# DRYDEN HISTORY HOUSE

Dryden Town Historical Society 36 West Main Street, Dryden, NY 13053 607-844-9209

Southworth Homestead Facility Update

Last March the Southworth Committee\* held a meeting for the Historical Society membership to present two options for the disposition of the Southworth House east addition and to seek feedback on the options. Both options were based on the direction set by the Historical Society Trustees to move the offices of the Society from the History House into the east addition. One option was to repair the east addition including renewal of deteriorated elements, excavation of the crawlspace to create a full basement. removal of the north porch, interior alterations, and installation of new heating, plumbing and electrical systems. The other option was to deconstruct and remove the east addition, replacing it with a building of similar appearance but with all new materials and an interior layout optimized for the Society's needs.

Working with area architects and contractors, the Southworth Committee developed preliminary plans and budgets for the two options. Advocates for repair of the east addition emphasized the role of the Historical Society in preserving elements of Dryden's past. Advocates for replacement emphasized that the east addition was of lesser importance than the main, brick part of the house, and that the addition was in such poor condition that it would be a long term financial burden to the Society. Feedback from the membership was about evenly split on the two options and subsequent to the March meeting the Committee put itself to the task of selecting one. Following much discussion and compromise the Committee selected the repair option.

History House Hours: Saturdays 10am to 2pm and by appointment



A plan to repair the east addition was approved by the Trustees at their meeting on May 1. The plan was presented at the annual Membership Meeting on May 22 and includes the following work.

- Repair structural damage and deteriorated exterior finishes
- Replace the crawl space with a full, finished basement/lower level
- Replace the stair with a code-compliant stair
- Open some of the interior spaces to better support program needs
- Preserve the dining room
- Enable a future 2<sup>nd</sup> floor apartment
- Replace the plumbing, heating and electrical systems
- Replace the north porch with a two story structure
- Prove an ADA-accessible entrance and lavatory.
- Stage the work in phases to match funding. Phase 1 will be structural repairs. Phase 2 will include work within the existing building footprint. Phase 3 is the proposed north addition.

## PROGRAMS AND EVENTS

# CALLING ALL MEMBERS AND FRIENDS! SHOP THE OPP!

Friday, June 20 - 8am - 3pm Saturday, June 21 - 8am - 5pm Southworth Homestead

The Opp (Opportunity) Sale is one of DTHS favorite Fundraisers. Please donate lots of good condition items to help make this year extra successful.

We really need people to help load and unload merchandise, set up tables, price items, etc. If you could volunteer, please call *Mary Hornbuckle* at 898-3461 or *Shirley Price* at 844-8700.



Great vintage porch rocker/ DTHS Opp Sale



lovely painted dresser/ DTHS Opp Sale



Good old cast iron tub/DTHS Opp Sale



almost new Hotpoint gas stove/ DTHS Opp Sale

# 1st ANNUAL HOMESTEAD ANTIQUE FAIR

August 3-4, 10am - 6pm Southworth Homestead

\$4 per adult (covers both days)
Free parking
Food
Home tours available

A fun day for antique and history buffs; an annual event that will help support our Societies programs as well as bring others into our community; for both Saturday and Sunday antique dealers will display their selections under the main tent as well as on the grounds. The Southworth Homestead will be open for tours. There will be food available and lots of free parking. There will be an admission fee of \$4 for adults, this covering both days. There will be a great need for volunteers to help in many ways. Please call or email Bob Jacobson (844-9188, or drbobjacobson@gmailcom) to help.



Preparation for sill and foundation work on east wing of Southworth Homestead soon to begin

## **EXHIBITS**

# New exhibit at the History House, "Cheese Factories of the Dryden Area."

For several years the exhibit committee has been gathering information about Cheese factories in the town of Dryden and the surrounding areas. It all began in the DTHS historical collection. There is a round wooden cheese box, with "Dryden Lake Cheese Factory" stenciled on the side. Also in the collection is the minute book of the Etna Butter and Cheese Factory, photos and documents of local creameries, scrapbooks filled with historical records, oral interviews and correspondence.

To lay the background of local cheese production and help us understand the process of cheese making, Dr David Barbano, Cornell NYS cheese expert, presented a DTHS program on April 22, 2013 where we learned about cheese making in NYS from family farm to factory production.

We know from farm accounts and Dryden Agricultural Fair Premium books that all dairy farms produced their own butter. An association was made when a number of dairy men decided to pool their milk to make cheese instead of each farm making it at home. We are learning that there were "creameries" and "cheese factories" all over this area.

The first entry in the "Etna Co-Operative Butter and Cheese Co" minute book was on May 29, 1895 and it continued until January 12, 1921. Bradford Snyder was the secretary of the company until his death in 1917. Bradford also traveled selling cheese and related products. Herkimer County area was the biggest producer of NYS cheese in mid 19th century. He probably met his future wife, Phoebe Ann Doxtader, on one of his travels to Salisbury, NY. In the 1870 census, Phoebe Ann was listed as a "cheese maker."

Joan Manning, Freeville village historian, shares this information. The research of Clayt Dann, has found that the Freeville Cheese Factory operated from 1862 – 1877, or longer. A news article in the Utica Weekly Herald, October 26, 1869 states "... Mr S H Farrington, maker in Freeville Factory, Tompkins County, writes that his take from September 6th to close of season, has just been sold for 18 cents. Buying people say this is one of the finest factories in the state."

In the Ithaca Daily News Journal, July 1870, states, "...The establishment (Freeville Factory) is one hundred and seventy-five feet long by thirty-two feet broad, two stories high, and commands a fine prospect of the hills and valleys to the south...."

"The receipts of milk at the Freeville Factory during the first week in June were about 8,000 pounds per day..."

There were Cheese Factories at Dryden, Ellis Hollow, Etna, Freeville, Peruville, McLean, Groton, Harford, Caroline, Slaterville, Speedsville, Lansing, to name those in and around the Dryden area. They were all operating in the 1800s and several continued into the 20th century, all near a stream and transportation routes. (Story continued on page 9)



Cheese box/Dryden Lake Cheese Co



Cheese factory exhibit

# SOUTHWORTH HOMESTEAD BENEFIT RAFFLE 2013 DRAWING OCTOBER 5, 2013

This year the Southworth Homestead Raffle includes a handmade blue and white pieced quilt with sunflower quilted panels, donated by the Tompkins County Quilt Guild. It is 80 X 90 inches and fits a double or queen size bed.

Also included in the raffle is a traditional Nantucket Bench made by John Kiefer. It is made of red oak, and finished with Watco Danish Oil, Golden Oak.

Take a chance on these beautiful items and more in the Homestead Benefit Raffle.

Tickets are \$5.00 each or three for \$10.00. The tickets are available at the History House, Dairy Days or from DTHS members.

The Drawings will be on Saturday, October 5th at *Harvest at the Homestead*. It is not necessary to be present to win.



HANDMADE BLUE & WHITE PIECED QUILT 80 X 90 inches

May 22nd SilverBell tree in bloom, South facade of Southworth Homestead



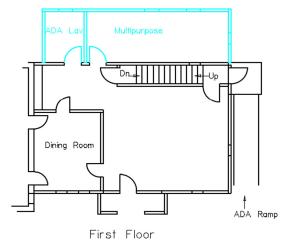
Leslie Chatterton packing for Opp sale



Handmade Nantucket Bench for raffle

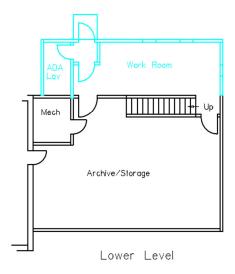
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The following floor plans and elevation sketches show the basic elements of the proposed project.



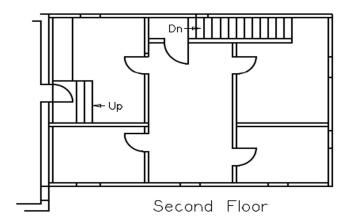
Southworth House East Wing 5/22/13

First Floor. With the main brick part of the house to the left, the first floor plan for repair of the east addition shows the relocated stair and new north addition. The Phase 3 north addition is shown at the top.



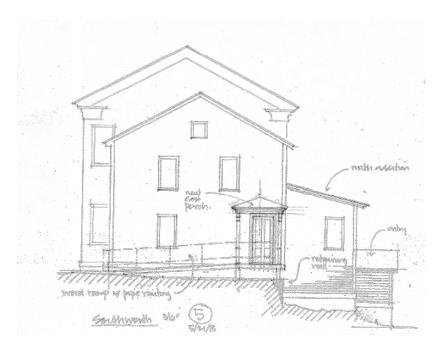
Southworth House East Wing 5/22/13

Lower Level. The lower level includes a full height finished basement with grade-level workroom and public lavatory on the north side. The Phase 3 north addition is shown at the top.

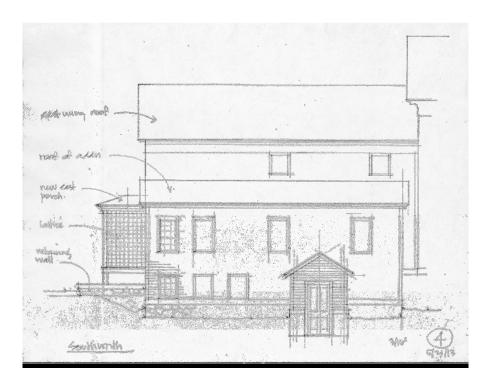


Southworth House East Wing 5/22/13

Second Floor. The second floor plan shows the new stair. The plan allows for a future apartment.



East Elevation. This preliminary view of the east side of the building shows the ADA accessible entrance and the addition on the north side of the building.



North Elevation. This preliminary view of the north side of the building shows windows in the lower level workroom and the grade level north entrance.

As noted above, the plan for repairs to the east wing will be phased and is dependent on funding. Volunteers have already started work to prepare the east wing for structural repairs. Expert Building Services, a contractor specializing in work on historic buildings, will start the structural repairs in June. Design of renovations will also start in June. The scope of work for renovations is dependent on funding and gifts to the society. Proceeds from the sale of the History House and careful use of reserves will fund the Phase 1 structural repairs and Phase 2 work in the east addition. Phase 3, which includes the north addition, is dependent on gifts.

It is important to not forget that the brick part of the Southworth House also needs significant investment in repairs including conversion of the steam heating system to hot water and exterior repairs. A preliminary budget follows:

Phase 1 East Addition Structural Repairs	\$30,000
Phase 2 East Addition Alterations	\$170,000
Phase 3 North Addition	\$100,000
Brick House Repairs	\$100,000
Total	\$400,000
Sale of History House	\$100,000
Reserves	\$100,000
Gifts	\$200,000

Your donation will help. Completing Phase 2 will provide modern facilities in the 175 year old landmark. Contact any member of the Southworth Committee to discuss the work being undertaken and your financial support. Your support and community participation will revitalize of the Homestead. Let us hear from you.

<sup>\*</sup> The Southworth Committee is chaired by Gina Prentiss. Members are Betsy Cleveland, Sandy Prugh, Bob Jacobson, John Kiefer, David Smith and Bob Watros.

# Listings of Appreciation as of May 22, 2013

CONTRIBUTIONS RECEIVED (since January, February, March 2013 newsletter)

#### February 2013

Robert I. Watros - Donation (for the Southworth Homestead)

#### **March 2013**

Elizabeth Dermott – in memory of George Price

Bonnelyn Hammond - in memory of George Price

Leonard & Eleanor Hammond - in memory of George Price

Mary Hornbuckle - in memory of George Price

Mary Lynch & Char Jeffris – for the Southworth Homestead Project

Betty Marion - donation in-kind (a heirloom tablecloth)

Robert Porteus - in memory of George Price

Bard & Gina Prentiss - in memory of George Price

Shirley Price (and Richard & Sandy Price; Roger & Debbie VanPelt) - in memory of George Price

Frank & Sandra Prugh - in memory of George Price

David & Phyllis Smith - in memory of George Price

**Robert I. Watros** – donation (for the Southworth Homestead <u>Project)</u>

Robert & Joan Watros - in memory of George Price

#### **April 2013**

Randy Crawford - for the Southworth Homestead Project

Robert B. Porteus – in memory of Dora Grover Collins Guihan

Patricia & Lance Sprague - in memory of George Price

Walter & Joan Torello – for the Southworth Homestead Project

Joan & Wayne VanPelt - in memory of George Price

#### May 2013

Joseph Piekunka – to DTHS General Fund

Lisa & Stephen Stelick, Jr. - in memory of George Price

**NEW MEMBERSHIPS** (SINCE January, February, March 2013 newsletter)

Karen McEvoy - Contributing

Joseph Piekunka - Individual

Tom Sinclair & Julie Powell – Contributing

# Many thanks to:

**David Barbano** for his presentation at DTHS April 30th program. His talk on the history of NYS cheese production was fascinating and timely. Whether made at home or in a local cheese factory, butter and cheese production contributed largely to our local economy, and is becoming a local industry again.

**Shirley Price** for keeping the History house lawn looking good.

All the DTHS volunteers who give their time so freely, making DTHS an exciting organization.

#### Cheese Factories continued

We read this in the book, The History of Cheese Making in New York State, by Eunice Stamm, 1991, on page 43.

"Women played an important role in cheese making. Although some dairy families took charge of their own cheese making, many larger dairies employed at least one woman responsible for cheese making. Her pay ranged from one to two dollars a week and often included room and board. Factory cheese making provided employment for women. In 1866, 424 factories in NYS employed 713 men and 794 women. Their pay ranged from two to three dollars per week. Some women specialized: In the late 1860s, Susan Skinner, was paid a dollar a day plus board and lodging for her work of rubbing and turning cheese at the Canadaway Factory."

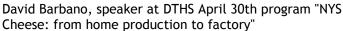
<u>How Women Can Make Money, Married or Single</u>, was a book published in 1861. It included the occupation of cheese maker:

"In making cheese seven eights of the work is done by women. A man usually places the cheese in the press and removes it when it is dry. The occupation is healthy.... The business can be learned in from six weeks to two months. When learning, girls give their work for instruction, but have their board. Neatness, good health, judgment and common education are desirable for the cheese maker. An individual must be able to reckon the pounds, weigh the salt, and regulate the temperature of the milk and curd by thermometer. The first lesson given to a lady taught to make cheese was, "Keep your vessels clean." The prospect for employment in this branch of work is good, for it is difficult to obtain good cheese makers. The best seasons are from March 1st to the 1st of November. The number of hours given by a girl to her cheese maker depends on the contract made – generally eight hours – sometimes ten. In most places the cheese makers have more leisure than house girls, but some employers expect them to do housework when not employed about cheese. Some farmers hire girls to devote themselves exclusively to cheese making during the season for it. Some have the afternoon until time to milk in the evening. The morning milking is usually done before breakfast, and the cheese made after breakfast. It requires until about two o'clock to get through. When the cheese is put in the press, nothing further is required until it is ready to be removed. It remains in the press for twenty-four hours. Most farmers have their cheese made on Sunday morning as on other days, Some do not make cheese on Sunday, but retain their milk until Monday morning and make it into butter.

... Women are best adapted to the work, and employed because they can be got cheaper...."

Stop in the History House to learn more about local cheese factories, an industry that once flourished in our area.







Top of cheese box/Dryden Lake Cheese Co

#### **NEW MINI EXHIBIT AT HISTORY HOUSE**

# "Edward Rulloff, Master Criminal"

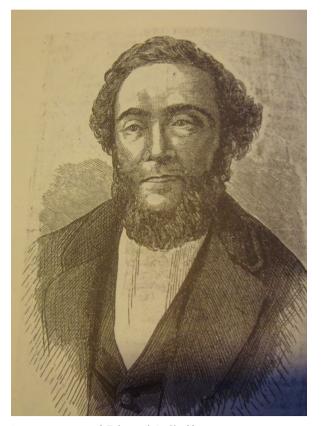
Edward Rulloff was clever, intelligent, educated, dashing, all agreed. He was also a scoundrel who stole, hood winked, cheated, and murdered.

Rulloff was born in New Brunswick Canada, May 3, 1819.

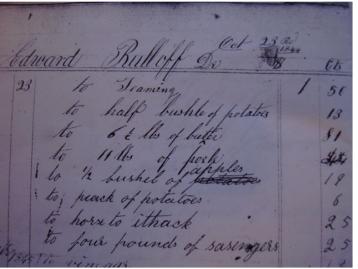
At 20, after having served two years in prison for robbery, he came to New York City. In 1840 he met Captain William Hedger from Dryden, who ran a canal boat between NYC and Ithaca. Captain Hegler introduced him to his relative, William Schutt. Mr Schutt invited Rulloff to board with his family in town of Dryden. In 1842 Rulloff became the school teacher in a "Select School" on Main Street, Dryden.

Harriett Schutt was a student at that school and on December 31, 1843, they were married. At first they lived with the Schutt family. In the fall of 1844\*. Edward and Harriett moved to Lansing village. Rulloff left teaching and became a practicing botanical physician. In April 1845 their daughter, Mary was born. Harriett and daughter, Mary were last seen on June 24, 1845. The search for Harriett and Mary and the pursuit to bring Rulloff to trial is the subject of the book, Shall the Murderer Go Unpunished! The Life of Edward H Rulloff, New York's Criminal Genius\*\* by Stephen D Butz.

- \* on display at the History House
- \*\*The book, Shall the Murderer Go Unpunished is for sale at the History House.



An engraving of Edward Rulloff



Edward Rulloff's account with Mr. Gibbs of Lansing. On October 23<sup>rd</sup>, 1844, half bushel of potatoes, 6 1/2 lbs of butter, 11 lbs pork. 1/2 bushel of apples, etc

### SOUTHWORTH HOMESTEAD PROJECT





I/we wish to remain anonymous \_\_\_\_\_ (Y/N)

May 22nd SilverBell tree in bloom, South facade of Southworth Homestead



May 22nd DTHS Annual meeting - looking north from village hall. window. Methodist Church steeple in center

# Dryden Town Historical Society

36 West Main Street
PO Box 69
Dryden, NY 13053
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607-844-9209

E-Mail:

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### HOURS AT THE HISTORY HOUSE

Saturdays 10 am -2pm

Remember to visit our new website at drydennyhistory.org!

Dryden Town Historical Society 36 West Main Street PO Box 69 Dryden, NY 13053

#### **Board of Trustees**

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