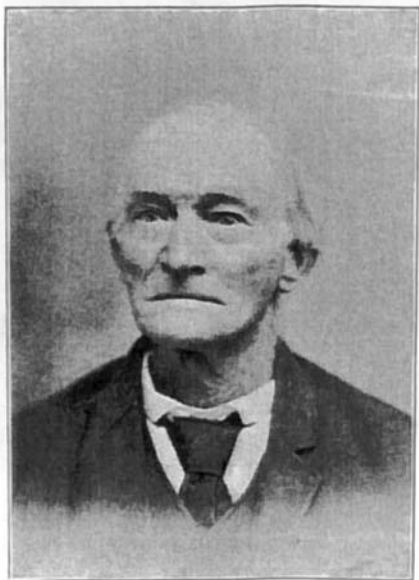


GRANNIE'S BRAG PAGE

VOLUME 82

DECEMBER 2005

PROFILE OF JOSEPH GHASTIN



JOSEPH GHASTIN 1817-1901

Joseph Ghastin was the cousin of Abner Pettey. He was born in December 1817 in Jefferson County, Henderson New York to James and Nancy Pettey Ghastin (Unconfirmed that Nancy was a Pettey.)

About 1822, the Ghastin family moved with the Pettey Clan to Ashtabula County Ohio. The Ghastin's then moved across the state line to Crawford County PA.

In 1842 Joseph and his brother Albert went to Wisconsin with the Pettey families. John Pettey purchased land in the Town of York, Dane County. Leaving his wife and daughters in the Lake Mills/Aztalan area, John and the boys went to their land in the Town of York, Dane County.

Joe Ghastin with his "breaking Team" of 7 oxen, a plow and wagon camped on the John Pettey land. They slept under the wagon and cooked their meals by a "camp fire", and built the first log cabin in the Town of York in 1843.

Although David Emery was the first pioneer to break land in the Town of York, he did not build a cabin before breaking his land. Many say that it was because his wife, Sophia was afraid of the Indians and she was with child, (Emily), born on the 4th of October 1842. David left Sophia and the girls in Aztalan with the other women and children, while he broke the land.

Joe Ghastin related the time when an Indian was killed by a white man between Aztalan and Jefferson and the Indians in the section becoming incensed at the act, threatened to kill as many

white men as there were hairs on the dead Indians head. The settlers were considerably scared of the threats the Indians were making and in order to pacify them, they got up a searching party to find the remains, but they were unsuccessful until sometime the next spring, when the bones were found by a hunter in a tamarack swamp.

In the meantime, couriers were sent to secure the services of the Son of Chief Juneau, the only Indian who could talk English. Upon his arrival the matter was settled to the satisfaction of the Indians and Settlers alike.

Joe Ghastin did a great deal of hunting, fishing and trapping with Thomas Willie. He reported that game was exceedingly plentiful and the sport excellent.

James Ghastin and his family came to Wisconsin a year after his sons, Joseph and Albert. James was the first settler to die in the Town of York, Dane County, Wisconsin, on the 10th of October 1846.

Joe Ghastin married Julia A. Latts in Lake Mills on the 8th of April 1849.

Together they had 5 children, Adelaide, born the 20th of April 1852, Married John Gingles and died 21 August 1932; Sidney, born on the 22nd of December 1854, died on the 25th of February 1928; Ida who married W. W. Thompson and moved to Milwaukee; Edward or Edmond? Who was born on the 8th of February 1860, married Cora and died on the 6th of March 1916; Levi C. was born on the 25th of August 1861 in Town of York and died in Miller South Dakota on the 27th of April 1911.

It has been told that Julia was deaf and dumb. Joe Ghastin farmed 160 acres across the road from John Pettey, his land butting up to Abner Pettey.

Julia died on the 5th of April 1897 (74 years old) and is buried in the York Cemetery.

Joe lived to be an old man dying on the 21st of July 1901 at the age of 93 and is also buried in York Cemetery with his wife Julia and son Levi.

Lawrence Cole related to us the story of when Joe Ghastin died; they sat him up in his coffin and had an old fashioned Irish wake for him.

Nancy Ghastin, mother of the Ghastin family died in 1865 and Joe's youngest brother, Philander died that same year shortly after returning from the Civil War.

We also know these children of James and Nancy Ghastin, Albert and John who appear with Nancy on the 1850 census. Albert was born in 1820 in Pennsylvania, came to Wisconsin and

GRANNIE'S BRAG PAGE

VOLUME 82

DECEMBER 2005

settled in Richland County. His biography states that he came from a large family.

John also moved to Richland County and was in the Civil War.

Polly, a daughter, married Corral Silas Stephens/Stevens around 1840. They came to Columbia County Wisconsin where Polly died in 1856. (Information provided by her Great Great Granddaughter, Janet Hutchinson Willard.

Other Ghaslin information was secured from the Waterloo Democrat Annual of 1897 and my research on the internet.

HAPPY BIRTHDAY

- ? Joseph Ghaslin 1817-1901
- 2nd Gary Pettey
- 4th Jan Kucher
- 6th Wayne Femrite
- 7th Faith Garske
- 9th Richard "Dick" Coghlan
- 11th Dale Allen Boyd
- 23rd Randall R. Pettey
- 23rd Judy Engelberger
- 27th Deanna Engelberger 1937-2000
- 29th John Coghlan
- 30th Everette H. Pettey 1927

ANNIVERSARY CONGRATULATIONS

- 2nd John C. & Betsy Thompson Pettey 1858
- 2nd Ed & Mabel Damp Holt 1916
- 5th Tom & Lisa Engelberger 2003
- 17th Carl & Minne Buesch Gerke 1885
- 20th Roger & Debbie Engelberger Brown 1997
- 27th Joe & Marion Engelberger Zoch 1932
- 30th Joe & Elaine Steinmetz Engelberger 1936

SYMPATHY

Our deepest sympathy goes to Dick and Marsha Coghlan in the passing of Dick's mother RUBY COGHLAN, on the 5th of November 2005.

"AFTER GLOW"

I'd like the memory of me to be a happy one. I'd like to leave an afterglow of smiles when life is done. I'd like to leave an echo whispering softly down the ways, of happy times and sunny days. I'd like the tears of those who grieve, to dry before the sun of happy memories that I leave when life is done.

RECIPE FROM GRANNIE'S KITCHEN

BEAUTIFUL BAKED ZITI

- 1 Pkg. (19.76Oz.) Johnsonville Sweet Italian Sausage, cooked according to the package directions and coin sliced.
- 8 ounces of Penne or rigatoni dry pasta, cooked according to pkg. directions
- 1 Jar (26 oz) of Pasta Sauce (Prego)
- ¾ Cup of Water
- 1 Tablespoon of chopped fresh basil
- 1 Tablespoon of chopped fresh garlic
- ½ Cup of fresh shredded Parmesan Cheese
- ¼ Teaspoon of black pepper
- 1 Pkg. (10oz.) frozen garlic Bread, thawed and sliced into 12 slices.
- 3 Cups (12oz) shredded mozzarella Cheese
- ½ Cup of Olive Oil
- 12 Fresh whole Basil Leaves
- 2 Roma Tomatoes, sliced into 12 slices

In a large bowl, mix the cooked sausage, cooked Pasta, Pasta Sauce, Water, Chopped Basil, Garlic, Parmesan Cheese and Pepper. Toss together gently.

Place mixture into a greased 9x13" Pan. Place twelve slices of garlic bread on top of the mixture and cover with mozzarella Cheese. Dip each tomato slice in olive oil and place on each slice of bread. Bake uncovered at 400 degrees for about 30 minutes or until heated through. Tack a basil leaf slightly under each tomato. Let stand about 10 minutes to set. Serves 12

If your bread is large you may use fewer slices to cover the Pasta Mixture.

This dish is great served with Grandma Irene Pettey's fried Green Beans.

MERRY CHRISTMAS AND HAPPY NEW YEAR

BRANDY EGG NOG

Fill blender with softened vanilla ice cream. Add enough egg nog to almost cover the ice cream. Blend until like a shake. Add ¼ a cup of Brandy. Blend. Serve in fancy glasses of cups. Top with nutmeg. Finger licking good!

EDITOR; Lois Jane Pettey

GRANNIE'S BRAG PAGE

VOLUME 82

DECEMBER 2005
