



# Apple Blossom Times

Since 1975

Winter 2020

## Inside This Issue

President's Letter

Minute History

Recipe Rewind

Member Update

Donations

Historical Fun Facts

From Thermopoliums to Pizza Deliveries

Insects, Killer Mice & Menacing Snowmen

Calendar

## Minute History

The Buffalo Society of Natural Sciences was formed in 1861. After decades of research and growing a large collection of books and artifacts, the society set to work establishing a display available to the public. In 1929 the Buffalo Museum of Science opened, and became a great success. In its first 18 years of operation, over \$1.5 million dollars was spent on equipment, collections, and exhibits. It was the first museum in the country to plan its exhibits like a book, with each of the seventeen halls a chapter all its own. Original halls included Physics, Chemistry, Astronomy, Genetics, Public Health, and Primitive Art. BMOS also boasted an extensive library of materials which they often loaned materials to other groups. By 1947 the museum averaged 1,000 visitors per day (closed only on Christmas), and hosted events such as lectures, movie nights, musical programs, classes, and specialized tours.

Visit [www.ScienceBuff.org](http://www.ScienceBuff.org)

## Traditions to honor the season

*From the desk of our President*

Hello all! Firstly, I would like to extend a massive thank you to everyone who helped support us by participating in our Take-Out Food Fundraiser in October! It was a huge success, and the support from our community and members has been so appreciated. Thank you as well to all of the members and volunteers who helped out with the event. Your continued support has kept the Newfane Historical Society running like a well-oiled machine.

I'd also like to welcome the many, many new members who have joined our society in recent months. We are thrilled to have you, and cannot wait to share everything we love about our group. Thank you again!

As Christmas music plays in stores and turkeys go on sale, it's finally time for the fun part of the year, everyone! As I write this, Thanksgiving is fast approaching, and Christmas is not far behind. I have full faith that holiday cheer will not be in short supply this year! One of my favorite parts of the upcoming holidays is partaking in traditions that my family has passed through the generations. In the Schaeffer household we bake cookies, put out our stockings out on St. Nicholas' Eve (Dec. 5), and decorate the Christmas tree, among other things.

My favorite tradition, however, is burning a bayberry candle from Christmas Eve night into Christmas morning. They remain lit until they are burned completely, to ensure good luck in the coming year. They also fill our home with a lovely glow and fragrance for hours. Although there are a few origins on the tradition, the common belief says that bayberry candles were once a very valued commodity. Tallow candles were the most popular to produce in colonial America, made cheaply from animal fats. Unfortunately they gave off an unpleasant odor, smoked easily, and could go rancid. When it was

discovered that bayberries produce a wax when boiled, they were made into candles that had none of the unpleasantness of tallow candles. Unfortunately it takes a lot of berries to make one candle, so they were often saved for special occasions, such as Christmas. This made the scent of bayberries something families came to expect every December, making it a tradition that continues to this day. This small poem explains the meaning of burning a bayberry candle:



*"A bayberry candle,  
burned to the socket,  
puts luck in the home,  
food in the larder,  
& gold in the pocket."*

So, my friends, this holiday season I encourage you to explore your families' traditions, and perhaps make some new ones! If you cannot see family this holiday, continuing traditions at home will bring you closer to them, despite distance or other obstacles. At the heart of holiday cheer often lies family and loved ones. Thank you all and Happy Holidays. 2021, here we come!!

Melissa Schaeffer

A reminder: If you would like to participate in the overnight bayberry candle tradition, please burn your candle responsibly and wisely.

## Recipe Rewind

Enjoy testing out these wonderful Christmas cookie recipes found in the "Cook Book compiled by the Earnest Workers of The First Baptist Church of Newfane, NY", c. 1913. The recipes are transcribed exactly as written. Good luck sorting out missing instructions; trust your baking instincts!

### Fruit Cookies

One and one-half cups sugar, one egg, butter size of egg, one cup sour cherries, one teaspoon baking powder, one of lemon, pinch of salt and soda, one cup chopped raisins, flour to roll and cut.

- submitted by Mrs. Geo Duncan

### Curly Peters

One and one-half cup sugar, one-half cup butter, one-half cup sour milk, one small teaspoon soda, two eggs, one-half teaspoon nutmeg. Make as stiff as ginger cookies and drop.

- anonymous submission

### Hermits

Two eggs, one and one-half cups brown sugar, one scant cup lard or butter, one teaspoon each of cinnamon and soda, one half teaspoon cloves, two-thirds cup sour milk, two and half cups of flour, or a little more, one cup raisins, drop batter on tins like drop cakes.

- submitted by Mrs. Wm. Mead

### Sugar Kisses

One cup sugar, one-half shortening, one-half sweet milk, one egg, two teaspoons of baking powder and vanilla, soda as large as a pea dissolved in milk, two and one half cups flour, drop on tins, sprinkle with sugar.

- submitted by Mrs. E. L. Bonesteel



# We ♥ our MEMBERS!

*This section is an ongoing record of our amazing members.*

## Special thanks to the following for their continued support:

- |                           |                          |
|---------------------------|--------------------------|
| Philip & Judy Baehr       | The Marx Family          |
| John Burnett              | Joseph & Nancy Miller    |
| Kristine De-Glopper-Banks | Michael V. Miller        |
| Ron & Cindy Fiegl         | Mary Ann Miller          |
| Bruce & Rosemary Garber   | Rosemary Miller          |
| Richard Geise             | Brian & Dolores Mitchell |
| R. Jeanette Hamminga      | John & Kathy Phillips    |
| Karen & Ken Hannah        | Dennis Schultz           |
| Amanda Henning            | James Wendler            |
| Peter & Pat Ketch         | Janice Wiegley           |
| Ryan Keys                 | Virginia Womelsdorf      |

## Welcome to our newest members!


- |                       |                                |
|-----------------------|--------------------------------|
| The Akron Bugle       | Cary Marshall                  |
| Elizabeth Allore      | Benjamin Martin                |
| Catherine Banks       | Kathy Mathewson                |
| Tom Beilein           | Ronald Mielke*                 |
| Morgan Calhoon        | Jessica Mika                   |
| Joyce Collingwood     | Jacquelyn & Brian Minchen      |
| Kim Condren           | Jeffrey Newman                 |
| Joanne Condren        | Clare Oakes                    |
| Kelly Cousins         | Barbara Page                   |
| Tami Deemer           | Megan Payne                    |
| Cindy Dodge           | Wayne Peters                   |
| Stephanie Donovan     | Peter Russell                  |
| Leslie Faux           | Rebecca & Richard Schweigert*  |
| Manuel Garcia         | Christine Smith                |
| Linda Garneret        | Morgan Stark                   |
| Sarah Harrington      | Douglas & Patricia Stolzenberg |
| Judson Heck           | John Syracuse*                 |
| Marge Hoffman         | Ann Thering                    |
| Michelle Irwin        | George Vail                    |
| Stauder James         | Katie Vorndran                 |
| Shelly Ketch          | Donna Watterson                |
| Shelley Klumpp        | Jennifer Wemple                |
| Sally Kolkmeier       | Jeannie Wodo                   |
| Michelle Landsheft    | Constance Worthington          |
| Carolyn Leibring      | Laura Wright                   |
| Jessica Linderman     | Karen Young                    |
| Matt & Margaux Lingle |                                |

*\*new lifetime members*

## Support the Newfane Historical Society

Our little non-profit can use support to help us through the many quiet months ahead of us.

### How Can You Help?

- Membership Dues
  - Renew your annual membership
-  Gift memberships to loved ones
  - Become a lifetime member to make a substantial difference
- Contribute a one-time financial donation, on our website or send to our mailing address.
- Book one of our properties for a small, private event. Details on our website.
- Sign up to volunteer your time and help us keep growing! Learn more on our website.

Visit [NewfaneHistoricalSociety.com](http://NewfaneHistoricalSociety.com)

**We'd like to send many thanks to our volunteer gardner,**



**Terry Upton, for all his hard work annually tending to the Van Horn Mansion gardens and landscaping. Your support is very appreciated!**

## Historical Fun Facts on



# Hanukkah

- Hanukkah translates to dedication, and you've probably seen the word spelled a variety of ways, including Hanukkah, Hannuka and Chanukah. Because the word is transliterated from Hebrew, there's not an exact English equivalent for the sounds made by the Hebrew characters.
- Israeli author/politician Avram Burg is said to have the largest dreidel collection in the world, counting more than 3,500.
- Hanukkah made its first appearance at the White House in 1951, when Prime Minister of Israel David Ben-Gurion gave Harry Truman a menorah as a gift. In 1979, Jimmy Carter became the first American president to recognize the holiday publicly by speaking at a candle-lighting event hosted by Chabad Lubavitch.
- Gelt, the gold coins used while playing dreidel, has popularly been replaced by chocolate coins. Using candy began around 100 years ago, and no one can really agree whether an American or Israeli candymaker came up with the idea.
- In Israel, 17.5 million sufganiyot (a variety of jelly donut) are said to be eaten over the course of Hanukkah. In the 1920s the treat was made the official food of Hanukkah by the Israeli Labor Federation.

## From Thermopoliums to Pizza Deliveries

### *The evolution of food take-aways and deliveries*

Every day across the globe, humans eat food. Each time we choose whether to cook it ourselves at home, or pay someone else to do it for us. 'Eating out' often takes place in cafes, pubs and restaurants. Today we're shining a spotlight on alternative methods which allow us to eat at home with foods created by others, i.e. fast food, take-aways (take-out), and home deliveries. These services have exploded in modern times, becoming a billion-dollar field, but this 'new' industry has origins dating back over 2,000 years.

#### Early Developments

Ancient Rome created Thermopoliums, "cook-shops" that created hot meals to eat quick or take to go. Clay pots kept meals hot, and were served to customers along large counters. Archeologists have discovered over 80 Thermopoliums in Pompeii alone, proving they were popular and profitable businesses. At this time, it was rare to have hot meals, increasing value to those who owned the equipment and skills to produce recipes for others.

On the other side of the world at this time, Aztecs hosted massive open-air markets. Within these markets were vendors who strictly sold "on the go" food, mostly tamales.

Over the centuries that followed, many countries developed quick meals which could be taken away and eaten at the buyers' convenience. It is commonly believed that most advanced societies developed food-to-go services. One recorded delivery system was created by butchers in 14th century Paris; they would frequently transport their meats to the homes of well-to-do families.

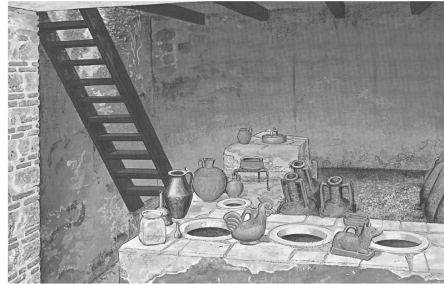
#### Innovations in Convenience

Delivery services advanced greatly in the United States around 1785, thanks to dairy farms. As the country began to industrialize, more people lived in cities and were unable to own a dairy cow, but milk remained a staple in diets. It is also perishable, with few people having access to any form of early refrigeration. As a result, daily and weekly milk deliveries from horse-drawn carts became the standard way of life for most Americans. This service would later be adapted by delis, ice houses, merchants and grocers. It was also the inspiration for Colonial hotels in big cities, which offered take-out meals for rich families, that could be picked up by their servants.

An early concept of pizza delivery came around 1889 in Italy. The story goes that on a visit to Naples, Italian King Humberto and Queen Margherita decided to forgo their diet of fancy French cuisine. A local chef from Pizzeria di Pietro e Basta Così, now a legendary

location, was asked to make and deliver them pizzas. The chef topped the queen's with mozzarella, tomato and basil, giving birth to the popular Margherita pizza recipe that is still enjoyed today.

About this same time, a man in British-ruled India, named Mahadeo Havaji Bachche, developed the Dabbawala meal delivery system for busy metropolitan areas, such as Mumbai. Dabbawalas were delivery men who took home-cooked lunches directly to work places to feed the masses. This intricate meal delivery system remains, used by over 5,000 businesses that serve 200,000 lunches per day throughout India. It has become more efficient and popular thanks to online ordering.



*Reconstruction of the Thermopolium of Asellina in Pompeii, which served basic and speedy food, drinks and provided accommodation upstairs.*

Following the American Civil War, restaurants introduced basic boxed lunches, simple and affordable take-away meals for those with lesser means. The concept quickly spread around the country, helping it to become more common for the middle and lower class to 'eat out' more regularly. Take-out lunches also became staples for the urban working class. Often working too far to return home for lunch, people searched for close, hot meals. The most popular in many cities

were oysters, clams and scallops. Huge meals of seafood stews, chowders, and fried plates could be cooked quickly and cost only 25 or 30 cents. The meals were served in newly developed cardboard containers with bivalves, known as "oyster pails".

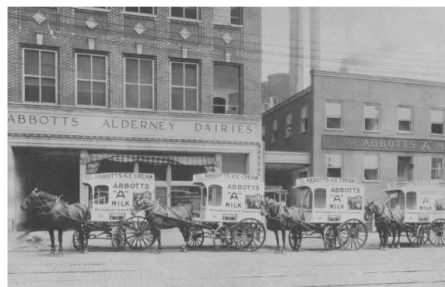


*NYC Seafood vendor in 1903; via Getty Images.*

Street vendors and food stands selling quick service meals began popping up all over the U.S. near new train stations and along well-traveled highways. They were similar to food stands located throughout the world by this time. Of course without regulations, stands and carts were often dirty, insect and rodent infested, and used poor products that were risky to buyers. Some stand out shops, revered by regular travelers, were the clean and organized ones run by Black women. Many slaves had finely tuned cooking skills, and had created and crafted the best Southern recipes, including fried chicken. When they were freed, establishing small food stands was one of the few options they had for supporting their families. Fears also ran rampant over being shut down anytime a white person had an issue, leading the owners to be overly careful about cleanliness, affordable prices (sometimes too cheap in order to avoid confrontations), quality service and foods. The disturbing and sinister realities that led to their situations were ignored by white travelers who simply enjoyed amazing meals. Travelers were even known to change their routes to ensure they could visit their favorite shops. For Black patrons, these stands were oasis' to travelers who were denied service anywhere else, especially in the Jim Crow South. In places without Black-owned stands, food could be scarce for thousands of miles.

#### Into the 20th Century

In 1922, Kin-Chu cafe opened in Los Angeles. The eatery ran advertisements stating they were "the only....(continued on page 4)



*Milk delivery trucks from Abbotts Dairies; c. 1902. Historic Philadelphia.*

(continued from page 3)...place on the West Coast making and delivering real Chinese dishes”, which could be delivered hot and fresh as late as 1:00 am. It’s the first known Chinese food delivery service, although it would be decades before deliveries became commonplace nationwide by Chinese restaurants. When pollution and overfishing decimated the street-side oyster and small sea creature trade, the bivalve container manufacturers evolved their “oyster pails” into Chinese food take-out containers, those popular white boxes still used today.



The 1920s also saw unprecedented advancement in refrigeration, including new electric coolers that could be placed in homes and motor cars. The very first ice cream truck is credited to Harry Burt of Youngstown, Ohio, who also created the Good Humor brand. Burt owned an ice cream business which made bulk deliveries to grocers using freezer trucks. One day he was inspired to place chocolate covered ice cream bars on a stick. The Good Humor ice cream “sucker” was notable for being easy and clean to eat, making it perfect to sell directly from a truck to consumers on the street. As Depression era ice cream parlors or stores became a luxury, ice cream trucks such as Burt’s were able to thrive due to the low-cost.



An early Good Humor ice cream truck; from Getty Images. Note it was originally called ‘Good Humors’.

A massive food delivery system was developed in England during World War II. It was common for citizens to shelter in place for days on end as a safeguard against air raids. To ensure the wellness of the British people, their government enlisted chefs and volunteers to deliver meals to homes. After the war, the service was continued to help veterans get back on their feet. The idea was so popular it quickly spread to restaurants across the United States and Australia. This was also the origin for ‘Meals on Wheels’, imagined by Doris Taylor, a member of the Order of the British Empire, in 1954. Its goal was to produce hot meals for the disadvantaged and home-bound. What began with 11 volunteers grew to thousands, and many countries have duplicated the service. In the U.S. alone, over 2.4 million seniors benefit from the Meals on Wheels service annually.

Throughout the 1950s, television grew in popularity, establishing the evening tradition of families eating dinner as they watched their favorite programs. As a result, restaurants saw a steady decline in their bottom lines. Many adjusted by offering carry-out and delivery options to make up the difference. The most popular choice for many families was pizza delivery. Back in 1947, The New York Times introduced pizza to its readers for the first time with a full page spread. Already a popular food in Southern Italy, it had developed a following by American soldiers and journalists during their time in Europe. The Times wrote, “The pizza could be as popular a snack as the hamburger

if Americans only knew more about it.” Within a decade this would become a reality.

This era also saw the rise of fast-food and quick-service chains, allowing cheap foods made quick so customers could eat on the road or wherever they wanted. Restaurants such as McDonald’s revolutionized speedy take-out food systems, including drive-thru services. Their countless contributions to the industry, some good and some bad, have forever altered the landscape of convenience meals.

**Expanding Options**

In the 1960s food trucks made their earliest appearances. Some produced foods off-site and loaded it all into the vehicle, while others had cooking equipment built into their trucks. In both cases, they would park in an area with limited restaurants, such as job sites, to sell their goods. Today food trucks are known for worldwide cuisine options, offering an amazing variety of great food at affordable prices. This allows chefs the ability to reach larger audiences than if they remained stationary in one community. Devoted followers will travel to their favorite food trucks’ latest destination.



Food deliveries have made huge advances in recent decades thanks to online services. Buyers can order by phone, website, or Apps. Services such as GrubHub and UberEATS allow customers to receive deliveries from an assortment of local restaurants, including those that offer only dine-in. These help to encourage us to remain home but still enjoy foods prepared by others.

The debate of home cooking vs. convenience foods may find the ultimate blend of both worlds with the popular meal kit programs. These are weekly deliveries of pre-portioned ingredients and recipes, which the buyer uses to make their meals at home. The service helps customers skip shopping, teaches a variety of cooking skills, introduces new foods to eaters, and helps show proper portion sizes. This business model first appeared in 2007, and is used by national companies such as HelloFresh, Blue Apron and Marth & Marley Spoon, along with some small businesses that produce meal kits for their local community. By 2017 the meal-kit industry was worth \$2.2 billion.

*“The pizza could be as popular a snack as the hamburger if Americans only knew more about it.”*

- Jane Nickerson, food writer for The NY Times; 1947

One massive downside to all of the food services is the overwhelming amount of packaging and garbage created annually. Some businesses are starting to make changes to decrease their impact on the environment. We can only hope greater and major strides in this area arrive in the coming years.

Today there are endless options for take-out and delivery food services, offering nearly anything a person is in the mood to enjoy, depending on where you live. This has proven vital in recent months, adding a greater appreciation for the variety of options we have, and the established systems that bring amazing foods directly to us as we remain safely at home. ♦



We'd like to thank the following businesses for their donations and assistance during our recent fundraiser: Mayer Brothers, Sun Orchard, Bucolo Cold Storage, Russell Farms, and Bittner-Singer Orchards. The fundraiser was a great success, helping give us a boost to make it through the winter.



## Insects, Killer Mice & Menacing Snowmen

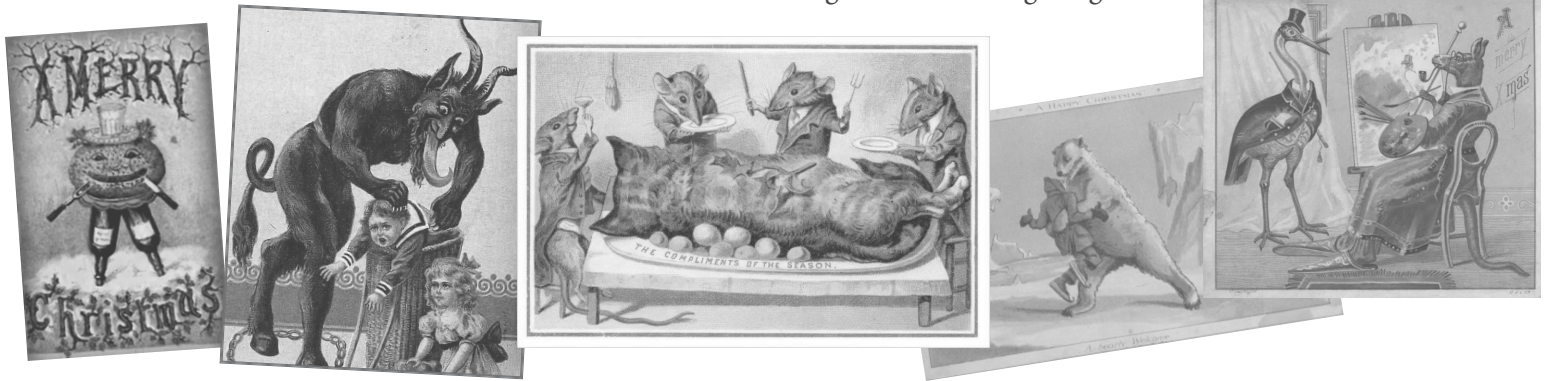
*The fringe aspects of Victorian-era Christmas cards*

Christmas cards first appeared in 1843, and by the 1870s were a worldwide phenomenon thanks to advances in mass printing. They were a simple and affordable gift to send to nearly everyone you knew. Families displayed them to show off how many they received. This led to a boom in designs and messages. It didn't take long before Victorians demanded more novelty to stand out, which included lace, glitter, the latest in vivid printing colors, and moving parts.

Some designs were heavily influenced by current popular culture, folk customs or social norms, helping them to stand

out as conversation pieces. Many cards became year-round parlor art, or were added to scrapbook collections. As such, they were more profitable to artists and printers than generic holiday sentiments. Artwork included death, sad children, anthropomorphic animals and food, the Devil, awful pranks, and a cruel St. Nicholas, just to name a few.

Of course, today's values and social norms are incredibly different when compared to two centuries ago, thus leaving many of these unique designs standing out as creepy, unsettling, and downright offensive. The designs below show only a sample of the wild ride of crazy Victorian Christmas Cards. Take a deep dive in an online image search; you may find it hard to choose your favorites. Just be prepared to view a few nightmare-inducing images! ♦



### Is it time to renew your membership? Not sure?

Check your address label on the back of this newsletter. If your name is followed by an \* then your membership has expired prior to Jan. 2021. Please renew today to support local history, and to keep enjoying these newsletters!

## Membership Application

For new members and renewals. Membership includes our quarterly printed newsletters.

Or join online at [NewfaneHistoricalSociety.com](http://NewfaneHistoricalSociety.com)

Today's Date: \_\_\_\_\_

Name (Please Print) \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

Zip \_\_\_\_\_

Select:  Renewal  New Member

Would you be interested in learning about or becoming a volunteer?

Yes  No

Our membership year runs January 1st through December 31st.

Annual Membership Dues (Check one):

- Individual Membership \$10.00
- Family Membership \$10.00
- Life Member \$100.00 (per person)

Please make all checks payable to (or to the order of): 'Newfane Historical Society'. Tear off this form and mail with payment to: Newfane Historical Society, c/o Rosemary M. Miller 3531 Ewings Rd. Lockport, NY 14094



# Calendar

For more details, please visit our website.

Nov. 26- Thanksgiving

Trustee meetings canceled in Dec. & Jan.

Dec. 6- St. Nicholas' Day

Dec. 10- Hanukkah Begins

Dec. 24- Christmas Eve

Dec. 25- Christmas Day

Dec. 31- New Year's Eve

Jan. 1- New Year's Day

Jan. 16- Martin Luther King Jr. Day

February 14- Valentine's Day

February 15- Presidents' Day

# 2020 Officers & Trustees

**President:** Melissa Schaeffer

**Vice President:** Virginia Womelsdorf

**Recording Secretary:** Jill Heck

**Corresponding Secretary:** Janet Capen

**Financial Secretary:** Rosemary Miller

**Treasurer:** David Steggles

### Trustees:

Victoria Banks

Richard Leader

Bill Neidlinger

Bill Clark

Kevin Luckman

Mindi Schaeffer

Keegan Connolly

Chuck Manhardt

Rose Schaeffer

Steve Goodman

Sheila McAtee

George Updegraph

# Contact Information

**Town of Newfane  
Historical Society**  
P.O. Box 115  
Newfane, NY 14108

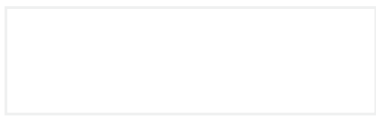
**Country Village**  
2685 West Creek Rd.  
Newfane, NY 14108

**Van Horn Mansion**  
2165 Lockport-Olcott Rd.  
Burt, NY 14028

[www.NewfaneHistoricalSociety.com](http://www.NewfaneHistoricalSociety.com)

Phone: (716) 778-7197 | [info@newfanehistoricalsociety.com](mailto:info@newfanehistoricalsociety.com)

Moving? Remember to update your address with us so you keep receiving newsletters!



Address Service Requested

TOWN OF NEWFANE HISTORICAL SOCIETY  
P.O. BOX 115  
NEWFANE, NY 14108



Non-Profit Organization  
U.S. Postage  
PAID  
Lockport, NY 14094  
Permit No. 49