



Township of Sheldon Historical Society & Schoolhouse Museum Newsletter

Volume 3, Issue 2

June 2014

*"An update on our progress as a Society and a Chartered Museum &
"A new look at old news from our town."*

Sheldon Historical Society Officers

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10/2013 - 10/2014

Pres. - Michael Almeter

Vice Pres. - Carol Felski

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Classroom Curator - Elizabeth Reisdorf

Archival Curator - Jeanne Mest

Museum Curator - Marilyn Smithley

Email - SheldonsHistoricalSociety@hotmail.com

Museum Telephone - 1-585-457-7033

Alternate Email - mametzger@gmail.com

Alternate telephone - 716-474-3156

*We will be open on Tuesday afternoons from June through Sept., 1:00 - 4:00, or by appointment, or just by chance when we are at the museum. Watch for the **OPEN** sign on the porch railing.*

*Newsletter compiled by Jeanne Mest and Mary Ann Metzger
(With the help of many volunteer hands).*

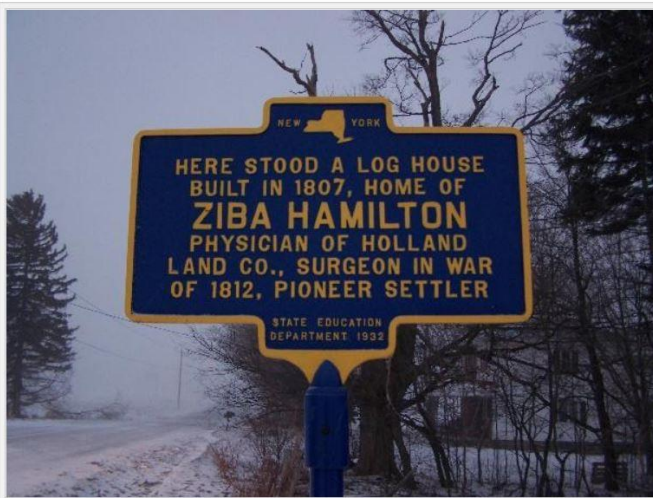
We appreciate your feedback, and submissions.

Attention:

Meetings are held at 7:00pm at the Schoolhouse, on the third Thursday of the month, Feb. through Oct. Our next meetings will be on June 19, July 17, Aug. 21, Sept. 18 and Oct. 16. Non-members are also welcome to attend. Please come and bring a friend.

From your archival curator:

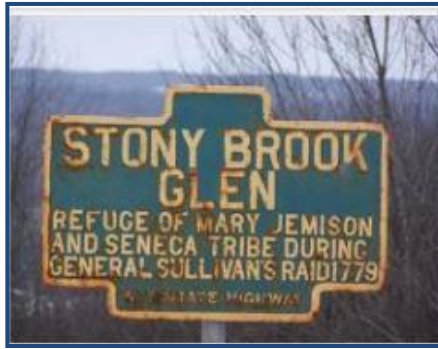
Welcome to the latest newsletter of the Sheldon Historical Society! The Schoolhouse Museum is an exciting place to be at this time of year, as we prepare for our annual town-wide yard sale. We look forward to this all year, as we get a lot of visitors & can show them our beautifully restored classroom and museum. This year we will feature some new displays, including one that celebrates the 175th anniversary of one of our oldest churches, St. John's United Church of Christ. Formed in 1839 & still active today, it was originally a German Reformed Lutheran church. Another display shows the old Strykersville Baptist Church, begun in 1808, four years after the first pioneers arrived in Sheldon. Though it no longer exists, you can see the church book that tells how services had to be cancelled during the War of 1812, when the entire city of Buffalo was burned & refugees fled to the country. There is a great collection of scrapbooks and pictures, including churches, fire companies & other community organizations over the years. Visitors can see items from the original Sheldon Band, military memorabilia from various wars including the Civil War and the War of 1812, and one of our latest features, a display of historical fashions. It is so much fun to watch the visitors as they come in and spot their ancestors on the walls. "Hey, that's my Grandpa" has been heard so many times! Along with family histories, we've got cemetery records and a map of where the old ones are located, if you want to try to locate the graves of your ancestors. An antique trunk brought here by a local family in 1836 never fails to fascinate people. Filled with items that immigrants would have brought with them on their journey from the old country, it makes that experience come to life. The Sheldon Historical Society has many facets. Along with preserving our local history, we also reach out into the community. We love to have tours come in, especially with children, so they can see what school used to be like. They enjoy sitting in the classroom and letting their imaginations take them to another time. Recently we have been checking out the historical markers in the area, and are trying to identify other places in our town that might be considered for historical signs in the future. Let us know if you have suggestions! We hope you will visit us during the yard sale, June 7-8, when we will be open all day. During the summer we are open on Tuesday afternoons, or upon request.



Town of Sheldon Historian- Barb Durfee

Phone- 585-535-7322

E-mail- SheldonHistorian@aol.com



Historic Roadside Markers

The next time you are driving through the countryside, watch to see if you can spot any historic roadside markers. Often there is a spot to pull over, so take a good look & see what history transpired there. How many times have we driven past the sign for Stony Brook Glen in Varysburg, or wondered about its significance? The sign simply states: **Stony Brook Glen, Refuge of Mary Jemison and Seneca Tribe during General Sullivan's Raid 1779.**

But what a story!

Situated about a mile up Stony Brook from the site of the West house was once a well-known picnic resort. Around the turn of the century, its beautiful scenery attracted people from all over to picnic & swim. The bed of this curious spot, often called the Devils' Hole, is smooth, solid rock and the banks are high and precipitous. It was to this place that Mary Jemison and the women and children of the Seneca tribe were sent for safety during Major General Sullivan's Expedition against the Six Nations. (Mary Jemison was an Irish immigrant who had been captured by the Seneca as a young girl, but had eventually married and become part of this Indian Tribe)

At that time, the glen was known as Catawba Creek and was on the Indian Trail that led to Buffalo (now Big Tree Road or Route 20A). In the stone of this basin are deeply worn marks that resemble footprints and wagon wheel marks. Later residents in the area were told as children that the marks were made by the Devil; hence the name "Devil's Hole".

During the Revolutionary War, as the colonists were fighting the British, there were so many Indian raids upon the settlers that soldiers were torn between defending their country and wanting to return home to protect their homes and families. In 1779, General George Washington sent Generals Clinton and Sullivan through the Mohawk and Genesee Valleys, to destroy all the Indian villages, ending at the Little Beard's Town, the last village in the Genesee Valley (now Cuylerville, near Leicester). Little Beard's Town was well-known for its bountiful crops, and the village of about 130 log cabins where the Indians lived comfortably, some so nice they even had glass window panes. But the Seneca Indians fought on the side of the British. Little Beard, one of their sachems, or most powerful chiefs, participated with his warriors in several attacks upon the villages of innocent settlers, including the Cherry Valley Massacre, and caused the cruel deaths of two soldiers, in the Boyd and Parker Ambush (Also denoted by a historic marker on that site on Route 20A, known today as the Boyd and Parker Park) The Sullivan Expedition followed its devastating path through 40 Indian villages, burning Little Beard's town to the ground on Sept 14-15, 1779. Having been warned about the coming attack, the women & children had fled to what is now known as Stony Brook Glen. When the siege ended, there was little left of their village, and some traveled to Fort Niagara for protection, but the Fort soon became overcrowded and many died there of disease and starvation.

At one time a movement was underway to have the area turned into a National Park, but nothing ever materialized. However, the NYS Highway Dept. erected this roadside marker, in memory of the fall & early winter of 1779-80, when it was the only safe haven for these Indian families.

Another historic marker was erected in 1932, at the site of the Ziba Hamilton Homestead, on North Sheldon Rd.

"Here stood a log house built in 1807, home of Ziba Hamilton, physician of Holland Land Co., surgeon in War of 1812, pioneer settler. (See page 1)

Near the corner of Routes 77 and 20A, the State also placed a sign for **"Turner's Corners, Pioneer Outpost 1804, on the Indian Trail from Portage to Lake Erie"**. Mr. Roswell Turner had established a trading post there, as it was the turning point of the Iroquois Portage to the Indian Trail to Lake Erie. He constructed a tavern on the corner, followed by a hotel, a livery stable and a blacksmith shop, all of which have now been erased by time.



Submitted by Jeanne Mest

Sources: "A Village in the Valley" by Anita Ripstein Hayes

Manuscript guide of Wyoming County, by Floyd H. Benham

A Visit with Hattie Becker



An exhibit on Cheese Factories in the town of Sheldon was planned for 2000 at the Schoolhouse Museum in Strykersville. Betty Reisdorf called Mrs. Walter (Hattie) Becker to inquire whether she could interview her on her experiences in that department. Hattie laughingly agreed. This is what they discussed.

Hattie's beginnings in America

Hedwig (Hattie) VonHolzen Becker was born Dec. 6, 1910. Her father was Walter Vonholzen, born 11-20-1871, d 2-16-1940. He came from Unterwalden, a mountain area of Switzerland, to make a better life for himself. As a young man he came to America and stayed in North Java where he took up the cheese-making business. Hattie's mother, Catherine Peterman was born 2-29-1876, a leap year, and d 1958. She came to America a few years later, before Christmas, and lived with the Becker family at North Java. She and Walter had known each other in Switzerland and had kept in touch. They all spoke German. They were married Jan 8, 1908. Walter and Catherine settled into housekeeping on Wethersfield Rd. in North Java and made cheese. They had four children: Clara, who married Leo Becker, Maria (Mary) who married William Riter, Hattie who married Walter Becker and Franz who married Agnes Biegers. Hattie's grandparents remained in Switzerland.

In 1915, Walter and Catherine VonHolzen and their four children moved to a farm on Centerline Rd., Sheldon, bought from Matthias Logel. (This is the present Kenneth Martin home.) When the Hasselbeck Cheese Company took over the hotel at the southwest corner of Centerline and Cattaraugus Roads, (The area of the present Sheldon Town Hall) Mr. VonHolzen was approached to

come and run the Cheese Factory there, after renovations had been made. The south end of the building was the cheese making part and the north end was the living quarters. They moved there and stayed until 1926-27, at a time when Milk Co-ops were starting up, and the farmers sent their milk to the Co-ops instead of the Cheese Factories.

Hattie tells of her early schooling

Hattie was 5 years old when the family moved to Sheldon. She attended school in the winter months at Sheldon #3, the present Schloss house, at Sheldon Center. Anna (Souvenir) Batalo was her teacher. Approximately 20-25 pupils were in attendance from 1st to 8th grades. The majority were siblings from the same families; Martin, Calmes, Riter, Becker and others. It was a one-room school with a pot-belly stove in the center. Christmas entertainments were put on by the children, each reciting and singing and giving presents. The parents were invited. It was a lot of work for the teacher. They would also have a Christmas tree. In the spring and fall, when the weather was warm, Hattie and her sisters would walk to St. Cecilia's for school.

Hattie tells of her experience working in her dad's cheese Factory.

Hattie was about 15 or 16 when she helped her father in the **Cheese Factory**. She described that position as "Clean-Up-Girl", although she helped in all phases of the process. This is how it worked:

Farmers would bring their milk in cans. The milk was poured into a big tank which was on a scale. The amount was written down and records kept every day. At the end of the month, it was added up and sent to the Hasselbeck Company, who in turn sent the checks to the farmers. Peter Perl and Will Clemens were big milk producers at the time. From the weighing tank, it ran into a huge kettle. This amount of milk probably made a wheel of cheese that weighed 150 lbs. It was Swiss cheese. Next, rennet was added, measured out by Mr. VonHolzen, just the right amount to make it thick. Then it was left to set. Once it was thick, Hattie's father would cut it with a cheese cutter with wires. Then the steam was turned on to heat it up to just the right degree. Everything was run by steam fired up with coal and wood. With a pulley system, the thickened cheese was put into a net and lowered to the wooden hoops which were sitting on a big table. A wooden cover was put on, and a weight to press it. One batch from the kettle would go into one hoop. The weight pressing the cheese would be left on for a day. The next morning it would be taken the basement and put in a vat of brine and left for about

a week. Then it was put on a shelf in the basement to cure. There was a stove in the basement and it had to be kept at the right temperature so the cheese could ferment and make the characteristic holes that are the trademark of Swiss cheese. When the cheese had aged enough, it was ready to ship to Buffalo. Erhard Schuessler would come and pick it up about every four to six weeks. He picked up cheese from all of the Hasselbeck factories in the area. Erhard had a big "Rio" flatbed truck. He would come in the morning, and sometimes had to wait, if Dad was still making cheese. Then they would load up. That was when I started cleaning! I had to clean everything, every day. In the summer the cellar would be warm enough to cure the cheese, but in the spring and fall we needed the fire going.

Hasselbeck supplied the rennet. It came in gallon jugs and Dad would measure it, so much to a batch of milk. It was called Clobber when it was thickening. We were curious about what rennet was, so Hattie went to get the dictionary, and we learned that rennet is a substance containing rennin, the gastric juice of a calf, to curdle or coagulate milk.

Hattie stopped to put a piece of wood on her fire. We

Hattie's Applesauce Cake

(Best eaten with a Gouda hunk of Cheese)

1 cup sugar
 1/2 cup quick cooking oatmeal
 1/4 cup soft shortening
 1 cup applesauce *(Hattie used applesauce made with Sheepnose apples)*
 1 egg
 1 cup flour
 3/4 tsp. cinnamon
 3/4 tsp. salt
 1/4 tsp. baking powder
 1 tsp. baking soda
 1/2 tsp. nutmeg
 1 cup raisins



Sheepnose Apples

Originated in Connecticut around 1800. A large fruit with a conical shape somewhat reminiscent of a sheep's nose. Red skin often darkens to purplish-black. Flesh is firm yellow and rich. Excellent dessert apple.

Cheese Factories Burn in Town of Sheldon

The Hesselbeck Cheese Factory at Harris Corners burned Wed. morning. *From Wy. Co. Times clipping May 1926*

A large cheese factory **at Straub's Corners** was entirely destroyed by fire Tuesday. The plant was owned by **Richardson & Bebe**. The fire started on the roof and is thought to have been caused by sparks from the smokestack. The loss is estimated at from between \$7,000- to \$8,000. *From Buffalo news and Attica clippings Aug. 7, 1913*

Vera's husband Charlie often fell asleep during the Sunday sermon. His wife, Vera, was fed up and decided to deal with the embarrassing situation. The next Sunday when he fell asleep, she quietly removed some pungent Stilton cheese from a bag in her purse and passed it under his nose. Groggily startled, Charlie cried out, 'No, Vera, no, please don't kiss me now.'

had been talking for 2 1/2 hours. Hattie had brewed a pot of tea and made some delicious applesauce cake from Sheepnose apples from a tree on her back property. It was nice and cozy as we sat at her table, talking of the old times. Her son, Peter, and my brother Charles Almeter were baptized on the same day, and the parents, Hattie and Walter, Josephine and Francis stopped at the Sheldon Hotel together afterwards.

The whole process of cheese making took most of the morning. Hattie usually finished around noon. The whey that was left from the milk went into a tank, and the cream separated off and saved out. When there was enough cream it was sent to Buffalo to make butter. The farmers would take the whey home to feed to their pigs. They all had some pigs. If three cans of milk were brought, they took home three cans of whey. After the cheese factory closed, Hattie worked in East Aurora.

I took her picture to keep with her story, which would be kept at the Schoolhouse Museum. Sadly, Hattie died in 2003. I can still hear her hearty chuckle as we talked about the cheese making. It was a special day.

By Elizabeth Reisdorf

SWEITZER CHEESE TO BE MADE AT SHELDON CENTER

An old land mark which has stood in the village of Sheldon Center for many years will soon become a Sweitzer cheese factory Mr. Peter Reiter, a well known farmer of that village has purchased the buildings known as the Sheldon Center Hotel owned by the late Frank Glaser and will remodel the main buildings for the manufacture of cheese. Several acres of land was connected with the property has been sold to Theodore Martin.

March 27, 1924 clipping

Cheese Factory Report

A statement of the transactions of the Geo. Hoy Cheese Factory, of Johnsonsburg, for the season of 1874.
 Factory opened April 23d, and closed Nov. 21.
 Number of cheese made 3,615
 Number of # of milk received 1,709,464
 Number of # of cheese made 137,789
 Whole amount of money received \$24,514.71
 Price of cheese per lb. for the season 14 1/2cents
 Number of lbs. of milk for one lb. cheese 9 55-100
E.J. Johnson, Clerk

More on Town of Sheldon Cheese Factories

*"The History of cheese is full of holes,
But it's interesting in its own whey."*

The interview with Hattie opened up a whole lot of questions about the cheese factories in Sheldon, as well as in the area. We did a bit of research and found the following facts and articles written in local papers. Large-scale cheese in factories began to appear in Wyoming Co. during the 1860's, when increasing numbers of farmers changed from growing cash crops to dairying. This growth of cheese production in Wyoming Co. was fueled by the Civil War. Cheese was manufactured locally and shipped by railroad to the Union Army.

Farmers hauled their milk to the local cheese factory in 20 Gallon cans and returned with the byproduct of cheese making, whey, which was used to feed the large number of hogs that were being raised and sold for their meat. The cheese that was produced was shipped by rail to major cities in the state, while cheddar cheese was mostly shipped on to England. Improved roads greatly helped the town's dairy farmers, as separate factories were built to process surplus milk into cheese. They had greater access to milk markets in urban areas and cheese factories were everywhere. As the new century began the local cheese making business began slowly to decline and by the 1930's had almost disappeared. Farmers now found a market for their fluid milk in butter factories known as creameries and in larger cities for drinking milk. The milk was hauled to local milk plants such as the one in Attica or shipped by rail to larger villages and cities.

Interesting facts from Nov. 18, 1863 issue of Western New Yorker:

The advantage claimed for the local cheese factory system

The claims are of superior quality, uniformity, and higher prices, saving by buying at wholesale such materials as salt, bandage, boxes, etc. and finally relieving the farmer and his family from the drudgery of the manufacture and care of cheese. It is not pretended that a better quality of cheese can be made at the factory than in individual families, but that it is quite as fine as the best, and therefore above the average of that manufactured in small parcels. We come now to consider the most important advantage to farmers in this union arrangement. It is the relief from the drudgery of cheese making, and the constant care and attention necessary in properly curing and fitting the cheese for market. It would be difficult to estimate this in dollars and cents, since health entered into the account more largely this generally suspected.

Women Benefit from Factories vs. making cheese at home

It is believed, and we speak advisedly, that the old method of cheese making has done more to injure the women in cheese dairying districts than any other cause. Much of the work about the dairy ought to be performed by men, but too often the manufacturing and most of the care of cheese was left wholly to females, overtaking their strength by hard and exhaustive labor, thereby laying the foundation of weakness and disease.

Elm logs were cut, processed and made into cheese boxes and barrels by local firms. As cheese manufacturing and fruit production tapered off, so did the activity of these businesses.



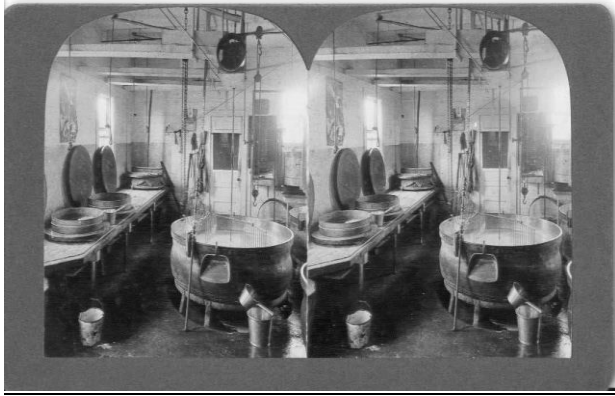
CHEESE FACTORIES BECOME IMPORTANT

By the close of the Civil War, basket factories and cheese factories had become important industries in the county and steam power had made its entrance. How much the war itself was responsible is difficult to determine. It is known, however, that cheese found a ready market during the war and that large quantities were shipped out of the county to feed the Union armies. (The price of cheese and eggs rose substantially during the war. In 1861, eggs were 8-9¢ per dozen and cheese sold at 11¢ per pound. In 1864, eggs had risen to 18¢ per dozen and cheese was selling for 16-19¢ per pound). Gould and Hibbard, local middlemen, bought cheese by the ton. In November, 1861, they purchased sixty tons for shipment. In October of 1862 they shipped one thousand firkins (usually 1/4 of a barrel; barrel equals 31 1/2 gallons) of butter and fifty tons of cheese to the army. Attica reported that in four days of the week of December 3, 1861, one hundred fifty tons of butter and cheese were shipped from the Attica station.



Strykersville Creamery

Back in the horse and buggy days farmers waited in a milk line to deliver their milk to the cheese factories and creameries.

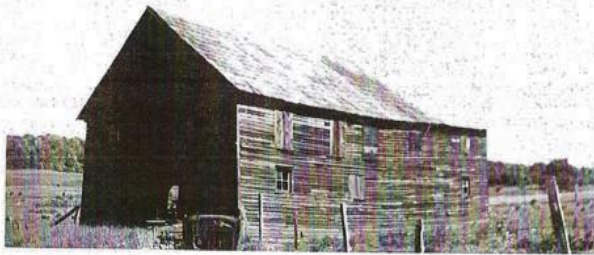


Inside cheese factory located near East Aurora

About the structure:

In choosing a place for the erection of the factory buildings, two requisites are sought—good water and convenience as to access and distance from the dairies furnishing the milk. The site, above all, should command an abundance of pure spring water. This is regarded by those who have had the longest experience at the business as imperative. These buildings consisted in nothing but frames shingled and covered with rough siding, and even not lathed or plastered.

Nov. 18, 1863 issue of Western New Yorker:



Top: Humphrey Hollow Cheese factory
Bottom: Turners Corners Cheese factory
These buildings have been long gone

Courtesy Wy. Historian



Auction Sale.

The undersigned has sold his farm and will sell at public auction at his place 1¼ miles north from the North Sheldon Cheese factory on the Burrough Road on Saturday, May 1, 1909, at 10 o'clock sharp, the following described property, viz:

1 bay 5 year old mare, weight 1200;
1 bay good work horse, weight 1200;
8 good dairy cows; 2 2-year old heifers;
2 yearlings; 1 holstein bull, 2 years old; 1 breeding sow, 1 year old; 2 shoats, 7 months old; 50 hens; 1 rooster; 4 turkeys; 1 gobbler; 1 good cow dog; 1 Deering binder; 1 good mower; 1 good ten ft. rake; 1 nine ft. rake; 1 nine hoed Champion grain drill; 1 good land roller; 1 spring tooth harrow; 1 Oliver plow No. 40; 1 Gail plow No. 27; 1 cultivator; 1 shovel plow; 1 weeder; 1 lawn mower; 1 heavy farm truck; 1 Jackson wagon; 1 good light Thimble Skin wagon; 1 light wagon; 1 platform spring wagon; 1 jump seat top wagon; 1 top buggy;

1 heavy cutter; 1 Portland cutter; 1 pair heavy harness; 1 pair good heavy harness; 1 saddle; 60 bu. oats; 40 bu. barley; 3 bu. seed corn; a quantity of timothy and clover seed; a quantity of straw; 40 gal. Caldron kettle; 1 grind stone; 2 milk coolers; 1 creamery can; 2 15-gal. milk cans; 1 12-gal. milk can; 3 bbl. cider; 1-2 doz. cider bbl.; pork bbl. 2 30-gal. pork crocks; a quantity crocks; 20 bu. seed potatoes.

1 cooking range, No. 9; 1 Round Oak stove, 2 heaters. 1 sterling piano, 1 platform scales; 1 6-piece upholstered parlor suit, 1 mantle, marble shelf; parlor mirror, 6 foot high, marble top bedroom suit, 2 black walnut bedroom suits, 2 bedsteads, 2 commodes, a quantity of bedroom stands, 1 black walnut table, 1 extension 12-ft. table, 2 sets chairs, 1 wash machine, and other articles too numerous to mention.

The terms of this sale will be \$5 or under cash, 8 months time on good endorsed, interest bearing notes.

Lunch at Noon. John Barvian, Prop.
E. A. Warner, Auctioneer.

"Age is something that doesn't matter, unless you are a cheese."

Luis Buñuel (1900-1983)

Excerpts from Dorothea E. Kirsch's Autobiography:
(As taken from her handwritten notes)

My first memory is sometime in November 1916. It was after the re-election of Woodrow Wilson. I remember sitting in a little chair in our hall. It was night and there were a lot of people around. My Grandma Kirsch was there. She was to stay with me. Mother took my toy drum with her when she left. She put a hole in it. I was told later they were having a Victory Parade for Wilson. My early memories seem to be about parades. I distinctly remember a parade the school children had around Armistice Day - 1918. I remember going down to school - being given a little flag, and Norman Hyman and I led a parade across the street in front of the Catholic school.

Grandma Kirsch was a great story teller. She told me that when she was born on March 25, 1854 it was exceptionally cold. Besides a new baby girl they also had a new baby calf or? Anyhow the baby animal was brought in and tied to her mother's bedstead until it got warmer. At about eight years of age (1862), Grandma said she came to Strykersville with her father. She described Main St. as being a path through the woods; people were bringing grain to the grist mill on Mill St. At twelve she went out to work. She worked in Warsaw and in Strykersville. She seems to have had a happy childhood. She recalled living in a cabin with a dirt floor. It was packed hard and brooms made of pine branches were used. The windows were covered with oiled or greased paper, and in bad weather shutters were fastened. When they finally got glass panes as a little girl, she could sit inside and watch the snowflakes. To her glass windows were a great invention. She felt rich. She also remembered a diphtheria epidemic which

in some cases wiped out a whole family - almost every family lost 2 or 3 children. She told about lying in bed at night and hearing the dead being taken out and buried. She was 10 or 11 at the time.

She told about going out to the road as a small child and inviting any passersby to her home for a meal and a visit. It was in this way that people in mid-19th century learned the news of the day. There were dances that lasted 3 days - three times a year - they were also a chance for people to socialize. She told of one Wake for an elderly Irishman. It was the custom for friends to sit up all night with the corpse. On this occasion the ladies retired leaving the close friends of the dead to stay up. These men played cards and drank until they finally decided their friend looked lonely in his coffin so they sat him up - put a cigar in his mouth - a hat on his head and some cards in his hands and a bottle nearby. Then satisfied that "old shawn" looked more natural, they fell asleep. Grandma never did tell me what happened when the ladies appeared in the morning.

She told how Grandpa's occupation was a nurseryman. He specialized in grafting fruit trees. At one time he traveled as far West as Oregon, practicing this trade. Grandma and Grandpa lived on Weed Hill where he raised fruit, mostly apples, which were shipped all over the country. They also dried apples for sale. They continued to belong to St. Cecilia's parish, Sheldon. To attend Church they had to ford Buffalo Creek and walk 8-10 miles. Some children took off their shoes so as not to wear out the soles of their shoes. After Mass there were stops to Hotels for a bite to eat and a drink for the men. In Nov. 1885, John and his younger son William Kirsch, my father, attended the first Mass of the new St. Mary's parish held in the Town Hall in Strykersville. (Thanks Dorothea for the memories)

24th Annual Townwide **YARD SALE**

STRYKERSVILLE, NY

Sponsored by the SHELDON HISTORICAL SOCIETY

JUNE 7 & 8 2014

Saturday & Sunday from 9am to 3pm

Vendors & Inquiries, call Barb @ 585-457-3061 or Judy @ 585-457-3444

At the SCHOOLHOUSE:

Restored Classroom

Displays

Strykersville Fire Co.

St. John's UCC 175 years

Local History Info

Theme Baskets

flower & plant sales

BoyScouts **HOTDOG Stand**

Limited Flea spaces available

Around the Town:

Kiwanis **Roast Beef Stand**

(Saturday only)

Mason's **Sausage Stand**

St. John Neumann **Bake Sale**

and **Ice Cream Stand**

Flea Side: Breakfast sandwiches 8-11.
PIG Roast from 11 AM

Scratch & Dent SALE @ Logel Appliance

SAT. Evening: COUNTRY FEST 6:30 -11pm
Stry. Fireman's Field * HERITAGE BAND *
Wy.Co. Fire Chiefs Assoc. \$10 incl.drinks

Sunday Only: American Legion

Chicken Bar-B-Que 12-??

Antiques..Bargains..Prime Junque
Good Food..Great Fun

I will participate in the Townwide yard sale. I am enclosing \$7.00 per set-up. Please make check payable to the Sheldon Historical Society. Mail to Barb Logel, POBox 150, Strykersville, NY 14145. Non-Resident Lawn spaces @ \$12.00 Call Barb@ 585-457-3061 or Judy @ 585-457-3444 to reserve a spot. Commercial vendor spaces available. Call for prices.

Name _____ Phone _____

Address _____ Location of sale _____

Help keep the town clean. Have a trash bin at your location.



Congratulations to Dorothea E. Kirsch, who celebrated her 100th birthday on May 17, 2014. She was a lady of great importance to the community of Strykersville, NY, in the Town of Sheldon, contributing her talents. Dorothea was a teacher who taught in various one room schools in the area, but mostly noted for her many years (over 25) teaching in Sheldon District #10 in Strykersville, now known as the "Town of Sheldon Historical Museum." Against all odds this lady triumphed in her career despite being born with a hearing loss. She was an avid reader and collector of books. Her autobiography is available for purchase at the School House Museum, a most interesting story of her life. She has touched many hearts in her career.

TOWNSHIP OF
Sheldon
Historical
Society



PO Box 122,
Strykersville, NY 14145

"These fallen heroes represent the character of a nation who has a long history of patriotism and honor - and a nation who has fought many battles to keep our country free from threats of terror." *Michael N. Castle*

The Historical Society welcomes new members! If you find local History interesting, we hope that you make a membership contribution and join us. It is open to anyone with an interest in the history of Sheldon, or a desire to volunteer services without restriction to age or place of residence. We maintain a School House Museum that is state chartered. There is always work to do to maintain this structure and to continue our research of data and archives and preserve treasured artifacts.

(Attention: *If you are not a member and wish to receive your copy of the newsletter please join*)

MEMBERSHIP APPLICATION

NAME: _____

ADDRESS: _____

DATE: _____

Make check payable to The Town of Sheldon Historical Society.

Mail To:

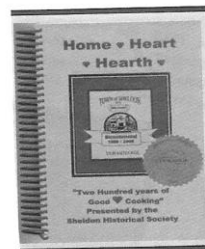
Donna Kirsch, Financial Secretary,
4458 Richardson Rd.,
Arcade, NY 14009



A nostalgic tabloid; you won't want to miss it.

Attention:

Dues are \$5.00 a year and \$50.00 per person for lifetime membership. **Membership dates have been changed to June 30 to July 1 of the following year.** New members who have joined recently will not owe again until the following year.



*We still have award winning **Bicentennial Cookbooks** for sale. \$16.00 Do you have one for members of your family? They are very nostalgic.*

Highlights inside this issue include:

An interview with Hattie
More on cheese factories
Dorothea E. Kirsch celebrates her 100th Birthday

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