

Vol. 5 No. 7
Nov. - Dec. 1977

CONGRATULATIONS !

It was with pride and a great sense of accomplishment that Kay Beers, president, presented the following notification to the board at the November 2 meeting, fittingly held at the Homestead. The announcement was a particularly pleasant culmination of Kay's five years' work and signified, too, the teamwork, dedication, and efforts of many.

Commonwealth of Pennsylvania
Pennsylvania Historical and Museum Commission
P.O.Box 1026, Harrisburg, Pa. 17120

Executive Director

October 26, 1977

Mr. William C. Forrey, Director
Bureau of State Parks
Department of Environmental Resources
Third & Reily Streets
Evangelical Press Building
Harrisburg, Pennsylvania 17105

Dear Mr. Forrey:

I am pleased to inform you that as of October 17, 1977, the Jacobsburg Historic District, located Bushkill Township, Northampton County, Nazareth, Pennsylvania, has been placed on the National Register of Historic Places. Entry upon the National Register gives recognition to the historical and/or architectural merits of the structure. We have enclosed an official certificate attesting to this listing as well as a leaflet explaining the National Register.

Sincerely yours,

William J. Wewer

BITS AND PIECES

No board meeting in December

Membership renewal notices will be sent in January

Our dinner meeting (m-m-m-m good food) was highlighted by the presentation to Kay Beers of a silver tray in observance of her five years' service as president of the Jacobsburg Historical Society. Charles Sandwick expressed for all of us appreciation for Kay's tact, astuteness, her generosity of time, talent, and hospitality, and graciousness on all occasions.

Kay expressed to all her appreciation for the gift and adds she has gained new knowledge and new friends for which she can only be grateful.

MARTIN A. SMITH

We are saddened by the death of Martin Smith, editor of our Jacobsburg Record for the past two years. It is unfortunate that our acquaintanceship with Martin covered such a short span of time for it was not until October 1975 that he joined our board. When he became a member of the board he said, "I want to be active," and that he truly was.

The editions of the Record that he edited were extremely interesting and well organized. Martin had a wealth of knowledge about the history of the Jacobsburg area that he shared with us and our research committee.

Martin was born in Pen Argyl where his father published the Pen Argyl Index. It was here he learned the newspaper trade. He was a graduate of Franklin and Marshall College in Lancaster. His grandfather's ministry with the Reformed Church in Nazareth and his connection with the Martin family, also of Nazareth, contributed to his knowing Moravian and local history. He was the author of a book on the industrial development of the Bushkill Creek area.

Martin Smith was a rare man--as someone has said, a Renaissance Man. He was gracious and gentlemanly--a joy to have known.

Kay Beers

INTRODUCING....

Three new board members: Mary Lou Audenried (Mrs. Ronald) is familiar to most of us as artist-in-residence at our Craft Fair. Her talent painting is extraordinary. In addition, when Mary Lou married Ronald, precipitating her move to Nazareth, her creativity was immediately stirred by the designs and color of the Pennsylvania Dutch. She is becoming immersed in the lore of the region. Mary Lou is a hairdresser in Nazareth.

We feel extremely fortunate now to draw on the services of Mr. Matthew K. Morris, a member of the Henry family. In fact, he is a second cousin to Mary Henry Stites and lives just down the road from the Homestead. After 37 years with Bethlehem Steel, he recently retired as Superintendent of the Saucon Steel Making Division. He oversaw Bethlehem's multimillion dollar transition from open hearth to the basic oxygen method of steel making. He has been active in community affairs in the city of Bethlehem and in Moravian Church activities. Horses are his hobby.

Charlotte C. Sayre is our new editor. Native of Easton, she has flirted with journalism from high school on, having been on the staffs of both Easton High and Wilson College newspapers. She has worked on publicity for the Easton YWCA. Charlotte recently retired with the title of Associate Production Manager after 41 years with the American Chemical Society. Most of those years were spent at the ACS office at Mack Printing Co. She has moved back to Easton after eight years at the ACS headquarters office in Washington, D.C.

HENRY FAMILY HOLIDAY REMINISCENCES
RECIPES FROM THE BOULTON COOKBOOK

After Thanksgiving, preparations began for Christmas. Thanksgiving never received too much attention in the way of celebration. The men of the family, the four brothers and their friends, all went hunting. The day passed quietly for those at home.

Christmas was a different story. Mincemeat for winter pies was mixed and plum puddings were concocted, fruit cakes baked, and all were stored in cellars and pantries to ripen. Then came the Christmas cakes--never called "cookies." They were much too rich and good for such familiarity!

The families all had their favorites, but the brown and white cakes were common to all. These two doughs formed a good foundation for all sorts of variation. They were rolled thin and cut with a variety of cutters. Pepper nuts (spiced) were popular; sandtarts, then as now, were one of the standbys. Among the very best were mouldelspitzen and Scotch cakes; for those with a taste for molasses the lace cookies were preferred, and one of the top favorites was Aunt Tal's Black Walnut Drops. Recipes for most of the above can be found in various cookbooks. However, the Black Walnut Drops recipe is a treasured-hand-written one passed down in the family.

Black Walnut Drops

1 egg beaten with $\frac{1}{2}$ cup brown sugar
Add $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ cup coarsely chopped black walnuts
2 tablespoons flour

Mix together. Drop from a teaspoon on buttered tins and bake. As with all little cakes, they must be carefully watched and removed from the oven at just the right moment. Because this recipe results in a small number of cookies, I usually double it.

There were a number of black walnut trees on the Henry property, planted for eventual use as gunstocks. So nuts were gathered carefully every fall, with people racing the squirrels. Unfortunately when Route 33 went through, many of the old trees were cut down, but thanks to the provident nature of the gray squirrel, seedlings have come up and now bear heavily. There were also a number of shellbark (hickory) trees, and nuts from these were greatly prized for (cookie) kisses and shellbark cake. The walnuts were put through a corn sheller to remove the outer husks, and then dried. Many a fall evening was spent cracking and picking out the meats to be used later in cake and candy.

Another favorite was the Scotch cake, sometimes called New Year's Cake--really a type of shortbread. Here is the recipe:

New Year's Cake

1 lb. flour (all-purpose)
 $\frac{1}{2}$ cup sugar
1 tablespoon caraway seed
 $\frac{3}{4}$ lb. butter

1 egg

1teaspoon rose water (available, MHS says, at your nearest pharmacy)

Mix with the hand until ingredients are worked together. Roll out $\frac{1}{2}$ in. thick, cut into diamond-shaped cakes, bake in a moderate oven. When cold, ice with a white icing and sprinkle with red sugar.

Just a few suggestions on the above. Our cakes were usually $\frac{1}{4}$ in. thick or thereabouts, the dough was easier to handle if chilled throughly--mix one day, refrigerate, then bake the next.

Cutting was done with a "jagging iron." The one used for these cakes is a beautifully carved wooden tool. After use, it is carefully washed, dried, and put away in a little box in a drawer in the dining room side-board.

The cutting must be done carefully with a straight eye and a steady hand. Too large an angle and the cake will be too large or the points too sharp. Cutting takes a bit of practice. An oven temperature of about 375° works well--this must be adjusted to your own oven. The cakes should not be allowed to brown. It is helpful to have two people working together--one to roll and cut and the other to bake.

So, may the Christmas baking turn out well--and no calorie counting/ save that for a New Year's Resolution--Happy Holidays!

Mary Henry Stites

MARK YOUR 1978 CALENDARS!

Craft Fair, July 15, third Saturday in the month.

Open House and Walk, Sunday, September 10. Rain date, September 17

Gail Brogan of the Northampton County Visitors Bureau will list our Craft Fair and Open House in the magazine, Today, a monthly, publicizing events in our area.

FIELD JOURNAL

On Tuesday, August 2, 1977, we moved the crew to "J" (see map in Vol. V, No. 6). The boys started to clear the 20th century dump in the center of the building. We had trouble making them understand we were not really interested in keeping much of the tons of rubble they were uncovering. Previously we had used the backhoe on the outside walls of this building and had found nothing remarkable. Among the broken bottles, for instance, we found one whole Nazareth Dairy one-quart bottle. From the array of broken glass and ceramics, we kept some orange and some purple carnival glass and several pieces of clear fancy pressed glass bowls. Many jelly glasses and ketchup bottles had been discarded.

A large walnut tree was slightly off-center of the structure and another tree had grown against the inside of the west wall. A chipped teapot to a child's Japanese tea set was at the base of the tree. About six pieces of a slipware dish were uncovered beneath this century's trash. A square lead glass cruet was dug up. The blown and pressed piece was chipped at the pouring spout. One piece of kaolin pipe stem was also recovered.

Seventy-six whole bricks were excavated in the northeast corner. In this area a stone support for a fireplace had been put up sometime

after the erection of the original building. The base was 5 by 3 ft. outside and $3\frac{1}{2}$ by $1\frac{1}{2}$ ft. inside. The interior was hollow for about $1\frac{1}{2}$ ft. No further exploration of this has been undertaken to date. The height of the wall in the northeast corner was 7 ft 3 in. The outside dimensions were $22\frac{1}{2}$ ft. by $18\frac{1}{2}$ ft. with 20-in thick walls. On the first day of the second week, we found a 3-ft. 9-in. doorway 4 ft. 4 in. from the southwest corner. The two steps still remaining were slate slabs. In the northwest corner a base for a fireplace was incorporated into the original walls of the building. It was a 6-ft. equilateral triangle. Some fire red rocks were still there along with soot and charcoal/ the rocks, however, crumbled when we tried to move them. The interior appeared to be solid, and no further examination was made.

Because there were so many rocks in the center of our excavation, we are fairly positive the original structure was of stone above the ground level. Among the rocks and debris, many pieces of broken farm tools were found. Also, bits of harness were dug up from a horse collar. Clay surrounding the rocks on the lower level was mixed with lime. Underneath in many areas were slate slabs as if they had been used as flooring. Beneath the slate was a red clay floor. This level revealed no diagnostic traits.

Soon after we finished with "J", we had a visitor--Mrs. Anna Tavianni Gamboni, who lived in Jacobsburg as a child and for two years after her marriage in 1928. She told us the building had been used as a wash house (laundry) and a slaughterhouse by her family. As a child she had played in the basement of the structure, but later the used laundry water was allowed to run into it. The water for washing and slaughtering had been heated in large kettles in the fireplace in the west wall. Evidently the fireplace that had at one time been there had tumbled down to leave a convenient place for a doorway. In Anna's time, a very narrow steep stairway had led to the groundfloor by the new fireplace. Our research leads us to believe the structure was the office of Matthew S. Henry. In his time, a practical stairway led from the groundfloor to the first floor. Later this open area proved to be a convenient place for a large stone fireplace base and hearth.

Virginia Lopresti

SUGGESTED READING

From the publication put out by the American Association for State and Local History, we list a new book, Identifying American Architecture. The author is J.G. Blumenson, an architectural historian, currently on the staff of Heritage Trust in Toronto and previously with the National Trust for Historic Preservation in Washington. The book is illustrated with 214 photographs and is subtitled. "A Pictorial Guide to Styles and Terms, 1600-1945."

The three sections include one on styles, and an index of terms, and a pictorial glossary with details of different style roofs, porches, chimneys, and other architectural features. Sounds as if it's for people who just love old houses. The book sells for \$6.75, \$4.50 to AASLH members--and we are! See Kay Beers.

The address for AASLH is 1400 Eighth Ave. South, Nashville, Tenn. 37203.

HISTORICAL RESEARCH

MATTHEW SCHROPP HENRY AND THE CATHARINE FURNACE

By Charles M. Sandwick, Sr.

Matthew Schropp Henry, the fifth child and second son of William and Sabina (Schropp) Henry, was born in Nazareth, Pa., 10 Aug. 1790. From 1796 to 1804 he attended Nazareth Hall. At the age of fourteen he was indentured to Samuel Grosh, a merchant in Lititz, Pa. In 1811, at the age of twenty-one, he returned home and became associated with his father in the latter's Jacobsburg enterprises, which then included among other things a furnace, forge, sawmill and farm.

William Henry erected a musket factory at Jacobsburg in 1798. In 1808 he erected a forge there for the manufacture of bar iron, the first of which in all of Northampton County was produced at Jacobsburg on 12 May 1809. In 1812 Matthew S. Henry rented the furnace, forge and mill from his father at an annual rent of \$600, and later took as a partner his brother-in-law, John Frederick Wolle, the Jacobsburg storekeeper and innkeeper, who had married Matthew's sister, Sabina Henry, in 1809/

In 1815 Matthew bought from his father a considerable part of the latter's Jacobsburg property, and also his partner's interest, and carried on his operations with considerable success for several years.

On 6 May 1819, Matthew S. Henry and Ann Catharine Henry were married by the pastor of the German Evangelical Lutheran Congregation in Easton, Pa. Ann Catharine was his first cousin. She was born in Lancaster, Pa., 12 Mar. 1794, the eldest daughter of Abraham and Elizabeth (Martin) Henry. In November of 1819, the year of his marriage, Matthew's occupation was recorded as gunsmith on a roll of members of Olive Branch Lodge, No. 16, of Freemasons, held in Phillipsburg, N.J., of which Matthew S. Henry, Esq., was then the Junior Warden.

In 1824 Matthew began the erection at Jacobsburg of the first blast furnace in Northampton County for the production of iron, using charcoal as the fuel and operating with a blast of unheated air. In honor of his wife, he named it the Ann Catharine Furnace, later

shortened to the Catharine Furnace. The first pig iron and stove castings were produced there early in May 1825.

In the words of Matthew S. Henry himself: "This furnace was of the ordinary size; the stack was thirty-two feet in height, the furnace itself eight feet wide above the boshes. The fuel was charcoal, and the weekly yield about twenty tons if run into pig iron, and if castings about twelve to fourteen tons. The principal part of the ore used was the columnar or pipe species of hematite ore of Lower Mt. Bethel Township, as also the brown hematite from Williams and Hanover Townships in Northampton, and Whitehall in Lehigh Counties." (M.S. Henry, History of the Lehigh Valley, Easton, Pa.: 1860; p.165)

Ann Catharine Henry died at their home near the Catharine Furnace, 25 Feb. 1833, leaving Matthew with six children surviving of the ten who had been born to them. In September of that year he sold his iron establishments to Messrs. William H. Wolle and Peter Kern, by whom (and their assignees) production was carried on until 1840.

The children of Matthew S. and Ann Catharine (Henry) Henry were (1) Caroline Elizabeth, b 21 Apr. 1820, d 5 Aug. 1908; (2) Washington, b 3 Feb. 1821, d 5 Feb. 1821; (3) Sabina, b 31 Jan. 1822, d 27 Aug. 1895; (4) Washington, b 25 Jan. 1823, d 4 Nov. 1849; (5) Maria, b 10 Mar. 1824, d 8 May 1894, m(1) 18 July 1846 Samuel Bogart, m(2) 19 Apr. 1853 James Heylin; (6) Ann Catharine, b 20 Oct. 1825, d 24 May 1893, m 9 Mar. 1853 John Noblitt; (7) John Joseph, b 19 Feb. 1827, d 22 Aug. 1827; (8) Joseph, b 14 Apr. 1828, d 5 June 1829; (9) Rachel Antoinette, b 12 June 1829, d 15 Nov. 1829; (10) Emma Sophia, b 18 Feb. 1831, d 9 June 1845.

On 16 July 1833, Matthew S. Henry and Esther Tyrill Berg were married in Bethlehem, Pa. Esther was born at St. John's Antigua, W.I., where her parents were Moravian missionaries. She was born 27 Dec. 1809, daughter of Christian Frederick and Hannah Robinson (Tempest) Berg. After bried residences in Bethlehem, Pa./ Milford (in Perry County, Pa.) and Wind Gap, Pa., Matthew and Esther moved to Easton, Pa., about 1843 where they lived for more than ten years. Esther died there, 20 Feb. 1854, and within a year Matthew moved to Philadelphia, where he died 29 Jan. 1862.

The children of Matthew S. Henry by his second wife were (11) Franklin, b 19 Mar. 1836, d 29 Oct. 1866, m 1862 Emily McElwer; (12) Eleanora Berg, b 13 Mar. 1838, d 26 Jan. 1897; (13) Allan Matthew, b 19 May 1840, d 12 May 1864; (14) Arthur Robinson, b 1 Apr. 1842, d 18 Feb. 1913, m 18 May 1886, Jessie Louisa McMillan; (15) Juliet Adele, b 7 June 1844, d 13 June 1848; (16) Charlotte Comb, b 8 Oct. 1846, d ----, m 5 Aug. 1872 Frederick William Pollard; (17) Jane Wood, b 16 Sept. 1849, d----, m 3 Mar. 1881 Charles H. Cline; (18) William, b 29 Aug. 1853, d-----, m 15 May 1876 Sarah A. Plum.

In another article we shall comment further on Matthew S. Henry's industrial career and the reasons for its decline, his later business activities, and his literary and philosophical contributions. We shall welcome information from our readers regarding him and his descendants.

VOLUNTEER HELP WANTED

The Jacobsburg Record would appreciate the serviees of a Selec-
tric typist. As so frequently happens, when the services of one good
person are lost, it takes two to replace him. So it is with us. Mr.
Smith had the skills of an experienced reporter who could handle the
IBM typing as well. C. Sayre is lacking in that respect. For this
issue we called again on Janet Gum, but it is not a service she can
handle regularly. Do we have any volunteers?