



Bulletin  
of the  
Kenton County Historical Society

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2010



John Henry Tewes, Jr.  
and the Tewes Poultry Farm

**Other Stories Inside:**

The Ghosts of Shinkle House

# John Henry Tewes, Jr.

## Tewes Poultry Farm

Bob Webster

When it comes to farm-fresh poultry, residents of Kenton County have come to know and rely on the very familiar but often mispronounced Tewes (too´wus) family in Erlanger. Their poultry business, Kentucky's only natural turkey farm, has been in operation since 1924. The Tewes family, however, has been in the region much longer.

First settling in what is now the Main Strasse area of Covington, the Tewes family has been in the region since at least 1854. John Henry Tewes, Sr., one of about 12 children of Anton Tewes, was born in Covington on April 16, 1888. He later married Gertrude Trenkamp, who was born on October 15, 1887, and the family resided in the 900 block of Philadelphia Street. The couple had three children: John Henry Tewes, Jr., born June 5, 1910, as well as Helen and Louise.

John Henry Tewes, Sr. worked in the machine tooling business in nearby Cincinnati, Ohio. On the side, he also ran his own machine tool business in Lewisburg from as early as 1908. John was also an incredible wood carver, a skill apparently learned from relatives, as several Tewes men are listed as wood carvers in Covington city directories from as early as 1866. In his lifetime, John carved hundreds of pieces, many of which still decorate the homes of his descendants. In the tooling business, however, frequent union strikes and escalating violence caused him to seek a different livelihood.

Around 1915, John, Sr. moved his family from Philadelphia Street to a small cottage along Amsterdam Road, near old Fort Perry in what is now Fort Wright. There, he began raising hatching chickens, and by 1919 had established his first poultry business. The Safe and Sane Hatchery – incubators and all – operated right out of the basement of the Tewes home.



Above: Home of John Henry Tewes, Sr. off Charter Oak  
*courtesy the author*

On the cover: Hundreds of turkeys at the Tewes Farm  
*courtesy the author*

By the mid 1920s, John Sr. had moved the family, as well as his quickly-growing poultry business, to some wide-open farm land off Charter Oak Drive in what is now Edgewood. Well before the massive subdivisions that now occupy the area, the frame structure – one of the few older homes remaining in the subdivision – now stands near the intersection of Garden Way and Azalea Court. John built the home by hand, as well as the many barns that were needed for his business. At the time, a dozen eggs sold for around 10 cents. He and Gertrude, with the help of their three young children, handled every chore on the farm. On Fridays, John Sr. – and John Jr. when he was old enough – delivered their fresh eggs by truck to dozens of local groceries and on Saturdays, delivery was made to more than one hundred regular customers throughout Fort Mitchell, Erlanger, and the neighboring areas.

It was at the Edgewood home that John Sr. invented, and patented, a process for coloring the feathers of baby chicks with vegetable dye. Sold as

kids' pets at Easter time for just 25¢ a piece, these "Easter Chicks" brought in enough extra money that John was able to pay off his loan ahead of schedule. The chick-coloring practice was soon outlawed, however, being somehow considered cruelty to animals.

By the mid 1920s, John Tewes, Sr. had the perfect life: a wonderful marriage, successful business, and three great children. Just then, he experienced one dark day that would forever change his life. On Sunday April 25, 1926, John Sr. was driving along the new Dixie Highway outside Blessed Sacrament Church in Fort Mitchell, just as Anna Borgman, age 65, had finished mass and was crossing the roadway on her way to the streetcar stop there. John struck the woman, knocking her to the pavement. He immediately rushed her to Covington's St. Elizabeth Hospital, but twenty minutes after their arrival, she was pronounced dead. John gave up driving after the incident, handing the task of operating the delivery truck to John, Jr., who was only fifteen at the time.

### **Utopia Club**

Around 1930, a field agent for the University of Kentucky organized what would become the Utopia Club. Mainly a social group for young adults who shared an interest in farm life, the organization grew rapidly and by the early 1940s, there were 52 chapters in the state – three in Kenton County. The Crescent Springs group quickly became a valued organization among local farm owners. By the late 1940s, the group had nearly 50 active members attending their scheduled dances, lectures on farm related topics, various hobbies, and games. A picnic was also held each year, complete with badminton, horseshoe pitching, and great food. Yearly dues were just 10 cents per person.

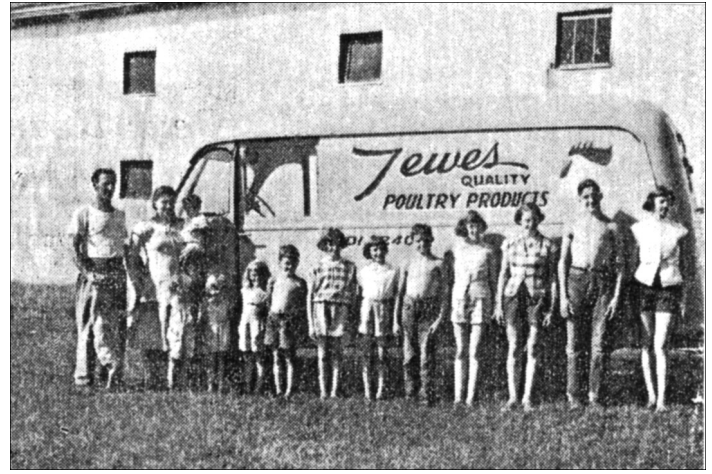
One benefit of the group was to help organize local farms and their individual needs. Before the Utopia Club, local farm families were friendly, just not very close. Utopians were soon able to depend on one another for anything. Whenever a tractor broke down, there was always one to be had somewhere in the community of fruit growers, dairy farmers, poultry men, and gardeners. Robert Scott, well-known orchard owner in the county at the time and namesake of Scott High School put it well, "When

there's a big job to do, everyone pitches in. No one keeps track of who owes whom a half day labor. But if the grapes need picked in a hurry, or if a roof needs to be put on, the word is passed around and the job is done in a jiffy." Past officers in the Crescent Springs branch of the Utopia Club are a certain "Who's Who" among farm owners of central Kenton County, such as the Kahmann family on Dudley Pike, the Krumplemans on Dixie Highway, and the Scott family of Villa Hills. Earl Foltz, famous dairyman on Dudley Pike, was the group's first president. John Tewes, Jr. would also serve as president of the club (1951-1952).

While the adults greatly benefited from the club's activities, it was a Halloween dance around 1934 that became very important in the history of the Tewes family. It was there that John Henry Tewes, Jr. met Mary Hermanda Ratterman, one of nine daughters born to John Bernard (Ben) Ratterman (10-7-1877 to 1-28-1963) and Elizabeth List (12-5-1884 to 9-9-1961). Like the Tewes family, the Rattermans and the Lists were very prominent families in the area. Ben Ratterman and his family ran a successful pig farm along Crescent Springs Road, near today's Saint Vincent DePaul. Much of the original List family's estate is now Thomas More College.

John Tewes, Jr. married Mary Ratterman on June 16, 1936, when John was 27 and Mary was 21. The young couple clearly did not choose this particular date at random. John's parents, John Tewes, Sr. and Gertrude Trenkamp, had married on the very same date, as did John, Jr.'s sisters, Helen Tewes, who married Harold Kruer, and Louise Tewes, who married Peter Orzali. John and Mary lived with Mary's uncle, John and Alice List for a short period. John, however, soon built a small home alongside his father's Charter Oak property. John collected large rocks from all around the area to use in the home's construction. Today, this home still stands as well, located at the end of Charter Oak Drive.

By 1944, John and Mary were raising their own family, and had also started their own poultry business. He moved the business and his quickly-growing family, five or six children by this time, to a 100-acre farm in Erlanger. He had purchased acre-



Left: Home of John Henry Tewes, Jr. Right: The John Tewes, Jr. family with one of their delivery trucks

*Left courtesy the author. Right courtesy Sr. Mary Tewes*

age about halfway between the small towns of Crescent Springs and Erlanger, between the Cincinnati-Southern Railroad line and Pleasant Run Creek. It was said he paid less for the land than he had for his first tractor. John immediately realized the barns and coops on the property were too dilapidated to adequately handle the family's growing business. He rented a bulldozer and leveled everything but the home. He then built his own new coops, as well as a much larger barn.

While the business continued with hatching chicks, the main emphasis was switched to raising chickens – hundreds of them in fact, both as layers and as fryers or roasters. In the beginning, most baby chicks were obtained from local hatcheries, but as each of those local suppliers went out of business over the following years, the Tewes farm had to find suppliers from out of state. Turkeys were also introduced to the company's product line as well. By the mid 1950s, there were 600 turkeys on the property, and more than 1,500 chickens laying 1,000 eggs a day. John took pride in providing only the finest quality eggs, chickens, and turkeys.

The Tewes children first attended Blessed Sacrament School in Fort Mitchell and their travels to and from the school were very challenging. They would walk the long distance from their house to present-day Ken's Crescent Springs Service and Towing, where they could catch the "jitney" which would take them to the "end of the line" on Dixie Highway near the Greyhound Grill. From there they would have to

walk the half-mile or so to school. The return trip seemed even harder after a long day of studies. The children later attended St. Joseph School in Crescent Springs, and St. Henry High School in Erlanger.

In the early 1950s, the massive family farm was latterly split in two, after the government purchased right-of-way for the construction of I-75. The family home and poultry business, 37.5 acres total, was suddenly situated on the east side of the super highway, while the remaining 56 acres lay to the west. Those acres would remain undeveloped for more than forty years.

In 1955, the Tewes family was honored by the Roman Catholic Church worldwide as the "Rural Family of the Year." The children, thirteen at the time, worked every aspect of the business, from raising corn for feed and gathering eggs (as many as 1,300 a day), to killing chickens and delivering the various products to housewives in the many neighboring towns. Saturday continued to be delivery day, with over 300 regular customers to call on. A typical week would see the sale of as many as 150 chickens and 750 dozen eggs. Even for the youngest children, it was never too early to help out. Tom remembers driving a tractor in the fields at age five.

In 1957, daughter Mary began teaching at Blessed Sacrament School. She was so familiar to the children of the area through the family business that Mary soon overheard the students stating, "The egg lady teaches here now."

In 1961, John Jr. and Mary celebrated their 25<sup>th</sup> wedding anniversary. That same year, John finally installed an indoor bathroom in the big house and built an enclosed porch. A family room, able to seat approximately 35, was added later. A large woods separated the family farm from the railroad so there were always plenty of places for the children to play. In the summer, the younger children collected worms from underneath the many nearby catalpa trees and would make a business of selling them as bait to the many customers visiting the farm. A look at the house today seems somewhat odd, as the front of the house actually faces the direction of Dixie Highway – or opposite what is now the main road.

### Peak of the Business

From 1960 to 1995, Tewes Poultry trucks covered the entire Northern Kentucky region, delivering farm-fresh eggs, fryers or roasters, as well as wonderful fresh turkeys during the winter holiday seasons. Fridays were still set aside for delivering to local grocery stores. A typical Saturday would see John and the older children working from 8:00 am to 8:00 pm, delivering to more than 300 homes.

John and Mary greatly enjoyed following the Cincinnati Reds as members of Barney Rapp's "Reds Rooters" and even attended the team's spring training camp on nearly 20 occasions. They always had time for the children, however. Sunday afternoons were typically spent in the family station wagon on a relaxing drive. Daughter Mary recalls, "Dad would always find a new place to go or at the very least, a new route home. We often ended our drives at an ice cream shop." Other Sunday evenings were spent enjoying an ice-cold watermelon or other fruit-type desert from the family's freezer. Family dinners were a real event at the Tewes house, where Mary's fried chicken was always in high demand.

Not only did the business continue to grow, so did the family. John and Mary eventually had 18 children, though one died at birth in 1963. At the time of this publication, the family also consisted of 80 grandchildren and nearly 100 great-grandchildren. The entire family remains close, helped in part by several events organized each year. The last family reunion included more than 250 in attendance.



Above: Tewes home as it looks today.

Right: A schoolchild enjoys a field trip to the Tewes Poultry Farm on Crescent Springs Rd.

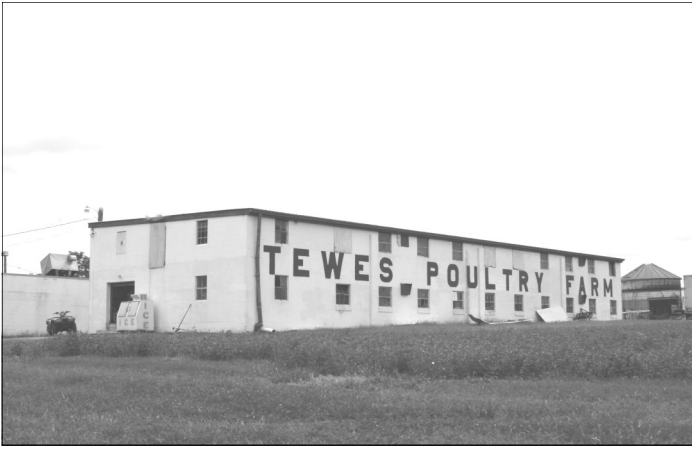
*Top: courtesy the author  
Right: The Kentucky Post*



In a 1982 dinnertime interview for the *Kentucky Post*, John told reporter David Wecker, "We have our own milk, our own butter, our own beef, our own vegetables, our own chicken, and our own pork. We get 5,000 eggs a day from the chickens. The only thing on the dinner table that didn't come from the farm is that loaf of bread – and the salt and pepper." The comment was very typical of John, who was known as a comedian. He was always ready with a joke or antidote, no matter the occasion, and loved to be the star of the show. He and Mary celebrated their 50<sup>th</sup> wedding anniversary in 1986, and daughters Mary and Vickie organized a special family project. Each of the grown families were to produce a 14" x 18" family quilt, detailing their anniversary date and children's names. Each individual section was then sewn together to produce one huge quilt. The work of art still hangs in the main house today.

The business suffered a few set-backs along the way. In February 1989, a small heater on the second floor of a large storage building overheated and caught fire. It burned through the wooden floor and fell to the room below, where thousands of baby chicks were housed. Luckily no humans were injured, but the farm lost over two thousand chicks.





One of many outbuildings on the Tewes Poultry Farm.  
*courtesy the author*

John suffered terribly with emphysema, which caused frequent and often severe coughing spells. Those greatly increased by the mid 1980s. On January 27, 1988, John was unable to recover from a severe episode that struck him in the middle of the night, apparently suffering complete heart failure during the incident. He was 77.

John Jr. was an incredible father and husband, but was also a smart businessman. His careful planning made sure the family business would continue after his death. The farm was willed to sons Dan and Tom, and few saw any change in the operation when the two sons took over. Several changes took place in 2001, however, the most obvious concerning the acreage west of I-75. Mary Tewes and 15 of her children presided at groundbreaking ceremonies in February for a joint venture with Pilot Contracting Corporation to create the Tewes Business Park, a six lot (4 to 18 acres each) industrial site easily visible from the busy interstate. The development included a five-acre tract transferred to the state for construction of Dolwick Drive, a three-lane road that now connects the industrial park to I-275 via Mineola Pike. The other major change concerned the actual structure of the business. A new corporation was formally organized by creating three separate companies: Tewes Farm Corporation, the company responsible for the business park; Tewes Poultry Property, which runs the farm itself; and Tewes Poultry Products, which controls the actual products the farm sells. Daniel Tewes became president of Tewes Poultry and Tewes Poultry Products, while Robert Tewes was named president of Tewes Farm Corporation.

For some of the children, it was not until their father's death that they really got to know their mother. Mary remained in excellent health until the early 2000s. Visits to the homestead became more frequent for the grown children, giving them more time to sit and talk with their mother. Mary Tewes passed away on March 26, 2002 at the age of 86. She was once asked, "How were you able to raise so many children?" Her reply was that she "...just did it one child at a time." Both she and John were buried at St. John Cemetery, Fort Mitchell.

Today, Dan Tewes, along with his wife Darlene and their 5 children, continue to operate the family business, with much help from Dan's brother Tom, as well as the entire extended family during the holiday seasons. With the giant supermarkets and competitors spitting out turkeys and chickens from factory-style operations, it has become harder and harder for the Tewes Farm to compete. Darlene works at a local dentist's office in order to provide additional income for the family. Still, the farm is very successful – the largest producer in the region, selling approximately 3,500 turkeys, 6,500 chickens, and 3,500 dozen (42,000) eggs annually.

Every November, various news crews travel to the farm for their annual filler pieces, though Dan is quick to point out it's not just about the holiday season. "The business truly is a year-round job." Summer months are spent making sure everything is perfect with the baby chicks, starting right from their first arrival, usually a day or two old. Temperature has to be greatly controlled. Hatchlings should stay around 95 degrees. In the blistering heat of July and August, fans run all day long to keep the chicks cool, while heaters are needed once the sun goes down to control this region's typically cooler nights. Even 85 degrees is too cool for baby chicks.

The Tewes Farm uses no additives, preservatives, or growth-hormones, and to this day, still operates at the same level of quality as when John Jr. ran the show. Also, compared to the cramped conditions of the huge farms run by the national corporations, the Tewes place is like a poultry spa, well, except for the aroma (it's enough to knock a city-slicker right off their feet).



Back row right to left: Parents Mary and John Tewes, Jr., Mary, John, Rita, Joyce, Bobby, and Laura. Middle row right to left: Peggy, Thomas, Trudy, Patsy, and Ann. Front row right to left: Edward, Daniel, Michael, Joseph, Teresa, and Catherine.

*courtesy Sr. Mary Tewes*

Dan believes for the best flavor, "...size matters. I don't like to sell a little 12 to 15 pound bird. It doesn't have the flavor yet. I usually sell a hen turkey between 18 and 22 pounds. They've filled out, and they generally have a little more flavor to them. My toms run 30 to 38 pounds." The business is also getting tougher due to more government restrictions. "They're getting really tight on everything," Dan says. "It's hard to keep up with all the extra paperwork." Today's fast-passed, convenience-minded world has also hurt the Tewes business. "A lot of people don't want to mess with bone-in chicken. It's come to the point where they're even too lazy to chew around it," Dan stated in a 2007 interview. Today's "fad" of desiring locally-grown food has been a true blessing for the Tewes' business however. There are phone calls

almost daily with questions about how the chickens and turkeys are raised and fed. "We're happy to talk with those customers," says Darlene. "They're always pleased with our answers too."

Today's business does little in the way of home delivery, but there is far more "walk-in" business than the farm has ever seen. That doesn't mean there is any free time, as there is always something to do on a farm. Baby chicks arrive every other week so they majority of the work week is spent with the typical tasks of caring for the animals and readying the barns. Thursdays are always "dressing" days, when the birds are killed and readied for sale. The turkeys are hung on a conveyor rack by their feet, then their throats are cut. They are then dunked into a scalding

# The Ghosts of Shinkle House

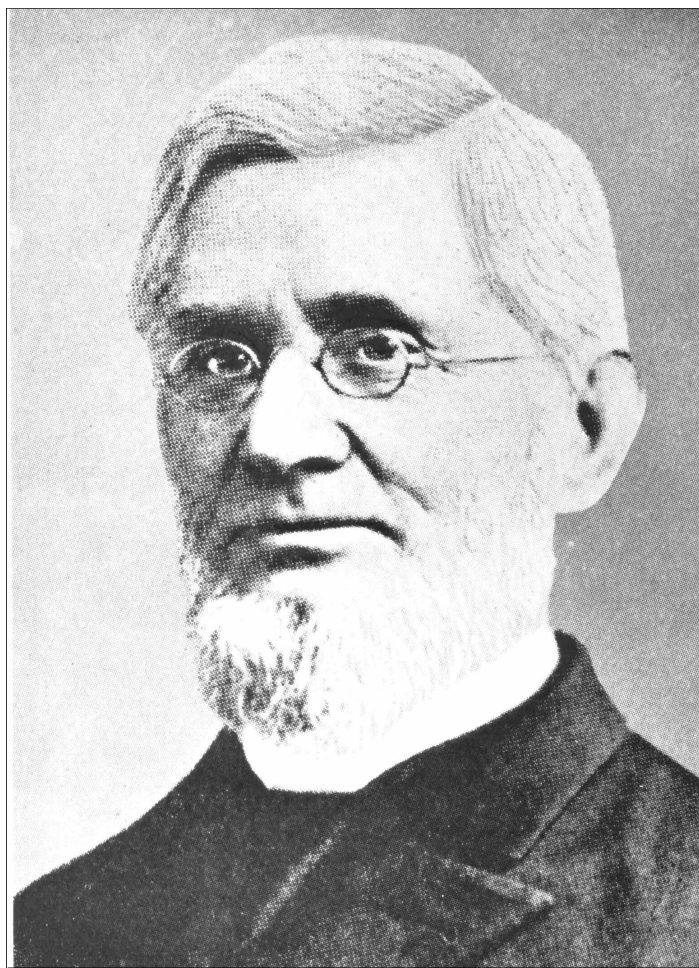
Karl Lietzenmayer

Amos Shinkle, Kenton County's largest property taxpayer in the 19<sup>th</sup> century, was one of Kentucky's most ambitious entrepreneurs. He was born near Higginsport, Ohio, in 1818, one of 10 children of humble beginnings. After failing at running a grocery, he became a deck hand on a river flatboat. Sailing to New Orleans and walking back on the Natchez Trace (yes, flatboats continued in use after steamboats were invented since they were cheap to use). By 1846 he had moved to Covington and already owned his own steamboat. He immediately saw an opportunity of supplying coal for steamboats on the busy river, all the while purchasing more steamboats. He established a coal supply company at Second Street and Madison Avenue in Covington.

Shinkle developed excursions to one of the area's first amusement parks - Cole's Garden (near present Meinken Field, Latonia) - scheduling the *Mary Cole*, to and from the park on the Licking River from the public landing.

In 1854, Shinkle was so successful he had an impressive Italianate home built at 215 Garrard Street which still stands proudly. In 1856, he purchased controlling stock in the Suspension Bridge project and became its president. In the Civil War, Shinkle was a staunch Unionist and commanded the Kenton Guards. His regiment was part of the c. 50,000 defenders assembled by General Lew Wallace to defend Cincinnati from General Heth's advances in September 1862. Through these years he expanded into banking, the gas light company (which became Union Light, Heat and Power Company), was president of the Covington Water District, had extensive real estate holdings, was elected Covington city councilman, and other enterprises.

Shinkle's philanthropic endeavors were also significant. He was a board member of the Covington Protestant Children's Home, as well as the Home



Amos Shinkle

*Courtesy the Kenton County Public Library*

for Aged and Indigent Women. A devout Methodist, Shinkle donated large sums of money to several Methodist congregations in the city. One, located on Covington's 15<sup>th</sup> Street is actually called "Shinkle Methodist."

By 1869, Amos decided to flaunt his wealth by moving to his newly constructed "Castle" on Riverside's Second Street. Mrs. Shinkle, the former Sarah Jane Hughs, never like her new surroundings, rattling around in 33 rooms. After their son Bradford's death, his widow, Mary Hemmingray gave the Castle to the Salvation Army and the massive structure be-



came Booth Hospital in 1914, and has since been razed. Sarah thought 215 Garrard was ostentatious enough. Here's where the ghosts enter the story.

Long after the Shinkles attained their heavenly reward (Amos died in 1892), 215 Garrard was purchased by Bernard Moorman and his partner Don Nash. They rehabbed the entire place including converting the carriage house into bedrooms for a very successful bed and breakfast. Beautifully hand-painted decorations adorned the sitting and dining room walls, which had been covered by wallpaper for decades. They furnished it into a showcase with converted gas chandeliers and Victorian antiques – many purchased from the Laidley estate, another prominent Covington Victorian family.

Don and Bernie divided the chores, Bernie cooking and Don readying the rooms. Even then they had to hire maids to help. On one occasion, Don Nash and his maid assistant went about preparing the rooms. Don had just made the bed in Mrs. Shinkle's bedroom, while the maid cleaned the bathroom. Don left the room to fetch a dust mop and when he returned, the bed appeared to have been sat upon, since there was a very noticeable depression in the middle. Don complained to his assistant that he had just finished smoothing out the coverlet. She replied, "I haven't set foot in the bedroom since you were gone!" Don said, "Oh, it must be the ghost of Mrs. Shinkle wishing to return to the home she really loved."

Amos also built a "summer cottage" on the Lexington Pike (US 25/42, Dixie Highway) near the present intersection of I-275. Mrs. Shinkle hardly ever visited it since she considered it too far removed from civilization – i.e. city life. Traveling by carriage the five plus miles of McAdam stone road to reach it took several hours and when you arrived, there were no stores within walking distance. She apparently didn't like "roughing it" nor overly flaunting her family wealth.

On another occasion, Nash and Moorman rented some rooms to members attending a paranormal society convention in Cincinnati. The next morning, the members who had stayed in the carriage



Shinkle Castle

*Courtesy the Kenton County Public Library*

house came to breakfast with wide-eyed fearful apprehension. They spoke of experiencing sadness, crying, fear and despair. Some of the psychics saw a "hoard of people" on the second floor of the carriage house. As was mentioned above, Amos Shinkle was a staunch Unionist and cooperated with the Underground Railroad. Bernie suggested it must have been the ghosts of runaway slaves, which Amos probably hid in the (then) hayloft of the carriage house.

Apparently, these ghosts haven't ever bothered Bernie Moorman. Since his partner died, the Amos Shinkle House is no longer a bed and breakfast since Moorman says operating a B&B is confining work for one person. So far Don Nash has not attempted to contact Bernie from the beyond – maybe the house has no room for any more spirits!

## Would You Like To Be Published?

The Kenton County Historical Society is always looking for stories for its award-winning *Bulletin* and *Northern Kentucky Heritage Magazine*.

If interested, please use one of the two email contacts below for details.

Magazine: [nkyhist@zoomtown.com](mailto:nkyhist@zoomtown.com).

Bulletin: [customphotosnky@yahoo.com](mailto:customphotosnky@yahoo.com)

## A Look Back at The Headlines

*An on-going feature reliving local headlines*

*This issue features:*

*The Kentucky Enquirer – August, 1967.*

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The new Library and Sciences building is nearly complete on the campus of Holmes High School, says school superintendant Burt Bennett. The \$1.4 million structure will house four science laboratories, six general studies classrooms, and a 22,000 volume library. A new 3,500 seat gymnasium is also included, though it will not be finished in time for the start of the school year only a month away.

Approval has been given for a “California-style” interchange for Interstate 75 and the upcoming circle freeway in Erlanger. It has also been decided that Interstate 275 will be the designation for the new roadway. The interchange, far more elaborate than a traditional cloverleaf style exit ramp, will be situated approximately one-half mile north of Commonwealth Avenue.

Many Northern Kentuckians will be traveling to Middletown, Ohio this coming weekend. Skipper Ryle will be appearing live on stage at Fantasy Farm. Admission is only \$1.50 per person and free toys will be given to all boys and girls..

Oelsner’s Colonial Inn, 1730 Dixie Highway, is offering a wonderful prime rib of beef special. The complete dinner is available for just \$2.75.

The Dixie Gardens Drive Inn, Dixie Highway just north of Kyle’s Lane, is featuring Omar Sharif in Doctor Zhivago. The Florence Drive Inn is featuring John Wayne and Kirt Douglas in The War Wagon.

Tewes — Continued

that will loosen their feathers before entering a plucking machine. The birds are then gutted and cleaned, wrapped and weighed, before being put on ice until sold.

November, of course, is the busiest time of year at the Tewes farm. Dan and his family will sell about 3,000 turkeys in November and December and will likely greet more than 2,000 customers the week of Thanksgiving alone. On one Wednesday before Thanksgiving, they sold more than 1,000 turkeys before 2:00 pm.

In a time when “green space” continues to diminish and the “traditional family farmer” has all but disappeared from our dictionaries, the Tewes Poultry Farm, located at 2801 Crescent Springs Road, continues to thrive, due in part to ground work laid out more than two generations ago. Today, hundreds of motorists traveling I-75 just south of Buttermilk Pike pass their hand-painted “Fresh Eggs” sign every single day. While most of us are used to the shrink-wrapped frozen bowling balls inside the massive supermarkets, once again this year, Thanksgiving for thousands of Northern Kentucky families will mean gathering around a plump, fresh Tewes turkey. They now sell a variety of fresh, home-grown vegetables as well.

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## Then and Now



Left: From the middle of Madison Avenue looking north-northeast from Sixth Street, the photo on the left was taken circa 1940. Photo on right: same view today.

Left photo courtesy the Kenton Co. Library. Right photo courtesy Ron Einhaus

## Mystery Photo

Can you identify the mystery photo below? The answer can be found at the bottom of the page.



## ANSWER:

Decorative design on the front of the old Post and Times-Star Building, Covington.

Photo courtesy Ron Einhaus

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## I Bet You Didn't Know

*Tidbits from Kentucky's heritage  
for every day of the calendar year*

November 1, 1793: The State Legislature met for the first time in Frankfort, which had been designated the permanent capitol.

November 2, 1734: Daniel Boone was born in Pennsylvania.

November 6, 1900: In a special election to replace assassinated governor Goebel, J.C.W. Beckham defeated John Yerkes to become the youngest person ever elected as the state's governor. He was 31.

December 4, 1868: One of the worst steamboat accidents in history occurred on the Ohio River near Warsaw. 162 people were killed.

December 13, 1818: Mary Todd (Lincoln) was born in Lexington.

December 20, 1792: The Seal of Kentucky and State Motto were adopted.

*"On This Day In Kentucky" — Robert Powell*

## Programs and Notices

### Annual Society Christmas Party Tuesday December 21st

All Society members and guests are invited to celebrate the holiday season at our annual Christmas Party, once again held at the Amos Shinkle Townhouse, owned and operated by former Covington mayor and local history fan, Bernie Moorman. Festivities begin at 7:00pm and are free. Bring a small dish to share or just bring yourselves. The historic home is located at 215 Garrard, Covington. Phone 491-4003 for more information.

### Six@Six Lecture Series Continues

Four lectures remain in the Six@Six series, sponsored by NKU's Scripps Howard Center for Civic Engagement. Each event is at 6:00 pm and costs \$6.00. For more information, phone: (859) 572-7847 or log into <http://sixatsix.nku.edu>

#### November 11 - Covering the World in a Dangerous Age

Presenter: John Daniszewski, senior managing editor, The Associated Press  
Location: The Carnegie Visual and Performing Arts Center, 1028 Scott, Covington

#### December 7 - Amazing Caves, Amazing Microbes: Geomicrobiology of Caves

Presenter: Hazel Barton, Ashland Endowed Professor, Dept. of Biology  
Location: The Mercantile Library, 414 Walnut Street, Cincinnati, Ohio

#### March 31 - Simple Gifts: Frontier Shakers in the Ohio River Valley

Presenter: Carol Medlicott, assistant professor, Dept. of History and Geography  
Location: Behringer-Crawford Museum, Devou Park, Covington

#### April 13 - The Marriage of Music and Word: Rodgers & Hammerstein's Carousel

Presenter: Mark Hardy, associate professor, Dept. of Theater and Dance  
Location: The Carnegie Visual and Performing Arts Center, 1028 Scott, Covington

### 2010 Northern Kentucky History, Art & Culture Lecture Series continues

Only one lecture remains in this very popular series. Held at Baker Hunt, 620 Greenup Street in Covington, the lecture begins at 2pm. Price: \$7. For more information, phone (859) 431-0020.

November 14 — Newport: The Prohibition Years Jerome Gels and Mac Cooley

### New Bookstore Opens

A new bookstore has opened in Covington at 302 Greenup Street. The Roebling Point Bookstore will carry Northern Kentucky Heritage Magazine, as well as other Society publications.