

THE JACOBSTOWN RECORD

Box 345

Nazareth, Pa. 18064

SOCIETY OFFICE - 610-759-9029

NOVEMBER/DECEMBER 2000

VOL. XXVII NO. 6

Jacobstown Historical Society has been awarded a \$100,000 Matching Grant from the State of Pennsylvania. The Grant will be administered by the D&L Heritage Canal Corridor. Since this is a matching grant, any contributions members might contribute to the Society will double in value because the funds will be matched by the State.

As a result of this Grant, we will be making renovations to the Henry Homestead, where we normally would hold our Christmas Programs. Because of that fact and the fact we now have a permanent Museum, we must cancel our Christmas Volunteer Get-together scheduled for December 2nd and our Annual Christmas Open House scheduled for December 3rd. Hopefully the renovations will be completed within a reasonable time and we will be able to resume our Christmas Programs.

2001 Dues are due.

Ron Gabel
President & Membership Chairman

ANNUAL DINNER MEETING

The Annual Dinner and Meeting was held on October 19, 2000 at the Holy Family Club in Nazareth, Pa. Fifty-three members and friends were present.

The following Directors, as proposed by the Nominating Committee for the Class of 2002, were elected:

William Atherton
Joseph Flemish
Robert Newell

Philip Schroeder
Richard Steiner
Earl Van Norman

Matthew Morris was elected as a Board Member Emeritus, for his contribution of distinguished service on the Board of Directors and his continuing support of the Society since its inception.

Our speaker for the evening was Len Policelli from Urban Research and Development Corporation. Len gave those present some insight into the Site Plan that was completed recently by his company.

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The following letter to James Henry from A. M. Altemose was recently discovered among the documents of the Henry Family.

Don Repsher

02-18-1877

Effort, Monroe County, Pennsylvania

Mr. James Henry

Dear Sir - I have got a cut Rifle which has one of the very best barrels that can be made, but it shoots to large a ball for to suit me I would like to know weather you could shrienk the barrel togeather so that it shoots a ball the sice of a buck shot this barrel is nearly a hundred years old.

Now there is three or four men up here that would like to get cut Rifles and they ordered me to get the price from you and if the price suits them they will order the Rifles to be made by you.

The one wants the price of a caststeel barrel 36 inches long and a good lock with set tricker and the stock to be a half stock and only half finish and the barrel to whigh 5 pounds and to shoot about 90 from the pound and give me the price of cut Rifles with iron barrels and set trickers such Rifles that will wheigh six or seven pounds and let me know what you would charge to shrienk that barrel let me know by return of mail.

Yours truly friend

A. M. Altemose

James Henry Esq
Belfast P O
Northampton Co Penna

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Thoughts on Barrel Shrinking by Earl Van Norman

After reading the letter from Mr. Altemose to James Henry regarding shrinking the bore of one of his gun barrels, I became intrigued with the idea and proceeded to search deeper and, lo and behold, I came across Brother Henry's Research and Development Data on such a process. Herewith are my findings.

It seems Brother Henry, perplexed because he had never had a request of this nature and knew of no one else who had such a process, set out to find a way to accomplish this feat. Turning to his good friend and contemporary Levi Strauss, who was quite familiar with such issues, he heeded the advice of Brother Strauss and proceeded to boil the barrels in hot water and then allow them to shrink overnight around a mandrel of the desired caliber. To his great surprise

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REMINISCENCES FROM BOULTON by Mary Henry Stites

(Taken from the November/December 1978 issue of The Record)

With Thanksgiving past, Christmas will be here before we know it. Thanksgiving--considered to be a New England holiday--was never given much attention at Boulton. Only in more recent times, since its proclamation by Lincoln in 1863, has it been observed throughout the rest of the country.

Christmas was a different story--cakes and cookies, pies and puddings, visitors and visiting!

On Christmas Eve the family always attended church services and then gathered at the old homestead for an oyster supper and all the good things that went with it, Sally Lunn among them (a small biscuit said first to have been made by a woman of the same name and sold in the streets of Bath, England). The Sally Lunn were buttered and eaten hot.

The oysters came from Philadelphia, a gift from one of the Jordan cousins--one hundred for each member of the family. How they were shipped and kept fresh on the journey I have no idea, but the family was fond of oysters and these had no chance to lose their deliciousness!

The supper table was laid in the dining room on the lower level--at that time divided into two rooms, a kitchen and a dining room. The centerpiece was always a "pyramid" built by Aunt Clara on a wooden frame. Hemlock twigs covered the frame and small beeswax tapers ringed it; polished apples red and shining gave color.

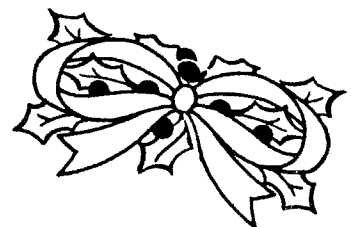
The dishes used were an old black and white Pomeranian set (German china) -- a service for 24 that had been a wedding present to John Joseph and Mary Rebecca. These were stored over in the brick house (now M.H.S.'s) and gotten out for the occasion, then carried back to be used for the family dinner on "second" Christmas Day, December 26. Then once again they were carefully returned to the closet shelf in the house across the road to await the next Christmas Season.

On Christmas Day each family stayed quietly at home--this allowed the various helpers to be with their own families. Then, as now, the children enjoyed their own trees and toys. Each family built a putz lighted with beeswax candles. Moss from the woods, a nativity scene, and in the front a play space with seashore sand and small toys were provided. That was Christmas Day.

Among the many good things to eat were mince pies and plum puddings made well ahead and allowed to ripen. In one of the old cookbooks on the kitchen dresser, interleaved with blank pages appeared the recipe for mince meat in my grandmother's handwriting with the notation that it was her mother's. It is the one we use and like.



BEST WISHES
FOR A
HAPPY HOLIDAY SEASON!



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