CHARLTON HISTORICAL SOCIETY NEWS LATE - FALL 2021

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THE CHARLTON HISTORICAL SOCIETY SCHEDULE FOR 2021 Late FALL AND WINTER ACTIVITIES

Put these dates on your calendar

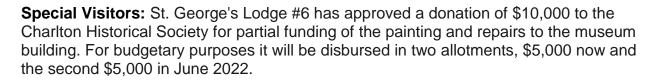
Date: Wednesday, November 3rd Place: Schoolhouse, 2009 Maple Ave

Time: 7:00

Business Meeting: The Constitution and By-Laws have been updated. Changes will be discussed and voted on for approval. The 2022 Election of the Board of Trustees will be held.

Program: Don Davis, Trustee and Long-time CHS member will present a sampling of videos recorded

of CHS activities and special events in the late 1980s and early 1990s. These include the festivities during the Town Bi-Centennial Celebration, Founders Day events, Christmas sleigh rides, and house tours. Come join us for a trip through the past in Charlton of 40 years ago.



Frank Karwowski, the Lodge historian, and Phil Arony, a new CHS member, will attend the CHS meeting on November 3 to present the first installment and perhaps give a brief history of Freemasonry in Schenectady and how it relates to Charlton. In addition, they have asked for our permission to mount an engraved plaque somewhere in the museum building acknowledging the donation in recognition of Union Lodge #128 and its link to St. George's Lodge #6 and Morton Lodge #86.





Holiday Party

Date: Monday, December 6th, 2021 Time: 6:00 Cocktails & light appetizers

7:00 Dinner

Place: The Charlton Tavern

Let's get back to normal life and have a Holiday Party! The Charlton Tavern has been open and safely serving meals for quite some time, so now it is time to resume our annual Holiday Parties on the first Monday of December. It's time to sign up for an evening of fun, visiting with friends, and great food. The Tavern is one of our Silver Level 5K Race sponsors and Mike and Sue do a great job preparing our party.

The menu selection is as follows:

<u>Filet of Sirloin-</u> grilled filet of sirloin rubbed with garlic and rosemary, with a savory beef au jus and roasted portobello mushroom.

<u>Chicken</u> <u>Lidia</u> – tender medallions of chicken layered with prosciutto, ricotta and asiago cheese, fresh basil, and cherry tomatoes, finished with fresh mozzarella and a sherry wine sauce.

<u>Salmon Oscar</u>- poached salmon filet topped with crab meat and asparagus, finished with hollandaise.

<u>Pasta Prima Vera</u> – pasta tossed with fresh garden vegetables in a tomato basil cream

Entrees served with potatoes or rice pilaf, chef choice of vegetable, garden salad, warm baquette, coffee, tea, decaf, and Boston Cream Pie for dessert.

If you have a special dietary need, please let us know.

Cocktail hour will include light appetizers and Cash bar.

This year's price per person is **\$40.00**, including gratuity.

To continue our festive tradition enjoyed by so many CHS members, we will have our popular raffle and a short Christmas Trivia Game. You will still have plenty of time to visit with friends as you enjoy your meals.

If you have items to contribute for the raffle, please bring them unwrapped, on the night of the party, and be sure to include the donor's name. Once again, we have asked for a table on which to display the raffle prizes. Raffle participants will be able to put their tickets into cups by the prizes for which they want to compete.

To make your reservation for the holiday party, please contact Susan York,

By phone: 518 399-3797,

Or E-mail: YorkMM474@aol.com with your menu choice.

Of course, you can also simply send payment for the Holiday Party and your menu choice with your 2022 dues. Your party reservation is confirmed with your check made

payable to: Charlton Historical Society

Mail to: Susan York,18 Cortland Drive, Charlton NY 12019-2644

Reservations will be accepted through Monday, November 29th



Our CHS Museum for 2021

Our museum was open during our June 6th Farmers' Market, July and August summer weekends, September 25 for the 5K Race, and September 25 and 26 in support of The Great Saratoga County Museum

Treasure Hunt. We thank the many volunteers who hosted in the museum and appreciate that quite a few of our new members volunteered to host. Connie Wood had a large number of visitors prior to the 5K race, and I probably should have lined up a second person to help her. The best that I can tell, apart from the many race visitors, is that we had 6 visitors who came that Saturday for the hunt, and there were 15 that Sunday. Our Treasure Hunt item was one that I had never noticed hanging on the wall in the former pulpit. It took Field Horne to notice it. I moved it to where people were likely to find it. Our Treasure is a hand-painted Family Register for Garret Bratt and his wife Jane Vaneps Bratt who married in 1817. It tells a very sad story. Jane gave birth to eleven children. The second child did not live long enough to be given a name. Several other children did not live long and child number 11, David, was born 6 days before Jane died. David only lived to about the age of 3.



CHARLTON HERITAGE 5K RACE COMMITTEE AND CHS THANK OUR SPONSORS AND OUR COMMUNITY FOR THEIR SUPPORT OF OUR 24TH ANNUAL RACE AND FUNDRAISER!

Thank you to our generous Sponsors who made donations to support the Charlton Heritage 5K Run/Walk/Kids Run. Their generosity will help maintain our two historic buildings and preserve and protect the artifacts and historical documents that have been entrusted to our care. We will be able to fulfill our mission to bring programs, activities, and events for our membership and community members.

We also thank the many volunteers who made this event a success. They include people from our membership as well as community members, O'Rourke Middle School Honor Society students, the BHBL High School students, EMTs from the Charlton Fire Department, the Ballston Lake Emergency Squad, and the Charlton constables. Our thanks also go out to Michaela St. John who sang the National Anthem, race starter Alex Capo who is the Director at the Charlton School, member TJ Lyons who was the announcer, and words of encouragement from Supervisor Joe Grasso.



CHUCK LATHAM'S CHARLTON HISTORY—FACTS and LEGEND

THE FARM COMMUNITY AND FARMING IN CHARLTON, SARATOGA CO., NY CIRCA 1900

Written by William Lane Cavert, 1958 for his grandchildren (Note, this is Harlan's grandfather.)

Provided to us by Helen Alexander and Linda Forbess (cont. from Dec. 2020 Newsletter)

Prior to 1900, it frequently happened that the rural storekeeper was one of the financial pillars of the community. Mr. Callaghan had a moderate degree of prosperity, but reports were that he would have been much more prosperous if he had been less willing to "charge it". Among the local characters, who made the store a hang-out was Mr. Hastings, who was a veteran of the Mexican War. I always regretted that I did not get him started on his early experiences.

The Food: Food was in abundant supply on the tables of farm families in the Charlton area, but boys and girls of the present generation would no enthuse over the diet. Of course, kitchen refrigerators were unknown and only an occasional farmer put up a supply of ice.

In the winter, the meat was mostly home slaughtered pork and dairy cow beef. Meat was preserved during the winter by freezing. After freezing, it was frequently buried in the oat bin as the oats provided considerable insulation in the event of thaw. Frozen meat of those days was distinctly inferior to present-day quick-frozen products.

The side of pork from the home butchered hogs was salted down with brine in a barrel or big crock for summer use. The hams and shoulders were pickled in brine for several weeks and then smoked.

During the summer, the fresh meat supply consisted of chickens and meat supplied by a local butcher who made rounds of the countryside once or twice a week. There was a generous supply of apples for eating and cooking from late July to mid-March or later. There was always an ample supply of potatoes in the cellar or field. Potatoes from the previous crop were used until new ones were available, about July 15.

During the spring and summer, sprouting the potatoes was a good rainy- day occupation. Such vegetables as carrots, beets, and turnips were stored the cellar in the fall. In my earliest youth, a considerable amount of sweet corn was dried for winter consumption, but commercially canned corn and peas displaced dried corn in my early youth. Home canning of corn, peas, and beans was not done at that time as it was not successful. Considerable amounts of pears, cherries and peaches were canned. Potatoes were served three meals per day except that they were omitted from breakfast during the buckwheat pancake season. For breakfast and supper, they were usually fried. For dinner they were usually boiled.

Buckwheat cakes were served daily for breakfast from November 1 to April 1. Some batter was carried over from one day to the next to provide yeast. An additional supply of flour was added each evening. It was considered that the cakes were inferior for the first day or two after starting the batter.

ANNOUNCEMENTS AND REMINDERS

- We will be resuming our **monthly meetings** in November 2021. This is our annual business meeting as well as a program presented by Don Davis about CHS history.
- Storyteller Eileen Egan Mack will be returning with her story "Voice of the Mountains" an Adirondack legacy in the spring. (This program was cancelled in October.)
- The 2020-21 Founders' Day buttons will be available at the program meetings. The new Don Davis design note cards and other items will be available at the monthly meetings or by calling Sue York.
- The portrait of Samuel McCrea Cavert will be permanently hung in the Town Hall this fall.
- CHS is eligible to receive funds from the **AMAZON SMILE FOUNDATION.** If you would like to support the Charlton Historical Society with your Amazon shopping, you can log onto Smile.amazon.com and select the CHS to receive .5% of your purchase price, then proceed to shop.
- We will email you about important information about our programs.
- As part of our history, we would like to keep a journal documenting how Charlton residents lived through the COVID19 virus. Email your thoughts to Nancy at cebneb07@gmail.com.

OFFICERS AND TRUSTEES

President	Alice Crotty		518 399-4153
Vice-President	Pat Parker		518 882-9099
Secretary	Nancy Bellamy		518 399-8508
Cor. Secretary	Stacey Fenton		518 882-6009
Treasurer	Susan York		518 399-3797
Trustee	Ken Crotty Bui	ldings/Grounds/Web Site	518 399-4153
Trustee	Don Davis		518 399-1293
Trustee	Chuck Latham	Genealogy Buff	518 384-0130
Trustee	Tracey Lyons		518 357-8981
Trustee	Mary Schorr	Trust Fund/Publicity	518 399-4161