

Greenville Local History Group Newsletter

August 2010, Issue 202

Share Session

A hot, medium-humid, early-August evening awaited those who came out for a share session: Bob & Marie Shaw, Dot Blenis, David & Judy Rundell, Stephanie Ingalls, Allyn & Mary Shaw, Sarah Stevens, Phyllis Beechert, Charles & Mary Kruppenbacher, Dot Hesel, Bette Welter, Phyllis Beechert, Richard Ferrioli, Walter Kruppenbacher, Jon Keil, and Don Teator.

Richard started off the evening with an update of the Potter Hollow Schoolhouse project. "Volunteers" from the Correctional Department have been instrumental in removing the front of the building, a relatively recent addition (outhouses attached to the building). Richard also wondered what kind of wood stove would have heated the house and asked for help in identifying and locating such a stove. The armchair experts (myself included) guessed that any pot-bellied or Franklin stove would have done. The small building in the back was also demolished, allowing the stand-alone building to go on to the next stage of renovation. Thank you, Richard, for the update.

Sarah Stevens was attending her first meeting, so we all introduced ourselves. Sarah is seeking the ancestry of a Peter Stevens, which led to her description of her ancestry, connection to Greenville (and a whole bunch of Ingalls), and discussion again about the connections between the different Stevens families.

In this case, Sarah is the daughter of Bruce Stevens.

- Bruce (1942-) is one of two children of Ralph Stevens.
- Ralph (1906-1966) (m. Grace Congdon) was one of four children of Peter Roe (P.R.) Stevens. The other three were Perry, Marion, and Donald Wheeler.
- PR (1866-1949) (m. Gertrude Hunt Gardner) was the son of Wheeler Stevens.
- Wheeler (1835-1912) (m. Delia Ann Roe) was one of four children of Peter Stevens. The other three were Madison, Pierce, and William.
- Peter (1803-1864) (m. Mary Pierce) is the son of, well, that's the quest. According to Sarah's notes, Grace made note that three brothers came from Danbury and that one of the brothers was Peter's father, or Peter's brother.

So, if you can help, let me or Sarah know.

Phyllis brought a couple photos of Al Bryant, to be put into our photo collection. She also brought in a document for the Atwater folder.

Stephanie brought in a three-foot long rule that was used by loggers/woodsmen to measure how many boards of a certain depth could be cut from a tree. We needed Walter to venture a guess how it worked.

Don brought in a fistful of post cards that were addressed to Addie Burgess. The cards were from a number of occasions, from many people (quite a few of whom we recognized from the local area), and most were dated in the nineteen-teens. Bob Shaw filled in a little history of Addie (married Baker,

married Rourke, lived on West Rd, Greenville Center).

Don also noted the celebration of Oak Hill Day on July 31, with the hamlet opening up for a walking tour, demonstrations, etc. A handout sheet with historical houses and a house find was worthwhile.

A rare hands-on opportunity presented itself when Mary (and Allyn) unloaded her basket of goodies – a dozen or so kitchen/home implements that are the kind that few people recognize today. So, we passed each one around, and after we had seen them all, Mary held each one up, and we guessed what they were. Surprisingly, several of us had used a few of these, but people as young as I (ha!) were wildly guessing.

Some of the implements were: a soap holder (not to be confused with a toast holder); a peach peeler (different from an apple peeler); a nut cracker (not a student punishment, Mary K!); potato grater; ice cream scoop (I thought a mini-dunce's cap); spice grinder; raisin seed remover, invalid (sick person) food grinder; and other grinders. Thanks, Mary and Allyn.

A follow-up on a piece from last month. Phyllis had brought in a few pieces from David Gumpert, and David had written up some notes. Among them, he recounted some of his associations with Greenville:

- his law business from 11/12/52-4/30/86
- Director – Coxsackie Bank (70-98)
- trustee for cemetery association
- director GNH
- director Cunningham Funeral Homes
- past president of Norton Hill Wildlife Club
- past master and trustee of James M. Austin Masonic Lodge
- Fed of Sportsman Clubs to NYS Conservation Council

- Boy Scout committeeman Troop 42
- director National Bank Cairo (State Bank Albany)
- first ever Assistant District Attorney Greene County

Phyllis made other notes over the phone that delineated other associations, including eight years Merchant Marines, seventeen years Naval Reserved, as well as other volunteer / pro bono type activities.

I know David did not mean to boast, simply to list, and I am glad he did so. I would encourage all of you to make such a list, some day soon, for the Historian records. As I often say, if you don't write your own history, you will depend on whippersnappers (although I'm getting to be less and less a whippersnapper) to remember your history. That should be enough to scare you into doing it.

Reproduced in this newsletter are two pages from the Freehold Cookbook. Page 40 comes from the Supper Dishes section.

Page 57 is one of several advertising pages from the same book. On the side, I have scribbled notes where they are today (the ones I know).

The next meeting is September 13. Let's plan on a share session again. With school starting up again, let's plan on bringing your five (more, if you want) favorite memories of your school days (elementary and/or secondary), even if it is not in Greenville. If possible, write them down, and even those of you who cannot attend, you could email (or call, or send) me your memories and have them read at the meetings. The other useful part of this is I would have some notes to use for my write-up (which I find easier than taking copious notes).

Take care,



MEAT CAKES.—Chop any kind of left-over meats and large green pepper together, add 2 eggs, cracker meal, salt, and pepper, milk or gravy to moisten so dough can be handled; form into cakes or balls, roll in cracker meal, fry in deep fat. Serve with green peas or other vegetable.—Mrs. Partridge.

PORK CHOPS MAURICE—For 6 pork chops use 1 can spinach drained and put through food-chopper, dredge chops with salt, pepper and flour, sear on both sides in hot pan and cook for fifteen minutes; heat spinach, place on hot platter; have ready 1 cup thin white sauce and pour half of this over the spinach, cover with chops, pour the remaining sauce over the meat, dust with grated cheese and paprika, and brown in hot oven.—Mrs. J. Parks.

SPANISH PORK CHOPS—Brown chops on both sides, season and put in baking dish; brown several onions in 3 tablespoons drippings (bacon fat), add 1 green pepper, 1 can tomatoes, cook for a short time, season and pour over chops; bake in oven one hour.—Jennie Parks.

ESCALLOPED RHUBARB—Grease a pudding dish with butter, then put in a layer of buttered bread-crumbs, then one of finely-chopped rhubarb, add a generous sprinkling of sugar and dusting of cinnamon; repeat the process until dish is full, making last layer of crumbs; bake on dish until done, then remove and brown. Serve with cream.—M. V. Bagley.

VEAL LOAF—6 pounds veal, 4 eggs, 6 Boston crackers rolled, little salt and pepper; chop fine; stir all together and bake three hours.—Mrs. A. E. Lacy.

CROQUETTES—Make thick white sauce of 4 tablespoons shortening melted in saucepan, add 5 tablespoons flour, cook until it bubbles, then add 1 cup cold milk; cook until smooth and season to taste; add 2 cups chopped left-over meat or fish (finely chopped onion or parsley may be added); spread on flat plate, and cool; shape like croquettes, dip in egg and cracker meal, fry in deep fat; use gravy or white sauce to pour over when done. Makes about eight cones.—Mrs. Leon Woods.

LYONAISE POTATOES—Chop 2 large onions, fry slowly in 4 tablespoons butter; when slightly brown add 3 cups cold chopped potatoes (not too fine), salt, pepper and 1 tablespoon 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.—L. H. Lusk.

WELSH RAREBIT—1 egg beaten, little salt and pepper, 1½ teaspoons flour; stir ¼ pound cheese dissolved in half pint hot milk; stir constantly until a smooth cream; stir milk in gradually; take off stove, add lump butter; use double boiler.—Mrs. Metzger.

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