



Museum News

Jamesville Community Museum February 2024



Dear Friends,

As your Jamesville Community Museum enters the 2024 calendar year, it does so having lost one of its most dedicated leaders. Marvin A. Bodley passed away on Saturday, December 2, 2023. His death coincided with our annual Light Up Jamesville open house, an event for which he always had the leadership role. Marv was very generous with both his time and talent when it came to the museum and its activities. He was a past president and for many years, until the time of his death, served as the Chairman of the Board of Trustees, a critical leadership role for the museum. His knowledge of construction and his application of those construction skills has allowed the museum to maintain our historic building at the highest level.

A memorial service honoring Marv's life will be held on April 13, 2024 (11:00 am) at the Jamesville Community Church.

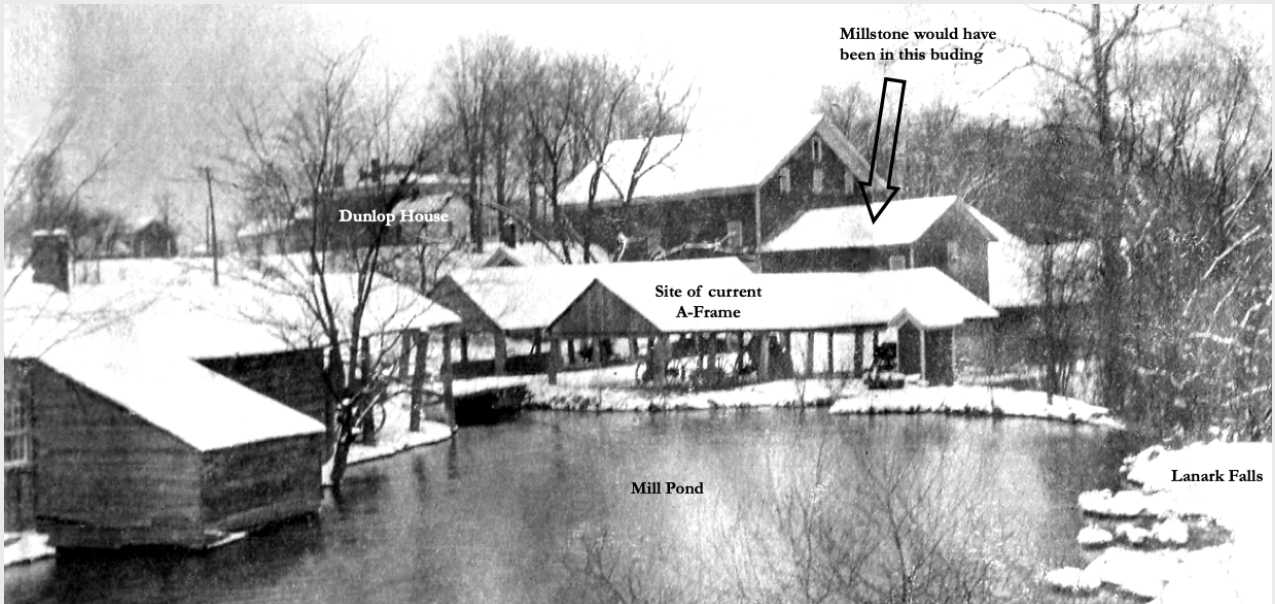
Respectfully,

Robert T. Catney, President



This millstone, currently sitting in front of the museum, once was part of Jamesville's early grist mills. It would have been one of a pair of stones that would grind the grain, the second a smooth stone. The mill was water-powered by Butternut Creek's Lanark Falls (Dunlop Falls.)

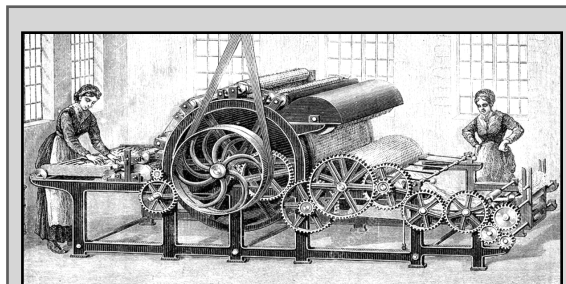
At left, the spillway from the millpond of Lanark Mills. Robert Dunlop founded the mill, and owned water rights stretching from North Street to the Erie Canal Feeder. In 1836, he built two miles of railroad from his mills, grist and plaster, to the head of the feeder.



A Short History of Jamesville Agriculture and its Dairies

As early as the 1790's, Jamesville pioneers began clearing the forests in order to farm the rich, fertile lands of the area. The growing of grains, primarily wheat, dominated local agriculture. There were some cattle, of course, but in an area of Irish, Scottish and English settlers, raising sheep was favored. The powerful waters of Butternut Creek drew the enterprising settlers Asa Danforth, who built our first grist mill, and Oliver Owen, builder of the first sawmill in this county. Around this time, Benjamin Morehouse settled around the area of Gates Road, and built the first tavern in the county.

The new grist mill provided farmers of wheat and grain access to a more efficient means of processing their crops, as previously they had relied on pounding their grain with a pestle in a hollowed out stump. The saw mill, built in 1793, was on the site long known as Dunlop's Mills. All necessary gearing for the mill was brought on foot from Utica. Major Danforth carried the saw from old Fort Schuyler on his shoulders. These mills offered the earliest means of providing flour and lumber to the settlers for miles around. In 1798, Matthew Dumfrie built a distillery, malt house and brewery near the former Glen Loch Restaurant site. He manufactured the first beer and some of the first whiskey made in the county. In 1804, Stephen Hungerford built a woolen mill and carding factory.



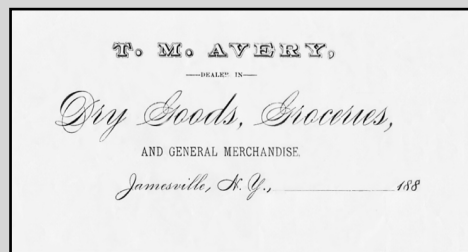
The wool carding machine, typical in 1804. English immigrants brought the water-powered machine design. Early designs used teasels to pull the raw wool.

Farmers brought their wool, had it carded into rolls, then brought it home for the women to spin and weave into cloth. It went back to the mill for the fulling, a process used to stabilize the fibers of the woven cloth - similar to felting fibers. The final process of coloring would be done when the cloth returned home. Through the years, patrons would travel from as far as Cortland, Ithaca and Groton, despite the difficulties of ravel in the frontier country. The farmers would pay the millman in barter, trading for wheat, cabbage or sheep hams. By 1848, the factory had added a new water wheel in order to run the three carding machines year round. Newly hired workmen allowed for the manufacture of "plain cloths, cassimeres, flannels, etc."

These industries both provided new sources of manufacture for the area, and required raw materials farmers could supply. The 1845 Census noted the town had 282 farmers, and over 13,000 acres of improved land.. The 1850 and 1860 US Censuses recorded corn, wheat, oats and potatoes as the major crops. Buckwheat was also an important crop, as it was grown primarily to feed sheep. In 1860, New York State produced two-thirds of all wool grown in the United States, with 2.6 million sheep. In Jamesville, sheep were found on the Leiter farm (Smokey Hollow), the Homer Brown farm (across from Brightscapes), the Weston farm (Gates Road), and the Sherwood farm. The Weston farm specialized in breeding Merino sheep.

By the late 1800's, the increase in rail and water transportation used by competitive national markets caused farms in Upstate New York to shift away from growing grains. Farmers turned to growing hops and tobacco. By 1860, New York State produced nearly all hops grown in the United States. The Central New York region exploded with hops farms. Jamesville farmers planting hops included the Titus and Marsh farms on Morehouse Flats. The Marsh farm also grew berries, and maintained honeybees. Hops were in great demand to supply the many breweries in Syracuse. Unfortunately, most hops were wiped out by the early 1900's from unstable markets, two forms of mildew, hops aphids, and Prohibition.

By 1880, nearly 6.5 million pounds of tobacco were grown in New York State, with New York City becoming the cigar making capital. In Jamesville tobacco was grown on the Homer Brown farm and Huntington farm, with local entrepreneur Thomas Avery using local tobacco to manufacture cigars sold in his store. Cigars made from local tobacco were also sold in McConnell's store. Tobacco crops suffered a fate similar to hops, theirs with a devastating blight.



Business card from T. Avery's Dry Goods Store, left. Avery manufactured and sold cigars made from local tobacco. McConnell's store, right, also sold cigars. Groceries and dry goods were the main stock, along with the pool hall and barber shop of Charles Fairbanks. Trolley tickets were sold here for the Syracuse & Suburban Railroad, and residents enjoyed a grocery and delivery service.



With the popularity of cotton and linen fabrics for clothing, demand for wool declined. Local sheep farmers were no longer able to make a good living selling wool. Dairy farming offered a more profitable option. Folks drank more milk than needed wool clothing! Dairy cattle were well suited to Central New York's temperate climate and ample rainfall. Most farmers already had the land, and generally a family cow or two that had supplied them with milk and butter.



Graffenstein Creamery

Dairy farming was expanding quickly, with increasing number of dairy cows on Jamesville farms. Local demand for milk dropped. To avoid the expense of the necessary buildings, farmers joined send their milk to one of the many creameries springing up all across the state. Around 1900, Graffenstein Creamery and Dairy was built on North Street, along the railroad tracks near Siawassia Street. Farmers sent their milk to the creamery daily, to be converted to cheese. Each farmer received either his proportion of cheese, or payment for the quantity of milk delivered. Milk and cheese were shipped by train to New York City every morning. Great quantities of ice were required, and would be harvested by the Jamesville Reservoir Ice Co. in the winter months. The creamery was unfortunately destroyed by fire in 1917.

Once farmers saw they could bottle and deliver their own milk, "Mom & Pop" dairies sprang up. Early Jamesville dairies included the Knapp farm (Rt. 91), Titus farm (next to Walnut Grove Cemetery), Mueller Brothers farm (originally owned by Elwood Conway on Seneca Tpk.), the Norcross Dairy on the Judson farm (intersection of Seneca Tpk. and Sewickley), Locke farm (West Shore Manor), Burns farm (Southwood), East Hill/Marsh farm (Morehouse Flats), Tily farm (Nottingham area), Millen Farm, run by Mitty Phillips (Phillips Hill) and the Keough family farm (Pompey Road).

In the early 1900's, Albert Titus traveled to Cook Farm (Cook Farm Road) to court Augusta "Gusty" Cook. They married, and soon after bought their farm in 1914, turning it into one of the largest Jamesville dairy farms. Gusty owned two other local farms, and was well respected by local farmers for her "good eye for a good cow." Their Penal Hill Dairy began about 1931. After the Depression, the wholesale price of milk became very low. Bert and Gusty's son, Hiram Gilbert "Gil" Titus, knew they could make more



"GUSTY"

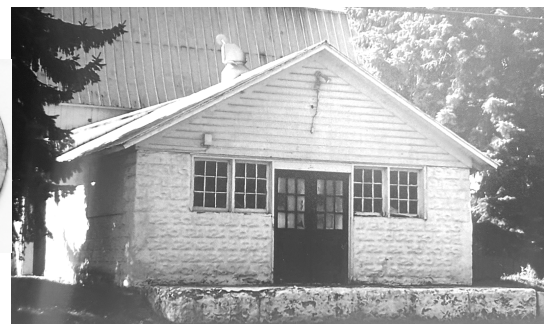


money bottling and peddling the milk themselves to be sold locally. Eventually Gil sold the business to Alfred E. Tily in the early 1940's. Alfred bottled Tily Milk on the Titus farm for a while, and then bought his own dairy, which sat where Wegmans is today. The Tily Dairy had route delivery in Jamesville from about 1945 through the late 1950's. The retail store in Lyndon sold milk in half gallon bottles, one of the first dairies in the Syracuse area to do so.



The Judson farm was owned by Elwood Conway, who sold it to William Norcross. It included some 200 acres, including Sewickley Drive all the way back to Smokey Hollow. Conway labeled it Pebble Hill Farm No.2 - Pebble Hill Farm No.1 occupying the land where Manlius Pebble Hill School now stands. Under Norcross' ownership, it was known primarily for its milk plant. He bought milk from local farmers and bottled it for sale in the cobblestone milk house. The milk house still stands today across Seneca Tpk. from the bottom of Sewickley. All but the milk house burned down in 1931.

George Mueller came to Jamesville in 1906, beginning a greenhouse in 1912. He purchased the Elwood Conway farm around 1919, and expanded the nursery. The greenhouses ceased operation in 1953. In the late 1920's, George's son Frank started a dairy operation at the farm, bottling and peddling milk with a horse and wagon in Syracuse, Jamesville and Southwood areas. The milk was pasteurized and bottled in the milk house in front of the barn (right). The dairy and its route was sold to The Cornell Dairy around 1940. Two Cornell alumni built a milk plant and dairy store, located on Brighton Ave., where Dunkin' Donuts now sits. The Cornell Dairy bought milk from local farmers and had home delivery service in the Jamesville and Syracuse area until about 1952. The Mueller Bros. dairy site is presently owned by Frank's son, Joe, and is still a working farm.



Located on Route 91, just north of the Marsh property, the Knapp Brothers Dairy was owned and operated by Oliver and Otto Knapp, the twin sons of Howard Knapp. The milk was bottled in a small milk house behind the barn, with home delivery from about 1925 until 1936, when they sold the route to Fairbank Farms. The barn still stands but the milk house no longer exists.



Originally located on Jamesville Road near where Moses DeWitt Elementary now sits, Fairbank Farms was established in 1889 by Arthur R. Fairbank. Their farm supplied the milk for their dairy, then located on Jamesville Road. The founder's son, A. Ray Fairbank, took charge of the dairy in the early 1900's. Fairbank Farms sold milk in Jamesville from the early 1930's, eventually expanding their route by purchasing the Knapp Brothers' route. Fairbank moved the dairy to a state of the art facility in 1936. This facility sat at 1801 Erie Boulevard West, near Westmoreland Ave. It featured a dairy "bar" and a working milking room. The dairy flourished until the early 1950's, when the co-ops began taking over the dairy business. A. Ray Fairbank sold the dairy about 1955, and soon after, the Onondaga Milk Producers Co-op took over.



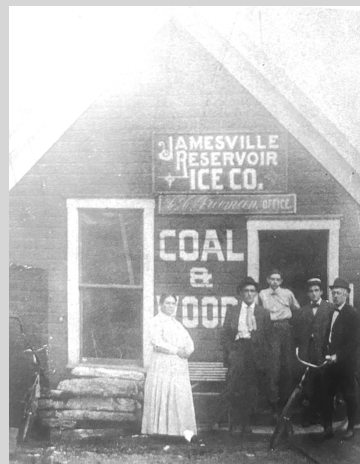
And while not a family dairy, the Jamesville Penitentiary had one of the best dairy operations in the state. Inmates made cheese, butter, and ice cream within the confines of the the prison. All of the food they ate was grown, processed and prepared there. The food operations of the penitentiary were entirely self-sufficient, but closed down in 1968.

William C. Moss, shown at left, was Head Keeper and Farm Superintendent at the penitentiary in 1940. He expanded all farm operations, promoting a modern pasteurization plant, a freezer plant, and a canning facility. He expanded operations to include the Taylor (Taylor Road) and Kimberly farms. Moss and his family moved to the Taylor farm.

By the 1950's most dairies had faded out. Access to milk at supermarkets and pasteurization laws made running a small dairy nearly impossible.

Jamesville Reservoir Ice Co.
OF SYRACUSE, N. Y.
DEALERS IN
Jamesville Reservoir
ICE

Office: 325 Sunset Ave. Cor. Turtle Street
H. H. FREEMAN, PRESIDENT C. A. COOK, SECRETARY AND TREASURER
BOTH TELEPHONES 1370
ICE HOUSE AT JAMESVILLE, N. Y.



Access to great quantities of ice was critical for daily shipments of local milk and cheese from the Graffenstein Creamery. Incorporated in 1901, the Jamesville Reservoir Ice Company, for the purpose of harvesting, buying and selling ice, coal and wood. The ice house, situated between the lake and the railroad on the reservoir's west shore, was a building 80 by 500 feet. The business office was located at the corner of Sunset Ave. and Turtle St., near the train station. The bulk of the ice was sold and loaded there.

Scenes of a diorama depicting the ice harvesting process are shown, and are on display at the museum. Nancy Strait, our first curator created this amazing work.



The Locke farm (left) formerly occupied West Shore Manor. From left to right: Mr. & Mrs. Ed Locke and children, Clara, Minnie and Charlie. Many still remember the sunbonnet sisters (Minnie and Clara) driving a horse and wagon through the village to deliver milk from their dairy.



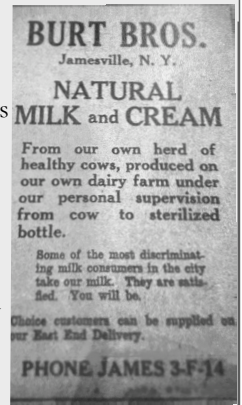
From 1911 to 1917, the Windhausen family were tenant farmers on the Judson farm. The farm was labeled Pebble Hill Farm No. 2, and included some 200 acres which took in Sewickley Drive all the back to the edge of Smokey Hollow. This photo was taken around 1912. From left to right are Frank, Pete, Ted, and Charles Windhausen.



John F. Dix (above) was familiar to village residents as he peddled milk from 1909 to 1925. Each house had a book on a tree from which a one, two or three quart bucket. The price? Three to four cents a quart! Other farmers who peddled milk in Jamesville included Frank Mueller, Bill Gorman, Howard Craner, and Oliver Knapp.

Jamesville Developments That Once Were Farms

- Double Tree: Judson/Wm. Norcross, Pebble Hill No. 2
- Green Scapes: Marsh Farm
- City Lights/Brightview: Titus/Smith Farms
- Crown Point: Sheftic Farms
- Boulder Heights: C. Ralph Brown Farm (Sunnyside Stock)
- Danbury Farms: Quintard/Haffenan Farms
- Pebble Hill School: Pebble Hill Farm No. 1
- Southwood: Wilfred Brown Farm
- Jamesville-DeWitt MS: Burt Bros. Farm
- The Nottingham: Alexander Farm



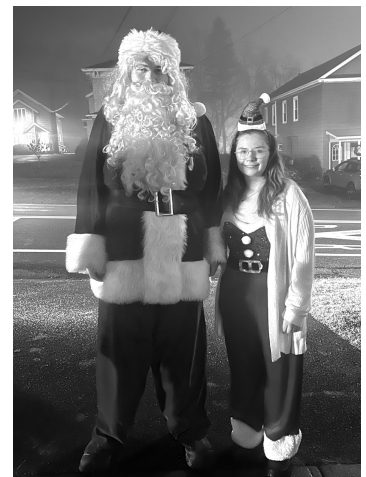
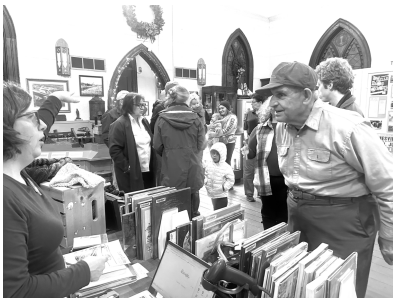
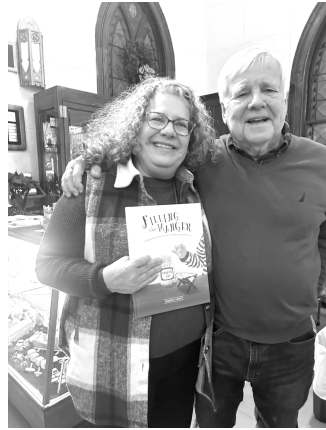
Our museum is currently displaying historian Greg Titus' collection of antique Jamesville dairy milk bottles. Our Sunday hours will not begin again until April, but you are always welcome to give us a call to set up a visit. Many thanks to Greg for his stories and insights toward this newsletter. Other information was drawn from *Water, Wheels & Stone*, the *Jamesville Heritage Cookbook*, and US, and NYS Censuses.



Part of our display of antique Jamesville dairy milk bottles, above. At left are bottles from Penal Hill Dairy, Knapp Brothers, and Mueller Brothers. The USDA tested herds for tuberculosis, as noted by the "TB TESTED" embossed on the Penal Hill bottle. The Cornell Dairy bottle is an example of printed logo, rather than the embossed logo used in earlier years.

2023 Light Up Jamesville

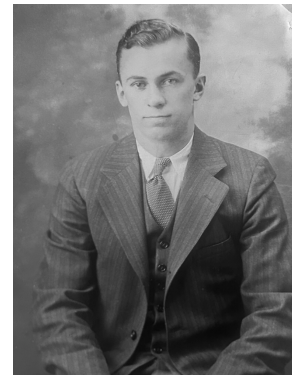
Thank you to all who came out on a foggy, damp night for our annual Light Up Jamesville! So many helped to make the night a success, including the Jamesville Fire Department, the Jamesville Chamber of Commerce, Susan Miller from the Yarn Cupboard, Sara Jo Brandt from the DeWitt and Jamesville Library, Dunkin' Donuts on Brighton Ave., Jack Conlon for his kerosene lanterns, Greg & Susan Titus, Louella Impelizzari, Jason Klaiber from the Eagle Bulletin, and Jennifer Catney, who read her new book, *Filling the Manger*. You all put the "community" in our community museum! Our Quilt Raffle winner was Katie Bolsei, and winners of a museum book were Theresa Kelly and Mary Shaffer.



2023 Year in Review



JAMESVILLE UNION SCHOOL



JAMESVILLE COMMUNITY MUSEUM

Post Office Box 76

Jamesville, New York 13078-0076

Phone: (315) 492-4890

jamesvillecommunitymuseum.com



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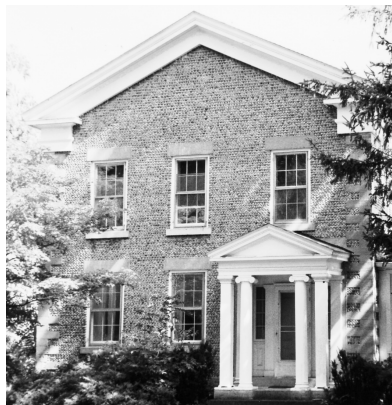
Museum Hours

- May through December
*Sundays 1-4 p.m.,
except for Sunday holidays*
- March through April
*Sundays 2-4 p.m.,
except for Sunday holidays*

The museum is open anytime by appointment.

Please call Greg Titus at (315) 469-6681.

NOTE: Your membership is current for December 31st of the year shown on the mailing label.



Just one more story about a Jamesville Dairy.....

Father and son Thomas and Carlyle Alexander purchased 300 acres along Nottingham Road in 1919. That winter, the Alexanders shipped their herd of 200 cattle by train from Cadillac, Michigan, to Syracuse. They marched the herd from the Syracuse train station to Colvin St., which at the time went through a muddy and rutty swamp. The storm was so bad they had to keep the herd at the Burlingame farm (now Drumlins) overnight until the road (Nottingham Rd.) was plowed out, in order to bring the herd to the farm. This was a Holstein dairy farm. All work was done with horses until after WW2; they then transferred over to tractors. The Alexanders started bottling their own milk products. The dairy store sold milk, cream, eggs, cottage milk, apples, peaches, pears, and many vegetables from their gardens. In the early sixties, the dairy herd was sold off and they started raising ponies, ending up with over 50. The pony business (Children's Hour Farm) lasted a few years, then the herd sold was off. Next came the gravel business, and Alexander Lumber. Around late 1980, the farm land was sold but the house, barn and five acres remained. Pictured is the house, still standing, on Old Stone House Rd. It is one of only a few true cobblestone houses left in the surrounding area. Many thanks to Vicki Alexander Fleming, Thomas' great granddaughter, for this story! Vicki works for the UPS Store in Manlius, and has been printing our newsletters for many years.

Membership Application 2024

Jamesville Community Museum

P. O. Box 76

Jamesville, New York 13078-0076

Individual \$15	Family \$25	Supporting \$50
Sustaining \$ 75	Benefactor \$100	Patron \$150



Please make your check payable to: Jamesville Community Museum.
Your contribution is tax-deductible.

Name: _____ Telephone: _____

Address: _____

Email address: _____

We would like to reduce mailing expenses by making greater use of our website and email.
Please supply your email address. We do not share phone numbers or email addresses.

Contact us if you are interested in volunteering, donating items,
or wish to host a gathering in the museum: jamesvillecommunitymuseum@gmail.com