

# Greenville Local History Group Newsletter

February 1999, Issue 104

Annual Report

Hello, again. I trust this newsletter finds you in good health and ready to face the spring that will soon be here. As you have probably guessed by the return address, the GLHG annual report is again upon us, allowing for a chance to look back and to look ahead.

First, let me get the subscription stuff out of the way. Your address label has a number above your name. A number less than 9901 means your subscription has run out and are receiving this annual issue as has traditionally been done. If the number is 9907 or 9908 (representing July or August of this year), you still have issues coming until summertime, when the usual summertime reminder to re-subscribe will be posted. If the number is 0001 or greater, you're set for all of this year. Subscriptions of \$5 for a year (usually April – November issues plus the annual) can be mailed to Don Teator, RD1, Box 147, Freehold NY 12431. Checks should be made out to: Don Teator.

With the money stuff out of the way, let's focus on what we've done and could do.

A look back at 1998 found the Greenville Local History Group still using its usual pattern of meetings. Our programs included our artist of the year, Phyllis Lilienthal (May), the showing of the video *A Midwife's Tale* (July), the reviewing of the Cunningham photo albums (September), and the calendar presentation and the selection of 1999's honorees (November). November had been meant to be the program to share the Carrie Ingalls diary but the honoree selections were too much fun to have spent less time so the Ingalls diary will be a program sometime this year.

Alternating between the programs were our share sessions, our chance to show off stuff we have found and done. Harriet Rasmussen continued the series of Taylor diary summaries, this year covering 1863-1868. Her readings were enhanced by her correspondence with with one of the Taylor/Lord descendants. The details of the share sessions have been covered by the monthly issues, and those who subscribe know about these.

The calendar is one of the big moments during our year, and the 1999 calendar continued a tradition of our piquing the community's interest in local history. Pictures have been selected for the 2000 calendar. A thank you goes to Bryant's, the Pharmacy, and the library for their help in selling the calendar.

Our membership still numbers about 70, with about 45 receiving a newsletter, and the average attendance at meetings often numbers about 12-15. Our schedule will continue to be the second Monday of April through November.

One hope is that the winter furlough has allowed some working on local history projects to be shared during the coming year. People contribute in many different ways. One of the most useful is to preserve some piece of Greenville's history. This may happen by the saving of an artifact. However, the part that is tougher to save is the collection of memories and stories. And thus, I urge you to audiotape or write your memories of Greenville people, events, and places. Daunting at first, this recording becomes more and more useful with the continual adding of sources.

Normally, this annual report ends somewhere about here but a few trends or events bear noting. These proposals have been passed along to me to mention, or I have become part of a project that could use some help, or the event is distressing to most of us.

First, the distressing part. The tearing down of town structures we deem historic, without any apparent consideration of its meaning to the community, bothers many of us. The Hickok place, the red house across from Ames, was torn down in one day, buried, and turned into a dirt heap. Adding insult to injury, it appears that the Sherrill/Vanderbilt house by the park entrance will be torn down unless an extraordinary circumstance intervene.

What is to be done? That questions bedevils all who ask it. On one hand, most of us like to do with our property what we want to do; on the other hand, laws are passed for the good of the community. Greenville has no laws that would prevent the destruction of old structures, which begs the question whether there should be. Is this a topic we want to be part of? Or, should we stay clear of the topic? I'll broach the topic at our first meeting. If you have ideas, bring them or pass them along.

A side topic/project that relates to this situation is the possible identification of historic structures in the town. Who, or which group, should be responsible for this identification remains to be answered but I think the GLHG should have a say. If no one else in town is going to do anything about it, perhaps we could draw attention to these structures. Again, this is a project too big for any one person so if a group of us does not get together to do something about it, well....

June Clark passes along the idea of a recipe book. Has any organization created a recipe book / cook book in the recent past? Is it an idea that we could encourage some group to undertake?

Another June Clark idea is to have a calendar that is devoted our area's artists, with the word *artist* to be defined as broadly. The 2000 calendar is set but we could devote the 2001 or 2002 calendar to our artists. Another way of recognizing our artists would be to feature the

work of one or two every year and thus make a more consistent recognition. What do you think?

The last project that could use help from all of you is an undertaking initiated by Richard Ferriolo. Richard confesses the idea just sort of struck him but he realized there is no full history written about our schools. He has proposed to the school board that a history of Greenville's schools and what they have meant to the community be written. Thus, not only would the facts be stated, but also the memories of people would be included. I have been invited to be part of the school committee, and I accepted, hoping (and knowing, I hope) that many of you can contribute to this worthwhile project. Thus, a writing down of the details of your school experience, or allowing someone to quote you is the most obvious way of helping. If you have ideas, or can start writing or making notes about school, please start.

Of course, you know we always have more irons in the fire than we can handle, and we seem to have started this year already with more irons than usual. It will be with consistent and steady work that will result in a worthwhile effort that can be passed to others.

I hope to see you at the April share meeting (2nd Monday), if not at the pot luck dinner (see below).

Until then, take care.



\*\* Reminder: The pot luckers are at it again this year. The **pot luck dinner** will happen on Monday, March 8; the time is 6 pm although a few minutes sooner is fine. All are welcome. The site is the Episcopal parsonage. Those of you who want to coordinate food choices, call Betty Vaughn or Phyllis Beechert.

\*\* Copied on the next page are a couple pages from the Greenville Presbyterian Church Cook Book of 1909. A thank you goes to Zan Bryant for his donation of the book, as well as for a monetary donation to the GLHG.

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## VEGETABLES:

**SCALLOPED POTATOES**—Slice raw potatoes very thin and let them remain a half hour in cold water. Butter baking dish and into it drop layers of the sliced potatoes dredge slightly with flour, add pepper, salt and bits of butter, over all enough milk to be seen, place in the oven covered for ½ hour, then remove cover and brown.

A VILLA ROE

**SCALLOPED SQUASH**—Cut the squash into small pieces and boil until tender, but not soft enough to mash. Butter a baking dish and cover the bottom with a layer of squash, over which sprinkle a little salt, and a little sugar, also a few bits of butter. Keep doing this until the dish is full. On the top, in addition to the seasoning, add a little grated nutmeg. Pour in about 2-3 cup of milk and bake in a moderate oven. Serve hot.

MRS. CHAS ROE

**LAYONAISE POTATOES**—Chop 2 large onions, fry slowly in 4 tablespoons of butter; when slightly brown add 3 cups of cold chopped potatoes (not too fine), salt, pepper and 1 tablespoon of chopped parsley, 1 tablespoon lemon juice, (vinegar can be used as a substitute,) stir with a fork until the potatoes are hot; not brown. More butter can be used if you wish them richer.

**OYSTER CABBAGE**—Take a head of cabbage, cut fine, nearly cover with water. When tender, drain off water, add vinegar, sugar and cream, or milk and butter, season with salt and pepper.

MRS. GEORGE McCABE.

**POTATO CROQUETTES**—1 qt. mashed potatoes, 3 eggs, 1 tablespoon butter, 1 cup sifted cracker crumbs, 1 teaspoon grated onion. Beat until light, roll in cracker crumbs, fry in deep fat.

MRS. C. P. McCABE.

**BEAN ROAST**—2 cups mashed baked beans, 1 cup chopped walnut meats, ½ cup thin cream, or rich milk, a little sage, salt to season, ½ cup bread crumbs. Press in oiled tin and bake until brown.

MRS. O. STEVENS

**CREAM CARROTS**—Dice the carrots, add a little onion, and fine pieces of parsley, cook until tender, then add milk and butter, thicken with flour until creamy.

J. E. S

**SCALLOPED SWEET POTATOES**—Peel and cut the potatoes into slices less than ½ inch thick. Pack into a pudding dish, strewing each layer with salt, pepper, a little sugar and bits of butter. When all are in pour in 4 tablespoons boiling water, in which 1 tablespoon butter has been melted. Cover the surface with fine crumbs, pepper and salt, and drop dots of butter thickly over it. Bake, covered, for 30 minutes, then brown.