



TOWN OF NEWFANE HISTORICAL SOCIETY'S

Apple Blossom Times

Since 1975

Autumn 2017

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Minute History

For local children, education in Newfane usually began in a nearby one-room schoolhouse. Between 1845 and 1913 there were 17 school buildings scattered about the area, and only two served children from elementary school through eighth grade. Any students wishing to continue past eighth grade and earn a diploma were required to finish school in Lockport. Grades 9 & 10 were added by 1914, and were located in Newfane's first high school, located on West Avenue. Finally, in 1924, the town's school board applied to the state for a four year rating, allowing a full four year high school curriculum and graduate students. Permission was granted by the state the same year, although for a time 10th-12th grades required tuition.

Our Blossom Festival Beginnings

From the desk of our President

Despite the inclement weather for the Apple Blossom Festival this year, we feel it was a successful event. As a volunteer organization we are very grateful for those that help out during our festivals. I'd like to take a moment to thank just a few festival volunteers that spent their own time to help us preserve the Town of Newfane History: Kay Passuite, Nancy Dwyer, Betty Intihas, Mary Ann Miller, Dan Cushman, Keegan Connolly, Mindi Schaeffer, Melissa Schaeffer, Rose Schaeffer, Vicki Banks, Beth Banks, Kris DeGlopper-Banks, David & Janet Steggles, Chuck Manhardt, Kevin Luckman, Kevin Luckman Jr., Jeff Van Sice, Terry Manhardt, TJ Manhardt, Nicole Manhardt, Bill Ott, Dave Ott, Ginny Dillmon, Joe Neidlinger, Ed Daul, Gerri Daul, John Hedley, Linda Hedley, Mike Miller, Rosemary Miller, Bill Clark-Town Historian, Max Foster, Rich Leader, and Ryan & Jill Keys. I apologize if I did not include your name! This list includes our Trustees, who plan and work very hard to make this event a success. Their ability to make our various events historic, interesting and enjoyable for the people attending never ceases to amaze me.

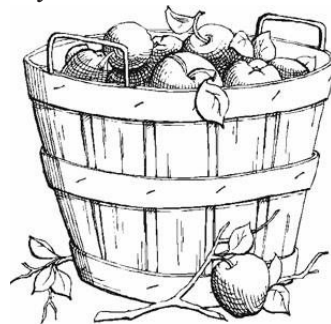
Another project that has our trustees' attention is our many buildings, which require a lot of maintenance and upkeep. Most at our Country Village have aging roofs, and after this past spring's windy weather many are in need of new covering. We also changed insurance companies, and they are requesting many repairs. Renovation plans are underway, and we encourage you to take a peek at the many changes during this

September's Apple Harvest Festival (9/24) and next spring's Apple Blossom Festival (5/20)!

The Van Horn Mansion tours have expanded to include Wednesdays this summer, and have been well attended. Our mansion is the "Jewel of Newfane" that everyone in town can appreciate and be proud of. Our early Society members spent tremendous amounts of time and effort into making this facility a historic show piece. Tours and private events at the mansion have increased, and it is good to see our local families and groups take advantage of this wonderful town resource.

If you have gardening skills, your help would be greatly appreciated at the Van Horn Mansion. Their gardening team has worked very hard to make the grounds beautiful, but can use a few more hands. If you're interested in helping out, please send our website an email, or speak to one of our Trustees.

Please talk to or call a trustee, if you would like to join in on all the fun. I have been with the Society for about ten years, and have enjoyed working with the great people of Newfane!



Bill Neidlinger

Candy Inventions

A brief history of Caramel and Candy Apples

Harvest fairs and festivals wouldn't be complete without the delicious combination of apples, sticks, and sugar. A look back at the creation of candy and caramel apples show just how similar these desserts are.

The act of coating fruit in sugar can be dated back to ancient times, when sugar was used as a preserving agent. Records from the 1800s show the records of the earliest forms of candied apples. What we know as the traditional candy apple of today – the one with the cinnamon flavor and the vivid red color – is credited to a Newark, New Jersey candy maker named William Kolb.

In the late fall of 1908, Kolb had been experimenting with a new hard cinnamon candy. To show off his new creation, he poured it onto apples and added them to the Christmas display in his shop window. The presentation worked, but not in the way Kolb expected. Customers were only interested in the fruit and candy together, just like they saw in his windows. Adding sticks for eating convenience and at a cost of 5 cents each, these new 'Candied Apples' became one of his best-selling products, allowing him to expand his business to better accommodate thousands of customers. Before long you could find the confections in candy shops, fairs and circuses all across the country.

In addition to creating a lasting treat, Kolb's cinnamon candy was a vivid red color that also became a hit; 'candy apple red' is still popular on cars, guitars and more.

Candied apples were also known as toffee apples and lollipop apples, but over time were known by their current name as simply candy apples. They are often tart apples on sticks which are dipped into a liquid mixture of sugar, corn syrup, cinnamon and red food coloring. When cooled, the candy hardens around the apple. Their hard candy shell is the biggest difference from caramel apples, which remain soft and gooey.



A mouthwatering display of Caramel Apples (left) and Candy Apples (right)

Caramel apples also were the result of experiments, although this time from a candy seller. During the 1950s, Kraft Foods sales rep Dan Walker found himself with an abundance of leftover Kraft caramels following Halloween. After melting them down and enjoying as a dip for apples, he was inspired to reimagine the famous candy apple. After some trial and error, he was able to create an easy recipe to share with others. His new creation helped boost sales of caramels extensively, and homemade caramel apples quickly became an autumn tradition. To this day, Kraft Foods honors Walker by printing his original recipe on the back of their individually wrapped caramel packaging.

Caramel and candy apples today often include a layer of nuts, chocolate, candies and more. These additions have only helped boost the popularity of these classic desserts, now enjoyed around the world. ♦



Volunteer Fun at the County Fair

Pictured is the lovely display from the Niagara County Federation of Historical Societies at the 2017 Niagara County Fair (inside the 4H Training Center). Many Newfane Historical Society members volunteered throughout the week and enjoyed lively conversations with fairgoers about our wonderful local history.

Looking for Festival Volunteers

The Apple Harvest Festival is in a few short weeks, and we're looking for volunteers to help pull off this fun event! Tasks include working in various exhibits, helping with vendors, set-up and tear down. We accept help from groups (i.e. churches, boy scouts, girls scouts, 4H, school groups and more), and can send letters of hours worked after the event if needed. Please contact Jill Heck: 716-390-9679 | jill@newfanehistoricalsociety.com ♦



Donate to Our Bake Sale

Our annual bake sale during the Apple Harvest Festival needs your help. Donate a batch of your favorite cookies, brownies, breads, donuts or other desserts. Make sure they are pre-wrapped and in disposable containers. Funds raised support the Newfane Historical Society.

Please deliver donations to Kris DeGlopper-Banks (778-9344) by Sept. 23rd, or to the festival's General Store on Sept. 24th before 10am. Thank you ahead of time for your efforts!

Flashback to the 1994 Apple Harvest Festival:



FREE ADMISSION!

The Newfane Historical Society invites you to the 39th Annual

APPLE HARVEST FESTIVAL

Sunday, September 24th at 10am

at our Country Village
2685 West Creek Road
Newfane, NY 14108

Make sure to come early before our best-selling foods are gone! It would be appreciated if pets were left at home.

FUN FOR THE ENTIRE FAMILY!

TRACTOR & FARM EQUIPMENT SHOW
LIVE PERFORMANCES | CRAFTS
HISTORICAL DEMOS | GREAT FOOD
HANDS-ON FUN | LOCAL PRODUCTS
ATTRACTIONS | FLEA MARKET

PLUS...

ALL VILLAGE EXHIBITS
WILL BE OPEN!

For details, including volunteering and participating, visit:
NewfaneHistoricalSociety.com

Also take a short drive north to visit *The Van Horn Mansion*
Open for tours Sunday 1-4pm | 2165 Lkpt-Olcott Rd. Burt, NY 14028

CANDLELIGHT TOURS AT THE VAN HORN MANSION

The perfect adventure for an October evening!

Guests are led through candlelit rooms in a spooky tour of this infamous haunted home. You'll be entertained by amazing ghostly legends and eerie stories from all over the estate, and have plenty of chances for feeling and even seeing the supernatural! *Come if you dare...*

Fridays & Saturdays in October
6 & 7, 13 & 14, 20 & 21, 27 & 28

from 7pm-11pm

VAN HORN MANSION
2165 LOCKPORT-OLCOTT RD.
BURT, NY 14028

**NEW: TICKETS ON
SALE ONLINE NOW!**

Tours leave every 15 min., last tour is at 10pm. Reserve your tour before this popular event sells out!

\$7pp pre-sale | \$10 door

NEWFANEHISTORICALSOCIETY.COM

or contact Rose at 727-9816 | rose@newfanehistoricalsociety.com



Candlelight Tour Tickets: Now Available Online

Coming Fridays & Saturdays in October

Our annual Van Horn Mansion tours by candlelight are only a few weeks away, and our volunteers have begun preparing for the large crowds that visit each year. Guests are given tours in the evening by candlelight, and are led through the mansion while hearing local history and supernatural tales. It's the perfect way to celebrate Halloween!

For the first time, tickets are available for purchase online through our website, www.NewfaneHistoricalSociety.com. Visitors can select their choice of day and time, and pre-purchase for the discounted price of \$7pp (\$10 at the door). Ticket sales have been steady all summer, so if you're interested in joining us this year we urge you to buy yours soon.

If you are interested in volunteering for the tours, we can always use more help! Please contact us for more information: info@newfanehistoricalsociety.com. ♦

Recipe Rewind

From The Newfane Health Facility's 1986 Cookbook

Old Witch's Magic Nut Cake

(Pumpkin Bread)

contribution by
Barbara Mayer



- | | | |
|-----------------------|------------------------|----------------------|
| 3 eggs | 2-1/2 cups flour | 3/4 tsp. nutmeg |
| 1 lb. can of pumpkin | 2-1/4 cups sugar | 3/4 tsp. cinnamon |
| 3/4 cup vegetable oil | 1-1/2 tsp. baking soda | 1 cup yellow raisins |
| 1/2 cup water | 1-1/4 tsp. salt | 1/2 cup walnuts |

Beat together eggs, pumpkin, oil and water. Add remaining ingredients. Pour batter into 3 buttered 1 lb. coffee cans and place in oven standing up. Bake at 350 degrees for 1-1/4 hours or until a straw from a witch's broom comes out clean. Cool cakes. Turn them on their sides and frost with a mixture of 4 oz. cream cheese, 3 Tbs. butter, 1 tsp. lemon juice or vanilla, 1/2 box (1 lb. size) confectioners sugar. Sprinkle with walnuts.

Fall Word Search

Enjoy a small break from your day with this seasonal puzzle:

- ACORN
- APPLE
- AUTUMN
- CHESTNUTS
- CHILLY
- CIDER
- COBWEB
- FALL
- FOOTBALL
- GOURD
- HALLOWEEN
- HARVEST
- HAY BALE
- HAYRIDE
- LEAVES
- MAIZE
- NOVEMBER
- NUTS
- OCTOBER
- PUMPKIN
- QUILT
- RAKE
- SCARECROW
- SEPTEMBER
- SLEET
- THANKSGIVING



N	F	J	W	L	V	W	N	T	H	P	Z	P	F	L	D	A
O	H	F	A	L	L	I	A	S	C	L	E	D	G	L	H	Q
V	X	T	U	Q	K	W	E	Y	Z	A	L	G	P	A	A	N
E	Y	L	W	P	V	V	S	D	G	A	T	O	K	B	Y	E
M	L	I	M	V	A	P	R	Q	P	C	M	L	B	T	R	E
B	C	U	J	E	L	A	J	N	O	K	H	L	E	O	I	W
E	P	Q	L	B	K	C	U	N	Y	K	N	J	W	O	D	O
R	X	C	H	E	S	T	N	U	T	S	I	R	B	F	E	L
O	Z	B	P	H	S	Y	L	L	I	H	C	S	O	Z	X	L
M	G	N	I	V	I	G	S	K	N	A	H	T	C	C	J	A
A	O	C	T	O	B	E	R	A	U	E	L	A	B	Y	A	H
I	H	U	O	A	T	W	O	R	C	E	R	A	C	S	M	A
Z	R	K	P	P	U	K	S	G	L	I	Q	Z	L	X	C	R
E	P	P	N	H	E	T	O	Y	Q	B	R	E	G	I	Q	V
Q	L	N	F	X	X	U	U	F	H	K	E	L	D	N	P	E
E	V	Y	B	Z	R	E	B	M	E	T	P	E	S	G	L	S
Z	T	C	B	D	Y	I	E	E	N	O	R	B	C	U	K	T

Membership Application

For new members and renewals. Membership includes our quarterly newsletter

Today's Date: _____

Name (Please Print) _____

Phone _____

Email _____

Address _____

City _____ State _____

Zip _____

Select One:

- Renewal New Member

Would you be interested in learning about or becoming a volunteer? Yes No

Our membership year begins on January 1st and ends on December 31st.

Annual Membership Dues (Check one):

- Family Membership \$10.00
 Individual Membership \$10.00
 Life Member \$100.00

Tear off this portion and mail with a check to: Newfane Historical Society c/o Rosemary M. Miller 3531 Ewings Rd. Lockport, NY 14094

Please make all checks payable to (or to the order of):
 Newfane Historical Society

Or visit our website and join online: www.NewfaneHistoricalSociety.com

Calendar

For more details, please visit our website.

- September 19th- Trustees Meeting
- September 24th- Apple Harvest Festival
- Oct. 6th & 7th- Van Horn Mansion Candlelight Tours
- Oct. 9th- Columbus Day
- Oct. 13th & 14th- Van Horn Mansion Candlelight Tours
- Oct. 17th- Trustees Meeting
- Oct. 20th & 21st, 27th & 28th- Van Horn Mansion Candlelight Tours
- Oct. 31st- Halloween
- Nov. 5th- Daylight Savings Time ends
- Nov. 11th- Veteran's Day
- Nov. 21st- Trustees Meeting

2017 Officers & Trustees

- President:** Bill Neidlinger
- Vice President:** Kevin Luckman
- Recording Secretary:** Jill Heck
- Corresponding Secretary:** Melissa Schaeffer
- Financial Secretary:** Rosemary Miller
- Treasurer:** David Steggles

Trustees:

- | | | |
|-----------------|----------------|------------------|
| Vicki Banks | Steve Goodman | Craig Schaeffer |
| Janet Capen | Chuck Manhardt | Mindi Schaeffer |
| Bill Clark | Terry Manhardt | Rose Schaeffer |
| Keegan Connolly | Bill Ott | George Updegraph |

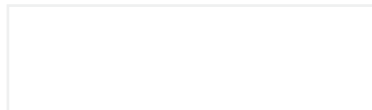
Contact Information

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| 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 |
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www.NewfaneHistoricalSociety.com

Phone: (716) 778-7197 | 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



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