Gilboa Historical Society

Dedicated to learning about, sharing, and preserving our history

Summer 2010 Volume 12, Issue 2

ARCHAEOLOGY—WHY HERE, WHY NOW?

Nina M. Versaggi

Archaeologists from the Public Archaeology Facility at Binghamton University recently completed excavations on historic sites located near the Gilboa Dam reconstruction areas. People may see us excavating or hear about our work at public lectures—and one of the first things people ask is "What did you find?" This series of articles is aimed at this question, and has told about the buttons, pipes, and other artifacts in the initial excavations. We will also be working on developing displays of these artifacts for the Gilboa Museum.

This article is aimed at the second most popular question: "Why did you decide to dig here?" The simple answer to that question is, "Someone told us to dig here," but, that does not tell the whole story.

The longer answer is rooted in the historic preservation laws and their regulations. These documents define a process where sponsors of some federal- and state-funded (and/or licensed) projects must first demonstrate that the work they are proposing will not damage significant aspects of the environment, *including cultural resources.* Cultural resources are any below-ground archaeological sites (from both the historic period and Native American prehistoric past), above-ground buildings with unique history or architecture, and certain types of landscapes important to cultural groups. The laws recognize that the cultural heritage of the land and the people who once lived here is worthy of discovery and preservation where possible. In fact, the historic preservation laws are based on the following premises:

- the spirit and direction of the Nation are founded upon and reflected in its historic heritage;
- the historical and cultural foundations of the Nation should be preserved as a living part of our community life and development in order to give a sense of orientation to the American people;
- historic properties significant to the Nation's heritage are being lost or substantially altered, often inadvertently, with increasing frequency;
- the preservation of this irreplaceable heritage is in the public interest so that its vital legacy of cultural, educational, aesthetic, inspirational, economic, and energy benefits will be maintained and enriched for future generations of Americans. (from the National Historic Preservation Act of 1966, Section 1(b); [http://www.achp.gov/docs/nhpa%202008-final.pdf])

When the New York City Department of Environmental Protection (NYC DEP) first proposed the rehabilitation of the Gilboa Dam, this undertaking triggered both federal and state preservation laws. On the federal side, a permit from the U.S. Army Corps of Engineers meant that the NYC DEP needed to comply with the National Historic Preservation Act and its implementing regulations. Since NYC DEP initiated the project, they were also responsible for compliance with the State Historic Preservation Act.

Hence, the Public Archaeology Facility (PAF) at Binghamton University responded to a request for a proposal to assist these agencies with their historic preservation responsibilities. Our proposal was selected based on quality and cost. The agencies

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Please Bring a Friend or Drive a Senior to Our Summer Events

June 16, 7:00 P.M. Frank Taormina will speak at our meeting on June 16 at 7:00— Frank will speak *before* the business meeting. The topic is the Erie Canal—the men and issues behind the canal and its impact on the area. Please turn to page 7.

July 11, 2:00 P.M. The opening of the 2010 season of the Gilboa Museum, dedication of the new agricultural display center, a new show on the beauty of the world around us, and refreshments for all. Please turn to page 18.

July 21, 6:00 P.M. Ice Cream Social, with Stewarts' ice cream and music by the Esperance Band and Peter Holmes. Please turn to page 10.

August 18, 6:00 P.M. Field trip to the Maybie House restoration. Please turn to page 19.

"A REMEMBRANCE OF MY PARENTS"

John and Anna Juried

Nick Juried

The Juried Family Foundation recently made a grant to the Gilboa Historical Society for the construction and installation of the new Farm Building on the Gilboa Museum grounds as a dedication to the memory of my parents, John and Anna Juried. My parents would have been honored to be remembered in this way. This article tells you something about them, their life on our farm, and how they formed my character and philosophy of life.

To understand the essence of Mama's and Papa's nature and character you need to know how they came to America as young immigrants from Russia. Papa was born on April 11, 1893 to indentured peasant parents, the youngest of nine children, in the village of Prusinova in the district of Minsk, Byelorussia. At the age of six he was already helping his father with chores, working on the Count's estate under Russia's feudal agricultural system. At age 19, with his father's and authorities' permission, he was granted a passport to America and arrived at New York's Ellis Island on July 8, 1912. He settled in Brooklyn and soon found work in the men's clothing industry and worked diligently to learn the English language. He proudly became an American citizen seven years later and with an entrepreneurial spirit he organized his own business manufacturing men's suits and overcoats. He prospered throughout the 1920s but the business became a casualty during the Great Depression, resulting in the family losing their home and all its possessions.

Throughout the following hard times he continued working in clothing factory sweatshops and also moonlighted as a building janitor to make ends meet. Born a peasant without opportunity for formal schooling, he was self-educated by reading extensively both Russian and English newspapers and periodicals. He knew education was the path to a better life and he strongly encouraged his children and grandchildren to study and educate themselves. It was not until many years later that I came to fully appreciate the extent of their financial sacrifice to support my Cornell University education, and even more significantly, accepting the loss of my labor on the farm.

Mama was born on November 22, 1893 in the village of Dobrinova in the district of Minsk, Byelorrussia, also of poor farming parents, with eight siblings. She came to America by chance rather than planning. In the early 1900s her brother, Ivan, who had earlier emigrated to New York City, sent for his sister, Katerina. Just before Katerina's ship was scheduled to leave she declared her intention to marry a young man in the village and refused to go. Instead, Anna, at age 19, was given Katerina's name and passport and arrived at Ellis Island in 1913. She subsequently found work as a cook and domestic servant for a Jewish family where she acquired her eclectic Russian and Jewish cuisine. She and Papa met within the Russian immigrant community, married in 1916 and over the next thirteen years had six children: Sophia, Mischa, Luba, Anna, Vera and Nicholas.

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The Gilboa Historical Society meets at 7:00 P.M. at the Gilboa Town Hall on the third Wednesday of the month, March through December

The **Gilboa Museum**, 122 Stryker Road, is open noon–4:30 on Saturdays and Sundays, from July through Labor Day, Columbus Day weekend, and by appointment (607 588-9413).

The **Tourism Map**, **Newsletters,** and other items of general interest are available online at http://www.gilboahome.com

Please contact Gerry Stoner with feedback or suggestions on the *Newsletter* (607 652-5988, gerrys@gilboahome.com).

John Juried
April 11, 1893–February 12, 1975
Thanksgiving Day, 11/26/71

Anna Juried
November 22, 1893–January 31, 1990
Thanksgiving Day, 11/26/71

Top left: First year, 1941 original farm house.
Top center: First dairy barn addition and milk house, circa 1945.
Above: 1945, Anna and John Juried take a pause for a pose.

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"The Farm" was purchased in 1941 when I was 11 years old. Originally intended as a summer place, it consisted of 116 acres, of which 30 acres were tillable and the rest were rocky pasture and woods. The "improvements" consisted of a spare 75 year old farmhouse lacking electricity or plumbing. Water was hand pumped from a 16-foot dug well. A two-holer outhouse was "the facility." Only two of five old barns were relatively useful. Overall, the farm had very little for which to commend itself, except for the magnificent views of the western mountain horizon, the irresistibly beautiful setting suns, and the invigorating "fresh country air." But most importantly, it reawakened Papa's and Mama's dream of "returning to the land" and the opportunity to escape an oppressive city life and environment.

So began their next chapter of discovery, struggle, and accomplishment in America. In this new challenging environment, it would take very special qualities of character and strength to succeed. For the first two years Mama, Vera, and I lived alone on the farm while Papa continued to work in the city. Rural electrification had not yet arrived so kerosene lamp lighting was our only evening illumination for barn chores, eating supper, reading, doing school homework, etc. Obviously we had no power tools, kitchen appliances, or TV either! We had no car to drive. Papa would visit us on weekends, and if nobody else was driving up, he would take the bus to Grand Gorge and walk the 13 miles to the farm. After working all day Saturday and most of Sunday, he'd begin walking to Grand Gorge to catch the bus back to New York, arriving just in time for his garment factory job. To me he epitomized the saying, "The longest journey starts with a single step." I learned from him that if nothing better is available, just make do with what you have . . . start walking!

Once Papa moved to the farm permanently the entire agenda was to build, remodel and secure the means of livelihood. Chores and work projects were on the agenda every day, Sundays and holidays included. Nobody, including family and visiting friends, escaped the obligation to contribute their labor and skills to ever present tasks. If something had to be done, it had to be done! And despite the occasional resistance and grumbling, everyone joined in a cooperative spirit to accomplish whatever tasks were assigned. When any of us would attempt to persuade Papa that he was working too hard and should slow down, he'd reply, "It's not work . . . it's my pleasure!" It became his mantra for the whole of his life.

Because I was the only other "man" available to help Papa and Mama

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1941—Back row: John, Anna, Mischa, and Sophia Juried with a friend. Front row: Vera , Nick, and Anna Juried.

Nick, Mama and Vera.

1948—Anna and John, with daughters Vera, Anna, Luba, and Sophia.

CAULIFLOWER IN THE CATSKILLS

Gerry Stoner

This issue of the *Newsletter* has four articles on the importance of cauliflower farming in Gilboa and its surrounds. The first is a reprint from *The Farmer's Every-day Book* published in 1850 and presenting the state-of-the-art knowledge leading into commercial cauliflower growing in America. The second, reprinted from *When Cauliflower Was King*, gives an idea of how important cauliflower became in its Catskill heyday. These articles start below. The third story, by Bill Snyder, tells us of his personal recollection working in the cauliflower fields and starts on page 5. The final article is the obituary of the cauliflower boom reprinted from the 1978 *Mirror Recorder*.

CULTURE AND USE OF CAULIFLOWER

Reprinted from The Farmer's Every-day Book, *1850*

The cauliflower is one of the cabbage or brassica tribe, and is distinguished for its delicate and curious vegetable developments. Its head consists of a cluster of flower-buds, sometimes growing to a large size, white and tender, and of peculiar delicacy. Among the succulent plants produced in our country, this doubtless is one of the most nourishing, and likewise the best adapted to the tender organs of digestion, especially in valetudinarians or invalids. Such persons, however, ought to eat it with the addition of some aromatic spice, and with bread. By folding the leaves over the heads, the flowers become bleached, as it were, and additionally palatable.

The history of the cauliflower is not so well known as that of many other plants. It was introduced into Great Britain some time about the close of the seventeenth century. It was brought from the island of Cyprus. On its being made known in England, much attention was paid to its culture. In our own country it is much less known than its merits deserve; and, like summer peas, should be in every family having a garden; it might and should become an everyday luxury to persons living in the country. Broccoli would, perhaps, be a good substitute.

As the cauliflower is not generally cultivated in this country, we annex the following directions for its use. Cut it when close or compact, and white, and of a middling size. The stem is to be so cut as to separate the flowers from the leaves below it. And instead of removing the whole head, a small part of it may be suffered to remain; from this remaining portion, a second and even a third head will ordinarily be formed. Thus the same stem will furnish successive cuttings, instead of a single one; making the same bed last two or three months, instead of one month. When it has been thus made ready, it should lie in salt awhile; then put into boiling water with a handful of salt. Keep the boiler uncovered, and skim the water well. A small flower will require about fifteen minutes for boiling; a larger one twenty minutes. Take it up as soon as a

Please turn to Every-day Book, on page 12

THE CATSKILL'S CAULIFLOWER BOOM

Reprinted from When Cauliflower Was King, *2004*

"Colly-flower" was reputedly first grown in North America in the late 1600s and became a symbol of wealth and luxury, as it was difficult to cultivate, labor intensive to grow and harvest, and required substantial garden space. It was initially grown in home gardens until 1874 when a Long Island market gardener first raised it commercially in New York State, realizing five hundred dollars from a half-acre of cauliflower. Not surprisingly, the grower's Peconic neighbors tried out this new crop, and its success led to its spread throughout much of the Island. By 1889, the value of the crop sold from Suffolk County was estimated at two hundred thousand dollars and accounted for ninety percent of the cauliflower sent to the New York City markets. Soon, markets in Philadelphia and Washington, D.C., were receiving cauliflower from Long Island growers.

Twenty years after its introduction on Long Island, an innovative Margaretville farmer, William F. VanBenschoten, obtained one hundred cauliflower plants from acquaintances there. His wife, Thankful Sanford VanBenschoten, reportedly nursed the first plants in flowerpots in her kitchen. They did so well that the couple set two hundred plants the following year and peddled the fresh cauliflower to boarding houses in Fleischmanns. The year after that, they put in two thousand plants and began shipping the crop in iced barrels on trains to the New York City market. Meanwhile, the VanBenschotens' relatives, including William's brother Henry Oscar and their neighbors in Margaretville and Dunraven, began to consider doing the same.

It took a while to catch on. In 1910, just 18 acres in Delaware County had been planted to cauliflower compared to 1,462 acres in Suffolk County. The next largest cauliflower-producing area in New York State that year was Erie County, with 158 acres planted. But by 1918, Catskill region farmers had planted 230 acres in

Please turn to King Cauliflower, on page 13

WORK IN THE CAULIFLOWER FIELDS

Bill Snyder

As a 14-year-old, I worked on the cauliflower fields after school and during the summer and was friendly with people who worked in that industry. Because I was part-time, the work was not as backbreaking and mind deadening as that experienced by migrant agricultural workers today. Nevertheless, I think I can say this time influenced my subsequent decision to get into the trucking industry.

In the northern Catskills, cauliflower had to be started in greenhouses in order to be harvested before the frost. Large growers like the Todd family farm along Route 23 and on Todd Road (Lake in the Sky) in Gilboa had a mill for manufacturing the crates used to ship cauliflower, and greenhouses for starting the plants. Imer Conro was another very large cauliflower grower in Gilboa. Other, smaller growers might have a greenhouse, start their plants in their home, or buy plants from Steve and Joe Doroski at their greenhouses on Route 30 south of Grand Gorge.

The plants were started in flats that were maybe four inches high and filled with about a couple inches of dirt. I remember an ingenious tool used for preparing these flats. It was a metal box that fitted snugly inside of the flats. The broad base of the box had very fine holes drilled every two inches, and the top of the box had a hole with a pipe sticking up. When the flats were all set for use, the seed would be spread on a clean smooth surface; a vacuum would be attached to the pipe on the top of the box; and the box would be placed on top of this seed. The vacuum would suck a seed to each of the holes and the box would then be moved to the first flat, placed on top of the dirt, and the vacuum turned off. Without the suction, the seeds would be placed evenly across the surface of the dirt, and the box could be removed. More dirt would be added to the flat to cover the seed, and the flat would grow about 72 small plants that would be planted in the field after the danger of frost was past.

I never worked on the preparation of fields for cauliflower, but Diane Galusha's *When Broccoli Was King* discusses the need for extremely fertile fields.

By late May, the cauliflower seedlings were of a size and had to be transplanted to the prepared fields. We took the flats to the fields, the plants pulled apart, and each plant individually planted in rows. The rows had to be absolutely straight and parallel for later cultivation and harvesting, and the plants had to be relatively evenly spaced (about 18" between plants) within the rows for maximum yield. For this, two people rode a transplanter—a small trailer that pulled behind a tractor. On most of the farms, the tractor used a frame so that two or more of these transplanters could be towed at a time.

Over the summer, some labor would be needed to side dress (fertilize, hoe, and weed) the rows of cauliflower, but the next major demand for the labor of a 14-year-old came when the majority of leaves were exposed to the sun but newer leaves were still tightly wrapped around the "curd" that was growing in the center of the plant. A curd is the creamy bud that in maturity is placed on our tables.

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The Holland Transplanter

Frustrated by planting celery by hand, the Poll brothers (farmers in Holland, Michigan) designed and built a small mechanical transplanter that was fast, easy-to-use, and resulted in higher quality crops of celery, strawberries, cauliflower, onions, lettuce and melons. In 1927, they began the Holland Transplanter Company and the device has been manufactured continually ever since.

Two people ride the transplanter and have two flats of seedlings each. Between these people, there is a circular cam that is attached to moveable arms with a pocket at the end. Each of the people alternate feeding a seedling into one of these pockets and the cam would then take the plant down, force the roots into the soil to the desired depth, and release the plant. The V-shaped wheels mounted to the rear of the device would bring dirt back around the seedling and press it firmly into place. Two arms were used on the cam when setting large plants like cauliflower, but more arms would be used for smaller plants like onions and celery.

The photographs above are (left) a period photo courtesy of the Holland Company and (right) a current photo of an antique transplanter with better than 60 years of service courtesy of Tony VanGlad.

Labor on the farm was varied and seemed continual. Clockwise from top left: 1. Another load of manure heads to the field driven by the head manuremaster. 2. Papa, a friend, and Mischa planting potatoes in 1943. 3. Nick mowing hay with horses that were used exclusively on the farm until 1946 when a Ford Ferguson tractor was purchased. 4. Old-fashioned haying by Mike Baryk pitching and Papa loading in 1944. 5. Hay lifted into the barn loft with grapple hook hoist and trolley. 6. Nick up close and personal with one of the Juried cows, 7. helping to prepare Thanksgiving dinner, and 8. tending the garter snakes.

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cope with the workload, I was unable to participate in most Gilboa after-school activities. In spite of my pleading and tears that fell to no avail, the burden of chores needed to be fulfilled and I had to carry my share. It was during this formative period of my youth that I learned much wisdom from Papa's Russian folk tales. One tale I clearly remember is about the lazy man who always shirked his work duties by complaining to others that "his shirt sleeves hurt!" So, whenever I might dillydally, complain or claim tiredness, Papa would ask, "Do your shirt sleeves hurt?" Another similar tale was about the traveling gypsy who agreed to work for his meal by helping split firewood for the woman's cookstove. The punch line was that he fulfilled his effort by contributing loud sounds of strenuous exertion synchronized with the woman's swing of the ax as she split the wood herself.

Another teachable tale was his classic story of the two horseflies sucking blood from atop the plow horse's head, looking backward and saying, "My, what a wonderful job we're doing. Look what straight rows we are plowing in this field." It illustrated how some people will claim credit and take benefit from the work done by others. These stories, and very likely a bit of genetic inheritance, probably explains why some have described me as a workaholic. I was taught that laziness was the worst kind of human weakness.

Of all Papa's Russian folk tales, though, my favorite is the tale of the aristocratic princess who, while being driven in her coach by her poorly dressed, uneducated peasant driver, complained to him about the plight of her pampered lap dog who suffered from lack of appetite. No matter what was offered him—prime beef, chicken, sturgeon, caviar—he would refuse to eat, lay about, and whine. She loved the dog so much and had consulted with the highest intellectual sources for some remedy . . . all to no avail. In fact she mentioned a handsome reward to anyone who could diagnose and cure the dog of its malady . . . to which the uneducated peasant driver responded, "Let me have the dog for one week and I will cure him . . . he will not only regain his appetite, but he will even relish eating cold, baked turnips!" The aristocratic princess was skeptical of the ability of this poor, uneducated, roughly dressed Russian peasant to effect such a cure, particularly since she had already consulted with the most expensive and highest intellectual sources without success. But,

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TALE OF THE YET-TO-BE-NAMED TRAILS

Or Are They To Be the No-Name Trails?

Velga Kundzins-Tan

The Trails started 40 years ago when landowner Bill Murphy began developing cross-country ski trails in an effort to support the Scotch Valley Ski Center on the north side of Bald Mountain. The Trails are now maintained and managed by his son Doug, with occasional help from a snowmobile club, the Central Catskills Trail Association.

The Trails now surround the mountain, providing hikes of all levels of difficulty and beautiful views passing through varied mountain environments and microclimates. Hiking, mountain biking, horseback riding, snowmobiling, snowshoeing and cross-country skiing are some of the activities allowed, making The Trails an all-season attraction.

The Trails are one of Delaware and Schoharie County's best-kept secrets, and cross four townships (Harpersfield, Stamford, Gilboa, and Jefferson) in the two counties. About 30 miles of trails blazed on Bald Mountain, as well as trails on nearby Utsayantha and Churchill Mountains, are open for public access.

Currently the Greater Stamford Area Trust (GSAT) is the lead agency for The Trails, with support from Delaware and Schoharie county planning departments, the Catskill Watershed Corporation, the Greater Stamford Area Chamber of Commerce, and Western Catskills Community Revitalization Council. A coordinated effort is being led to collect GPS data for a user-friendly map. The importance of "branding" The Trails has also been realized, and GSAT is working on finding an appropriate name for them—one that will be recognizable outside our area and easily remembered. In the past, Utsayantha Trails and other similar names have been used, to no effect.

Because the majority of The Trails traverse an entire mountain and still run over the land of at least seventeen different present-day landowners, it is interesting to delve into the history of the people who have owned the land. On the Gilboa side, Brewster and Rogers may be family names that you recognize. Other area families include (Jefferson) Blazer, Haines, Pierce, and Travis; (Harpersfield) Baird, Neilsen, Stanley, and Wardwell; and (Stamford) Kirner, Maynard, Meeker, Moore, and—you guessed it—Murphy.

A good introduction and easy walk on The Trails is a short loop (almost two miles), just north of the Village of Stamford on State Route 10. Park at Archibald Field and follow the gravel Wardwell Lane away from the State road, cross the wood bridge (onto the old Neilsen Farm), and bear right, going up the gradual hill. Bear left as you come into the open area with apple trees. Near the top of the hill, you will see old farm machinery on your right. This was a portion of the Pierce Farm.

This hay loader was used to scoop loose hay up onto a wagon for transportation to the hay mow. Photo by Velga Kundzins-Tan.

Continue straight to the intersection. Bear left here, continuing about 500 feet. You will see an intersection of stone walls (look closely). This is the former Travis Farm. Follow The Trail downhill until you come to a four-way intersection. Make a left turn and from there continue about ¾-mile back to the wood bridge. Make sure you wear the appropriate footwear and enjoy!

Velga Kundzins-Tan is the Community Resource Manager for Western Catskills Community Revitalization Council, Inc. and the Vice-President of the Greater Stamford Area Chamber of Commerce. Both organizations have been intensely interested in the development of The Trails as a tourist attraction. Before her first official tour of The Trails, she was cautioned to not wear high heels into the woods. Currently she owns more than one pair of hiking boots. Questions and comments on The Trails can be directed to her at vkundzins@westerncatskills.org.

The People and Politics Behind the Erie Canal

Frank Taormina is a retired teacher and school administrator, a member of the Schenectady County Historical Society, and presents a number of topics related to the history of Schenectady and the Mohawk Valley. He will be the featured speaker at the Gilboa Historical Society's meeting on June 16 at 7:00. NOTE: Frank will speak *before* the business meeting, so please arrive on time.

The Erie Canal, opened in October of 1825, had an enormous impact on New York and the United States, leading to the creation of cities like Buffalo, Rochester, Syracuse and Utica in settings that were virtual wildernesses before the canal. This presentation begins with a discussion of the men, geographic conditions, and issues leading to the decision to build the canal and continues with images of the appearance of the canal from the aqueduct across the Mohawk River at Rexford to the aqueduct across the Schoharie Creek.

RECOLLECTIONS AFTER 1950

Life in the Hills Remembered — Part 5

By Maude Bailey Haskin

Maude at 38 and Almon at 40 had an "empty nest." The girls graduated from high school in 1951 and moved to Schenectady, where they worked in the offices of General Electric, coming home on weekends.

The next 20 years flew by. Every fall they would go to the Adirondacks for a short vacation, and toured the west for 46 days in 1972. A favorite place of the whole family for years to come is North Rye Beach, New Hampshire.

Besides working in the school cafeteria, Maude was involved in Republican politics and served as County Committeeperson for 20 years; was past president and treasurer of the Schoharie County Women's Republican Club, and was honored to serve as hostess for the open house at the Governor's Mansion when Nelson Rockefeller was governor. From 1952 to 1961, she was a special deputy sheriff and court officer, and was paid $5 a day. Almon and Maude were active in the Broome Center Chapel.

The girls both married in the 1950s, settled nearby, and soon there were four grandchildren running around.

Maude working a craft show in July 1997 with her afghans, doilies, baby sets, and homemade jam.

In the 1960s, Haskin's Dairy Farm stopped taking boarders, but they continued farming for a number of years. When they both retired in 1972 and 1973, they spent the winters on Fort Myers Beach, FL until 1987. Maude enjoyed walking on the beach, picking up shells and watching the sunset over the Gulf. Almon loved to feed the seagulls, and both rode around on their bicycles. Almon "Josh" would talk to everyone on the way, and that was unusual as he was always a very quiet, stay-to-himself person. After spending 45 years at their Flat Creek farm, they sold the farm in 1978 and bought a nice little home in Broome Center.

Almon died at home on May 10, 1987 after valiantly struggling with several bouts of cancer. Maude continued to live in Broome Center, and spent winters in Florida until 1997 when the trip became a bit too tiring for her. She kept busy through the years; set up at craft shows all over the area selling her beautiful afghans, doilies, baby sets, and homemade jam.

This is a short version of the After 1950 chapter of *Recollections*. This is Maude's story; it wasn't her idea in the beginning, but she soon "got right into it," pulling out all the old scrapbooks, photo albums, came up with her teenage diary, and told the family tales never heard before. *Recollections* is a wonderful legacy for her family.

Now in 2010, Maude lives comfortably at her home in Grand Gorge where she moved in 2007. She will be 97 on July 28th and still is making jam! She has 1 daughter now, 3 grandchildren, 7 great-grandchildren, and her special joy, 3 great-great granddaughters.

Maude Bailey Haskin has been an observer of life in Gilboa for all of her 96 years, and is documenting her views on life. Maude's Recollections *is available locally at the Gilboa Museum.*

Gilboa Historical Society Museum
http://www.gilboafossils.org/
Email this address to friends & family.

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told us where the ground would be impacted by their proposed project and instructed us to conduct our surveys in these areas. In its most basic form, our job as consultants to the project involves answering a series of questions using scientific and systematic field and lab methods. These questions are as follows:

1. Are there cultural resources (archaeological sites, buildings, landscapes) present in areas where the ground will be disturbed by the proposed project?
2. If sites are present, are they significant (defined as eligible for the National and State Registers of Historic Places)?
3. If significant sites are present, how do we mitigate/lessen the impacts to these sites so that the project can move forward?

For the Gilboa project, the answer to the first question was "Yes"—a Phase 1 archaeological survey found 12 sites dating to the nineteenth and early twentieth centuries. In order to answer question #2, PAF conducted Phase 2 site evaluations to see which sites contained information with the potential to help us understand more than what was already recorded in written histories. Of the 12 sites found, 7 had data potential and were eligible for the state and national registers. Impacts to these significant sites could not be avoided and the reviewing agencies asked for a Phase 3 data recovery so that the information from the sites could be saved even though the actual sites could not be preserved in place. PAF has completed the excavation and analysis of all 7 significant sites. One two-volume report has been finished, and we are working on completing the second (and last) Phase 3 report (expected during the Fall of 2010).

Were it not for the Historic Preservation laws requiring that our Nation's heritage be carefully considered during federal and state projects, we would not have had the opportunity to learn about everyday life in the prehistoric and historic past. Gilboa is one of several such opportunities. Over the past 38 years, PAF has discovered dozens of sites spanning 5,000 years of the past within the corridor of Interstate 88 before it was built. We uncovered a series of 1,000-year-old camps in the uplands of Delaware County where no one expected there to be sites associated with the ancestors of the Native Americans who were farming in the river valleys. We have even found the cooking hearths and stone tools of hunter-gatherer groups preserved under roads in Bainbridge, NY and early historic settlements under asphalt parking lots in the City of Binghamton, NY.

Whenever possible, we relish our opportunities to share these discoveries with the communities in which we work. For instance, an exhibition on our finding in downtown Binghamton (*Our Invisible Past: the Archaeology of Everyday Life*) is now open at the Roberson Museum. Our web site (http://paf.binghamton.edu/) has more information on our research and community outreach projects. These outreach efforts are part of our goal to provide a tangible public benefit to the work we do. As so aptly stated in the legislation, *the discovery and preservation our Nation's cultural heritage is in the public interest and understanding this vital legacy will enrich the lives of future generations of Americans.* Being selected to participate in the Gilboa project allowed us to contribute to this vital legacy.

Nina M. Versaggi is the Director of the Public Archaeology Facility (PAF) at Binghamton University. PAF trains specialists in field and research operations. http://paf.binghamton.edu/.

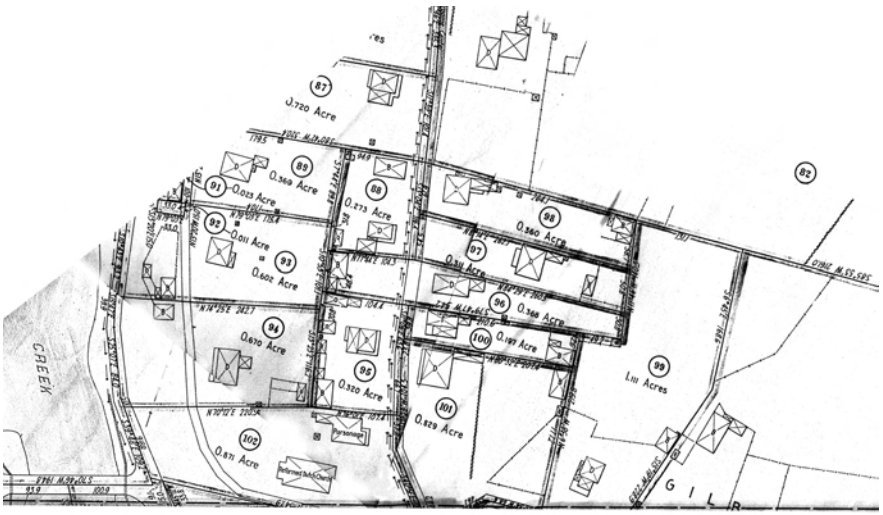
Below the Dam

A note by Beatrice Mattice

Before the Schoharie Reservoir construction in the 1920s, twenty-two houses, one church, and the power plant were located just below the spillway, between the dam and the bridge. The homes were on small less-than-an-acre lots, close together on the village streets. They were often owned by the same families for generations. This section of the village is shown in the map below, facing downstream from the dam.

Further down the creek, before the bridge, were 5 farms with houses, of acreage from 6 acres to 12.7 acres.

A study is under way to learn more about these homes and the people.



Some teachable memories from Papa and Mama

On Vision
On every trip to get the cows from pasture Papa would stoop and pick up surface rocks and deposit them in neat, vertical "monuments." His purpose was to expose the soil beneath to promote grass growth, thus making a better pasture. This was a lesson of patience and persistence . . . that even a small effort with no immediate benefit, if repeated consistently, will cumulatively result in a beneficial outcome.

On Trust and Integrity
Many months the milk check was less than the feed bill. Keeping up with and paying bills was always difficult and stressful. Papa would always pay "something" each month on every bill, never failing to acknowledge the balance with a short note of explanation. He impressed me to never evade or ignore a financial obligation or commitment.

On Frugality
Nothing of potential use was ever thrown away. Purchase of anything "new" was deferred if something still had usefulness. Mama set the ultimate standard, once saying about a Christmas gift, "Why did you buy me a sweater? I already have a sweater! I got it 12 years ago in Brooklyn!"

Jurieds, continued from page 6
being at her wit's end, she agreed and turned the dog over to the rough, uneducated peasant driver. A week later the peasant returned to the palace with the dog, along with a dish of cold, smelly, baked turnips . . . the princess fully expecting another failed cure. But, lo and behold, when the dish of baked turnips was placed before the dog, the dog could not be restrained from devouring the turnips with such vigor and enthusiasm that the princess cried out with joy and happiness, marveling to the uneducated peasant, "What is the secret of your cure?" To which he replied, "There is no secret. I threw your dog into my root cellar a week ago, released and brought him back to you today. Now, he's hungry."

Beyond common sense, the lesson I took is that wisdom is not the exclusive domain of the rich and powerful, the titled, the finely dressed, the professionally educated, or even those cloaked in authority. An open mind will find that profound intelligence, concepts, ideas, and native common sense can arise from the least likely sources, however humble. It also suggested that abundance, affluence, or sophistication do not necessarily guarantee happiness and satisfaction, but often lead to being vain and unappreciative of what you already have.

* * *

I would not change a single thing about my boyhood on the farm. Papa and Mama not only gave me strong roots but also wings for flying. Papa died peacefully in his sleep on February 12, 1975, just shy of 82 years old. Mama died 15 years later on January 31, 1990, at the age of 96. Both are buried in the Middleburgh Cemetery. May they rest in peace.

Nick Juried attended Gilboa-Conesville Central School and graduated as Valedictorian in 1947 and post-graduate in 1948. He graduated from Cornell University in 1952, served in the Korean War, and followed a business career in advertising and marketing. He is married to a native Texan, Dorothy Cox, has one daughter, Amy, and resides in Austin, Texas. In retirement, he is a worldwide stamp collector and has written several articles of postal history for philatelic journals.

Ice Cream Social

Starting as Esperance's Volunteer Fire Department Band in 1946, members came from all over. Andrew Quick was the band's director and was succeeded by Peter Holmes in 1997.

The size of the band varied for the venue and scheduling, but it regularly visited the Broome Center Chapel for 25 years at an annual ice cream social. At that event, there were hot dogs, burgers, sausage and onions, and other traditional fare, followed by seven flavors of homemade ice cream and pies.

Shirley Kutzscher has written an article on these events for the fall 2008 *Newsletter 10.3*, and the ice cream recipes are on line at gilboahome.com. One of the favorites featuring fresh peaches is offered below.

For the last several years, the Esperance Band has kept up this tradition with the Gilboa Historical Society. Always a great drawing card, this year the band will play as the sun is setting on July 21, 6–8:30 P.M. at the Museum (weather permitting, otherwise at the Gilboa-Conesville Central School) with ice cream and toppings courtesy of Stewart's.

Homemade Peach Ice Cream

Peach 2 quarts

1 cup milk 2 cups pureed peaches
1 cup sugar 2 tablespoons flour
2 tablespoons lemon juice
1 cup heavy cream

Combine sugar and flour, add milk and cook until thick, stirring occasionally. Cool. Add peach pulp and lemon juice. Fold in lightly whipped cream. Chill 20 minutes. Freeze churn.

LETTERS FROM THE FRONT

to Mother, Father, and Daniel Reed

Robert Morrissey

Jeremiah W. and David H. Reed wrote at least six letters home from November 28, 1862, through March 23, 1864. I found the letters in the trash when moving into my new home in Broome Center.

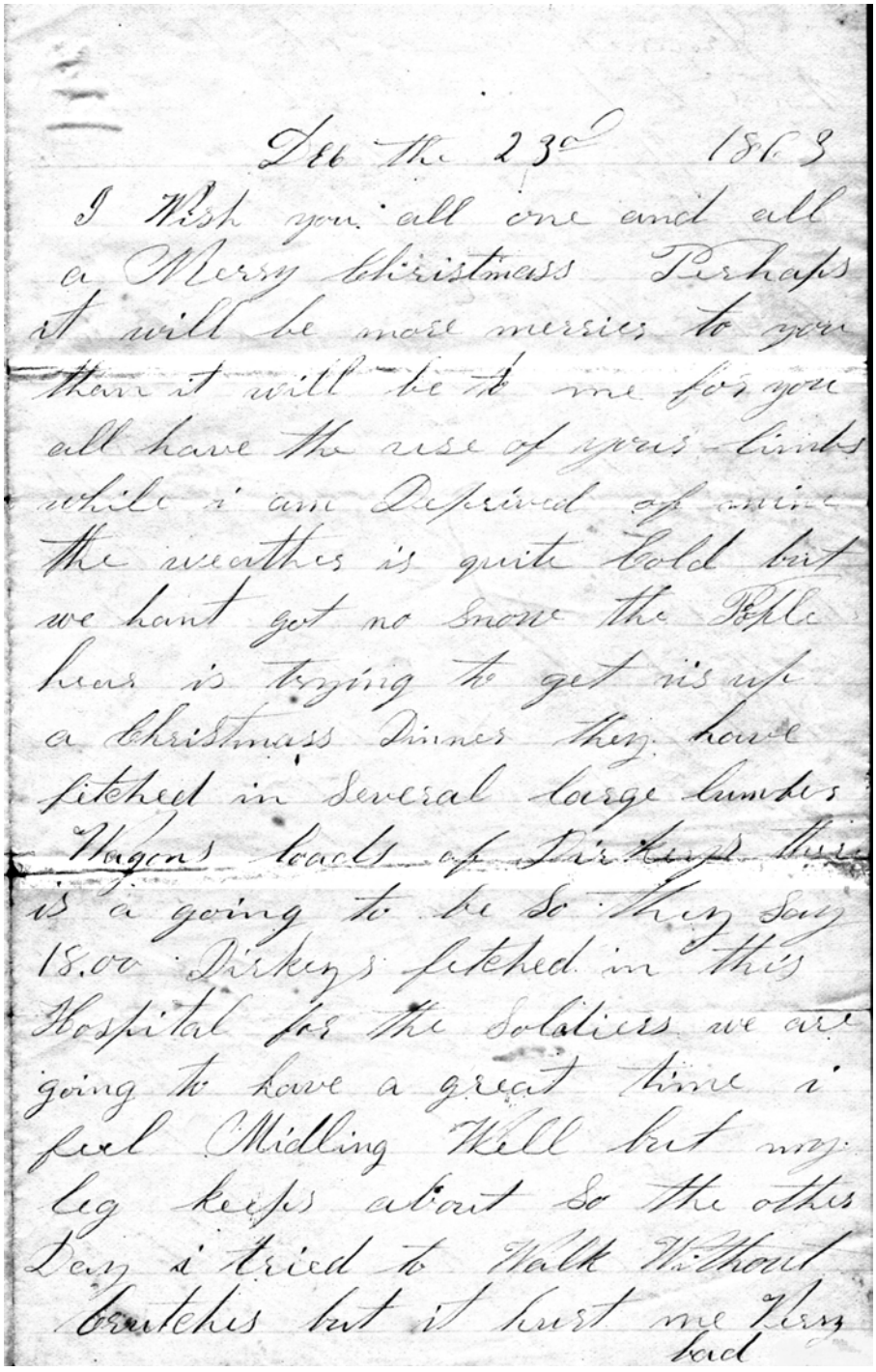
The first letter was published in the September 2009 *Newsletter*, with the second appearing in the Spring, 2010 issue, and this is the third, dated December 23, 1863, follows here.

Since the earlier publications, I have received a tremendously exciting phone call from descendants of the Reed brothers. The family has many more diaries, letters, and updates on the later events in the lives of Jeremiah and David. The fall issue will not only continue with this series of letters, but will also feature an article on forthcoming documents from the Reeds.

Dec the 23rd 1863

I wish you all one and all a Merry Christmass[.] Perhaps it will be more merries to you than it will be to me for you all have the use of your limbs while i am Deprived of mine[.] the weather is quite Cold but we hant got no snow[.] the People hear is trying to get us up a Christmass Dinner[.] they have fetched in several large lambes[.] Wagons loads of Tirkeys this is a going to be so they say 18.00 Tirkeys fetched in this Hospital for the soldiers[.] we are going to have a great time[.] i feal Midling Well but my leg [X] about[.] So the other Day I tried to Walk Without Crutches but it hurt me Very bad[.] i strained every Chord and Nerve to try to straiten it but My [X] has been sweled every since and feels verry sore[.] it still runs and i think that there is some loose Bone in it and i will wait a few days and then I shall Cut it open myself and take it out for i have lanced it three times since I came hear[.] i think that i Can work at it more Carfull than the Doctor for he would slash rite in and likenough make it worse[.] i had a letter from Jeremiah last week[.] he is well[.] he rote Nothing of importance[.] i have good Cair and they are a going to grant furlows again but i shall stay hear for it costs to mutch to come home and they wont give more than 10 or 15 days[.] So I shant come home[.] it Wont Pay[.] do you think that it Would[?]

Please turn to Civil War, page 19


Dec the 23d 1863
I Wish you all one and all
a Merry Christmass Perhaps
it will be more merries to you
than it will be to me for you
all have the use of your limbs
while i am Deprived of mine
the weather is quite Cold but
we hant got no Snow the Pople
hear is trying to get us up
a Christmass Dinner they have
fetched in Several large lambes
Wagons loads of Tirkeys there
is a going to be so they say
18.00 Tirkeys fetched in this
Hospital for the Solidiers we are
going to have a great time i
feal Midling Well but my
leg keeps about So the other
Day i tried to Walk Without
Crutches but it hurt me Very
bad

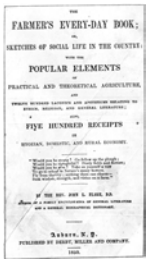
Every-day Book, continued from page 4

fork will easily enter the stem; a little longer boiling will spoil it. The flower is to be served up with gravy or melted butter.

To show to what monstrosity of size it will sometimes attain, we will mention two cases. The first was from the garden of the Hon. Peter C. Brooks, Boston, whose decease has been recently announced. The garden was upon the place of his summer residence in Medford, Mass. The bare flower of the plant alluded to, when the leaves were all removed, weighed six pounds and five ounces, and its circumference was three feet and two inches. And more recently has one been produced in a garden of Leicester county, England, measuring thirty inches in circumference, and weighing ten pounds. It was stated that one nearly as large had been cut from the same stalk the previous year.

There is, indeed, more labor in cultivating this plant than is consistent with the convenience of most farmers. For the spring and summer crop, the seed must be sown about the middle of the September previous. The plants will be in readiness for their place of culture early in May. Those who have not hot-beds had better procure the plants of their neighbors who do have them. For the late autumn crops the seed may be sown about the first of April. They require a bed of rich mellow earth, two feet in depth—one half this mass, at least, of well-decomposed manure. It should have a southern aspect, and not be exposed to cold northern winds. Cauliflower should never be allowed to suffer from the drought. It will bear a copious supply of water—if enriched, so much the better. Soapsuds is an excellent nutritive for the growth of all vegetables, and this especially. When coming to maturity, if the flowers are opening more rapidly than the plant is wanted for use, the process can be retarded a little by folding the leaves over the heads, answering also the end of improving the quality.

Is this a time to be cloudy and sad,
When our mother, Nature, laughs around;
When even the blue heavens look glad,
And gladness breathes from the blossoming ground?


THE
FARMER'S EVERY-DAY BOOK;
OR,
SKETCHES OF SOCIAL LIFE IN THE COUNTRY:
WITH THE
POPULAR ELEMENTS
OF
PRACTICAL AND THEORETICAL AGRICULTURE,
AND
FIVE HUNDRED RECEIPTS
IN
Auburn, N. Y.
PUBLISHED BY DERBY, MILLER AND COMPANY.
1850.

Reprinted from Farmer's Every-day Book; or, Sketches of Social Life in the Country: with the popular elements of practical and theoretical agriculture, twelve hundred laconics and apothegms relating to ethics, religion, and general literature *by the Rev. John L. Blake, D.D., author of* A Family Encyclopedia of General Literature *and A* General Biographical Dictionary. *Published by Derby, Miller and Company. 1850.*

Field Work, continued from page 5

Sunlight discolors cauliflower and changes its taste. In immature plants, inner leaves protect the small curds from sunlight, but growing curds will eventually force their way out into the sunlight. To protect against this, cauliflower must be "blanched"—covered up from the sun by tieing the large outer leaves together over the head.

Each day when reporting to the field I'd be told what the color for the day was and would get pockets full of dyed twine. I'd walk through the rows and select the plants with 2–3" curds that were just starting to peek through the leaves. When I found an appropriate cauliflower, I'd scoop all of the leaves up around the cauliflower and tie them with the colored twine.

We would leave the heads tied up for around 10 days when it would be harvested (hot days might shorten this time, a cool spell might extend it). Thus, if we used green on Monday, we'd use yellow on Tuesday, purple on Wednesday, etc. The following Thursday (ten days after using the green twine) I'd be told that the color of the day was again green, but this would be for harvesting the cauliflower tied up with the green twine; the next day yellow, etc.

To harvest the cauliflower, I'd walk behind a wide wagon that might span a few rows of plants, and cut the cauliflower from the root and place it on the wagon. The cauliflower would be taken to a barn where the leaves would be stripped, the base trimmed, and the vegetable inspected. The heads would then be put into a crate that held a dozen curds, making sure that the best-looking sides were placed to the outside to appeal to buyers. The crates were then stacked on a truck for market, and the leaves were picked up and used as cattle feed.

I worked mostly on a small farm owned by Eddie Brownell that had about 5 acres in cauliflower. That field produced about 30 tons (60,000 pounds, 20,000 heads, or 1600 cases) that took about a month of 6-day weeks to harvest.

Mr. Brownell had a truck that could carry more than his 75 cases per day—therefore, he picked up produce from neighborhood farms to take to market. By comparison, however, about 6 years later, I drove the Todd's truck during the shipping season and delivered nearly 500 crates to New York City every weekday, and to the A&P store warehouse in Boston on Saturdays.

Bill Snyder has a good memory of growing up here in the 1930s and 1940s when his family had a large farm. He was a heavy equipment operator and retired from the Operating Engineers Local 106. Earlier, he had been a long-distance trucker for many years.

All Gilboa Historical Society *Newsletters* are available free at http://www.gilboahome.com/.
Email this address to friends & family.

King Cauliflower, continued from page 4

cauliflower; by 1924, 700 acres; and by 1931, 3,000 acres were under cauliflower production.

Delaware County and portions of Greene, Ulster, and Schoharie Counties were the principal upstate growing areas outside of Erie County. The Margaretville–New Kingston area of the Town of Middletown, where the most rapid expansion occurred from 1922 to 1925, was considered the hub of the Catskill cauliflower industry for the first half of the twentieth century. Other growing areas were Halcottsville and Fleischmanns in the Town of Middletown; the Denver-Vega Valley; and other locations in the Towns of Roxbury, Andes, Bovina, Walton, Hamden, and Stamford, all in Delaware County; Gilboa in Schoharie County; Halcott in Greene County; and the Dry Brook Valley spanning Delaware and Ulster Counties.

The heyday of the cauliflower industry in this region was 1920 to 1950. In the 1930s and 1940s, nearly every farmer in the region had at least a few acres of cauliflower to bolster his income and act as a hedge against fluctuating prices of milk. An acre might produce four hundred crates (forty-eight hundred heads) of cauliflower, which, depending on quality and market prices, could yield four hundred to sixteen hundred dollars. This was a substantial amount of money at a time when farming was often a break-even affair. Cauliflower profits paid off mortgages, sent children to college, built home additions and barns, and, in one case, a young man used it to set up housekeeping with his new bride. . . .

The cauliflower industry brought returns for ancillary services and suppliers, too. Cauliflower fields needed a lot of lime and fertilizer, and railroads hauled it. They also carried the vegetable to market early on, until truckers stepped in to provide timelier, more direct service. Cauliflower was shipped to market in barrels at first, then crates, which area manufacturers supplied. Hardware stores sold uncounted spools of twine for tying the leaves of the cauliflower plants to prevent the heads from discoloring. Laborers were hired to help in the fields, and children earned their first spending money hammering crate sections together. . . .

"Cauliflower growing is a highly speculative enterprise because the yields depend largely on the climatic conditions during the growing and harvesting season" stated a 1938 Cornell examination of cauliflower growing and marketing costs in Delaware County. Moderate daily temperatures, cool nights, daily breezes, moist air, and adequate precipitation produced the best yields. If it was too hot, too dry, or too cold, crops would suffer. Hailstorms, tornadoes, and floods frequently proved disastrous, as did perfect weather, when a glut on the markets could mean a loss for the season.

"My father, Imer Conro, used to say you could make so much money in cauliflower one year you could buy a Cadillac, then the next year you couldn't afford to put a license plate on it," remembered Wilma Jones of Gilboa.

Catskill Mountain cauliflower was considered the finest quality available, largely because summer nights are cool and daytime temperatures moderate. (Heat and drought make cauliflower "ricey" rather than solid.) Much of the cauliflower grown in Delaware County was planted at elevations of two thousand feet or higher, and while fields were often rock-studded, they were generally well drained when cleared.

Neither these fine growing conditions, or the proximity to millions of consumers, could guarantee the future of the Catskills cauliflower industry. Increasing competition from Long Island and California, where growing and transporting large crops was easier and more efficient, eventually spelled the end of the cauliflower era for much of the Catskills. Other factors played a role, too. As dairy

Please turn to King Cauliflower, on page 14

A 1936 snapshot

The New York State College of Agriculture's Department of Agricultural Economics in Ithaca conducted a cost-of-production and management study for the 1936 crop year of one hundred Margaretville area farms that were growing cauliflower. A summary of findings, published in 1938, provides a glimpse into the cauliflower industry at its height.

The study collected data from 409 acres of cauliflower (4.1-acre average per farm, though some had half an acre, others 20 acres). From these farms, 173,757 crates of cauliflower, or 1,738 crates per farm, were produced. The average yield was 424 crates of a dozen or more heads per acre, each crate weighing about 45 pounds.

Total costs (growing, harvesting, and marketing) came to $531.00 per acre, or $1.25 per crate.

A large part of the expense was in labor, though half of the labor to plant, tend, and harvest came from the operator and/or family, the other half came from hired help. An average of 284 hours of labor were required to grow an acre of cauliflower, 151 to harvest, and 5 hours to market, or a total of 440 hours to produce an acre of cauliflower. In 1926, the cost of hired labor averaged 25 cents an hour.

Average gross return on the cauliflower was $615.00 per acre, or $1.45 per crate. The average gain was $345.00 per farm ($84.00 per acre, or 20 cents per crate). Still, 31 farms showed a loss on the cauliflower enterprise, while 11 farms made a gain of more than $1,000.00. The average return per hour of labor was 45 cents.

About 81 percent of the 173,757 crates of cauliflower sold by these 100 farms went to Washington Market commission houses in New York City. The rest went to Philadelphia, Washington, Baltimore, Boston, and Syracuse.

CAULIFLOWER FARM CLOSING SIGNALS END OF AN ERA

Tom Ryan, Stamford Mirror Recorder, *1978*

An equipment auction Saturday at Four Winds Farm in the Township Valley marks the end of an era, as one of the last major producers of cauliflower in Central New York goes out of existence. Where there were once about 30 farms in Delaware and Otsego counties producing thousands of acres of the white vegetable, only one major producer, a 45 acre tract about 15 miles to the south of here, remains.

Established by Jay F. Wickham 38 years ago, at its height, Four Winds grew more than 200 acres a season. In recent years, about 75 acres in Township and 15 rented acres in Worcester were planted. Last September, the farm's founder died, and the dispersal this week is being conducted to settle his estate.

The auction Saturday, which will be run by Welch Livestock Market of West Edmeston, will bring several hundred items to the block, including trucks, tractors, greenhouse, refrigeration, and irrigation equipment, plus other farm implements.

In recent years, the farm has been managed by the son of the founder, J. Thomas Wickham, who is also involved in several other area businesses. This year will be the first since he was born that cauliflower will not be grown at Four Winds.

The Empire State is second in the nation in production of cauliflower, second only to California, with Oregon following in third place. And the Catskill Region was the third major area of New York in production. Suffolk County on Long Island and the Western Tier areas are the others.

Growing cauliflower was once a pursuit in which many of the county's farmers engaged, but now only a 45 acre tract near New Kingston (about 15 miles over mountain to the south of Four Winds) and a few acres of the Saccaro Farm on the Grand Gorge Road are left.

Nearly half of the state's cauliflower production takes place in Suffolk, which has some 1,550 of New York's 3,150 acres of production, according to the Department of Agriculture and Markets in Albany. The majority of 1,600 upstate acres are in the western region counties of Erie, Chautauqua, and Niagara. The rest were in Delaware county. Statewide, the annual crop is worth upwards of five million dollars.

The cauliflower crop is harvested twice a year, once in the summer and once in the fall, with the crops in the warmer climes accounting for the majority of the latter harvest. In New York, 950 acres are listed as being in summer production, while more than twice that number are said to involve a fall harvest. The Suffolk County region accounts for nearly all of this late harvest, according to Phil Bradway, the assistant director of marketing for Ag and Markets.

The summer crop runs from July until August, and the fall production begins in October and ends in early December. Cauliflower production in New York has been rather static during recent years, with neither large increases nor decreases being registered, according to Mr. Bradway.

Growing of cauliflower, like many other types of farming, can be tricky. The relatively short span between the time a growing plant's leaves are tied to cover its flower, protecting it from fast-acting rays of the sun, and the time of harvest, can pose logistical problems of the first order.

This article was reprinted from the Stamford Mirror Recorder *of March 29, 1978.*

8th Annual

Cauliflower Festival

10–4, Saturday, September 25
Village Park, Margaretville

History Displays, Entertainment,
Tractor Parade, Kids Activities,
Cooking Demonstrations,
Arts & Crafts, Farm Market.

Free Admission!

Central Catskills Chamber of Commerce
www.cauliflowerfestival.com

King Cauliflower, continued from page 13

farming became less profitable, farm operations ceased and land was sold. . . .

Through the 1950s, 1960s, and 1970s, some larger cauliflower operations in the region hung on. Most were in the Stamford-Gilboa area. One, owned by the Wickham family, developed a brining method in order to sell cauliflower to pickle manufacturers. Another family, the Todds, grew cauliflower through 1971, parleying the knowledge and contacts made though that business to establish a wholesale seedling enterprise based in Ruskin, Florida. The company, Speedling, remains today a major international supplier of plants and products for commercial growers. Its co-founder, George K. Todd Sr., who grew up on his dad Frank Todd's farm in Stamford, is considered a pioneer in the field of mass produced plants. He developed the "plug" system by which seeds are grown in molded plastic cells.

Diane Galusha, author of When Cauliflower Was King *(2004, Purple Mountain Press), is Communications Director and Education Coordinator at the Catskill Watershed Corporation.*

NOT A GOOD SEASON FOR LOCAL MAPLE PRODUCERS

Rosie Cunningham

Mother Nature has not been kind to maple syrup producers in the region. A combination of deep accumulations of snow and sudden warm temperatures from February through April has cut the production by more than half of what was expected.

Dennis Hill, of Shaver-Hill Farm in Harpersfield, said this season was a "total disaster."

"It was too cold in February, a snowstorm hit which dumped feet and then it got too warm," he said.

One of the region's larger producers, Hill said they have produced a third of what they would normally produce in a season. With the farm's income relying heavily on maple syrup production, Hill said it has been "disastrous."

The farm had 5,000 taps out and he said he couldn't recall a season that has yielded such poor production.

"We like to have about 2,500 to 3,000 gallons of syrup," he said. "This year, we got 800 gallons."

Last year, Shaver Hill produced 2,400 gallons of syrup and he recalled 1975 being the best year for sapping.

At 69, Hill said he's been involved with syrup for more than six decades.

"When I was a kid, my dad and I would make syrup. He had a small evaporator to work with," Hill said.

Caroline Foote, who owns and operates Maple Hill Farm Enterprises LLC in Cobleskill with her husband, Victor Putnam, said with 1,800 taps, they made 1/4 of what they usually produce.

"I blame it on two things, six inches of frost, then the snow. When it warmed up, the sap was locked into the roots, which resulted in the sap remaining stagnant. Then it was just too warm, too quick," Foote said. "There are just so many factors."

Foote ranked this season as the second worst for her business in maple production. In 1982, she said the sap did not run at all. However, in 2001 and 2008, she said the seasons were "phenomenal."

Maple Hill Farm Enterprises is a multifaceted business. "We do retail, wholesale and mail order. We ship worldwide," said Foote.

Despite the poor production, Foote doesn't think prices will be affected because the "crop was good in New Hampshire and Vermont."

Chase Buck, of Jefferson Buck's Maple Barn in Jefferson, echoed Hill and Foote, saying this season was an exceptionally poor season.

"Maple season was not very good at all. It was too warm and never really froze good at night," said Buck.

He had 4,000 taps of his own and bought sap from another 3,000. Last year, he made 1,100 gallons. This year 1,000 taps were added.

"Even with the additional taps, I made less because of the weather."

Buck started selling sap when he was young and said he enjoys being

Please turn to Maple Syrup, page 17

ACTIVITIES AND HISTORY OF LANSING MANOR AND THE BLENHEIM-GILBOA POWER PROJECT

Historic Lansing Manor is an early American country estate built in 1819 by John Lansing, who had represented New York as a delegate to the Constitutional Convention in 1788. The Manor House was restored by the Power Authority in 1977 and is filled with authentic furnishings from the first half of the 19th century. The Manor includes a servants' quarters, horse barn, land office, tenant house, and visitors center housed in a 19th-century dairy barn.

You enter the Manor House in the large reception hall that also serves as a formal dining room. From this is the den, and one wall, the east, is covered with built-in drawers and cupboards. The most southerly window in the front has been engraved upon with a diamond "N.T. Rossiter, July 1842" and "H" Sanford, May 2, 1847.

The cellar still contains the original kitchen and storage areas. The kitchen in the southeast corner still contains the fireplace, with great cranes in place, and baking ovens. The window sill has carvings also by N. T. Rossiter, dated 1842.

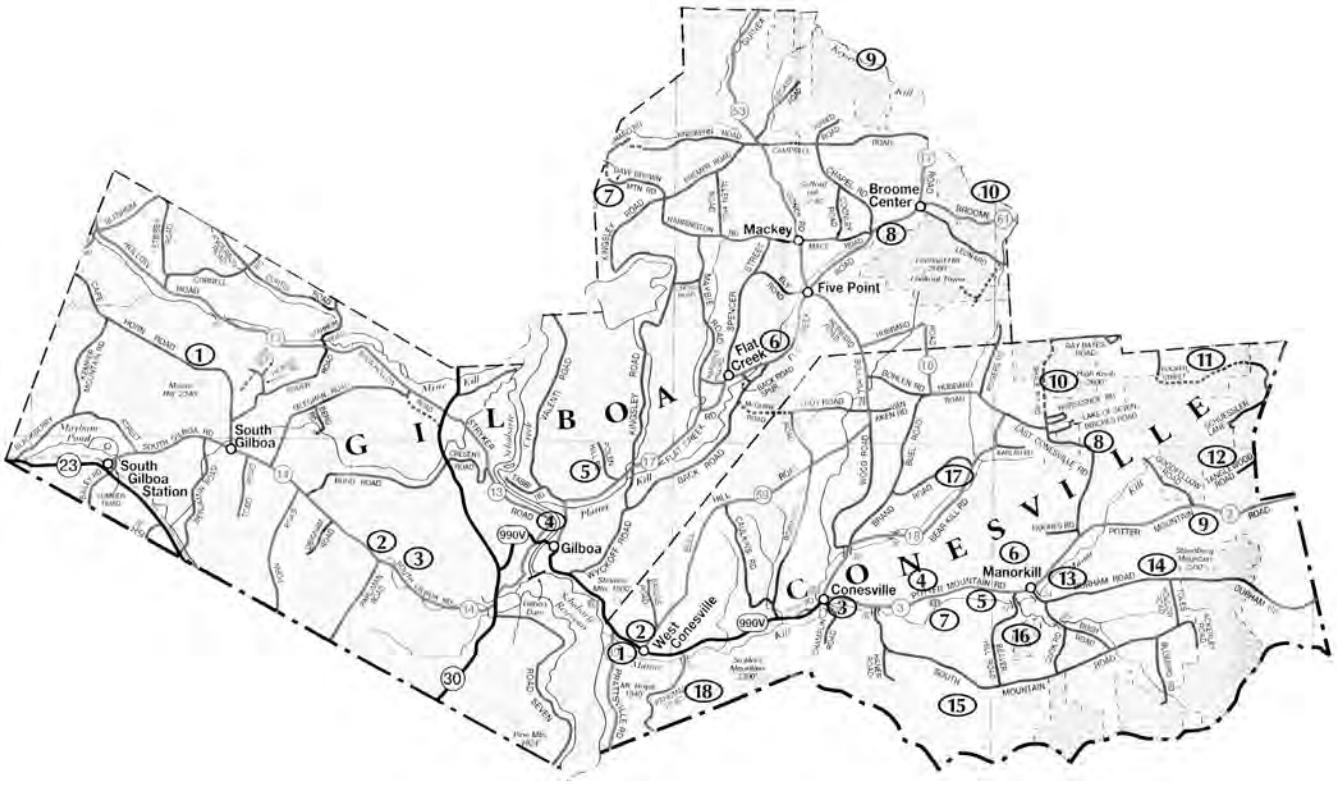
June 5, 6, 10 A.M.–5 P.M. The Seventh Annual Quilt Show
June 19 & 20, 10 A.M.–4 P.M. American Mountain Men Weekend—shooting, tomahawk and knife throwing, beaver skinning/fleshing, fire starting/cooking, basket making, etc.
July 18, 10 A.M.–4 P.M. Antique Car Show, Antiques in Blenheim and Art in the Blenheim Bridge
July 28 & 29 A two-hour/day stream watch for groundwater and watershed education, stream ecology and management—hands-on stream monitoring for young and old
August 7, at 1 & 3 P.M. Victorian Tea in the Tenant House

Admission to Lansing Manor is free and guided tours are available May 1–October 31. Closed on Tuesday.
For more information, call 800 724–0309 or visit http://www.nypa.gov/vc/blengil.htm.
Blenheim-Gilboa Power Project Visitors Center, 1378 State Route 30, North Blenheim, NY 12131 (800 724-0309)

FOLKLORE AND FOLKNAMES OF SCHOHARIE COUNTY

Gerry Stoner

Bee Mattice provided information from *Folklore and Folknames of Schoharie County* by Jill Dail, Myron Mandiak, and Elsie Rogers, part of a mini-course by Professor D. H. Duell from State University of New York Agricultural and Technical College in Cobleskill in 1976. We have updated some of the entries and adapted the *2003 Official Map Schoharie County, New York* co-published by the Schoharie County's Chamber of Commerce and Department of Public Works, and now available through the Schoharie County Planning, Promotion, and Development Agency.



Gilboa

[The Town of Gilboa was formed in 1848 of territory taken from the Towns of Blenheim and Broome. Gilboa was the main village in the area, and thus the Town of Gilboa received that name.]

1. Cape Horn Road—This road probably derived its name from the fact that in the winter the frosty gales are as bad as the treacherous winds and currents of the South Atlantic.
2. The Ridge—This is another name for South Gilboa.
3. Spook Woods Road—The "Spook Woods" are located off the road from South Gilboa to Gilboa, on a turn towards Grand Gorge nearly opposite the road that goes to the dam. One story is related as follows: A fellow going through Spook Woods one night saw two cats carrying a dead cat. These cats followed the man down the road. Finally, one cat spoke to the man: "Somebody (unknown by teller) can come home now, because old so-and-so (also unknown by

Please turn to Gilboa on page 17

Conesville

The Town of Conesville was formed in 1836 and was named after the Reverend Jonathan Cone, a minister dear to the hearts of the people.

1. Manorkill Falls—This is an impressive cascade of waterfalls where the Manorkill Stream drops into the Schoharie Reservoir.
2. Strykersville—The Stryker family first settled this section and built the first mill and tannery in the town. This was the original name for the village of West Conesville.
3. Stone Bridge—This was the original name for the village of Conesville, and it was so named because of the arched stone bridge that crossed the Bearkill Stream at this location. The bridge was washed away in a flood in 1874.
4. Dies' Manor—This name designated the area from Conesville to Manorkill, which was granted to Ury Richtmyer and others in 1754 and was long known as

Please turn to Conesville on page 17

Conesville, continued from page 16

Dies' Manor in honor of John Dies, who was associated with Mr. Richtmyer.

5. Richtmyer Tavern—This lovely old building is said to be one of the oldest buildings in the county. The tavern was built in 1789 and was owned by Peter Richtmyer. The first settlement in the town was located here in 1764.
6. Manorkill Village—The village of Manorkill (or The Manor) was so named because the area was at first known as Dies' Manor. ("Kil" is a Dutch word meaning creek.)
7. Manorkill Stream—The stream running through the town is also called the Manorkill. Earlier it was called Diesman's Creek.
8. Patent Road—This road went through the section that was originally the southern part of the 3rd tract granted to John Morin Scott and 77 others in 1770, known as Scott's Patent. Now known as East Conesville Road.
9. Broome Turnpike—An early turnpike shown on an 1829 map, from Manorkill east to county line, now Potter Mountain Road.
10. Bennett Notch—A notch through the hills. There were about a dozen houses, a school, and a blacksmith shop on this road at one time. There is a story of an old silver mine here that had been flooded out. A tin peddler was passing through and disappeared—he never came out at the other end of the road. It was believed that he was robbed, and he, along with his horse and cart, were thrown in the silver mine shaft.
11. Pucker Street—Area was so-named on account of the primness, manners, and fancy dress of the Phelps sisters, old-maid daughters of George Phelps, who resided on a large farm there in the 1800s.
12. Tanglewood—An area near Pucker Street.
13. Gun Hill—This is a steep hill going up the turnpike out of the village of Manorkill.
14. Susquehanna Turnpike—This was one of the major roads in the early 1800s. Thousands of pioneers followed this route. Wagonloads of butter, other products, and droves of cattle moved eastward over the turnpike for the markets on the Hudson River. The road went from Catskill to Unadilla on the Susquehanna River and it was sometimes called the Catskill Turnpike and the Ithaca Road.
15. South Mountain—This name is for the area on the slopes of the ridge of mountains which form the southern boundary of Schoharie County. These mountains are the highest in the county with an elevation of 3,450 ft.
16. Dingmanville—This was a village named for the early settlers, Hiram and Jonathan Dingman. The Dingman family had the first grist mill in the section as well as cider and saw mills. The area is now a county reforestation project.
17. Bearkill—Road and stream named Bearkill because in the early days a bear was killed on the north side of Bloodgood's house, by the creek. Now the Nolte home.
18. Dog Hill—Now Pangburn Road, a mountain road leading to Huntersfield.

Maple Syrup, continued from page 15

outdoors and in the woods. Over the years, his interest in the maple industry has grown.

He said the perfect conditions for tapping would be about 28 degrees at night and 40 degrees during the day.

There is little maple syrup producers can do to negotiate with Mother Nature, but the local producers are already looking to next season and are hopeful they will see improvements over this year.

Rosie Cunningham is a native of Jefferson, a staff writer for The Mountain Eagle, *and a personal trainer.*

Gilboa, continued from page 16

teller) is dead." The man went home, and when he was telling his family of this event, his own cat flew up the chimney and disappeared.

4. Paddy's Hole—This particular bank was used for gravel and fill by the area people. One day an Irishman, Paddy, was digging too far back in the hole, and the earth collapsed and buried him alive. His body was never recovered, and the site was known thereafter as Paddy's Hole.
5. Polen Hill—A road to the left off Flat Creek Road. People named Polen were buried in the Old Gilboa Cemetery as early as 1858 up to 1915. Possibly this is where they lived.
6. Flat Creek—Also known as Platte Kill, "kil being Dutch for creek. (Other incorrect spellings are Platterkill and Plattenkill.)
7. Dave Brown Mountain Road—Dave Brown was an early resident in this area. There is a story about a man who lived at the foot of this mountain and earned his living by providing extra teams of horses for drayers who had to climb the steep hill and needed more horsepower.
8. Old Potter Hollow Turnpike—According to an agreement dated October 1849 signed by each landowner along the way, the Gilboa and Potter Hollow Turnpike was constructed between Gilboa, Broome Center, and Potter Hollow.
9. Keyser Kill Road—Named for Keyser family
10. Scotts Patent Road—Road from Broome Center to Town of Broome line near Potter Hollow.

Thanks to Bee Mattice; Folklore and Folknames of Schoharie County *by Jill Dail, Myron Mandiak, and Elsie Rogers, SUNY Cobleskill,1976; and the* 2003 Official Map Schoharie County, New York *available through the Schoharie County Planning, Promotion, and Development Agency.*

COPYRIGHT ISSUES

Gerry Stoner

Authors often have two basic questions about copyright: *what is it,* and *how do I work with it if I were to quote material in a publication*. Significant research is necessary to GUARANTEE that a quotation is not used contrary to copyright—and this research most often is not worth your time or effort. Thankfully, there is a way around this conundrum for those writing local history for nonprofit purposes!

What Is Copyright?

In the United States, copyright is granted to the creator of an original work immediately as the work is created. At this moment, the material already typed on this page is protected and I have the exclusive right to copy, distribute, and adapt this essay. Regarding the © symbol: it is not required and does not add any validity to my protection. On the other hand, it does not hurt your protection.

Currently, the length of copyright protection for new, written material that you or I might produce is for the life of the author plus 70 years, *or* from the date of publication plus 95 years, whichever endpoint is earlier. Copyright protection differs for different forms of creative work, and in different countries of the world.

"Moral copyright"—such as the right to be credited for your work regardless of the formal copyright status—is a civil right that I recommend be followed.

Bottom line: do not obsess on the protection of your creative work—you *are* protected, but at the same time make sure that you do not inadvertently assign rights to others.

What Use Needs Permission?

The term "fair use" has been used in common law since the middle of the nineteenth century, but it took the 1976 act to actually define it. With this definition, you can easily see if your use of copyrighted material needs a credit line (it does) and if you need to pay permissions fees (in most cases, you don't).

There are four factors to determine if your use of material is a fair use that would exempt the material from copyright restrictions. These are:

- your *purpose* in using the copyrighted work (commercial or educational);
- the *nature* of the copyrighted work (is the source material fiction or factual);
- the *amount* used in relation to the whole of the original (a lot, or just a small portion of the original); and
- the *effect* of your use upon the market (or potential market) for the original work.

You can use material for free with credit if the material that you wish to cite will be used for educational purposes, cites factual reporting representing a small portion of the original work, and would not significantly, negatively impact on the sale of the original work. You *cannot* use the material for free if the material will used for profit AND uses large amounts of creative, fictional material that would be in direct competition to the original work.

Assuming that your use of copyrighted material falls into the first category, you should still notify the author and publisher of your plans for using the material and request the form and content of the credit line that they would prefer.

This article is one of several to help you document local history to be found at www.northerncatskillshistory.com. Other articles will help you convert your interviews, documents, pictures, and artifacts into a form that can be shared with your community.

www.northerncatskillshistory.com

GILBOA MUSEUM 2010 SEASON

The Gilboa Museum summer exhibit will feature Michael Fleishmann's "The Beauty Around Us,"—photos showing the beauty of the local area. These pictures of views, landscapes, and wildlife will generate a sense of pride of our region. Michael grew up here, went to Gilboa-Conesville Central School, and works today for DEP at the Schoharie Reservoir. To join his exhibit we have asked Sue Kliza, the local art teacher at Gilboa-Conesville, to develop an exhibit of student art with the same theme. Encouraging students to notice the wonders of their own backyard, the students will be judged by the 12-member Museum committee and awards will be given at the Open House reception on July 11, 2010 at the museum.

The Museum had a great year for 2009—the newly renovated gift shop, tourist rack cards, new website (http://www.gilboafossils.org), and signs all contributed to one of the best years ever. This year, a new shed has been built by the BOCES students of Grand Gorge to permanently house farm equipment.

Looking forward to another great season!

Kristen Wyckoff, Chairperson
Museum Committee

Membership Application Form

Name: _____

Subscription format for Newsletter: Physical ☐ Electronic ☐

Email: _____

Address:* _____

_____

City: _____

State: _____ Zip Code: _____

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* Please specify any temporary addresses in effect for our mailings in early March, June, and September (there is no winter issue).

† The Board is developing a wish list of memorial gifts: please inquire of a board member, and provide the wording of the dedication, your name and address, and the name and address of a next-of-kin who should be notified.

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( ) *Old Gilboa* DVD ($19.70 w/ shipping) $_____

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Total amount enclosed $_____

Gilboa Historical Society, Post Office Box 52, Gilboa, NY 12076

NEW MAILING PROCEDURES

Gerry Stoner

People may have issues with mail service, postal costs, bureaucracy, and/or technology, but I'd like to recount my experience with the distribution of the Gilboa Historical Society *Newsletter* over the last few years.

Over half our readers are getting the *Newsletter* electronically so that the print version is sent to 250 people (members, nonmembers who have requested the physical copy, county, town, and village historians in the three-county area, or politicians in the Conesville/Gilboa "up-line." We thus print around 300 copies of the 20-page letter, and mail 90% of that number. (We also send electronic versions of the *Newsletter* to an additional 320 people, but this incurs no cost to the Society.) In light of this, we face two separate costs: printing and mailing.

Printing

Traditional (offset) printing requires a relatively large amount of initial make-ready time—meaning that printing becomes most economical with large print runs. As we only require 300 copies, we use digital printing to minimize make-ready costs.

Postage

We had been using bulk mail for distribution. Bulk mail minimizes cost by having us presort the mail into bundles of 5-digit, 3-digit, and mixed ZIP codes. This obviously took considerable time on the part of the Society, but resulted in an average cost of only $.30 per piece. At the receiving post office, the mail would then be *manually* sorted in the traditional USPS process.

However, the Postal System has been introducing optical character recognition (OCR) scanning technology, and we are now using this with the *Newsletter*. Using OCR, there is no presorting and the mail is distributed automagically until the local mail person picks the tray up for route delivery. The cost averages $0.14 per piece.

You now are familiar with how the physical version gets to you. And, if you have a stable and acceptably fast Internet connection, you can speed delivery even more by receiving the file before it goes to the presses. The choice is yours!

Nevertheless, please use the application form at the top of this page to update your addresses, provide seasonal addresses, change your preference for a physical/electronic subscription, or send the *Newsletter* to a friend or relative. And as you do this, please check your name on the mailing label—current members have an asterisk beside their name. If you don't have an asterisk, please join our society!

Civil War, continued from page 11

Now tell Pap and ma that i wish them a Merry Christmass and hope that they will behave themselves and be like two Turtle Doves[.] i hant mutch news to rite[.] if you have enny then you can send it in the next letter[.] give love to all and tell them all to rite[.] Now Dorris you Make granny give you a Pumkin Pie and tell hur to Charge it to me[.] tell hur that i will Pay hur in Pumpkins next fall if Pap raises enny[.] tell Joseph and Lydia that they must send me a letter[.] So good by

from David H Reed

Gilboa Historical Society
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The Juried Memorial Barn has been placed on its pad. While a lot of work (painting, setting up displays, creating signage, etc.) still needs to be done, we will have significantly more space to devote to our agricultural heritage.

Special thanks to the Juried family; Michael McNamara; Clayton Buel; faculty and staff of the Northern Catskills Occupational Center (BOCES), the Town of Gilboa; Dennis Muthig; and the Gilboa Highway Department.