese Pie (In Season)
Hot Tea	Corn Chips & Cheese with Chili Overall.
Hot Chocolate	Corn Chips Tacos (In Season)
Tomato Juice	Corn Chips, Cheese, Chili, Onions with Lettuce & Tomato Overall.
V-8 Juice	Coney Island
Apple Juice	Chicken Ham or Tuna Salad Sandwich with Double Rich Milk Shake or Malt
Grapefruit Juice	Campbell's Assorted Soups
Orange Juice 10 oz.	Beef Stew
12 oz.	French Fries
16 oz.	Potato Salad
		Cottage Cheese
		Sliced Tomatoes
BREAKFAST		HAMBURGERS	
One Egg with Ham or Bacon, Toast, Jelly & Coffee	Hamburger
2 Eggs	Deluxe
One Egg, Toast, Jelly, Coffee	Hamburger in a Basket
2 Eggs	Deluxe
Side Order Bacon (3 Strips)	Chili Cheese Burger (In Season)
Side Order Ham		
Side Order, One Egg		
Side Order, Toast		

A copy of the **Gold Spot Fountain menu** after it had been taken over by AMPI is shown below. Note that the malts are now \$1.15 and \$1.50 - but no matter what, the **Bar B-Q beef sandwich with 16 oz malt for \$3.30** still looks pretty good to me!

The lower photo is of the **2 June 1993 article on the Gold Spot closing** - it has the mention of **Aunt Beverly** and the malts she saved for me! Thanks to **Steve Voth** for both!



Gold Spot
FOUNTAIN

Daily Specials are posted on Menu Board

SANDWICHES	
Deli Ham on a Bun.....	2.20
with 16 oz. Malt.....	3.30
Bar B-Q Beef.....	2.20
with 16 oz. Malt.....	3.30
Tuna Salad.....	1.95
Ham Salad.....	1.95
Egg Salad.....	1.70
Chicken Salad.....	1.95
Toasted Cheese.....	1.75
Pimento Cheese.....	1.75
<hr/>	
Peanut Butter & Jelly.....	1.40
HOME MADE SOUP (In Season)	
Beef Stew (16 oz.).....	2.60
Chili (16 oz.).....	2.60
Red Top (16 oz.).....	2.60
Frito Chili Pie (16 oz.).....	2.75
Small Stew (12 oz.).....	2.00
Small Chili (12 oz.).....	2.00
Small Red Top (12 oz.).....	2.00
SALADS	
Chef Salad.....	2.50
Potato Salad.....	.75
Cottage Cheese with Fruit.....	1.15
Salad Plate.....	2.80
DESSERT	
Pie.....	1.00
Pie Alamode.....	1.50

ICE CREAM TREATS			
Triple Treat.....	2.25	Malts all flavors.....	1.50
Banana Split.....	2.50	Small Malts.....	1.15
Lg. Sundaes.....	1.50	Shakes all flavors.....	1.50
Sm. Sundaes.....	1.15	*additional ingredient to malts or shakes.....	.20
Cone - Single Dip.....	.55	Freezes.....	1.30
Cone - Double Dip.....	.90	Frosted Drinks.....	1.30
SUNDAE FLAVORS: Chocolate, Strawberry, Hot Fudge, Cherry, Butterscotch, Marshmallow, Black & White.			
FLAVORS: Chocolate, Strawberry, Pineapple, Cherry, Vanilla			

DRINKS			
	Med.	Lg.	
Diet Pepsi.....	.50	.65	Hot Chocolate.....
Pepsi.....	.50	.65	Coffee.....
Root Beer.....	.50	.65	Reg./DeCaf.....
Dr. Pepper.....	.50	.65	Tea.....
Mountain Dew.....	.50	.65	Orange Juice, 1/2 pint.....
Limeade.....	.50	.65	Apple & Grape Juice.....
			Milk, 1/2 pint.....
			Pint.....

SIDE ORDERS			
Toast and Jelly.....	.50	Biscuits.....	.40
French Onion Dip.....	.25	Tomato Soup.....	1.00
Extra Cheese.....	.20	Vegetable Soup.....	1.00
Biscuits and Gravy.....	1.25	Chicken Noodle.....	1.00
1/2 order Biscuits & Gravy.....	.70		

The Neighbor

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VOL. 12 NO. 22 WEDNESDAY, JUNE 2, 1993 ENID, OKLAHOMA

Fountain at Gold Spot Dairy takes last order

By CATHY SPAULDING
News and Eagle Staff

The fountain at the Gold Spot Dairy, 320 W. Walnut, was buzz with activity Friday as waitresses scurried back and forth ladling chili and stew, taking orders and whipping up milkshakes piled high with fresh ice cream.

"It's been like this for three or four days," fountain supervisor Shireen Diller said, hardly able to take a break in her work.

There will be no more lunch rushes at the counter. And there will be no more steaming bowls of chili or stew, no more spoon-thick milkshakes. After more than five decades of hot lunches and cool snacks, the fountain closed its doors at 5 p.m. Friday.

The fountain's closing was part of a process to wrap up activity at the dairy, which closes for good Friday, said AMPI Division manager Bill Puls. In April the 63-year-old dairy was bought by Highland Dairy Foods of Springfield, Mo. At the time, 48 employees received 60-day notices of termination. The dairy has been part of Associated Milk Producers Inc., or AMPI, since 1968.

Puls said the dairy "bottled" its last carton of milk May 20 and the plant now is essentially "clearing out."

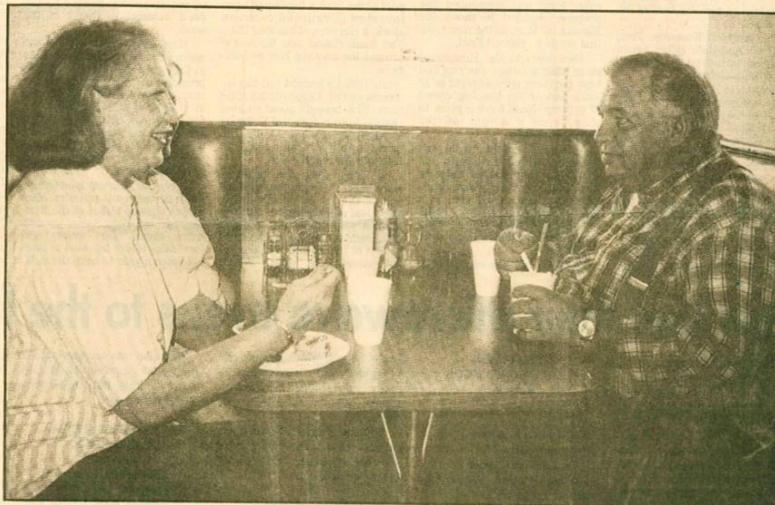
Diners — many of them long-timers — crowded the counters and booths this week. Most were saddened by the closing.

Beverly Voth stood by the cash register with two malts in hand.

"I'm getting these two malts to freeze for my nephew, who's coming here from South Carolina in August. He always came here for a malt," said Voth, whose family used to sell milk to the dairy. She said her husband was a dairymen for 40 years.

"My husband and I used to come here after church Sunday nights for a malt," she said. "It's just the good ice cream and good sandwiches that kept me coming back."

She said she also loved "knowing that some of our products were used to make the ice cream."



Marcia James enjoys beef stew and her husband, Leon, has a malt as Suzanne Lewis looks on at Gold Spot. (Staff Photo by CATHY SPAULDING)

Many were quick to name their favorite Gold Spot treats.

"You can't find a better beef stew than this anywhere," said Marcia James, who was enjoying the huge chunks of beef and carrots in a hearty stock late that afternoon.

Meanwhile, her husband, Leon James, was spooning through a thick strawberry malt.

"I wish you could help me with this," James remarked.

Eight members of the Dougherty family were crowded in a corner booth during lunch. To them, the lunch counter was a quick getaway from their work at Dougherty Press, just down the road.

The family favorites? "Chili," said Daphne Dougherty.

"Corn dogs," said Mark Jeffries.

"Banana splits," said Diana Anson. "When we were little, my dad used to decide we'd come here for banana splits."

"The roast beef specials on Tuesdays couldn't be beat," said David Dougherty.

Treva Dougherty said she used to come to the fountain when she was in junior high school around 1939.

"We don't know what we're going to do without it," said Jeffries. "We'd come here for lunch, coffee breaks, everything."

"Even in winter," Dana Wade said, adding that the waitresses were always more than friendly.

"You could walk in and they could tell you what you wanted before you said it," she said.

Diller, who worked at the counter for nine years, said the customers helped make the place special.

"Many would come twice or more a week," she said. "And people here were real honest. If they'd get to talking and put their ticket in their pocket and they'd go down the road a block, they'd turn around and pay."

As the lunch crowd dwindled Friday afternoon, the waitresses began running out of food.

"We ran out of chili. We have a smidgen of potato salad left, ham salad, pimento cheese, ham slices. No chips," Diller said. "We had to go to United Supermarket to get more cottage cheese."

She said many people late in the afternoon took home menus as souvenirs.

Fountain worker Debby Bonnewell said many people also wanted to take other fixtures, such as vinegar decanters, but were not allowed to.

"This is one of those things you never thought would go down," Bonnewell said as she prepared to lock the door for the last time. "It's been a nice place to work. Here, you got to know a lot of people."

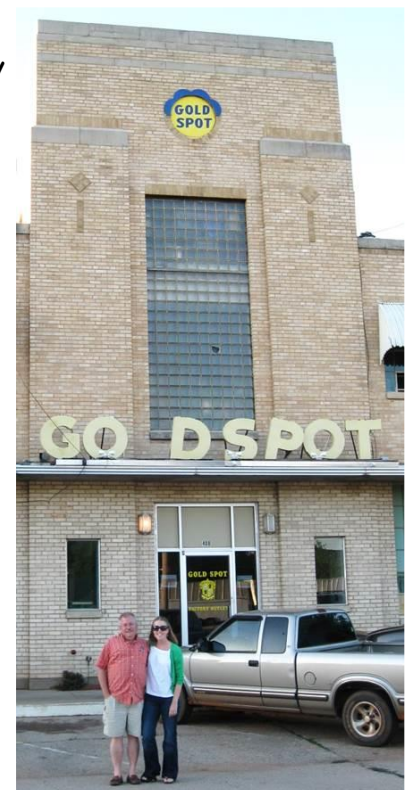
A Bit of Gold Spot Dairy History:

The Gold Spot Dairy building, located at 400 W. Walnut Avenue, Enid, OK, is shown in a vintage postcard below (original building has cream brick façade with a [porcelain Gold Spot logo and glass bricks](#) in the center tower). The fountain was located in the right-hand portion of the ground floor and the business offices were to the left of the main entrance and on the upper floor. The processing/bottling plant was located where the newer addition with the green metal façade now exists. The bank-style vault, which held cash and records, was on the ground floor behind the business office, next to the stairs to the second floor.



In 1931, Mr. [Ralph T Goley](#) (1903-1999) came to Enid to take over as manager of the new Enid Cooperative Creamery, organized the prior year. New federal legislation allowed dairy farmers to cooperatively produce and market their products and area farmers jumped on the opportunity. Goley would lead the co-op, [renamed Gold Spot Dairy in 1954](#), for more than 40 years. Eventually they had dairy plants in Stillwater and Oklahoma City, in addition to their original Enid location. Around [1968](#), Gold Spot Dairy was purchased by [AMPI](#) (Associated Milk Producers, Inc. - a large dairy cooperative) but marketing of the Gold Spot brand continued. Highland Foods took control of the brand in 1993, and the fountain closed soon after that. In [June 1993](#), [Gold Spot Dairy](#), a beloved Enid fixture for 63 years, [ceased operation](#). Several businesses have tried to survive in this building, including a couple of attempts to resurrect the Gold Spot fountain, but none survived for long. Photo with Erin at R is from 19 May 2009.

A vintage [video of a Gold Spot Dairy ad](#), including a delivery truck, milking, and hauling milk to the dairy is on YouTube.



Several vintage photos of Gold Spot Dairy are shown below. Top, ca 1948-49 (online post); bottom, ca 1953-54 (Katie's Pantry, photo by Myron Toews) Bottling plant at extreme L in both photos.

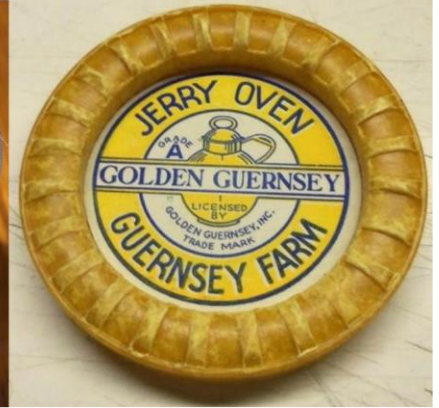




Gold Spot bottlecaps from my Cabinet of Curiosities are shown below. Lower L shows lid from Jerry Oven Dairy, once located on Lake Hellums Road, just W of US-81, directly W of the southernmost of those three mansions along US-81.

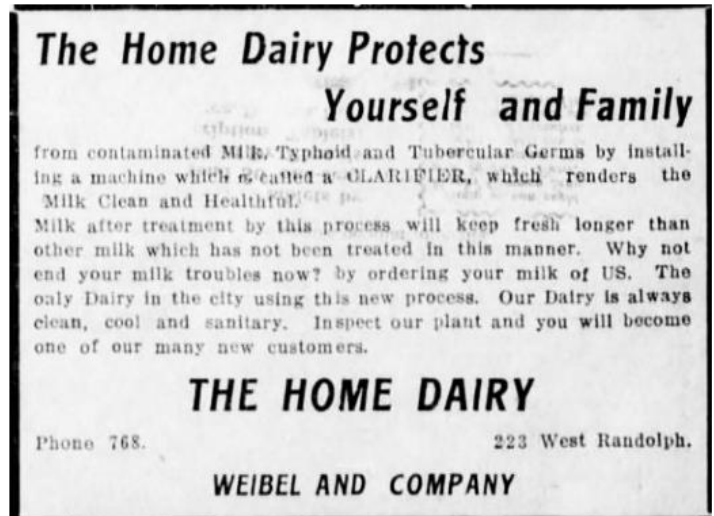


Other memorabilia from Enid dairies are shown below: Yes, even a Gold Spot ash tray!



I am including some background information related to alternative (non-Gold Spot) [Enid dairies](#), plus a bit about the people who lived in those three big mansions along US-81.

I have not found much about [Weibel's Home Dairy](#) except for the milk bottles above and the advertisement from the [27 September 1913 Enid Morning News](#) shown at R. The dairy was located at 223 W Randolph, and it had a soda fountain in the dairy.



As noted above, [Jerry Oven Guernsey Farm](#) dairy was located behind the S-most of the three mansions along US-81 just N of Lake Hellums Road. We saw those guernseys and the milk barn and other dairy buildings every time we drove by on the way to Lake Hellums, located about a mile W.

[Mike Lorenz](#) (former [Dean of both the KSU and OSU Vet Schools](#)) is a great source of information about this dairy since his Dad [Howard Lorenz](#) worked there starting in Spring 1952. His uncle [Alfie](#) (father of [Sonny](#)) also worked there, and Mike's brother [Robert](#) ran the bottling operation for 5 years.

[Hugh Veal](#) worked at the dairy as well - his son [Eddie](#) was a best friend of mine in grade school. Mike says the dairy was not profitable and when Jerry Oven was killed in TX in an auto accident, the heirs sold off the herd.

Guernsey cattle fell out of favor with dairymen because of fertility issues and public aversion to the extra-rich high fat content of Guernsey milk.

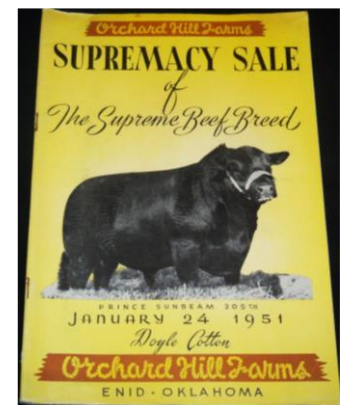
Mike went to vet school with the aim of becoming a dairyman but ended up being a small animal internist/neurologist, spending his career in academic veterinary medicine. Interesting story! Click on the link above for Mike's outstanding career.

For anyone interested, our [Memories of Lake Hellums](#) may be accessed on our [ToewsBrothersKremlin.info](#) website.

I believe there was also a [Meadow Gold Dairy](#) processing plant in Enid, but this was a national company. The [Peerless Ice Cream Company](#) was located at 302 S Independence and I remember that brand, but am not sure if they also processed milk. Perhaps they were located just N of the Enid Ice Plant? A low-quality image of a Peerless advertisement from Enid Buzz is above. I hope others have better memories of these things! Please help.



Those [three large mansions along US-81](#) were built by [Herb H Champlin](#) - yes, the [Champlin Refining](#) guy! Daughter [Alice "Marie"](#) married [Doyle Cotton](#) and they lived in the N house. Doyle owned [Orchard Hill Angus Farms](#), which had a world grand-champion bull, showed cattle all over the US, and held a yearly production sale. [Dillard Brice](#) was the farm manager and his son [Alex](#) a best friend of mine in grade school.



The [Crumpackers](#) lived in the middle house (later [Doc Abe \(AW\) Janzen](#) family too). Jerry Oven's mother was a Crumpacker.

Herb Champlin's daughter [Helen Champlin](#) married [David Jeauld "Jerry" Oven](#) and they lived in the S house with the dairy behind it.

Some additional Gold Spot Photos, Ads & Memorabilia

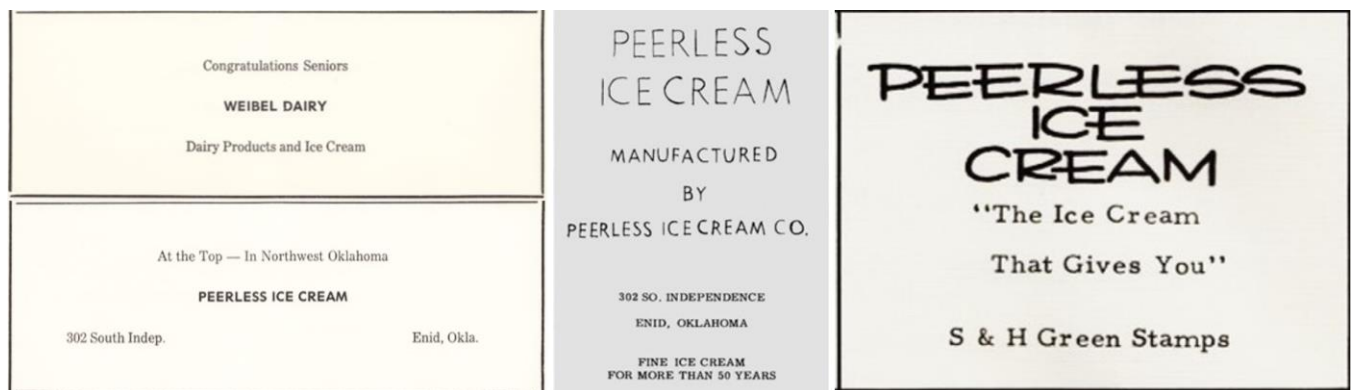
Memorabilia: We have numerous Gold Spot glass milk bottles and ice cream containers, a front-porch home-delivery insulated metal milk bottle cooler, and more on display in our [OK farmhouse](#) and in the [barn room](#) as well. In addition, a rare lighted [Gold Spot clock](#) hangs on the wall of our home there. It has a deep aluminum frame around it and is identical to the clock that hung in the [Gold Spot fountain](#) for many years. I own the (infrequently used) ash tray, bottle opener and pocketknife below.



Next, a few **vintage dairy ads** from **Kremlin Bronc Yearbooks** - Kremlin yearbooks from 1945 (first yearbook) through 1996 (Arrel's SR year) are available on the [Kremlin School History](#) webpage on our [ToewsBrothersKremlin.info](#) website. Lots of other Kremlin history documents are there as well. The earliest Gold Spot ad I have found is in the **1951** Bronc yearbook - note the logo appears hand-drawn and most of the lettering is hand-printed, perhaps with the aid of a stencil. The next two are from **1955** and **1961** with the final ad from 1966, when I was editor of the Bronc.

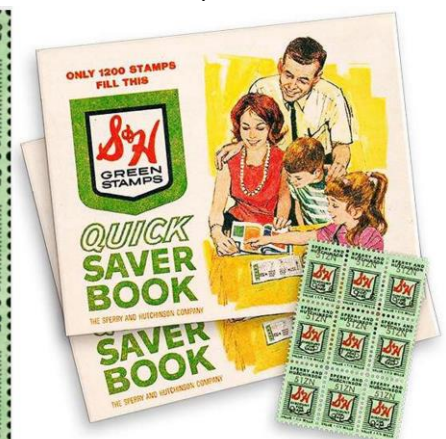


Kremlin Bronc yearbook ads for other dairies are below. [Weibel Dairy](#) and [Peerless Ice Cream](#) at L from **1951**, hand-lettered center ad from **1952**, R from **1958**.



I will remember those [S&H Green Stamps](#)! Our mother collected them religiously from Peerless and many other stores, and I would help her glue them into the stamp books, but I do not recall her ever redeeming them for anything much - but it must have been worth it!

[Andy Warhol](#) even used them for a [1962 pop-art piece](#), currently in the [MOMA](#) in NYC!



Vintage photos of [Gold Spot Dairy](#) below (ca 1950) are from the [Irene Squires Collection](#) on the [Gateway to OK History](#) website of the [OK Historical Society](#) - lots of other great photos there as well.



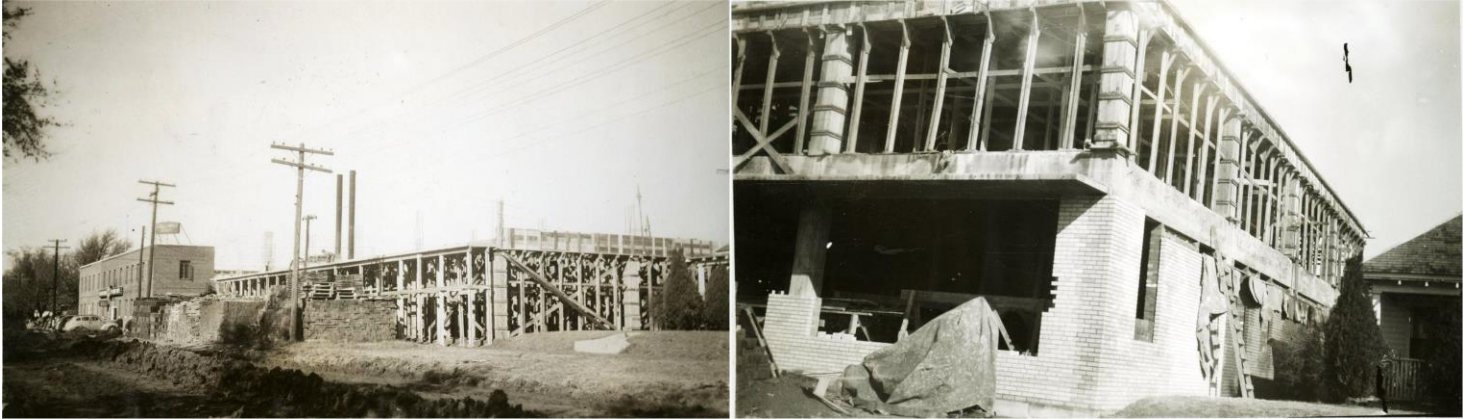
Above: [Orville Krausse](#) (lab member), [Earl Tackett](#) (fountain manager), [Glen Thomas](#) (ice cream maker). Below: Office workers with adding machines, "Heavy" Pile (employee), relaxing in the fountain - note pie tower and small glass cream vial, [Ralph Goley](#) (long-time manager).



Below L is the original bottling plant - note streetlight hanging above intersection on a cable at top and dirt/gravel streets. R photo shows original plant with new building at extreme R. Streets, driveways, and parking are now paved. [Late 1940s-early 1950s](#)



Construction of the [new Gold Spot Dairy building](#) is shown below - this is the building where the fountain was located, where we bought milk, ice cream and cottage cheese, and where Dad got the checks cut for the cream he sold to Gold Spot. Note the house immediately to the R in the R photo! The bottom photo is already shown on p 10 but is included for continuity with this collection. A favorite of mine!



Grandpa Jacob A Voth's Dairy Farm

My Grandpa Voth (**Jacob A. Voth Sr**) was a dairyman who milked Red Poll cows, and the dairying operation was taken over by his son, **Jacob A. Voth Jr**, when Grandpa retired and moved to Enid. Although they did not continue with the milking operations, Jake and Beverly's son-in-law **Dennis Schoenhals**, wife **Pam**, and their **sons Ty and Trev** continued the Red Poll tradition with registered championship cattle; it continues to this very day (see photos below). The Voth Red Poll herd was very highly regarded - it was the cover story of the September/October 1959 issue of Red Poll News (see p 18).

Grandpa Voth sold whole milk to Gold Spot Dairy, and he had a rectangular metal cooler filled with icy-cold water where the filled milk cans were stored until the milkman, **Mr. Benton**, came to pick them up. This milk cooler was also where Grandpa kept those big dark-green Black Diamond watermelons that were always icy-cold and so very crisp, juicy, and delicious. When we went to Grandma and Grandpa Voth's place, we always ran down to the milk house to lift the metal lid and stick our heads inside close to the icy churning water (I always thought that was the coldest place anywhere; no air conditioners at our house in those days!), and during the summer months, there was never a time when there wasn't at least one (usually more!) big watermelon bobbing around in the cooler among the nearly submerged milk cans. The aerial photo below shows the **Jacob A. Voth farmstead** in 1950, with **Mr. Benton's Gold Spot milk truck** backed up between the barn and milk house, ready to load the milk cans.

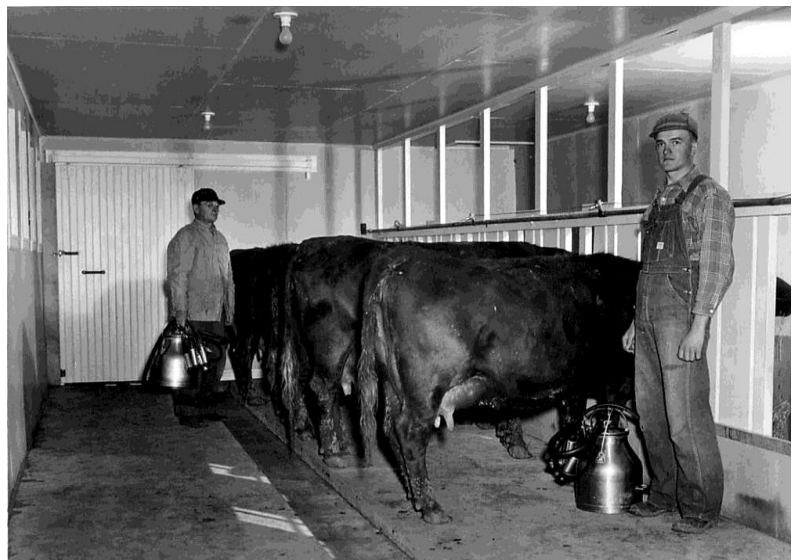


The milking was done in the **"milking parlor"** on the S side of his large barn - it had a concrete floor with a gutter and drain, 10 or so stanchions, and a manger where the hay

and feed were dispensed. A door on the N side led to the hay loft and feed bin. The pump for the vacuum milkers was located on top of the feed bin with a switch inside the milking parlor and an exhaust pipe on the E side of the barn. I can still hear the rattling, vibrating sound of the motor and vacuum pump! The other indispensable item in the milking parlor was a radio, in a cubby-hole on the E wall - not for the listening pleasures of Grandpa and Jake, but for keeping those Red Polls soothed and relaxed! The milk cooler, cleaning sinks, water heater, buckets and rags for washing udders, and milking equipment were kept in the adjacent "milk house." On the railing above the stanchions, you could always find tins of Bag Balm and Bag Balm Dilators. Photos (June 1949), when Grandpa and Jake Jr were milking together, are below. [First row \(L\)](#) shows Jake Jr and Grandpa Voth with the milk cows in the corral S of the barn and [\(R\)](#) Jake Jr and Grandpa Voth in the milking parlor (note radio and switch on the wall for the milker vacuum pump).

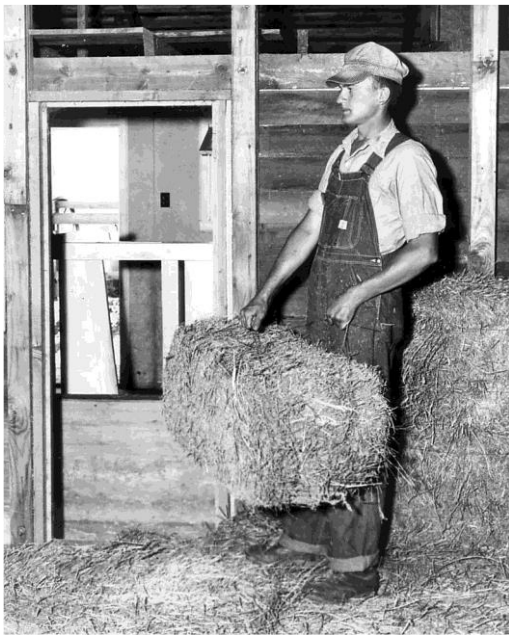


[Below](#), Jake Jr and Grandpa Voth with their [De Laval "milkers"](#) in the milk parlor [\(L\)](#) and with some Red Poll milk cows in their stanchions [\(R\)](#). Note the vacuum line for attaching the milkers along the stanchions (Grandpa is holding the vacuum line in his R hand). The sliding door behind Grandpa (R photo) was where the milk-laden cows entered.



When the vacuum hose was attached to the vacuum line and each of the 4 washed and disinfected teats inserted into the suction tubes, the vacuum was activated with a switch on the canister; the vacuum somehow operated on a pulsed basis, and each vacuum pulse pulled some milk from the udder into the stainless steel canister. When the udder was empty, the canister was emptied into a milk bucket (I was always amazed that Uncle Jake could do this with only one hand!), then poured through a strainer lined with a paper filter pad into a milk can in the milk house. Then on to the next cow! As each can was full, it was capped with the lid and placed in the water-cooled milk cooler in the milk house.

The [photos below \(L\)](#) show Jake Jr with a hay bale in the hayloft beside the door to the milking parlor, and [\(R\)](#) the interior of the milk house - on the right is a rack with milk cans on the lower shelf and on the top shelf, the milk filter, vacuum lines, milker canisters, and buckets and rags for washing udders. The large metal box at far R is the milk cooler. On the l are the water heater, sink, and some milk cans. The machine shed is visible through the S window. The udder cups/tubes assemblies hung above those milk cans at L.



The Voths switched to a [Surge pipeline milking system](#) with a [bulk \(300 gal\) storage tank](#) and [bulk milk truck pickup](#) sometime in the late 1960s-early 1970s.

[Bag Balm](#) and [Bag Balm Dilator](#) tins are shown at R. Bag Balm was (& still is) like pungent and aromatic antiseptic Vaseline, great for chapped hands as well as those cracked and weather-beaten Red Poll teats!



Steve Voth says his Mom (**Aunt Beverly**) always said Jake had the softest hands and she was sure this was from the Bag Balm salve on his hands from doctoring those udders! Steve also remembers a lot of barn cleaning! The milk parlor was cleaned after every milking (twice a day), including washing it all down with a hose. He says he and **Pam** (now **Mrs. Dennis Schoenhals**) used to "slip and slide" down the wet gutter in the milk parlor on hot summer days (but only after the manure had all been hosed off, of course!).

Not Jake Voth Jr!!, but still a good photo from the Internet of what the large milk cooler looked like. Note the milk can being loaded into the cold water tank and the compressor/motor mounted on the top. Those Black Diamond watermelons I mentioned earlier tended to migrate underneath where the compressor is mounted. There was a powerful pump that churned and circulated the water underneath there as well, with a guard so those watermelons did not get chewed up.



Grandpa Voth's older son, **Menno**, had a dairy on his farm for a number of years and Grandpa almost certainly helped set this up for him. That milk cooler was a **Montgomery Ward** model, so perhaps that is what Grandpa and Jake's cooler was as well.

A cow and Grandpa Voth's Ford tractor and carry-all holding a new-born calf are shown below (L) - this photo is especially nice because it shows the old (Jacob J) Voth farmhouse beside Grandpa Jacob A Voth's new house (where Aunt Beverly Voth lives to this day). Photo at R is of a grand Red Poll bull in front of the nurse barn - I will share some **vivid memories about this bull and his nose ring** before this story ends!



Additional photos of the [Voth Red Poll herd](#) are shown below. Like other B/W photos on the previous 3 pages, they were taken during an interview for a [Sunday 26 June 1949 Enid Morning News](#) article (see bottom of page). L, Grandpa Voth and son Jake Voth Jr bring in cattle from the pasture for milking; R, a prize milk-producing Red Poll cow in their pasture. Midway Corner is visible at extreme L back. Looking NE

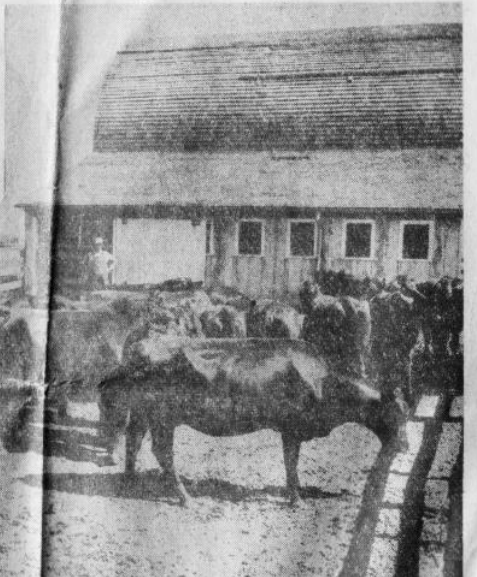


NDAY, JUNE 26, 1949

THE ENID MORNING NEWS

Voths Have Modern Quarters For Dairy Program

J. A. Voth and son, J. A. Jr., near Kremlin, have modernized their dairy set-up. Left, the senior Voth, with hand on radio dial, stands at one end of the light, airy, clean milking section of the new barn, while the son looks on. Music helps white away the milking chore-time, and soothes the cows, too, Mr. Voth believes. Right, the Red Poll dairy herd of which the Voths are very proud. They're good producers, gentle and good looking. Below, center, the son swings a bale of hay toward the convenient door for feeding of the dairy cattle. Everything possible to provide for efficiency and assuring good grade milk has been provided by the Voths in their program. (News Staff Farm Photos)



Enid Morning
News Farm Page

The text of the [26 June 1949 Enid Morning News](#) article is below - it is loaded with information and well worth reading. Note they have 60 head of cattle, 32 of them milk cows, and are currently milking 18. Their new barn with 10 milking stancions and adjacent milk house were completed in March 1948. Grandpa Voth began raising Red Poll cattle in 1919.

Voths Producing Milk, Carry Out Farming Balance

New Dairy Barn, Milk House and Other Equipment Help Them Keep Up Standard; Son Joins in General Farm Program

By Forrest Warren

(Farm Editor, Enid Morning News)

Producing good quality milk the year around, along with a well-balanced farm program that utilizes the land as well as the equipment, has been the goal of J. A. Voth, long-time Garfield county farmer, and his son, J. A. Voth jr., who live in the Kremlin vicinity.

There are 60 head of Red Poll cattle on the Voth farm, 32 of them milk cows, and the Voths are now milking 18.

They are farming 444 acres of land, 333 of which are in crops, and of the crop land 240 acres are in wheat. They have 85 acres in native grass pas-

ture. They have a new dairy barn of the latest type with a separate milk house modernly equipped.

They have home storage facilities for their grain, a place for their feed, and machinery with which to do their farming.

Mr. Voth sr. has been a dairyman-farmer for a number of years. He sold cream to the Enid Co-Operative Creamery association for 12 years before switching to milk production about three years ago.

He has a working agreement with his son which is on a trial basis, and together they are carrying on the farming and dairying program.

New Barn Used

An entirely new barn was erected on the farm. It was completed last March along with a new milk house. The barn has a ten-stanchion milking parlor, a loafing section, bull pen, calf pens and ample feed storage space for ground feed and hay. Feed bins are conveniently located.

The milking section is sealed from within with impervious asbestos plaster board which is easily swept or washed down and cleaned.

Their milk house is separated from the barn by a few steps to the south, but connected by a concrete walk. It contains a mechanical milk cooling machine, a can rack, double compartment wash and rinse vat, sterilization rack, hot water heater and other equipment essential to handling good quality milk.

Sanitation Practiced

The Voths are marketing grade B milk. Both the milking parlor and the milk house are well lighted, have

to enjoy music, Mr. Voth commented.

Mr. Voth began raising Red Poll cattle 30 years ago. He likes this breed because they are "thrifty, disease resistant, and a good producing breed." Mr. Voth says his Red Poll bull is rated as one of the finest in the state.

No Hand Feeding

Mr. Voth sells the bull calves. Heifers are retained in the herd. These calves are never hand fed. The Voths kept the old barn and this has become a "nursing barn" where calves are kept with cows.

Year around pastures are maintained because Mr. Voth feels that cattle should harvest their own feed every month of the year. In doing this they are also fertilizing the soil. For grazing and feeding he has sweet clover, oats, balboa rye, alfalfa, vetch and other legume crops. He plants rye and vetch for winter pasture. There are 22 acres in alfalfa.

Since last October 1, the Voths have run more than \$600 per month from their milk production. They expect to be off considerably from this peak during the hot summer months, but will pick up in the fall, and the year's run probably will exceed \$6,000.

Equipped for Production

Their herd can be kept in the loafing section of the barn during cold winter days and nights to protect the animals from the weather. Handy feeding stalls make it easy to care for the stock. The ground feed bins hold 200 bushels of feed.

"I've lived on this same section of land since 1903," Mr. Voth said. "We are interested in doing a good job of farming and a good job in producing milk. We feel that we are equipped to do just that."

Another [Enid Morning News article](#) featuring Grandpa Jacob A Voth and son Jake Jr is shown below. The quality of the image is poor but still readable. ca 1953. Photo shows Jake Jr on the Ford tractor with wire-unwrapping apparatus being managed by Grandpa Voth. Note that his other son Menno also has a dairy near N Enid at this time.

THE ENID MORNING NEWS

'Drink An Extra Quart of Milk Local Dairy Farmer Takes Dim View Of Price Supports

By Phil Brown

Jacob Voth, who has been running a herd of dairy cattle for about 34 years on his farm nine miles north of Enid, pulled his billed cap down in the top of his glasses, leaned against his tractor, and in general took a dim view of the present dairy price support set-up.

"They're putting the squeeze on us," Voth said. "The price of whole milk has dropped about 16 percent in recent weeks. But when we went to Medford last week our feed cost the same as it always has.

"We use five tons of feed every six weeks to feed our 80 cows, and grains are still being supported at 96 percent of parity. When the price supports on dairy products were dropped, feed price supports should also have been dropped.

"After all," Voth continued, "parity is the fair exchange value on things a farmer has to sell to what he has to buy. If a farmer could buy a miler for 100 bushels of wheat a year ago, he should be able to do the same thing today. They're entitled not to 80 or 90 percent of parity, but 100 percent.

"Of course we realize that politics plays a pretty big part in the farm price support set-up. Then, too, I guess they had to do something to keep dairy products from piling up in government warehouses. You can't store butter forever and nobody wants to see food spoil, especially the farmers.

"The dairy farmers who produce milk for butterfat are worse off than we farmers who are producing graded milk." The milk sold by Voth is bottled and sold, instead of being used to make butter. The support price of butter was recently dropped from 98 to 75 percent of parity.

To demonstrate how dairy farming is getting more complex and expensive, Voth related how milk inspectors condemned the stainless steel pail on his milking machine recently because of a few cracks and flaws in it. "A new pail will cost me \$40," Voth said.

Voth and his son Jacob Jr. were stringing an electric barbed wire fence across a wheat field just south of their house. He rubbed a calloused hand across his ruddy face, and explained that if they harvested the field of wheat, they would be penalized for it. "So we're going to pasture it off," he said.

"The milk inspector will also condemn any milk that has a wheat taste to it. So we have to take the cows off the wheat about a half hour before milking time, and give them feed.

"At present we are allowed to produce only so much grade A milk each year. This amount, known as our 'base,' is figured on our average delivery of grade A milk during a year. Any amount over this base figure automatically becomes grade C, and of course is subject to lower prices.

"However, I've noticed on our last few checks," Voth continued, "that our base figure is being boosted a little at each six-week period, which will allow us a larger 'base' next year."

Voth has lived on his farm for 33 years, moving there with his father in 1901. He says he first got into the dairy business because he didn't want to have to rely entirely on wheat.

Voth has two sons. M. W. Voth is married and runs a dairy farm northeast of Enid. His younger son, Jacob Jr., "does most of the work around our farm here," Voth said.

"Tell every family to drink an extra quart of milk a day," he said with a grin. "It's good for them, and it will help solve our problems here."



A E Photo

WILL PASTURE WHEAT—Jacob Voth, right, and his son Jacob Jr. were busy stringing an electrified barb wire fence across a wheat field on their dairy farm 9 miles north of Enid. Voth will pasture his dairy cattle on the wheat, rather than harvest it and be penalized. Voth took a dim view of the present dairy price support set up.

Perhaps the photo at R of [Jake Voth Sr](#) in front of his dairy barn was taken soon after the barn was completed in [March 1948](#). Photo label says mysteriously "Salesman was in JAV's yard"



Of course the proud tradition of maintaining a prize-winning Red Poll herd continued through the years and through generations. A collection of photos of the **Jake Voth Jr family at the Garfield County Fair**, Fairgrounds, Enid OK are shown on this page.

Below (L/R): top, Steve attracts well-deserved attention from the OK Dairy Princess; middle, Beverly, Steve, Pam, Jake Jr and their prize Red Poll cattle (Menno Voth in back); bottom, Pam with her prize bull, receiving a ribbon from another OK Dairy Princess, Steve relaxing between chores at the fair. Note fairgrounds grandstand in first photo.



A collage of **Jake Voth Jr and son Steve** busy with milking chores is shown below.




Below are more recent photos of the **Voth-Schoenhals Red Poll herd**. (L) "show heifers" near the old nurse barn on the Voth farmyard; (R) part of the herd near US-81.


Bottom: Red Poll cattle on the Butler Place (our shelterbelt is in the background).




RED POLL BEEF JOURNAL ♦ SPRING 2003 – PAGE 2.



Pamden's Cheyenne
Junior Show Calf Champion Heifer at the NAILE



Pamden's Crystal
Junior Show Reserve Junior Champion Heifer at the NAILE



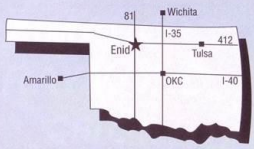
Pamden's Rico Buff
2002 National Reserve Grand Champion Bull at the NAILE

2002 was a busy and fun year for our family. As you can see with our bunch, it is a "Family Affair." During April, our 3 pens of Red Poll steers entered in the OK Steer Feedout were slaughtered and carcass data was gathered. In June, Ty and Trev attended their first Junior Red Poll Preview Show at Shelbyville, KY. In August, we were fortunate to host our many friends from the Western States Red Poll Association during the annual Field Day weekend. November found us traveling to Louisville, KY, where Ty showed for the first time at the North American International Livestock Expo Red Poll Junior Show. He showed the Calf Champion Heifer, the Reserve Junior Champion Heifer and another Class Winner.

In the Red Poll Open Show, PAMDEN'S Buff, our young bull calf, was selected as this year's National Reserve Grand Champion Bull.

RED POLL SHOW

We want to thank all of our Red Poll friends who helped make this year a success for our family. We extend a special thank you to Brent, Stephanie, Chris and Greg Raines, Beth and Becky Ebersole and Steve, Lori, Becky and Kim Scott for their support during our first show season.



Red Polls in Oklahoma

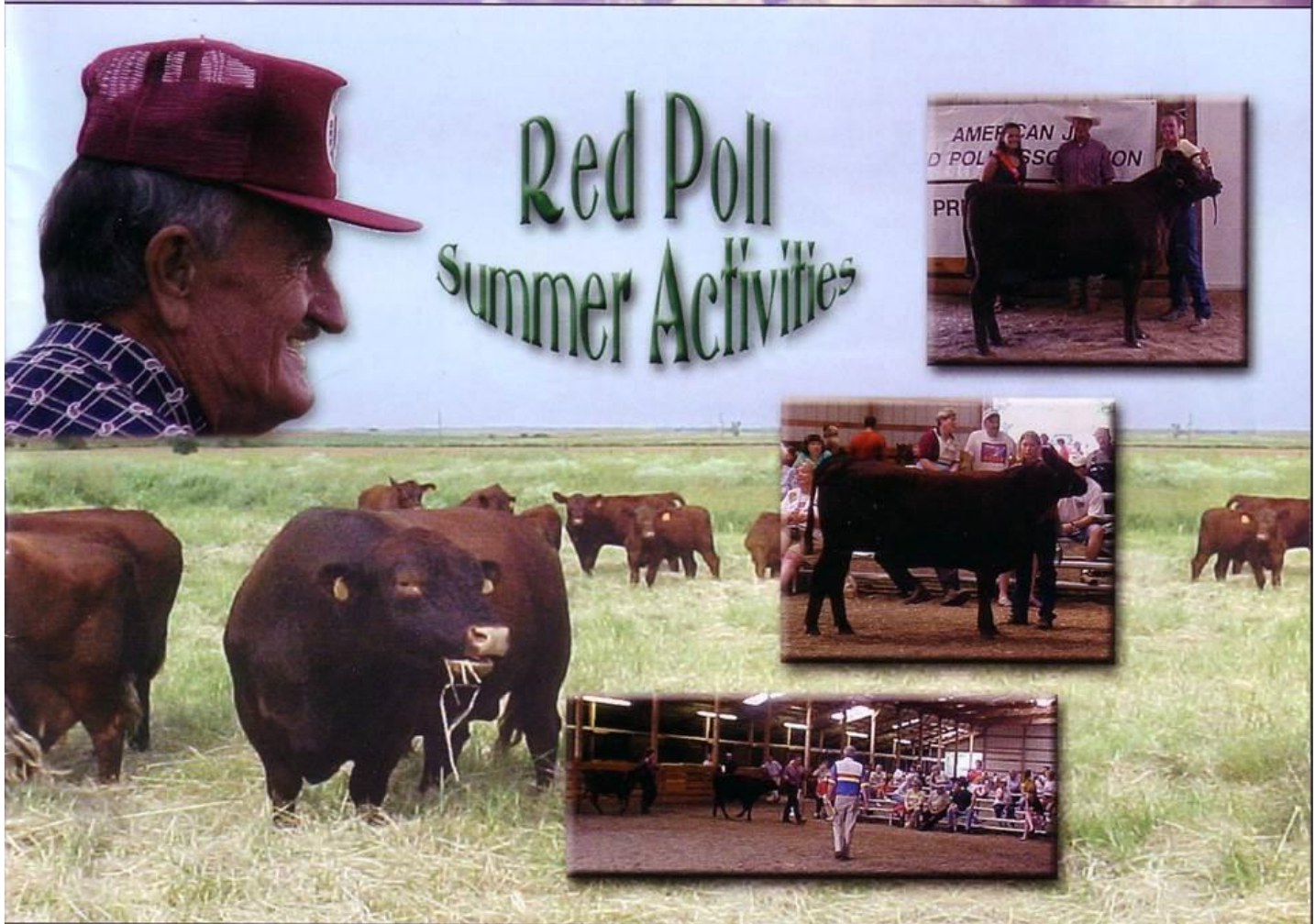
J&B Farm
Jake & Beverly Voth
R.R. 1, Box 46
Kremlin, OK 73753
(580) 874-2314
Located 10 miles North of Enid on US Hwy. #81

Pamden's Red Polls
Dennis & Pam Schoenhals
R.R. 4, Box 119-S, Enid, OK 73701
(580) 237-2420

Red Poll Journal articles on the Voth/Schoenhals herd are shown bottom of previous page and following two pages, from 2002 and 2003. Note Jake Jr on the cover below.

RED POLL Beef JOURNAL

Fall-Winter 2002 VOLUME 59/NUMBER 1



Official Publication of the
American Red Poll Association
 P.O. Box 147
 Bethany, MO 64424
 (660) 425-7318

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Red Polls on the Chisholm Trail

by Ken Harwell



When Ty Schoenhals, age nine, led his calf out at the Junior Preview Show in June, it fulfilled a dream of his, his parents and his grandparents. Ty represented the fourth generation of his family that had experienced hands-on involvement with Red Poll cattle. The Voths and Schoenhals had been looking forward to this day for several years. The gentle disposition and easy handling of Red Polls were ideal for this first time showman, and the three generations preceding him were aware of that. That's one of the reasons this family has been sold on Red Polls for some 86 years. And the indications are, with Ty's brother Trevor, age seven, waiting in the wings to begin his show career, that Red Poll cattle will be an important part of this Oklahoma family's life for years to come.

When a large group of Western States Red Poll Association members gathered on Aug. 9 and 10 at the Enid, Okla., locations of J&B Farm (Jake and Beverly Voth) and Pamden's Red Polls (Dennis and Pam Schoenhals) cattle operations, it was evident that Red Polls were a family affair. The results of a carefully planned breeding program were everywhere as the breeders were shown several pasture of impressive, top performing cattle.

This breeding program is supplemented by participation in the ARPA's CHR program to measure performance on each individual and feeding out three pens of steers through the OK Steer FeedOut to obtain valuable carcass data. (The results of these feedouts were shared with those in attendance at the WSRPA Field Day hosted by the Voths and Schoenhals.) The cowherd viewed by the visitors was graphic evidence that here is a Red Poll breeding program that will be making significant marks on the breed and the beef industry for several more generations.

Just like any story, this one can be traced to a very

definite beginning. Jake's dad had bred Red Poll cattle for several years, and upon Jake's marriage to Beverly, he transferred to them virtually all of the Red Polls he had acquired at the 1945 dispersal of the G.W. Locke herd of El Dorado, Kan. Jake's immediate emphasis was upon maintaining excellent milking ability in his herd. The herd remains as one of the top milking herds within the breed, and countless cattlemen have come Voth's way to obtain those genetics for their herds. Voth also aggressively showed his cattle at Tulsa and other major shows. He took as many as 18 head to Tulsa, and upon one occasion, won enough premium money to make a year's farm payments.

Jake says, "We continue to produce females with uniform udders, that are dark in color and have good milking abilities."

This program has sold bulls into such fine

Red Poll herds as Olsen, Red Ridge, Centerfield and Wiese Farms over the years, and the demand continues with strong sales this year including several head to the newly created herd, Pollards Treebar Ranch at Ardmore, Okla.

Currently, the combined J&B Farm and Pamden's Red Polls operation consists of 75 breeding age

females. Jake and his son-in-law, Dennis Schoenhals, work closely together in making the management and breeding decisions. They have built their

program around two sires: Pamden's Southdown and Stonebrook Ricochet (purchased in the 1999 National Red Poll Sale). According to Schoenhals, Southdown has become their "heifer" bull, consistently producing calves with 60-70 pound birthweights. Southdown is a son of G&S Outback, and brings Australian influence into the herd's genetic makeup. Performance records and collection of data has been, and continues to be, a critical part of their management practice.

To have four generations actively involved in one breed is a great achievement. However, it is just possible Red Polls may continue to graze the Chisholm Trail for a long time under the guidance of Voth/Schoenhals family members. *RPBJ*



Hosts for the 2002 WSRPA Field Day were three generations producing Red Polls in Oklahoma. Seated (from left) are Pam Schoenhals, Tyler Schoenhals and Beverly Voth. Standing (from left) are Dennis Schoenhals, Trevor Schoenhals and Jake Voth.

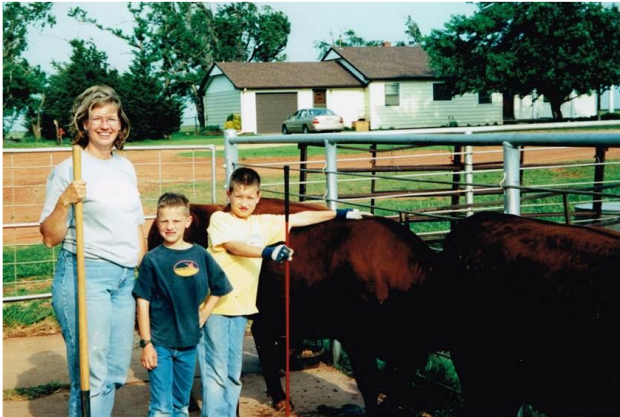


Host Dennis Schoenhals welcomes WSRPA members and guests to the Aug. 10 Field Day.



Greg Highfill placed the judging class at the field day and later presented Oklahoma FeedOut information.

Shown below (L) are champion Red Poll herdsmen **Trev and Ty Schoenhals** under the strict supervision of their mother, **Pam Voth Schoenhals** on the Voth/Schoenhals farmyard (2002), and (R) **Trev Schoenhals** with his **Grand Champion heifer, Bunny**, at the **North American International Livestock Exhibition, Louisville KY (2006)**.



Jacob A Voth Red Poll dairy cover story of the **Sept/Oct 1959 Red Poll News** below. As you will read, Grandpa Voth's **father, Jacob J Voth**, gave him his **first Red Poll heifer!**

Red Poll

September
October
1959

NEWS

Voth (pronounced vōte) Cows on Improved Oklahoma Native Pasture

THE COVER STORY

Forty-five Years With Red Poll Cattle

64207. Winner was bred by Graffs in Nebraska, being sired by Nancy's Monarch and out of an outstanding Win-Mock AR cow that Graffs had sold in the 1951 National Sale for \$900.00 when nearly ten years of age. Locke and Locke bought him for a show and breeding bull. For them he was injured on the show circuit and had to be removed for treatment. But he healed up very well and when later offered for sale we bought him. We have a dozen or so very nice females by him.

"Red Man 64207 for many years was reputed to be the best Red Poll bull in this part of Oklahoma. He was bred by the Lockes, being a son of their famous Red Boy AR. Red Man is the sire of '61'.

"She was dropped by a grade cow on August 6, 1946, and has delivered nine male and three heifer calves, including one set of twins. During a milk-weighing and testing period, 1952-55, her milk consistently tested 4.0% butterfat. She is gentle, easy to milk by hand or machine, but her motherly instinct has won her a place as a fine nurse cow, always supporting two calves.

"We use as nearly a year-round pasture program as is possible, using a native grass, rye-oats-vech, sudan grass, winter wheat, and hegari sorghum for grazing after frost. The idea is to avoid as much labor as possible, let the cattle do most of the harvesting and spread the manure at the same time.

"For a number of years, Jacob, Jr. has done the dairy end of the farm work for wages based on a share-of-milk-sales-basis until this year when transition of ownership of the herd to him will be completed except for five or six head that I will reserve. (Can't quit Red Polls entirely myself.) I keep all breeding records for him and sooner or later these, too, will be transferred to his responsibility.

"We first milked to produce cream to ship or sell locally, skim milk being fed to calves and hogs. About 1943 we started producing graded milk for bottling. In the peak years, five to seven years back, we averaged a thousand dollars per month in milk sales alone. In the past 15 years no calves have been hand-fed, but raised on nurse cows and creep feeding.

"At least twice in 45 years of farming here we have gotten into serious financial difficulties and always, because of having some good Red Poll cattle like '61' in our program, we got on our feet again. (Italics ours. —Editor).

"Hoping this story will be of some help to you in your work, I beg to remain,

Sincerely yours,
Jacob Voth

Burch Lee Sale Catalog - Page 33
 Cover Story - Page 7
 National Sale Announcements - Page 2
 Annual Meeting - Page 3

Not directly related to dairying or Gold Spot, but this seems a good place to insert something more about the **Jacob A Voth farm operation**. There was an old **Case Model L lug tractor** by the gas tank W of Grandpa Voth's granary and machine shed, no longer operational and slowly rusting away. But it was the **first tractor sold by FW Zaloudek**, owner of the largest **JI Case** dealership in the world at the time (located in downtown Kremlin, OK) and he took an interest in restoring it. He managed to buy it from Grandpa Voth for a price known only to Floren and Jacob A, and restored it to pristine condition. It was taken to tractor shows and other exhibitions for a good many years, resting in the Zaloudek Case-IH dealership building in Kremlin. It currently resides in the "big round barn" N of nearby Pond Creek OK.

Photo below (L) shows **FW (Floren) Zaloudek**, **Jacob A Voth Sr**, Case Model L lug tractor, **Jake Voth Jr**, and Jake's new Agri King 1070 Case tractor. Maybe an **even trade??**
 Photo below (R) shows my daughters, **Laura Toews Martin** and **Erin Toews Lemon** on the restored Model L Case tractor in Zaloudek's Case-IH dealership building in Kremlin, OK.



The picture below shows the **Jacob A Voth farmyard** filled with vehicles, perhaps for a **Red Poll Picnic**. It is taken from in front of Grandpa Voth's house. Our beige 1960 Chevy is partially visible at extreme R, and Dad's old green Chevy pickup is at the W end of the vehicles. This shows a very nice view of **Grandpa Voth's barn** and the adjacent **white milkhouse**.



An **aerial view of the Jacob A Voth farmstead**, taken fairly recently, is shown below. The milkhouse is gone, but some Red Poll cattle can be seen in the pasture. Notice US-81 in the upper portion and our new home along the Kremlin blacktop in the extreme upper R. The **"Half-Section Road"** leading to our original Toews home-place is also visible.



Below top (L/R): **Jake Voth** raking alfalfa, **Menno Voth** baling alfalfa hay; Bottom: **Jake Voth** hauling alfalfa bales, **Jake and Steve Voth** plowing, all on the **Houghtaling Farm**



And now, about [that Red Poll bull on page 18](#). I was just a little guy when I went along with Dad to "help" Jake and Grandpa Voth put a metal ring in their new bull's nose. When we got there, the bull was in a stanchion in the NE corner of their big barn. I was told to wait outside, and I did initially, but got pretty close once things started happening. Jake and Dad were trying to hold the bull's head still (no small task) with pliers-like nose tongs and ropes and all the strength they could muster while Grandpa Voth got into the manger and jabbed a knife thru the septum of the bull's nose. Of course that did not go over well with the bull - something between screams and violent mooings started coming from the barn as I edged closer. Then Grandpa had to get the ring through the hole he had pierced in the bull's nose and after that, insert and tighten a tiny brass screw to keep the ring from opening. Lots of kicking and thrashing around with the ring coming out, then the screw falling into the straw, all the while the bull was doing his utmost not to stay still. And all at once, Grandpa Voth started shouting loudly, of course in German, at the bull - even knowing little German, I had a good idea of the kinds of things he was shouting! And then I knew the real reason why I was supposed to stay outside the barn! But eventually he got the ring closed and the screw screwed in, and the rest, as they say, is history. One of my three fondest memories of my Grandpa Jacob A Voth!

The ["nurse barn,"](#) which was located N of the big barn with the milking parlor, is shown in the photos below (L) looking N and (R) looking E.



The ["west feed barn,"](#) W across the large corral from the big (milk) barn, and Grandpa Voth's [windmill](#) at twilight are shown below. [Shelterbelt](#) is visible at back of both photos.



A number of years ago, when we were home on our farms, **Beverly and Jake** invited us over for some **homemade ice cream**. It was very firm and creamy, not "icy" at all, and really quite delicious, in fact, the **best homemade ice cream I have ever had!** Aunt Beverly was gracious enough to share her recipe with us - it is given below. As you will see, it is definitely a "dairyland" recipe, and the list of ingredients makes it clear why it is so rich, creamy, and tasty. If you're worried about calories and saturated fat, you've got no business thinking about, much less eating, Aunt Beverly's homemade ice cream! Just for the record, I love it!!

Beverly's son, Steve, says that after they switched to pipeline milking and bulk-tank milk storage in the late 60s-early 70s, they would turn off the stirring paddle in the tank for 30-45 minutes to allow the cream to rise to the top, then skim off several pints for making the ice cream (yes, cream does indeed rise to the top!). He remembers their family often being asked to bring ice cream to family and social gatherings because it was so good! I could not agree more.

The latest edition of Aunt Beverly's ice cream was made on our Houghtaling Farm in early **August 2017**. Below (L), **Grandsons Austin** (7) and **Benjamin Arrel** (4) **Lemon**; center, Austin, **Elise** (Annie's daughter), Ben, **Riley** (Annie's son), and **Arrel**; (R) Elise and Ben.



I am grateful to my brother, **Myron Toews**, for valuable assistance with photos and other materials, to cousin **Steve Voth** for his memories & to **Aunt Beverly Voth** for that recipe!

Arrel Toews
1 January 2018
updated 29 January 2024

Aunt Beverly Voth's Homemade Ice Cream

Ingredients:

- 6-7 fresh eggs
- 3 $\frac{1}{2}$ pints cream
- 2 C sugar
- 1 quart Half & Half
- 3 T vanilla
- whole milk
- 3-4 bags of ice & ice cream salt



Mix first 5 ingredients with an electric mixer and pour into

the stainless steel canister. Add whole milk to fill the canister to $\sim \frac{3}{4}$ full.

Put in the dasher and cover with the lid, then insert it into the freezer bucket and clamp down the top/handle.

Fill the freezer with ice and ice cream salt, alternating layers of ice and salt, until the ice reaches almost to the top of the canister.

Crank the freezer slowly and continuously, adding more ice and salt as needed.

When the ice cream begins to freeze, the cranking will become more difficult. Continue for several minutes to ensure good freezing, then remove top/crank assembly and lid. Carefully remove the dasher, using an iced-tea spoon to clean off the ice cream as it is withdrawn (this is the best part of the process, because you can be the first to taste the new ice cream!). This is unofficially known as **"licking the dasher!"**

Once the dasher has been removed, cover the top of the canister with a double layer of wax paper, then put the metal lid back on. Pack the freezer all the way full of ice and salt, taking care to keep the salt from the top of the canister. Cover with a folded old towel and let it continue to harden for at least an hour.

Serve directly from the canister in the freezer bucket - this keeps the ice cream cold and nicely frozen.



Henry G. Toews making homemade ice cream with Uncle Myron & Uncle Arrel - at home on the Houghtaling Farm, Kremlin, OK (June 14, 2013)