

Speaking of Kansas

Washburn Center for Kansas Studies



Kansas Studies Newsletter

Spring 2012

Kansas Studies Courses Fall Semester 2012

- **CN 105F Public Speaking** • 3 Cr. • 9:30-10:45 am TR • Lecture • MO 268 • Reynard
- **CN 105G Public Speaking** • 3 Cr. • 11:00 am-12:15 pm TR • Lecture • MO 268 • Reynard
- **GG 304A Geography of Kansas** • 1:00 - 2:15 pm MW • Lecture • CA 106 • Schmiedeler
- **GL 103C Historical Geology** • 3 Cr. • 5:30 - 6:45 pm MW • Lecture/Lab • ST 311 • Will Gilliland
- **HI 397A Internship in Hist Agencies** • Internships/ Externships • Goosen
- **PO 107A American State & Local Gov't** • 3 Cr. • 1:00 - 2:15 pm TR • Lecture • HC 208 • Peterson
- **PO 307A Internship State & Local Gov't** • 3-6 Cr. • 1:00 - 2:15 pm TR • Lecture • HC 208 • Peterson

Fellow Thomas Fox Averill continues to voice the comments of his creation, William Jennings Bryan Oleander, on Kansas Public Radio. This year's commentaries are on Resolutions, Fame, the Meditation Room in the Capitol, Three-lane Roads and Roundabouts, and Kansas Going Dry.

Tom's most recent novel, *rode* (University of New Mexico Press, 2011), was named Outstanding Western Novel of 2011 as part of the Western Heritage Awards administered by the National Cowboy & Western Heritage Museum. Previous winners include James Michener, Barbara Kingsolver, Thomas Berger, Larry McMurtry, and Cormac McCarthy. Tom spent the weekend of April 20-21 in Oklahoma City at the Awards Ceremony and brought home a statue, the Wrangler. [left, below]

rode is also a Spur Award Finalist, designated by the Western Writers of America. He will be honored at a luncheon, and serve on a panel, at the WWA annual convention in Albuquerque in June.

On April 25 Tom was honored by ArtsConnect of Northeast Kansas with a 2012 ARTY Award for Distinguished Literary Artist.



[right: Tom w/ wife, Jeffrey Ann Goudie, & Arty]



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Marion Cott, KHC
Charles Cranston, Mass Media
Virgil Dean, KSHS
Tambra Eifert, Geology
William Gilliland, Geology
Rachel Goossen, History
Chris Hamilton, Political Science
Robert Hull, Finance
Reinhild Janzen, Art
Jim Kelly, KTWU
David Kendall, KTWU
Robert Lawson, English
Gabrielle Lunte, Modern Languages
Bruce Mactavish, History
Judith McConnell-Farmer, Education
Eric McHenry, English
Jay Memmott, Social Work
Marguerite Perret, Art
Mark Peterson, Political Science
J. Karen Ray, English
Leslie Reynard, Communication
William Roach, Business
Betsy Kanabe Roe, Art
Tom Schmiedeler, Geography
Robin Shrimplin, History
Bradley Siebert, English
Sarah Smarsh, English
Margaret Stewart, English
William Wagnon, History
Marydorsej Wanless, Art
David Winchester, Mabee Library
Margaret Wood, Soc./Anthropology
Carol Yoho, Art

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Fellows News

The Kansas-based **Waiting Room Project**, a national creative collaboration on women's health topics created by fellow and Washburn art professor **Marguerite Perret**, generated a bevy of successful events during the spring semester.

In mid-January, the expansive art installation, **The Waiting Room: Lost and Found**, launched at **Topeka's Alice C. Sabatini Gallery** with a reception, a short play (**Tick Tock**) by fellow **Marcia Cebulska** and performance art directed by Washburn theater and women and gender studies professor Sharon Sullivan. During the next two months, nearly 4,000 people visited the art exhibition and its interactive stations, leaving behind more than 300 personal stories that will be shared through the broader dialogue—website, sound works and performances. The show closed in mid-March with an intimate discussion circle at the library and a celebration at Blue Planet Cafe in downtown Topeka.



Some of the contributors to the book *A Waiting Room of One's Own: Contexts for the Waiting Room Project* gather at the launch party on January 25 at the Lawrence Arts Center. Rear, left to right: Marguerite Perret, Marcia Cebulska, Sarah Smarsh, Rachel Goossen, Stephanie Mott, Reinhild Janzen. Front, left to right: Inge Hansen, Stephanie Lanter, Natabhona Mabachi, Bruce Scherting.

In January, the book, ***A Waiting Room of One's Own: Contexts for the Waiting Room Project***, was the center of a Lawrence Arts Center panel featuring editor and Washburn English professor **Sarah Smarsh**, art editor **Marguerite Perret**, and essay contributor and retired Washburn art history professor **Reinhild Janzen**, all of whom are or have been fellows. **KU Medical Center's Office of Cultural Enhancement and Diversity** purchased copies of the book for 250 incoming medical students as part of a book program that selects one common read each year (**past selections** include Anne Fadiman's *The Spirit Catches You and You Fall Down*) to broaden perspective and understanding among budding healthcare professionals. **Rutgers University** invited the Waiting Room Project to submit the book and other materials to

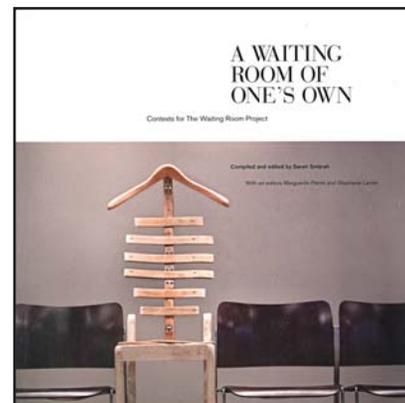


A visitor experiences the breast-cancer tableau at the opening reception for *The Waiting Room: lost and found* on January 13 at the Alice C. Sabatini Gallery in Topeka.

its **Mirian Schapiro Archives**, whose Special Collections document work by women artists.

In March, Perret, Smarsh and Janzen along with primary project artists Stephanie Lanter, an art professor at Emporia State University, and Bruce Scherting, gave a presentation on the Waiting Room Project and related topics at the **Pop Culture Association/American Culture Association National Conference** in Boston.

The project, which has received support from the Center for Kansas Studies and numerous private and public sources, continues to evolve; please see thewaitingroomproject.org or facebook.com/groups/thewaitingroomproject to stay up to date, learn more about the collaborators and get involved.



Mo's Place, Beaver, Kansas

Beaver, an unincorporated community of 28 people, is located in northeastern Barton County about twenty miles north of Cheyenne Bottoms Wildlife area. Beaver came into existence in 1917, relatively late for a Kansas town, on a spur of the Santa Fe Railroad. Apparently, though, the idea of establishing a town at its location dates to 1888 when Alden Speare, as president of the Bardeen Town Company, transferred ownership of part of the future town site, a seventeen-acre parcel identified then as the “Railway Station Grounds,” to the Chicago, Kansas and Western Railroad Company, a subsidiary of the Santa Fe.¹ In response to rapid economic growth in the state, Santa Fe officials had created The Chicago, Kansas and Western to build several new lines “through some of the best and most improving territory of Kansas,” including northern Barton County.² By the late 1880s Speare was a seasoned townsite promoter who, as president of the Arkansas Valley Town Company, comprised of mostly Santa Fe men, had platted numerous towns—Syracuse, Cimarron, Lakin, Kinsley and his namesake Spearville—along the main line of the Santa Fe Railroad and along Santa Fe branch lines elsewhere in Kansas. Why Speare transferred ownership of the townsite to the railroad is not known but whatever the reason, it became irrelevant when construction halted at Holyrood about fifteen miles short of the Beaver townsite.³ The remainder of the projected line wasn’t completed until 1916 when the Santa Fe built the Little River Extension to the

by **Tom Schmiedeler**
Professor of Geography,
Dept. of Political Science

townsite and sixteen miles beyond to its terminus at the inland town of Galatia.

Beaver, platted by the Beaver Town Company, which operated out of an office in Topeka, began auspiciously enough. Shortly after platting, several individuals located two banks along its T-town business district. By January of 1933, in the wake of an oil boom, Beaver had three grain elevators, two churches, a hardware store, lumber yard, barber shop, post office, grocery, pool hall and one of the two original banks.⁴ The oil boom helped sustain the town’s economy during the Great Depression, but Beaver’s tardy birth coincided with the dawn of the automobile era and this revolutionary new form of transportation expanded opportunities for local people to trade in larger places that offered more goods and services. This factor, along with rural population loss from advanced mechanization of agriculture and the concomitant increase in farm size, conspired to sap the town’s economy to the point that “there was very little left by the 1950s.”⁵ By the approach of the new millennium the surrounding wheat fields from which it arose threatened to engulf its viability as a place.

When I came to Beaver in July of 2011, none of the few remaining buildings along Main Street had functioning businesses. A relatively new one, however, could be found one block to the west on Elm Street and it was the reason why I was there. Specifically, I came to speak with Len Moeder to learn how he and his wife, Linda, the owners of Mo’s Place, have managed to bend the laws of economic geography by opening and successfully operating a microbrewery and restaurant in an isolated location with a severely limited market.⁶ As one who enjoys a good beer, it seems to be altogether a rather pleasant assignment I have given myself. I arrive at mid-morning on a Monday, the day of the week set aside for brewing and so while Len began the brewing process by sanitizing the vessels, he told me the story of Mo’s Place.

Len grew up in the Hoisington area where his father was a

By January of 1933, in the wake of an oil boom, Beaver had three grain elevators, two churches, a hardware store, lumber yard, barber shop, post office, grocery, pool hall and one of the two original banks.

tenant farmer and his mother a homemaker. Len recalls that in the first ten years of their marriage, the family lived on eleven different farms as his father sought better jobs. With his declining health, the family moved to Hoisington where Mr. Moeder worked primarily as a carpenter but also as a janitor in the Catholic school. Len attended Pittsburg State for three years, but when he “ran out of money,” he moved to California where ►

Mo's Place, Beaver, Kansas *cont.*

▶ a sister resided and began attending California State University, Fullerton. After graduating he worked for two corporate giants for about thirty years: Warner Lambert (Certs, Listerine, and Roloids) and Best Foods, a division of CPC International (Skippy peanut butter, Mazola corn oil, Gatorade) now controlled by Unilever. Linda, originally from San Jose, California, earned an undergraduate degree in animal science and came to work at a pig farm operation in Plains, Kansas. “And once she learned as much as she could ever learn about a pig,” she went to the University of Kansas and earned a Master’s in business. They met after she returned to California when Len hired her for a warehouse supervisor position and then promoted here to Production Manager at Best Foods.

Linda, originally from San Jose, California, earned an undergraduate degree in animal science and came to work at a pig farm operation in Plains, Kansas.

Len became interested in brewing when one of his corporate bosses approached him one day at work with a bottle of unlabelled, dark beer and told Len to take it home and try it. Len thought the brew was “real tasty” and when he learned that his boss had made it in his kitchen, he thought he could brew something just as good. After Linda gave him a kit for Christmas, Len began home brewing. He made fifty-five batches in their kitchen, most of which went into numbered, 22-ounce, “bomber” bottles, which he and Linda then took to parties

for “product research.” They monitored which styles had the greatest appeal and those eventually became more or less the standard bearers—Purple Cat Pale Ale, Crazy Hawk Red Ale, Beaver Creek Brown Ale, Elm Street Porter—that they brew today.

Home brewing is an enjoyable hobby for many, but relatively few home brewers make the transition to proprietor of a microbrewery. Len and Linda’s decision to do so was partly determined by the job experiences they shared. Len’s last job in California was a plant manager contracting fruit juices for Cliffstar Corporation, the management of which wanted him to move to Puerto Rico. Len was unwilling to do so and by then he commanded such a high salary that the company was willing to buy out his contract. Linda, too, left Best Foods and worked briefly in a management position of a vinyl window/door manufacturer. During these last job stints, they continued to develop a business plan for a micro-brewery in California but, according to Len, “the best thing that ever happened was that the real estate company that we were working with turned down our offer.” For Len and Linda, the rejection was a sign to fulfill their dream elsewhere; besides, the cost of opening a micro-brewer in California meant going into debt again and they refused to do that. Linda suggested that they move back to Kansas where their capital investments and operating costs would be much lower and so they moved in 1999.

Of course, the great geographi-

cal question is why choose tiny Beaver as the site for their brewery. One might assume that Len’s roots in Hoisington would lure the couple back to the central-Kansas region and that Great Bend, with a population of about 16,000 and only eleven miles from Hoisington, would seem a logical choice. Their decision to locate in Beaver was partly ruled by circumstance—Len’s sister, who still lived in the area, had alerted him to a building for sale there—but it was also determined by the amenities of the place that few outsiders recognize, seeing it only as the skeletal remains of a ghost town. As Len related,

We looked at Claflin, we looked at Hoisington and we looked at buildings in Great Bend. And we heard about this place being available for sale and we wanted a small, small, community and we wanted to have dogs and we wanted a garden. We wanted to do it small with just the two of us. That’s how we landed here.

Another asset—the low cost of living—of places like Beaver was also appealing. One does not have to live in California to know that living expenses there are among the highest nationwide and for Len and Linda to leave there out of debt was “the best feeling” they ever had.

Then, too, the experience garnered from a life time of work in the food processing industry gave them confidence in their management skills. And, according to Len when they went to a seminar in Seattle, Washington, “they said if you build

Mo's Place, Beaver, Kansas, *cont.*

it they will come” that was all they needed to hear. And so Mo's Place, named for the first two letters in Len's and Linda's (Morin) last

the beginning. Three days after opening, because of a gas leak and fire, they had to replace an old stove with a new one costing \$5,000.



Mo's Place on Elm Street in Beaver. The grain elevator in the background is the only other business in town.

names, was born in the tiny hamlet of Beaver.

The building they purchased, erected in 1970, was typical of the period: rectangular with flat roof, metal siding, and suspended, paneled ceiling. At the time of purchase, it was home to a functioning business that was “more of a beer joint” than a restaurant but the owners did serve some food. As Len recalled, “we took it over on the fly. We got the keys at nine o'clock on a Sunday night and we were open for business on Monday morning at 10:30.” It was June and smack in the middle of the central Kansas wheat harvest.

As so often happens in the opening of a new business in an older building, they were challenged from

Initially, the restaurant was open six days a week from 10:30 in the morning to midnight. After three months, Len and Linda thought that they were “going to kill themselves” so they reduced their opening days from Tuesday through Saturday...

Much of the cooling equipment was dated and had to be replaced also, and they have added more cooling capacity because they needed it. Additional capital went to ceiling insulation and a new eight-ton, air conditioning system. And when Len and Linda decided that they would ban smoking from the beginning, a decision that was way ahead of its time especially for a rural Kansas town, there were plenty of naysayers arguing “you're not going to make any money like that.” But the ban proved ultimately to be so positive that the regulars came to

police newcomers who would light up despite No Smoking signs. And, according to Len, some smokers, even though they only grudgingly accepted the ban, often would linger inside two hours or more without a cigarette break outdoors.

Initially, the restaurant was open six days a week from 10:30 in the morning to midnight. After three months, Len and Linda thought that they were “going to kill themselves” so they reduced their opening days from Tuesday through Saturday and made adjustments in their daily hours as well because they came to realize that in a rural area, it wasn't profitable to be open late. So they changed their closing time to 11:00 P.M. then to 10:00 P.M. and then, after a couple of more years, to 9:00 P.M. Then, after several years,

they further reduced the work week to four days. As Len recalled,

We were just awfully busy and we said we don't need this much volume, so let's go to four days a week. So we went to four days a week and when we did our business tripled! We went from five days of being very busy, and our volume tripled when we went to four days. So I voted to go to three days and my wife said no you will kill us. Four days is the niche, but we are here seven days a week. ▶

Mo's Place, Beaver, Kansas *cont.*

► They didn't become a micro-brewery until May of 2004 though they wanted to operate one with the restaurant from the beginning. The state of Kansas, specifically a regulation of the Alcoholic Beverage Control Division (ABC) of the Department of Revenue, caused the delay. According to the regulation, an operator of a microbrewery must

the fact that they were located in an unincorporated town, but their location complied with zoning regulations and eventually the director of the ABC approved their license and brewing finally began.

Beer Sales and Beer Styles

A white board in the brewing area at the south end of the restaurant shows that



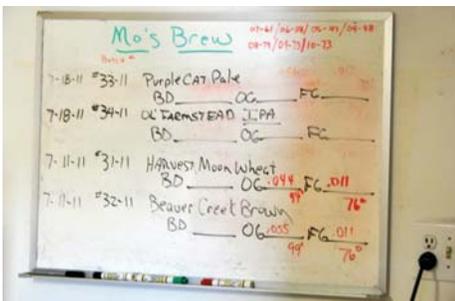
at an early stage in the brewing process, Len empties crushed barley in the mash tun vessel, which holds the barley at a controlled temperature to convert the starches of the grain into sugar. The liquid is then transferred to the boil vessel where hops are added and the spent grain is discarded.

be a resident of the state for four years before qualifying to apply for a liquor and brewing license.⁷ Len told officials that he was born and raised in Hoisington but they said “that doesn't matter; you moved away.” After the waiting period was over, another snag arose over

sign that he is selling more than refills. State law requires that growlers can be filled only by the brewery where they originated. Although some customers don't like paying for individual growlers from each brewery they visit, proprietors like the law because it allows their beer to be advertised in their growlers rather than those of another brewer. Len can not fill growlers from other breweries, but

he does exchange his for them. As a result, he has accumulated six cases of the foreign growlers, but collectors help deplete the supply.

Len sells domestic beer along with his own beer because “some people still drink it,” but he doesn't stock a large variety. He doesn't make lagers and pilsners because he doesn't have the cooling capacity to condition those beers at the lower temperatures they require. These styles of beers originated in Germany and in Bohemia, a mixed German-Czech ethnic region in the western part of the Czech Republic. German immigrants brought these styles to America and after prohibition they evolved into the bland, watery, “industrial” beers, especially their “light” versions, which most American beer consumers drink today. Some have argued that the hotter climates of the U.S. have contributed historically to the prevalence of lighter lager and pilsner styles, but the standardization of their flavor, coupled with mass marketing techniques, particularly after consolidation of the industry into relatively few producers, has



Record keeping in the brewing area of Mo's Place.



Interior of Mo's Place with brewing area below the Coors sign. Len does sell a limited variety of domestic beers, but most of the beer he sells he makes.

Mo's Place, Beaver, Kansas cont.

probably contributed more to their mass appeal.

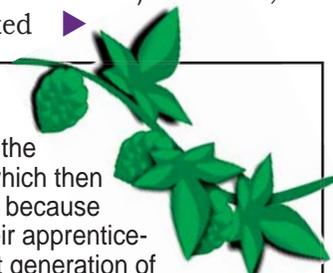
It seems reasonable to assume that proprietors of micro-breweries, especially ones in rural Kansas, in order to lure customers away from these insipid beers, would first brew styles similar to, but more flavorful than, these beers and then offer something a little more daring, perhaps in the form of a hoppy, India pale ale or, in the words of the great beer connoisseur, Michael Jackson, a toasty, roasty porter.⁸ Len, in fact, has utilized this approach by introducing a wheat beer because “it is closer to Bud Light and Coors Light.” It has become his best seller with Beaver Creek Brown Ale and Purple Cat Pale Ale not far behind. But as a whole, American micro-brewers for the most part have begun their



Hop vines growing on trellises at Len's “hop farm” across the street from the brewery/restaurant.

breweries by introducing styles of beers that are quite different than the lighter domestic beers and the reason why is more complex than

just the need for additional cooling capacities and the associated higher costs (see box below). For Len, he simply liked



Some Notes on Brewing Styles

Despite the huge number of breweries (about 1,200) remaining in Germany, the German brewing tradition, as good as some of the beers are, is not particularly known for a diversity of styles, although one must acknowledge the dunkels, helles, alts and weiss beers produced, especially in Bavaria. The reinheitsgebot, literally the “purity order” or the German Beer Purity Law, which limited the ingredients that can be used in making beer, probably has had much to do with it, at least where it was enforced. With some exceptions, there are certainly fewer styles available in a typical German gasthaus than in an established American microbrewery. A gasthaus typically would have the beers of only one brewery on tap and the choices would be limited to an export (slightly above-average strength), pilsner (sometimes characterized by a hoppy aroma and dryness) and perhaps an alt (top fermenting) or some other variety.¹

The remarkably diverse styles produced by brewers in Belgium and the United Kingdom stand in marked contrast with those of Germany. They are particularly relevant to the birth of the American microbrewing industry in the mid 1980s whose nursery was the Pacific Northwest of northern California, Oregon and Washington. This region has the same marine west coast climate as Belgium and the United King-

dom so that most likely influenced the adoption of those diverse styles, which then spread nationwide in no small part because many microbrewers completed their apprenticeships under the tutelage of the first generation of West coast brewers. One also has to consider the tastes of Americans or perhaps it is the *acquisition* of changing tastes by a new generation of American beer drinkers who, once exposed to the bitters, porters, stouts, IPAs, lambics, quadruples, saisons, witbiers and blonds, began to appreciate flavorful beer. Today, microbrewers, depending on their production and storage capacity, could have as many as 8-10 or more varieties of beer on tap and the capacity to make several more “seasonal” beers all of whose origins will be primarily from the heavyweights of European brewing: the United Kingdom, Belgium, the Netherlands, Germany and the Czech Republic.

¹The German Beer Institute: The German Portal for North America gives an explanation for the origins of “export” on their web site: <http://www.germanbeerinstitute.com/Export.html>. Since the 1980s, export beers have lost market share to pilsner beers in Germany but, according to the Beer Institute, export, which today can mean about any style as long as it is stronger than pils, is on the rebound.

Mo's Place, Beaver, Kansas *cont.*

the ales he learned to brew through trial and error in California.

Hops are an integral part of beer and Len is currently using pelletized hops, which can be frozen without diminishing quality. However, he began growing hop plants four years ago on a vacant lot across the street from the brewery/restaurant. He has installed a drip irrigation system with water provided by a well on the property. He now has over four hundred feet of plants (see photo, p.7). When fully developed, he anticipates 750-800 pounds of hops will be harvested. One problem is that his "hop farm," was a residential lot with Bermuda grass. He has "spent some time pulling" but "it is hard to get rid of that stuff." The time needed to eradicate the Bermuda grass, coupled with challenges of the high heat and strong winds of central Kansas, mean that the hop plants require much attention and, for now, it is more than Len can presently give them.

Clientele

The ratio of revenue at Mo's place is 70% from food sales and 30% from beer sales. Locals comprise about 20% of his overall volume. The luncheon crowd averages about 45 people, but they have served up to one hundred when contractors from the oil fields, farm service people and retired people, who come out for a meal during the week, augment the regulars. Families, too, are a part of the scene. Although food sales are vital to their survival, they would probably not be in business today without the microbrewery addition because during their four-year waiting period for the brewing

license, annual revenues grew only slowly. The micro-brewery addition changed that. "It was like a switch was turned on and the motor started running."

Of the 30% of revenue from beer sales, 80-85% is generated from his beer, but Len estimates only 7-10% of those sales are to locals and winning them over has been one of the more difficult aspects of having a brewery in Beaver. In Len's assessment, locals have not been exposed to flavorful beers. Many are reluctant to try his beers but there have been converts among those who have. A former Budweiser drinker is now a "hop head" who drinks only the IPA, but he is more the exception than the rule and so Len needs an expanded market for sales. The regional cities of Great Bend, Salina and Hays provide customers, but people come from afar as well. Len describes the lure of a typical outlander to his place:

I had a guy come in on Saturday. He was from Wichita. He says, 'I have been trying to get here for a long time. I finally got to Hays and I was gonna stop here.' He spent a couple of hours here, bought a few beers...It is the out-of-the-area people who keep coming back. I have some people who live in Denver, their parents live in Wichita and their path is through Beaver. So we have that quite frequently.

Another customer from Hutchinson told how he, his wife and in-laws "just love to go to small towns," whereas another customer from Kansas City decided to come to Mo's for his birthday. People

have found his doorstep from distant cities such as Boston and New York and from foreign lands such as Ireland, the Czech Republic and South Africa.

Mo's Place has a web site (<http://www.mosbrewpub.com>) but other than that, Len jokes that the "only time they do any advertising is when we are closed," that is, when they need to inform customers that they will not be open during their regularly scheduled hours. They do a modest amount of advertising, though, in support of the area high schools but most of their regional customers learn about them through word of mouth. For those more distant, the internet brewing world today is chock full of web sites of breweries and links to lists of breweries in each state, and information on just about anything else one wants to know about beer.

Although the cost of living in Beaver is very low, some aspects of the cost of doing business are not. The rising costs of goods and services for the business have been influenced by rising transportation costs associated with higher gasoline prices and their isolated location. The biennial state license fee is \$500 with a non refundable registration fee for an initial license of \$50 (renewal \$10) and, at the time of initial licensing, applicants must submit and maintain a licensing bond of \$2,000. Additional "gallonage" taxes where they might apply are 18 cents/gallon on beer, 20 cents/gallon on wort and liquid malt, and 10 cents/pound on malt syrup and malt extract. And when Len finally sells his product, he must pay a "liquor enforcement tax" of 8% in lieu of a Kansas retail sales

Mo's Place, Beaver, Kansas cont.

tax. Of course, records must be maintained—one of Linda's unenviable tasks—and they are subject to inspection and audit by the ABC or by Department of Revenue employees authorized by the ABC Director.⁹ With the high tax discharge flowing into the state revenue stream, one has to wonder why the state waits four years to allow non residents to sail their boats.

The tax issues, or anything else for that matter, haven't abated Len's and Linda's enthusiasm. They have been "happy with the learning process and they like where they are."

The business has been successful to the point that Len believes it could easily support a family of four or five. As for why people travel near and far to Mo's Place, Len thinks that in the culture today, people are interested in change and that they want to experience more than what the industrial food and beverage industries have to offer. Microbreweries are a part of that and their growing popularity is evidenced by the fact that the Kansas Department of Revenue today has licensed sixteen different microbrewery establishments. Perhaps, too, Mo's

Place evokes a sense of adventure in people who are curious as to why there is a brewery in what must be one of the smallest places in the country to have one. For others, it might be likened to a pilgrimage to pay homage to the spirit of past places whose economies were decidedly local, relationships deeply communal and the patterns of life more recognizable. Build it and they will come indeed.¹⁰ 🍷



¹ The purpose of the Bardeen Town Company was to purchase land and lay out the town of Bardeen on the SE¼ of section 20, township 16S, range 12W in Barton County. The parcel was sold for \$1 to the railroad on March 27, 1888. See Records of the Secretary of State, Corporation Charters, v. 27, p. 518, Kansas Historical Society. Also see "Descriptive Notes and Memoranda, Original Town Plat, Beaver, Kansas, Barton County Register of Deeds Office, Great Bend, Kansas."

² *New York Times*, January 5, 1886. Ten Kansas railroads were consolidated into the charter of the Chicago, Kansas, and Western Railroad. Additionally, it was formed to construct several new lines, the longest of which was a trunk line from Leavenworth to the Colorado line through Barton County. See Records of the Secretary of State, Corporation Charters, v. 22, pp. 524-540, Kansas State Historical Society.

³ The Chicago, Kansas and Western laid thirty miles of track from Little River to Holyrood in 1886-1887.

⁴ Calvin Piester. "Founding and Early History of Beaver, Kansas," written for the 1961 Diamond Jubilee of

Hoisington, published in *Family Heritage Album of Barton County, Kansas*, Family Heritage Society, McPherson, Kansas, 1973. Piester was the local agent for lot sales for the Beaver Town Company.

⁵ Dan Fitzgerald, *Ghost towns of Kansas*, v.1, 34th Anniversary edition, 1976-2010, The Dan Fitzgerald Company, p.344. Population of Beaver Township in 2000 was 108.

⁶ Interview conducted on July 19, 2011.

⁷ Kansas Department of Revenue, Alcoholic Beverage Control, *Handbook for Microbreweries*, p.8.

⁸ Michael Jackson. *Great Beer Guide: The World's 500 Classic Brews*, (New York: Dorling Kindersley)2000: p.6.

⁹ Kansas Department of Revenue, Alcoholic Beverage Control, *Handbook for Microbreweries*, pp.13-14.

¹⁰ Len Moeder, in an email to the author dated April 24, 2012, states that "business has been very, very good. Customers just keep coming. It is truly amazing."



The Lincoln Lecture Series was devised in conjunction with the series of events planned, leading up to Washburn's sesquicentennial celebration.

Richard Norton Smith, nationally recognized authority on the American presidency, spoke on "Lincoln and Washburn" on Monday, February 6, 2012.

Fellows Meetings: *Minutes*

January 26, 2012

Fellows of the Center for Kansas Studies met on Thursday, January 26, for a luncheon meeting in the Lincoln Room of the Washburn Union. Attending the meeting were Bill Roach, Tom Averill, Rachel Goossen, Eric McHenry, Dave Kendall, David Winchester, Leslie Reynard, Bob Beatty, Karen Ray, Will Gilliland, Carol Yoho, Mark Peterson, Brad Siebert, Bob Lawson, Marcia Cebulska, Marydorsey Wanless and Tom Schmiedeler. Director **Tom Schmiedeler** told the group that funds remain available for spring projects and spoke of the Kansas Day presentation on Florence, Kansas, that was held the next day, Friday, January 27, with a crowd of about fifty people attending. He also reminded Fellows to send contributions for the spring newsletter to Carol Yoho before the mid April deadline.

Tom also mentioned that **Marguerite Perret** could not be present, but she wanted to thank the Center for its support of the *Waiting Room Project*. On her behalf, Tom sent around a copy of the *Waiting Room* book for Fellows to scan through and to note the credits directed toward the Center in the book. The exhibition at the Sabatini Gallery continues until March 16. Also in regard to the *Waiting Room Project*, **Marcia Cebulska**, who wrote *Tick Tock*, the play performed at the Sabatini as part of the project, reminded Fellows of the panel discussion held at the Lawrence Art Center on Friday evening, January 27. In addition to herself, she also acknowledged the long list of Fellows collaborating on the project including **Reinhild Janzen**, **Marguerite Perret**, **Sarah Smarsh** and **Rachel Goossen**.

In regard to the budget, **Eric McHenry** requested and received Center funding in the amount of \$300 for an honorarium for Topeka native **Ben Lerner** who is coming to Washburn for several classroom visits on what it means to be a writer from Kansas. He will also be giving a reading on Monday, January 30. As Eric stated, "he's the kid sensation of the literary world these days, with a debut novel that ended up on everybody's 2011 'Books of the Year' list." **Dave Kendall** of KTWU mentioned that *Sunflower Journeys* will begin their 25th season of production next fall

and encouraged Fellows to submit story ideas for the next programming season. He also noted that the *Sunflower Journeys* content on YouTube had increased.

Carol Yoho commented that she has been attending meetings with the Cascade Content Management Group about revamping the WU web space and how that will impact the Center's web site. She suggested that Fellows get back to her with comments on what is no longer needed or concerns that they may have about maintenance of the current web site. She also reminded Fellows that the 16th annual Kansas Silent Film Festival will be held on February 24th and 25th. <http://www.kssilentfilmfest.org/>

In round-the-table briefs, **Will Gilliland** mentioned that 4H geology field trip will be held at Valley Falls the second weekend in June. **Brad Siebert** informed the group that his research on the academic theology of Gordon Kaufman continues. **Bill Roach** mentioned that MAMA, the Mid America Medieval Association, will have its annual conference at Kansas State University on Saturday, February 25. **Marydorsey Wanless** announced plans for an artist's residency in Italy this summer. **Mark Peterson** discussed his interest in **Arthur Fletcher**, civil rights activist and affirmative action champion, who earned degrees in political science and sociology from Washburn. **Tom Averill** stated that this semester he is teaching Mapping Kansas Literature, a Kansas Studies course with **Carol Yoho**. He also announced that **Denise Low** will visit this class and he issued a call for proposals for the Faculty Colloquium, the topic of which is Washburn University.

The meeting adjourned at 2:00 p.m.

Minutes submitted by **Tom Schmiedeler**

Washburn launched a celebration leading up to its 150th birthday at the start of the school year in the fall of 2011. Events and media emphasis are planned through the next four years, and will conclude with a Grand Homecoming celebration in the fall of 2015.

Kansas Day 2012

Friday, January 27 • 3:30 PM
Henderson 208, Washburn University



Our speaker was **Steve Lerner**, filmmaker. With Frank Barthell, Lerner made the film "Florence, Kansas" about the struggles and dreams of one small Kansas community.



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Center for Kansas Studies
Speaking of Kansas
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Department: Geography

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