



CHARLTON HISTORICAL SOCIETY

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UPCOMING EVENTS

Put these dates on your calendar and join us for the Charlton Historical Society's winter/spring programs, events, and activities. Invite your friends and neighbors to join us.

We are trying something new in February. The February 2nd program will be on Sunday Afternoon at 2:00 with a snow date of the following Sunday, February 9.

The Gangsters of Saratoga



Date: Sunday, February 2, 2020 (Snow Date-Sunday, February 9)

Place: One Room Schoolhouse, 2009 Maple Avenue

Time: Program and Refreshments at 2:00

Presenter: Author and former Saratoga Chief of Police Greg Veitch

Program: *All the Law in the World Won't Stop Them* is the story of Saratoga's nefarious past. Enjoy the true stories of crime, gambling and corruption that they won't tell you at the visitor's center.

Ballston Spa National Bottle Museum



Date: Wednesday, March 4, 2020

Place: One Room Schoolhouse, 2009 Maple Avenue

Time: Refreshments 7:00, Program 7:30

Presenter: Museum Director Gary Moeller

Program: Gary will tell us about the history and mission of the Bottle Museum.

WE BID FAREWELL

The Charlton Historical Society sends our condolences to the families and friends of Bernadette Steele and Henry "Mike" Pokrzywka. Bernadette was a long-time member of the Charlton Historical Society. In 1993, Bernadette and husband John moved to Charlton where Bernadette became even more active in her community. She was a member of the Charlton Historical Society, and as an avid gardener, Bernadette served for a period as the President of the Charlton Garden Club. At home, she diligently worked her bountiful flower, fruit, and vegetable beds, and put her extensive knowledge to use educating and guiding countless customers as a manager at Hewitt's Garden Center, retiring in 2006. Many years ago, the Charlton Historical Society organized a Garden Tour and Bernadette generously made her gardens part of the tour.

Henry Pokrywka was a long-time neighbor of the Charlton Historical Society, living just up the road on Maple Avenue. Henry was born on the Maple Ave. family farm. As a child, Mike and other kids from Charlton walked to the one-room schoolhouse, which is now our Charlton Historical Society's schoolhouse. He once told us that he would arrive to the schoolhouse early, during the winter, to build up the fire in the stove. Henry enlisted with the New York Air National Guard in 1955 and applied his farming skills and technical training on the 'flight line' for over 30 years at the 109th Tactical Airlift Group. Henry worked tirelessly helping his nephew Eddie on the farm, working on the tree nursery at Maple Avenue, and logging and splitting firewood. His son Dennis now works the tree nursery and also grows hemp.

VOLUNTEERS NEEDED

As our spring activities approach, we will need many volunteers to make these events successful. Please plan to sign up to give a few hours to the society events. In the near future we need help to make the Moveable Feast a success.

This past fall we had Douglas Scott Construction complete significant repairs of the museum plaster, including a large crack in the ceiling. The museum will need extra cleaning this spring, for which we would appreciate a few additional volunteers.

MUSEUM

Curator Bill Wehrle emphasizes that we welcome the donation or loan of items for museum display. Bill will be readying the museum for the summer with new displays so if you have items that can be used, please call Bill at 518 399-7695.

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
Provided to us by Helen Alexander and Linda Forbess (con't)

The Agriculture: (APPLES) *Nearly every farm had three to ten acres of apples. The commoner varieties were Baldwins, Rhode Island greenings and Northern spies. Very few of the orchards were sprayed, but usually the codling moths were not so numerous that most of the crop was relatively free from worms. About 1915, the San Jose scale came into the area. After that it was impossible to produce a good grade apple without spraying.*

The common method of handling apples was for the grower to pick them and put them in a pile in the shade of a tree. The purchaser then sent his employees to "pack" them in barrels furnished by the buyer. "Packing" consisted of sorting out the no. 1 apples, putting them in barrels in proper style, and putting the head in the barrel. The no. 2 apples were either fed to livestock or used for cider.

Apples were usually worth \$1.00 to \$1.50 per barrel of eleven pecks. The lowest price that I recall was \$0.40 per barrel. This was perhaps about 1896 or 1897. Cider apples were frequently as low as \$0.15 per barrel. The harvest from the five acres of apples on the Cavert farm was, perhaps 100 barrels. Many of the trees would be considered worthless by modern orchardists due to their excessive height and consequent high expense for spraying, pruning and picking. I recall that I used a 27-foot ladder on some of the trees and could not then reach all of the apples. The apples on these high trees were frequently not harvested in years of low prices.

(CHICKENS) *We kept about 100 chickens. I took a special interest in the chickens. They were raised by putting 13 to 15 eggs under a sitting hen. When the chickens were hatched, the hen and brood were placed in a coop slatted in front that confined the hen but permitted the chicks to run about in the immediate vicinity. Eight or 10 hens in coops with perhaps 80 to 100 chickens represented at least an hour of work per day. Recently, I visited a broiler producer who cares for 4000 to 5000 in one hour per day and his chicks were far more thrifty and growthy than ours were.*

The 100 hens ordinarily laid from none to 5 or 6 eggs per day during November and December. During January, production picked up somewhat and eggs were in abundant supply during late February, March, April and May.

Some of the more enterprising poultry raisers hatched their eggs in a 50 to 200 egg incubator, kept in the kitchen. These chicks were brooded in a small brooder. Both incubators and broods were heated by kerosene lamps.

ANNOUNCEMENTS AND REMINDERS

- Remember that 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 he CHS to receive .5% of your purchase price and proceed to shop.
- We are placing roadside signs out to remind residents about our monthly programs

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Please call any member of the Board of Directors with questions and comments.