

John and Mary Sola, Rt 1 Box 240  
Hurley, WI

Interview with Mrs. Sola.

Batista and Anegla Sola came to Dago Valley in Kimball, WI; at first they worked in a logging camp; Kimberly Clark was cutting trees in the area at first; then the Italians farmed the cut over land; they raised sheep and shipped them out; had some 53 head; Vardas were farmers in the area along with John Nora. Settled about 1904. Hay barns were built in Italy out of logs

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Kimball Township:

Finnish farmers were located north of the highway, US 2; there were seven schools in the Kimball area.

Brunello and Canelia were Venetian; rest were from Piedmont; Luppino were Sicilians.

Mrs. Luppino visited once a year; others came by once or twice a year; cars came with a 1925 Hudson; otherwise used horses; made wood, cheese; carried cream on back to the RR depot; some of the children were so frightened of visitos that they would run and hide under beds when people visited; toys were made out of cardboard boxes; today too much and too many toys; within 304 years milk cows were introduced; the Vittones first cow let it die by itself at 19 years of age; rock piles and fences out of rocks.

Framers would get up early - 3-4a.m.; rested during the heat of the day when the flies were bad between noon and 2p.m.; then they would continue to farm when it was cooler and the flies could be kept off.

Farmers to Dago Valley:

Dominic and Margaret Vottone- 1st settlers.

Donato and Pasqua Canelia  
Luigi and Catherine Brunello  
Peter and Maria Massoglia  
David and Margaret Pinardi  
Jacomio and Antonia Luppino  
Tony and Lucy Mercanti.

John and Maria Fragno were from Hurley; he owned a saloon and purchased land; then he sold it to the Italian farmers; he had a small "farm" in the area but he never worked it.

Brunellos: c1906 log house; c1908 hwen house; 1911 regular house; 1933, April- barn was constructed  
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Wine Making by Bill Vittone (Hurley)

1 gallon chokecherries	2 lbs sugar
1 gallon apples	1 lb barley
1 gallon water	

After week or 10 days, take off must; then add 2 1/2 lbs brown sugar; to the gallon; leave set until fermentation ends; sooop off waste