

THOUGHTS ON WEATHER

Weather can make or break many occasions. In this respect our society has been especially fortunate. Do you remember the perfect summer day we had for our craft fair last July? Or the crisp fall days for our walks in the Woods and park? May 10th was another such banner day. Over 100 people enjoyed clear skies and balmy temperatures as they walked through the natural gardens, the surrounding grounds and over the babbling brook to the carriage house. The horse grazing in the field back of the house gave a pastoral touch. The sun was warm enough to make it refreshing to step into the spring house and into the cool basement kitchen. Those who were not present missed a rare gift from nature's bag of beauty.

OPEN HOUSE

On Saturday afternoon, May 10 about 125 of our members and friends gathered for the first time for a Society event at the Henry Homestead in its beautiful setting. They walked through the natural gardens surrounding the lovely pond and spring and saw the trillium, wild ginger, forget-me-nots, blood root, violets, myrtle, Dutchmans britches, and fern. Lorraine Mineo was on hand to point out the plants of interest and explain the work which had been done by her committee. Joe Lopresti had worked on the pond so that it was full and overflowing.

Strolling down the hemlock lane, around the grounds and over the newly repaired bridge was a real delight.

At the side entrance to the house, flanked by flowers and a mill stone was the door to the old laundry where old utensils of household chore and old clothing were displayed. Next came the spring room. Here Claude Jones had completed the restoration of the water trough which was filled from the outside spring. Here many crocks were displayed and the refreshing punch served was kept cool.

The kitchen with its fireplace and beehive baking oven was beautiful. It would be impossible to enumerate all the items: china, crocks, wooden ware, old kitchen utensils and gadgets, furniture (a spinning wheel, chairs, tables), a corner of children's furniture, brass, pewter, cutlery, canned goods, herbs, flowering plants. All of these furnishings were assembled and arranged by Mary DeRaymond with the aid of Mary Henry Stites, Albert Toth, Claude Jones, Virginia and Joe Lopresti, Lorraine Mineo, Bobbie and Joe DiGerlando, Kitty and Hank Fluck, Edward and Birgit Karch, Margaret Taylor, Peggy Shuttleworth and Kay Beers.

Peggy Shuttleworth and Anne Davis served punch from a lovely old blue punch bowl and never were there more delicious cookies, some of them made from the recipe that appeared in the last newsletter. Thank you to our bakers, Anne Abrams, Anne Davis, Katherine Schwarzbach, Kathryn Deer, Carrie Flad, Peg Johnson, Peggy Lerch, Dorothy Miller, Kip Ward and Peggy Shuttleworth.

All of this provided a convivial atmosphere for conversation and friendship, so much so, that no one wanted to leave at four o'clock.

No report about the Homestead would be complete without a special word of appreciation for all of the work done there to date by Albert Toth.

BOARD OF DIRECTORS MEETING - Wednesday, June 4 at the home of Mary Henry Stites, 7:30

NATURAL GARDEN GETS A FACELIFT

The April 26th Natural Garden and Homestead Grounds Workday was a marvelous success!! The help and enthusiasm shown by the Scouts, the Ecology Club and the volunteers is hard to measure except by the smiles and good will that dominated the day.

The garden and grounds are now more inviting then ever. The garden paths are wood-chipped. Many of the wild flowers that were planted are blooming; Pond cleaning was begun; the bridge is fixed; and overall the grounds are neat and clean.

The Jacobsburg Historical Society is indebted to the Belfast Girl Scouts - Brownies, Cadets and Juniors - Polly Miller, Doreen Anthony, many scout leaders and parents; the Klecknersville Boy Scouts, Phil Hunsberger and Dave Minnick; the Northampton Area Community College Ecology Club with advisors Jim Winch and Len O'Hara. Mr. and Mrs. Douglas Purdy were an invaluable help with the Natural Garden as well as donating sods of wild ginger. The Society also had support from professionals - Dan Hite, superintendent of the Jacobsburg State Park; Lee Sprankle, district service forester; Unger's Nursery, and Terry Hannold from the Fish Commission.

Various board members were on hand that day, some with working friends! Albert Toth - a mainstay of the society - finished various projects inside the homestead and had help rebuilding the bridge, namely Robert Morris and Robert Pipperata. Mary DeRaymond and Mary Henry Stites both helped to make the day a decided success. Kay Beers and Margaret Taylor cleaned out some of the original flower gardens.

Our cooperative effort was covered by the Easton Express and a good time was had by all!

Respectfully,
Lorraine Mineo, chairman.

RAMBLINGS

The Homestead
by A. M. Toth

The house doe'th stand on the side of a hill
By a slow, broad stream, deep and still
With tall pine trees on guard nearby
Where birds can sing and the storm winds cry.

A slate stone walk with lazy curves
Will lead to the door where a pan's head serves
As a knocker there like a vibrant drum
To let you know that a friend has come.
And the door will squeak as I swing it wide
To welcome you to the cheer inside.

THE BOULTON COOKBOOK

With summer practically here and everybody busy gardening, counting the asparagus points and estimating the pea crop an easy menu and a popular one for Sunday Dinner at Boulton seems in order.

Appetizer of your choice

Veal cutlets

New peas and/or

Asparagus and/or

lima beans and/or

whatever grows in your garden - just so that it is fresh-picked and brought to the kitchen in the nick of time to be cooked for dinner. Usually vegetables were served with melted butter but for asparagus toast and drawn butter were always used. New potatoes, fresh dug and scaped, never peeled, were a delicious accompaniment.

Breaded veal cutlets properly cooked are delicious. Each veal steak was carefully trimmed with literally every scrap of fat and gristle cut away. These trimmings and bit of bone in each steak were never thrown away but used for stock and never mind the size and shape of the cutlets. Each one was dipped in beaten egg seasoned with salt and pepper, then rolled in dry bread crumbs, browned slowly in butter (don't skimp on the butter). Then came the final touch a little water, a very little, no more than necessary to prevent sticking (and this was long before the day of Teflon) was added to the pan. The pan was covered and either set on the back of the stove or put in a slow oven. This last step took careful watching, the meat must neither boil nor burn but simmer gently, oh so gently. When properly done there would be a little gravy in the pan just enough for a teaspoonful on each serving. The cutlets were tender enough to cut with a fork. Incidentally these could be cooked the day before and heated in time for dinner.

Submitted by
Mary Henry Stites

FIELD NOTES

The second day at the site in June of 1974, the first order of business was to make a better path to the spring. The spring was cleared of dead leaves and other debris. We did not encourage the boys to drink the water but the spring made a nice refrigerator to keep the boys' cokes cool until lunch time. Most of their lunch hour was spent inside the foundation of the small house we had excavated in the summer of 1973. The walls made convenient seats and the floor was a safe place to burn their used lunch bags, etc.

Then we burned the huge piles of brush cut down the previous season. All the boys wanted to be fire tenders, so they took turns pushing the outside limbs into the center of the fire. Weeds had to be kept down, which greatly improved our work area. We were able to park the truck above the work area which made it easier to unload.

It soon became apparent we would be too far from the west wall to throw the dirt over the walls. Another wheelbarrow was procured and large planks were used as runways to the dumping area. Usually one boy pushed the wheelbarrow, then rested while two other crew members filled it up. If the stones from the collapsed walls were large but not heavy they were carried out by hand and dropped on the heap. If they were large and heavy they were placed in the center of the barrow and steadied with a few shovels of dirt before they were taken for their last rede. In spite of their real unwillingness to work, we cajoled and encouraged our gang into actually moving tons of clay, rocks, and just plain dirt.

Submitted by
Virginia Lopresti

HISTORICAL RESEARCH

In a previous article, we mentioned the acquisition of the Jacobsburg Inn and about twenty-six acres of land by Nathaniel Michler in 1801. Michler kept a store in the inn until 1809, then sold his stock of goods to John Frederick Wolle who conducted business at the inn until 1816. Wolle rented the property from Michler on an annual basis.

Through the kindness of Robert T. Brown, of Bethlehem, a member of the Society, we have acquired a Xerox copy of the lease agreement between Michler and Wolle for the year from April 1, 1812 to April 1, 1813 at the yearly rent of \$200 payable in quarterly installments of \$50.

That inflation was already a fact of life in those days is shown by another document, dated Dec. 28, 1810, in which Michler acknowledged receipt of \$37.50 from Wolle for the rent for the quarter ending Jan 1, 1811. Thus Wolle's rent had increased 33 1/3% in two and a quarter years!

The terms of the lease indicate that Wolle kept both a store and a tavern at the inn.

Submitted by
Charles Sandwick

"ARNOLD EXPEDITION TO BE REENACTED

"Wanted! Brave, healthy, able-bodied Riflemen! To go with Capt. Danl Morgan (Colony of Virginia) and Capt. Wm. Hendricks, Capt. Matt Smith (both of Penna.) To seize the Fortress of Quebec and to assure a Fourteenth Colony to Support the Original Thirteen in the Struggle Against the Oppression of the Egregious Ministers & Parliament of George the Third! SHALL WE BOW TO TYRANNY? NEVER!

"This was the plea given in September 1775 when General George Washington ordered a volunteer force of 1,150 Continental soldiers to capture Quebec City in hopes of making Canada a fourteenth colony. It is the same plea that goes out to persons interested in a reenactment of the Arnold Expedition- 'AEQ-75.'

"Members of the reenactment group clad in authentic colonial uniforms and carrying flintlock rifles and muskets, will travel from Cambridge, Massachusetts to Quebec, September 20 - October 5. There will be thirteen companies of forty men each, which will be stationed along the 'AEQ-75' route. George Bell Dyer, an organizer of the reenactment, said 'the companies are filling rapidly - some in New England are already full.'

"The sponsoring group, the Arnold Expedition Historical Society (Maine), has reconstructed several bateaux of the type believed to have been used in the original expedition. These will be used on the Kennebec, Brandywine, and the Mullica Rivers. The society is currently in the process of carrying out extensive research on the uniforms and equipment that were used in the original march.

"Activities planned for the 300 mile excursion include the reenactment of an American military victory, demonstrations of bateaux handling, a mock-battle at Quebec City, parades through routed towns, a colonial ball, drills and concerts. Members of the party will be provided food and necessary transportation.

"Requirements for participating riflemen, according to the Arnold Expedition Historical Society, are: 'They must be energetic, enthusiastic, and effective. They must positively commit themselves to the dates (except Sept. 20-21). They should have a sincere and serious interest in commemoration of the history of the American Revolution.'

"The march of 1775 is known as one of the most courageous survivals of a hostile wilderness. Men were buffeted by a hurricane, lost in forests and endless swamps, starved and frozen; but they marched on. The Arnold Expedition Historical Society hopes to inspire the same love for country with Project Aeq-75, that was demonstrated by members of the first expedition."