

Greenville Local History Group Newsletter

April 2007, Issue 207

Share Session

Happy 2011 to all!

A new local history year is upon us, and the weather cooperated – in fact, almost too much, with 82° at late-afternoon. Considering how cool, and wet, April was, I take back my quasi-complaint.

Ten of us showed for the opening share session: Bob & Marie Shaw, Bette Welter, David and Judy Rundell, Ron Golden, Phyllis Beechert, Bob and Mary Heisinger, and Don Teator.

Our opening topic was a fifteen minute guest – Tucker Lewis, son of Kevin and Rosemary. Tucker, for his Eagle Scout project, is coordinating the re-painting and refurbishing the historical markers of the town. The signs were removed, stripped clean, fixed (if needed), repainted, and should be back in place by Memorial Day (sooner, is planned).

Information about each was researched and collected, to be published in a notebook to be left for the town. We all commended Tucker for undertaking a worthwhile task.

Side note: one marker sits several hundred yards along the Basic Creek, north of Rt 81.

Of course, there is no road there now, and Tucker sought our input where the marker should go. The choices seemed to be: leave it where it is, place it beside Rt 81 along the Basic, or re-locate it near the pond or library where more people would see it.

Bette brought in three clippings – a 1954 Old Timers party article, a 1962 column from Brooks Atkinson about autumn, and a circa 1959 piece about Bette's father, Harold Woodruff, being commended for 15 years service as a weather observer for the Weather Bureau. Thanks, Bette.

Phyllis contributed several papers about local events: the celebration of the new ministry of Rev. Diebel at Christ Church; a November 2010 church program; the Thanksgiving church program at Christ Church; the program for the 2010 Old Timers Party; a Veteran's Day program; and more.

Phyllis also noted an idea for a future meeting: everyone bringing in a 'priceless' heirloom for a show & tell. Thanks, Phyllis; ideas for programs are always welcome. Which then led to a possible program about the Mom & Pop stores in the area that have since gone, and another idea about the post offices in the town.

And, as long as we are tossing out ideas, I offer the following, either for a program, or for someone to tackle as a project, or both: the churches of the town, or the school district; the one room school houses; and the businesses of the town.

We were pleased to see the Heisingers in attendance. Mary noted Ray Beecher's book - Out to Greenville, and the useful information about the Academy. She also showed the Alumni Association Booklet, another useful resource about school. In addition, Mary noted the Civil War Round Table, which she coordinates, and the upcoming programs. In particular, Mary and I were trying to coordinate a joint program with something that would tie in Civil War and the influence the war had on Greenville. Mary is still working on it, and the two groups will try to join forces during the summer. In the meantime, the second Wednesday of the month is meeting night of the CWRT, and I would encourage all of us to catch a meeting, or more, of a time period that has runs so strongly through the American consciousness.

Our next meeting is May 9th, and the program will be my presentation of the Boarding House Era in Greenville. I have started putting info online, and I would like to share what I have done so far, and your input would be helpful. So far, I have connected about ten boarding houses with photos and some paper.

Later in this newsletter are copies of pages of an early 1900s Presbyterian Church Cookbook. The pages are fascinating, as they should be, for the recipes that one is tempted to duplicate. However, from another perspective, just as fascinating are the advertisements, several of which have me asking if they were boarding houses and how do I find out. I am hoping someone will know.

Until then, take care,



PASTRY AND PUDDINGS:

MINCE PIE —1 cup chopped meat, 3 cups apples, 1 cup sugar, 1 cup molasses, 1 cup raisins, 2-3 cup boiled cider, 1 tablespoon cinnamon, 1 teaspoon cloves, salt and nutmeg to taste, small piece of butter and citron. Above recipe makes 6 pies.

CHARLOTTE STORY

CUSTARD PIE —Cream ½ cup sugar, 1 heaping tablespoon flour, 1 teaspoon butter, yolks of 2 eggs; then stir in gradually 1 ½ cups milk. Bake in raw crust. Whip whites for top and brown.

MRS GEORGE COOK

MOCK CHERRY —1 cup cranberries and ½ cup seeded raisins, chopped together. 1 cup sugar, 1 teaspoon vinegar, 1 teaspoon flour, pinch salt, last. 1 cup hot water.

MRS HOOSE

RAISIN PIE —Boil 1 lb. raisins an hour with water, then add 1 lemon, 1 cup sugar, 2 tablespoons corn starch. Sprinkle a little flour on before putting crust on.

MRS A HOOSE

COCOANUT PIE —2 eggs, 3 tablespoon sugar, 1 cup grated fresh cocoanut, 1 pint of milk, 1 tablespoon cornstarch, small piece of butter; bake with one crust. ½ cup desiccated cocoanut, soaked in the milk 3 or 4 hours, may be used if you cannot get the fresh.

CHARLOTTE STORY

PUMPKIN OR SQUASH PIE —Mix 3 cups, thick stewed, and sieved pumpkin or squash, 2 cups milk, 1 cup sugar, 1 teaspoon salt, 2 eggs, ½ teaspoon cinnamon, pinch of cloves. Line 2 pie-plates as for custard pie; bake in moderate oven.

MRS H E WINNE

LEMON MERINGUE —1 egg, 1 yolk, grated rind and juice of 1 lemon, 1 cup sugar, pinch salt, 1 tablespoon cornstarch, 1 cup hot water. Made as any custard. Put in crust already baked, and make meringue of whites of eggs for top.

MRS. J. H. SANFORD

PRUNE PIE —Soak as many prunes over night as required for the size pie you want for ordinary tins. I take about 2-3 lb., stew in morning, (in that water which they have soaked,) until soft, cut from pits in small pieces, sweeten to taste, beat whites of 2 eggs stiff as for frosting, then stir in prunes, pour in crust and bake. Put whipped cream on top.

MRS. A. HOOSE

CREAM PIE —Place 1 pt. of milk in a double boiler until hot, (not boiling,) add 1 cup white sugar, ½ cup flour wet with milk, and 2 eggs well beaten; stir rapidly until thoroughly cooked; flavor with lemon; pour over crust, which should be previously baked. Beat the whites of 2 eggs to a stiff froth, add 3 tablespoons powdered sugar, pour over custard, set in oven and allow to come to a light brown. To be eaten cold.

ELLEN M. BAKER.

<p>THE WOODLAND COTTAGE, J. B. SIMMONS, PROP., FREEHOLD, NEW YORK.</p>	<p>STORY'S BREEZE LAWN, FREEHOLD, NEW YORK.</p>	<p>THE EDGEWOOD, Frank Woodard, FREEHOLD, NEW YORK.</p>
<p>LOCUST LAWN HOUSE, MRS. R. STORY, FREEHOLD, N. Y. AMUSEMENT HALL BOWLING ALLEY</p>	<p>BECKER HOMESTEAD, "AMONG THE CATSKILLS" Chas. E. CRAW, FREEHOLD, NEW YORK.</p>	<p>MRS. BURDELL BUTTS, SHADY LAWN HOUSE, CAIRO, NEW YORK.</p>
<p>FAIRVIEW HOUSE, Mrs. Arthur Becker, FREEHOLD, NEW YORK.</p>	<p><i>Miss Amanda Howard,</i> DRESSMAKER, <i>Freehold, New York.</i></p>	<p>G. W. BURDICK, BARBER, Freehold, New York.</p>

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 Mrs. Wm. Irving,
 Greenville, New York

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