



TOWN OF NEWFANE HISTORICAL SOCIETY'S



# Apple Blossom Times

Since 1975

Summer 2016

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## Join Us In A Few Weeks!

*From the desk of our President*

*Our Annual Apple Blossom Festival is Sunday, May 15, 10am to 5pm, at the Country Village, West Creek and Ide Road in Newfane. Our historic displays include the newly refurbished [Hrvol House] log cabin, barber shop, school house, blacksmith, print shop, Lockport Felt Mill Loom, fireman's equipment, tractors, home appliance's, the Manhardt Building, Country Store and much more! Also, excellent food will be available and musicians, dancers, crafters, and civil war re-enactors will be performing. As*

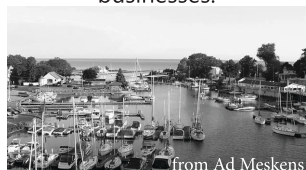
*always, admission and parking are free to the public.*

*If you would like to become a Historical Society Member and get involved, please call Bill Neidlinger at 716-697-2688. Committees are being formed and you can choose a part of Newfane history that you are interested in.*

*Bill Neidlinger*

## Minute History

Kempville (now Olcott) was one of the earliest villages in the area, almost a decade or more before Barker, Wilson, Newfane and Lockport were dreamed up. Its earliest years began with a sprinkling of families and a handful of businesses. A majority of the new structures popped up between West Creek Road and Eighteen Mile Creek: stores, churches, hotels and homes. The first bridge in the area was a foot bridge which spanned the creek, built in 1811. Now, Kempville's east and west sides were not so divided. The harbor quickly became a marina, a great hub of activity for incoming boats, travelers and businesses.



from Ad Meskens

## Ice Cream Evolution in America

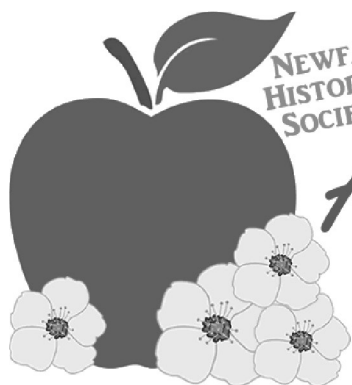
Frozen desserts have been around for thousands of years, with the modern ice cream developing in Europe. Though its history spans worldwide and over centuries, ice cream has a great and wonderful history in America, becoming one of the most popular desserts in the country.

Ice cream as we mostly know it today arrived with European settlers in the early 1700's. The first written mention of ice cream came in 1744 from a Scottish colonist who wrote about the delicious ice cream, strawberries and milk dessert served while visiting the Maryland Governor. In the midst of British-occupied New York during the Revolutionary War, the first advertisement for ice cream in America appeared. It was on May 12, 1777 in the New York Gazette, and British confectioner Philip Lenzi said ice cream was "available almost every day" at his shop in "any sort", along with a host of treats, including sugar plums, jams and

sweetmeats.

Some of the earliest written records of ice cream in America came from presidents. George Washington and his wife Martha were huge fans of ice cream. During the first year of Washington's presidency, back in 1789, when the seat on government resided in New York, Martha made it at their home at One Cherry Street. She sometimes complained of the lack of fresh cream, serving "unusually stale and rancid" desserts at her weekly tea parties. Records kept by a Chatham Street, NY, merchant show that Washington...(continued on page 4)





NEWFANE HISTORICAL SOCIETY'S

# Apple Blossom Festival

FREE ADMISSION

SUNDAY, MAY 15TH  
10AM-5PM

JOIN US RAIN OR SHINE

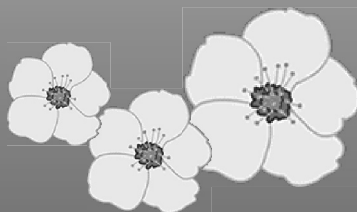


## Country Village

2685 West Creek Road  
Newfane, NY 14108

- FUN FOR THE ENTIRE FAMILY!*
- ATTRACTIONS
  - CRAFTS
  - FLEA MARKET
  - GREAT FOOD
  - HANDS-ON FUN!
  - HISTORICAL DEMOS
  - LIVE PERFORMANCES
  - LOCAL PRODUCTS
  - TRACTOR & FARM EQUIPMENT SHOW
  - PLUS...ALL VILLAGE EXHIBITS WILL BE OPEN

IT WOULD BE APPRECIATED IF PETS WERE LEFT AT HOME...THANK YOU!



COME EARLY BEFORE OUR BEST-SELLING FOODS SELL OUT!



FOR INFORMATION & TO PARTICIPATE OR VOLUNTEER:  
**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



## Baked Goods Needed!

Our annual bake sale during the Apple Blossom Festival needs your help. Consider donating a batch of your favorite cookies, brownies, breads, donuts or other desserts. Make sure they are pre-wrapped and in disposable containers.

Please deliver your donation to Kris DeGlopper-Banks (716-778-9344 or at the Newfane Library) by May 13th, or to the festival on May 15th before 10am.

Thanks ahead of time!

## Looking for Festival Volunteers

Working the Apple Blossom Festival is always fun! It's a great chance to help the community while socializing with friendly visitors and other volunteers. Some tasks include working in the various exhibits, helping with vendors, set-up and tear down. Our greatest need is staffing at our food stops, which have a variety of jobs available. We also accept volunteer hours from organizations (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](mailto:jill@newfanehistoricalsociety.com).

# Open for the Summer

*Return to the Van Horn Mansion this Summer*

The Van Horn Mansion's Sunday tours are back! Join society members for a tour of all four stories, from the cellar to the attic. Every year work is put into further restorations and historical research, so if you haven't visited in a while you may be surprised at the new additions along the tour.

Tours also help support the Newfane Historical Society. While society members can tour for free, we request a \$5 donation from all other visitors. By bringing friends and family you'll help our fundraising while showing them the wonderful history of our community.

Of course don't forget to return again this October for our Candlelight Tours- a chance to visit the mansion after hours! Explore the mansion by candlelight, as you search for and celebrate resident ghosts and the supernatural. The tours are held on Fridays & Saturdays all month long, from 7-11pm; reservations are recommended. Details and tickets for 2016 will be available this summer. We guarantee you'll have a memorable journey through the home built by James Van Horn!

For more information on all our tours, and private event rentals, visit our website: [NewfaneHistoricalSociety.com](http://NewfaneHistoricalSociety.com).



**2016 Public Hours Sundays 1-4pm**

*through December 11th (excluding holidays)*



## Recipe Rewind!

*Thomas Jefferson is credited with the first known ice cream recipe recorded by an American. One of only eleven recipes surviving in Thomas Jefferson's hand, this one most likely dates to his time in France. Although he definitely was not the first to introduce ice cream to the United States, during his presidency it certainly became more well-known. There are no less than six references to ice cream being served at the President's house between 1801 and 1809; several times guests described it being served inside of a crust or pastry.*

### Jefferson's Vanilla Ice Cream

contributed from Monticello & the Thomas Jefferson Foundation, Inc.

2 bottles of good cream  
6 yolks of eggs.  
1/2 lb. sugar  
sticks of vanilla



Mix the yolks & sugar. Put the cream on a fire in a casserole, first putting in a stick of vanilla. When near boiling take it off & pour it gently into the mixture of eggs & sugar. Stir it well. Put it on the fire again stirring it thoroughly with a spoon to prevent it's sticking

to the casserole. When near boiling take it off and strain it thro' a towel. Put it in the Sabottiere then set it in ice an hour before it is to be served. Put into the ice a handful of salt. Put salt on the coverlid of the Sabottiere & cover the whole with ice. Leave it still half a quarter of an hour, then turn the Sabottiere in the ice 10 minutes. Open it to loosen with a spatula the ice from the inner sides of the Sabottiere. Shut it & replace it in the ice. Open it from time to time to detach the ice from the sides. When well taken (prise) stir it well with the Spatula. Put it in moulds, justling it well down on the knee, then put the mould into the same bucket of ice. Leave it there to the moment of serving it. To withdraw it, immerse the mould in warm water, turning it well till it will come out & turn it into a plate.

**Modern Version** adapted by Marie Kimball

Beat the yolks of 6 eggs until thick and lemon colored. Add, gradually, 1 cup of sugar and a pinch of salt. Bring to a boil 1 quart of cream and pour slowly on the egg mixture. Put in top of double boiler and when it thickens, remove and strain through a fine sieve into a bowl. When cool add 2 teaspoonfuls of vanilla. Freeze, as usual, with one part of salt to three parts of ice. Place in a mould, pack in ice and salt for several hours. For electric refrigerators, follow usual direction, but stir frequently.

(continued from page 1)...spent approximately \$200 (about \$3,000 today) for ice cream during the summer of 1790. Inventory records of Mount Vernon taken after Washington's death revealed "two pewter ice cream pots."

Thomas Jefferson is said to have kept several ice houses, able to hold up to 62 wagonloads of ice, along with copious amounts of ice cream. He studied the art of ice cream making in France and created his own recipe for vanilla ice cream (see recipe on page 3). Jefferson also had a favorite 18-step recipe for a delicacy that resembled a modern-day Baked Alaska. In 1813, Dolley Madison served a magnificent strawberry ice cream creation at her husband, President Madison's second inaugural banquet at the White House.

Up until the 1800s, ice cream was mostly a treat reserved for special occasions enjoyed mostly by the elite. Part of this was the cost, but mainly it was because it couldn't be stored (this was before freezers!). Ice cream at this time was made using the "pot freezer" method, which involved placing a bowl of cream in a bucket of ice and salt (note: not mixing the ice and salt with the cream as many believe). Around 1800 insulated ice houses were invented, which helped boost ice cream production. New York was now a region known for amazing frozen confections.

Ice cream vendors were on the streets of New York as early as the 1820s, becoming an easy way for more people to enjoy the dessert. The most commonly sold items were ice cream sandwiches and "penny licks". In 1843 a new type of production came from Nancy Johnson of Philadelphia, who designed and patented an "artificial freezer". It was made of a tub, cylinder, lid, dasher, and crank- the same design widely used today. The churn created smoother ice cream faster than the pot freezer method.



By the mid-1800's, shops and street vendors began experimenting with new flavors and different kinds of ice cream production- anything to stand out from the competition! One saloon, *Parkinson's on Broadway*, claims to have invented pistachio ice cream. Another, the *Patent Steam Ice Cream Saloon* (named for its steam-operated freezing unit), catered to the women of the middle class.

In 1851 Baltimore dairyman Jacob Fussell opened the first commercial ice cream factory. Fussell was a milk dealer who bought dairy products from farmers in Pennsylvania and sold them in Baltimore. He found that an unstable

demand often left him with a lot of extra milk and cream, inspiring him to start producing ice cream. His business was so successful that he opened several other factories, turning wholesale ice cream into a major industry. Because mass production cut the cost of ice cream significantly, it became much more popular and a more viable treat for people of lower classes.

The American soda fountain shop and the profession of "soda jerk" emerged in 1874 following the popular invention of the ice cream soda, made of ice cream, flavored syrups and carbonated soda. A glitch in sales came when religious leaders condemned indulging in ice cream sodas on Sundays, setting up "blue laws" to ban their serving. This is thought by many to be how ice cream sundaes came about. Evidence seems to indicate that shop owners got around the problem by serving the ice cream with syrup and none of the carbonation, calling them "ice cream Sundays." Most believe the name was eventually changed to "sundae" to remove any connection with the Sabbath. The inventor of the Sunday remains a widely debated battle.



Ice cream received a further boost when, in the 1870's, Carl von Linde of Germany invented industrial refrigeration. This, along with other technological advances like steam power, motorized vehicles, and electric power, made ice cream that much easier to produce, transport, and store.

Contrary to popular belief, the ice cream cone was not invented at the 1904 World's Fair after an ice cream vendor paired up with a waffle maker. Ice cream cones are mentioned in the 1888 Mrs. Marshall's Cookbook and the idea of serving ice cream in cones is thought to have been in place long before that. Whatever the case, it was the World's Fair that popularized the cones.

Ice cream novelties such as chocolate coated bars arrived in 1920 by Harry Burt of Youngstown, Ohio, creator of the Good Humor Bar. Burt was also inspired by the growing fast food and auto industries, and decided to combine them together to sell his new ice cream treats. He purchased 12 refrigerated trucks that were pristine white and driven by professional drivers in white uniforms. He wanted to signify cleanliness and safety to parents. He had drivers follow specific schedules and routes, and had bells attached to sound the arrival of the...(continued on page 5)

(continued from page 4)...trucks to the neighborhood. At first, all that ringing drew curious children into the streets to see what the fuss was about, but before long, the sound was synonymous with the ice cream man. Good Humor trucks were the first in a long line of popular ice cream trucks.



Ice cream was first sold in grocery stores in the 1930's. World War II further popularized the dessert as the treat was great for troop morale and became somewhat of a symbol of America (so much that Italy's Mussolini banned ice cream to avoid the association). The United States Armed Forces was the biggest producer of ice cream in America in 1943, furthering its symbol as edible moral. In 1945, the first "floating ice cream parlor" was built for sailors in the western Pacific. When the war ended, and dairy product rationing was lifted, America celebrated its victory with ice cream. Americans consumed over 20 quarts of ice cream per person in 1946.

From the 1940s through the '70s, ice cream production

was relatively constant in the United States. As more prepackaged ice cream was sold through supermarkets, traditional ice cream parlors and soda fountains started to disappear. Now, specialty ice cream stores and unique restaurants that feature ice cream dishes have surged in popularity. Frozen yogurt and non-dairy frozen desserts have also added to the options for consumers.

Today, it's estimated that over 1.6 billion gallons of ice cream and related frozen dairy products are produced annually in the United States alone. In addition, U.S. citizens eat a whopping four gallons of ice cream per person each year. Each year new flavors and ice cream inventions (both recipes and technological) are created, further displaying and celebrating our love of ice cream. Everyone has their favorites, whether it's butter pecan, custard, ice cream cake or turtle sundaes. Consider grabbing your favorite this week and sharing with friends and family- you'll be enjoying a delicious part of American history!



"good? I'll say! keen ice cream-- and nothing but... in **ICE CREAM DIXIES**"

## Membership Application

*For new members and renewals*

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

# Calendar

For more details, please visit our website.

May 8th- Mother's Day

May 15th- Apple Blossom Festival

May 17th- Trustees Meeting

May 30th- Memorial Day

June 19th- Father's Day

June 21st- Trustees Meeting

June 25th- Newfane Central High School Graduation

July 4th- Independence Day

July 19th- Trustees Meeting

August 16th- Trustees Meeting

September 5th- Labor Day

# 2016 Officers & Trustees

**President:** Bill Neidlinger

**Vice President:** Kevin Luckman

**Recording Secretary:** Janet Capen

**Corresponding Secretary:** Melissa Schaeffer

**Financial Secretary:** Rosemary Miller

**Treasurer:** David Steggles

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Vicki Banks

Chuck Manhardt

Craig Schaeffer

Bill Clark

Terry Manhardt

Mindi Schaeffer

Steve Goodman

Bill Ott

Rose Schaeffer

Jill Heck

Pat Ryan

George Updegraph

# Contact Information

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

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

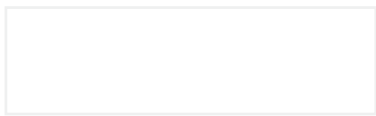
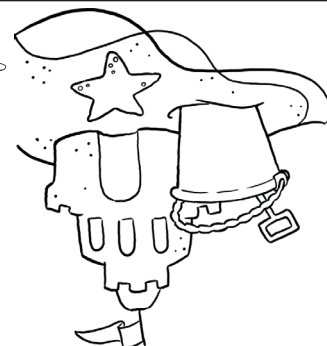
**Van Horn Mansion**  
2165 Lockport-Olcott Rd.  
Burt, NY 14028

[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!

*Stay, Stay, Stay!*



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