

# The Jacobsburg Record

SEPTEMBER/OCTOBER 1978

Vol..VI No. 5

## ANNUAL DINNER MEETING - TUESDAY, OCTOBER 24

Cash Bar 6:30 - 7:00

Dinner 7:00

Old Fashioned Country Dinner - Stockertown Memorial Hall

Fruit Cup   Turkey and Ham   Filling   Sweet Potatoes   Cole Slaw  
Corn and Lima Beans   Beets   Relish   Rolls  
Lemon Meringue Pie   Coffee, Tea  
\$7.00 Includes Tax and Tip

Speaker, Dr. Charles L. Best, "Yankee Ingenuity--Our Debt To Europe"  
Send reservations to Margaret Taylor by October 17

Dr. Best is a member of our Society, he is chairman of the Board of Trustees of the Hugh Moore Park, and he is a member of the Northampton County Historical and Genealogical Society. Since 1975, he has been Markle Professor and head of the department of engineering science at Lafayette. His first two degrees were from Princeton and Brooklyn Polytechnic Institute. His doctorate he earned at Virginia Polytechnic Institute, and he has been a member of the Lafayette faculty since 1948 except for an interim of three years, 1951-54, when he was associated with the Johns Manville Corporation as a stress engineer. He is a member of several professional societies and of Sigma Xi. He is a native New Yorker.

## Campaign Report

In addition, this meeting marks the end of our Henry Homestead \$65,000 campaign. How much over the top will we be? Come join our victory celebration. To Matthew Morris and his coworkers for hours of work, we express our admiration and deep appreciation. We can't begin to thank all the solicitors and background people without whose interest and help we could have achieved no measure of success. We look forward to our next big, big celebration in the spring of 1980 when the Henry Homestead emerges completely restored.

## Directions to Stockertown Memorial Hall

From Bethlehem: East on Route #22 to Route #33. North to the Stockertown exit. At end of exit ramp, turn right. At the stop sign, you are perpendicular to Route #191. Cross it. In one block turn right, and Memorial Hall is on your left in one short block. There is parking around the building and on both sides of the street.

From Easton: From western end of town, take Route #33 and follow Bethlehem directions. From northern end of town, take Route #115 to Stockertown. Opposite Route #33 exit, turn right. In one block turn right again, and Memorial Hall is on your left in one short block. Parking is available at the building and on the street.

From the Slate Belt: Follow Route #191 to Stockertown. Opposite Route #33 exit into Route #191, turn left. In one block turn right, and Memorial Hall is on your left in one short block. Parking is available around the building and on the street.

At this meeting, too, we hear the report of the nominating committee headed by Mary Lou Audenried.

## REMINISCENCES AND RECIPES FROM THE BOULTON COOKBOOK

Mary Henry Stites

James Henry was subject to sick headaches--and the less said about that painful subject the better. Suffice it to say that as the malady ran its course, misery left, appetite returned, and instead of the conventional toast and tea, the first food he wanted was a dish called "salmagundi." I have never eaten salmagundi anywhere but at Boulton. What its origins were--who knows? They are lost in the dim and distant past. But it's good--at least if you like it, it's good. I enjoy spicy, salty food and have a particular fondness for onions, and salmagundi, Boulton style, fills the bill.

The exact recipe is impossible to give because there isn't one. It's one of those take-just-enough-until-you-think-it's-right-and use-your-judgment affairs. What to do if you have no judgment is an unanswered question. Aunt Tal had judgment, and what she cooked or supervised always had a delicious flavor of its own. She never followed a recipe exactly, but always made changes and adjustments in seasonings with excellent results. If there were failures, nobody ever realized it.

Salmagundi at Boulton required cold, cooked salt mackerel. This was purchased in small wooden buckets with tightly fitting lids, also of wood, and the whole known as "kits of mackerel." The first problem was to get the lid off the kit without breaking either, and without getting a douse of saltwater highly redolent of fish. It was a job usually relegated to the men of the family--whichever one happened to be handy--the ladies remaining at a discreet distance, but near enough to offer advice and, on occasion, criticism.

Once the lid was off, step two was to remove the required number of fish to a bowl of fresh water. Frequently there was a black membrane on the inside; this was scraped off and the fish was rinsed in the cold water. If the fish were filleted, there was no problem; if not, heads, tails, and fins were removed. The mackerel was soaked in fresh water for about eight hours--usually overnight for Sunday morning breakfast. It was removed from the water, dried, and put in the broiler--a wire contraption with two sides and handles with locking collars to prevent slipping. Incidentally this was also used for making toast. In the old coal ranges there were several doors--one of them on the left side about six inches high and running the length of the firebox. This was the broiler. It is hard to describe--you really have to know your way around the old coal ranges. Anyway, you spread newspaper to catch the drips, opened the door, inserted the fish, and held tight to the handles. It was necessary to remove the whole thing frequently to check and turn. It was the rule to cook the skin side first--why I don't know. As would be expected, drippings would flare up and had to be guarded against.

When the fish was cooked, it was removed from the broiler to a hot platter, dotted generously with butter, and garnished with wedges of lemon and parsley. When you wanted to make salmagundi, you cooked extra fish. In those days, the exact amount needed was not too closely calculated so there was usually some left.

The mackerel was carefully picked over to remove skin and bones, then combined in a bowl with weak vinegar to cover, chopped onion, and a little pepper, no salt--there was enough of that in the fish. The proportion of onion to fish depends on your taste for onion. I would suggest approximately two parts of fish to one part of onion, but as I said, I like onion so use your own judgment. The whole should be mixed gently, stood aside to blend, and chilled before serving. If you wish, other spices can be added to your taste, but at Boulton we stayed with vinegar, onion, and pepper.

This makes a good appetizer before dinner--a tasty dish!

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TO BE VOTED ON AT THE ANNUAL MEETING, OCTOBER 24

As head of the committee to recommend possible changes in the Society Constitution and Bylaws, Charles Sandwick, Sr., reported at the Board meeting, August 30, that it was agreed there was no need to change the Constitution. The committee, however, recommended changes in the Bylaws to conform to present practice. Therefore the committee recommended that Article I Officers and Board of Directors Section 3a be changed from:

The Board of Directors shall consist of 12 directors elected by the membership

to:

The Board of Directors shall consist of 12 directors (including the four elected officers) to be elected by the membership.

Also the committee recommended, that Article III Dues and Finances, Section 2 be changed from:

The annual dues of members shall be \$5.00 Regular, \$10.00 Sustaining, and \$25.00 Organization. Dues are payable on January 1 of each year.

to:

The annual dues of members shall be: \$2.50 Student, \$5.00 Individual, \$10.00 Sustaining, \$12.50 Family, \$15.00 Contributing, \$25.00 Organization, and other categories may be offered by the Board of Directors to acknowledge substantially larger membership contributions. Dues are payable on January 1 of each year.

It was moved, seconded, and carried that the recommendations be presented to the Society at the October 24 meeting in accordance with Article VI of the Constitution which states that to be achieved, amendments to the Constitution and Bylaws must be voted aye by two-thirds of the members present at a stated meeting of the membership, provided the quorum is met. The Bylaws Article II Meetings, Section 3 states, "A quorum for membership meetings shall consist of 15 members or a majority of the membership, whichever number is smaller."

## HISTORICAL RESEARCH

## NATHANIEL MICHLER AND THE JACOBSTOWN INN

Charles M. Sandwick, Sr.

On 30 June 1797, Rev. John Molther of the Schoeneck Moravian Congregation, a son-in-law of William and Sabina (Schropp) Henry, baptized a little girl with the name of Sabina Michler. The parents were identified as Nathaniel Michler, "Esq. to Jacobstown, Plainfield Township," and his wife Elisabeth, whose maiden name was Seip. The child's sponsor (or godmother) was Sabina (Schropp) Henry. Thus we find Nathaniel Michler established in Jacobstown in 1797, serving as justice of the peace, having been commissioned to that office in October 1795.

In 1790, the partnership of William Henry, Jacob Christ and Jacob Eyerly, Jr., bought about 400 acres of the land now comprising Jacobstown State Park from the heirs of the pioneer, Jacob Hubler. By the middle of 1801, Nathaniel Michler acquired a one-third interest in this property. A partition was effected, giving Mr. Michler the Jacobstown Inn and about twenty-six acres of land as his share.

The inn, a three-story stone structure, was built by Jacob Hubler sometime before 1785. Nathaniel Michler was innkeeper and kept a store at the Jacobstown Inn from 1801 to 1809, when John Frederick Wolle leased the property from him and bought his stock of merchandise. Mr. Michler moved to Easton in 1809 and began a public career of which more will be said later. He sold the Jacobstown Inn property to Peter Maurer in 1822, ending at least twenty-seven years of involvement with the Jacobstown community.

Nathaniel Michler was born in Bethel Township, Lebanon County, Pa., 2 August 1765, and two days later was baptized there by his father, Rev. Johan Wolfgang Michler, with all of the communicant members of the little Moravian congregation serving as sponsors. The following year Rev. Michler was transferred to the Moravian congregation at Schoeneck, just north of Nazareth, Pa., where he served as pastor until 1785. Not much is known of Nathaniel's early life, but he must have been well educated in the Moravian schools, for from 1786 to 1790 he was a teacher at Nazareth Hall. The tradition among his descendants is that he taught Latin.

Johan Wolfgang Michler was born in Wuerttemberg, Germany, 25 Oct. 1707, and died at Hebron, near Lebanon, Pa., 5 Oct. 1785. He married first at Herrnhag, Saxony, 5 Aug. 1741, Rosina Schneider, who was born at Zauchenthal, Moravia, 6 Dec. 1715 and died at Bethlehem, Pa., 25 May 1755, daughter of David and Catharine (Muenster) Schneider. Wolfgang was a linen weaver by trade. He and Rosina sailed for America in 1743 and were settled at Nazareth in 1744. They had one child,

Johann David, born at Gnadenthal (Gracedale) 12 May 1753, who died a week later.

Johan Wolfgang Michler married second at Bethlehem, 20 April 1757, Maria Barbara Krause, who was born in Voigtland, 25 February 1729, and died at Schoeneck, 7 August 1775. He was ordained a deacon in 1762, and ministered to several rural congregations during his lifetime. His longest pastorate was at Schoeneck, where he was located for about nineteen years. Their son David was born there 19 September 1769, followed the trade of shoemaker, and died in Bushkill Township, 17 March 1816. David married Eva Schneider by whom he had several children.

The third marriage of Johan Wolfgang Michler occurred at Nazareth, 23 August 1778, to Anna Maria (Thome) Schropp, who was born at Basel, Switzerland, about 1718-19, and died at Nazareth, 3 April 1786, widow of Matthew Schropp and mother of Sabina (Schropp) Henry. Thus William Henry's mother-in-law became Nathaniel Michler's stepmother.

By 1796 Nathaniel Michler was married to Elizabeth Seip who was born 30 July 1774, daughter of Johann Peter and Anna Maria (Erb) Seip. They had seven children, the first six of whom were born at Jacobsburg. (1) Sabina Michler, born 15 May 1797, died in Easton 25 June 1826, married Jacob Wagener, born 10 November 1790, died in Easton 14 December 1859, son of Daniel and Maria Eve (Opp) Wagener. (2) Peter Seip Michler, born 3 April 1799, died in Easton 27 December 1865, married 9 January 1821 Mary B. Howell, born 6 January 1799, died in Philadelphia 8 February 1865, daughter of Eseck and Mary Magdalene (Hart) Howell. (3) Henrietta Michler, born 21 January 1801, died in Easton 11 June 1885, unmarried.

(4) Eliza Michler, born 30 March 1803, died in Easton 2 March 1866, married 18 September 1821 James Madison Porter, born near Norristown 6 January 1793, died in Easton 11 November 1862, son of Andrew and Elizabeth (Parker) Porter. (5) John Francis Michler was born in 1805 and died in 1814. (6) Thomas Michler, born about 1807, died in Palmer Township 12 February 1861, married 6 December 1832 Elizabeth Keller, born 4 February 1813, died in Easton 11 December 1891, daughter of Adam and Elizabeth Keller of Upper Mt. Bethel Township. (7) Anna Maria Michler, born in Easton 18 July 1810, died 19 September 1893, married in Trinity Episcopal Church, Easton, 19 April 1863, Theodore Rufus Sitgreaves, born 7 March 1807, died 31 July 1886, son of Samuel and Mary A. (Kemper) Sitgreaves.

Among the numerous descendants of Nathaniel Michler, and their spouses, have been lawyers, judges, merchants, physicians, educators, bankers, industrialists, politicians, engineers and soldiers. His son-in-law James Madison Porter, son of a colonel in the Revolutionary War and himself an officer in the War of 1812, was one of the founders of Lafayette College, professor of Jurisprudence and Political Economy for fifteen years, and president of the Board of Trustees for twenty-five years.

One of Nathaniel Michler's grandsons, also named Nathaniel Michler, after attending Lafayette College was graduated at West Point in 1848 and followed a military career in the field of topographical engineering. Among his many military honors, he received the brevet of brigadier general in the regular army on 2 April 1865 for services at Petersburg and throughout the Civil War.

After moving to Easton in 1809, Nathaniel Michler was an official of Northampton County about twenty years, serving as register of wills, recorder of deeds and clerk of the Orphans' Court. He also engaged in business, operating a merchant grist mill and distillery on the Bushkill Creek in Forks Township. At the time of his death he was in partnership with his older son, Peter S. Michler, in this business.

Nathaniel Michler died at his home in Easton 18 December 1851 in his 87th year. Elisabeth (Seip) Michler died 5 August 1853 in her 80th year. Mr. Michler left no will. An amicable distribution of his estate was effected by an article of agreement made by his widow and his other heirs, which is recorded in Miscellaneous Book 9, pages 454-457, in the Office of the recorder of deeds at the Northampton County Court House.

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#### HATS OFF

--To Speck Plastics of Belfast for our first \$1500 campaign check. As of 9/26, donations from 101 had been recorded with \$15,000.

--To Mary DeRaymond and Board members who with prodigious effort and hard work readied the Homestead and grounds for the more than 400 visitors on Open House Day. Evelyn Heckman and Beatrice Pritchard had the Natural Flower Garden looking lovely, Diane Warner had planted a charming miniature herb garden, the carriage cleaned and polished by Geary Gum was appreciated by young and old alike, the exhibit by Robert W. Wendler of Jacobsburg-in-miniature was admired, and Albert Toth's display of the Kocher arrowheads and early American tools was interesting and educational. The bus tours were ably managed by lecturer Joe DiGerlando. The Loprestis, Virginia and Joe, most knowledgeable about the Digs, fascinated the crowds who came. Judy Sandercock and her punch and cookie cohorts again excelled. We look forward to Virginia's accounts in later newsletters.

--To Society member Ellis Neuner who worked along with Matt Morris to get the grounds and parking lot ready.

--To the State Police who picked up out on the highway and escorted back to the Homestead the two lost ones, Gladys Marhefka and Vivian Hall. They lost their way in Henry's woods because they "took a shortcut." They stumbled out on the highway and just didn't look indigenous to the area to the practiced professional eye of the police. They happily accepted his proffered assistance.

--To the 101, who as of 9/26 had pledged and donated \$15,000 to the Henry Homestead campaign.