

# **FABIUS** Historical Society Newsletter

No.9 Spring, 2005

Fabius, NY

**2005**  
**Fabius Historical**  
**Society Meetings**

**@ the Fabius**

**Community Center**  
Business meetings start at  
7:30 pm and the Programs  
start at 8:00pm sharp.

**April 4<sup>th</sup>, 2005**  
**The Bookhounds**  
Learning about the World of  
Old Books.

**May 2<sup>nd</sup>, 2005**  
Digital Photos, PhotoShop  
& PowerPoint

**Fabius Historical Society**  
**PO Box 27**  
**Fabius, NY 13063**

## **YOUNG HOUSEKEEPER AND DAIRYMAIDS DIRECTORY;**

CONTAINING THE MOST VALUABLE AND ORIGINAL

### **RECIPES**

IN ALL THE VARIOUS BRANCHES OF HOUSEKEEPING,

TOGETHER WITH

A COLLECTION OF MISCELLANEOUS RECEIPTS,

AND THE WHOLE ART OF MAKING

### **BUTTER AND CHEESE**

BY

**MRS. ELIZA A. CALL**

**FABIUS, ONONDAGA COUNTY, N.Y.**

.....  
**SYRACUSE:**

**J.G.K. TRUAIR & CO., PRINTERS, JOURNAL OFFICE POST OFFICE  
BLOCK**

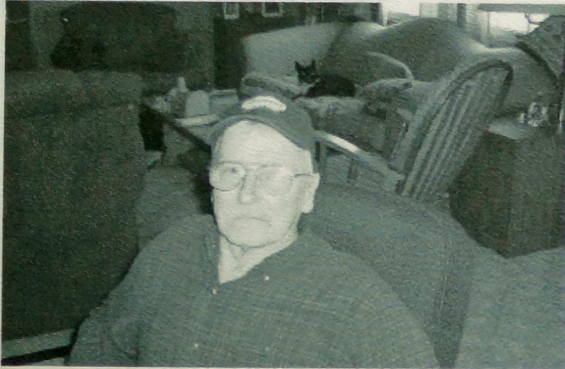


## A Newsletter from the Fabius Historical Society

### Officers:

Al La France, President – 662-7002  
Email: LAFRANCERED@aol.com  
1583 Cardner Road  
New Woodstock, NY 13122  
Judy Conway, Vice President - 683-5275  
Shari Schlicht, Treasurer - 683-5629  
Ruth Bryan, Secretary - 683-5806

### From the President's Desk



As a new year is here, we have a lot to do. Together, we will work to improve our society as we have in the past. I want to thank everyone who voted me into the presidency and I will do my best at serving you and our society. I know that it is impossible to please everyone and that we will have our differences, but please bear with me and we will work it out. I will be making a few changes here and there that I feel are necessary to benefit the society. I also feel that my job is to structure and lead the society into a viable part of our community. We must have a permanent home to house and display our records and artifacts. I have already met with our executive committee and we have had some very exciting discussions. I urge any member to bring forth their ideas, seek out new members and be healthy and vigorous in this, our new year.

Thank you,  
Al LaFrance, FHS President

### Reminder:

FHS Membership dues are due by April 1<sup>st</sup> of each year. Membership contributions are the only source of income for the Fabius Historical Society. Unless you become a member, you will not receive future newsletters. Please complete the enclosed membership form.

## Fabius Historical Society Meetings

The society holds its regular meetings on the first Monday of April through December. Meetings are held at the Fabius Area Community Center and commence at 7:30pm sharp with a business session that concludes no later than 8pm. Presentations start at 8pm and normally last for one hour. Refreshments follow the meetings.

### April 4<sup>th</sup> Old Books

Interested in how to locate a hard-to-find old book or perhaps how to establish the value of grandma's attic full of books? The Fabius Historical Society's first meeting of the year can help you. On **April 4th, 8pm** at the **Fabius Area Community Center**, the **Bookhounds** (the best bookstore in Fabius) will entertain the group with facts and stories about the "World of Old Books." Please bring either a name or author of a book you would like to have located, or perhaps a book that you are interested in having priced. The Bookhounds can be reached at 315 683-5494 or [Bookhounds@a-znet.com](mailto:Bookhounds@a-znet.com)

### May 2<sup>nd</sup> Learning about the Digital Image

Chuck Kutscher and Bill Casey will share their many years of accumulated knowledge of the art of using digital photos and how they differ from conventional photography. Chuck will also provide a general introduction to PhotoShop, the most widely-used digital photo software. The program will conclude with an overview of PowerPoint. In one short hour, you will be on your way to understanding using the digital image.

## Memorial Day Festivities

### Veteran Photos & Much More on Display

**Sunday 12noon – 4pm**

**Monday 9am – 3pm**

Memorial Day has always been a very special day of celebration in Fabius, NY. The streets are packed with parade viewers and we all take a day to show respect for those who have given their time and effort in our country's defense. Since so many have served our country over the years, it is often difficult to remember everyone. The Fabius Historical Society (FHS) has taken on this responsibility. On Memorial Day 2004, FHS established a display of 220 photos of Fabius Veterans. It is a quite a task to search out information on each person, as there are a very large number of Fabius veterans. Since then, many more photos and information have been donated. FHS will again have on display the collection of veteran photos. We are still actively collecting photos of veterans, both past and present. Veterans do not have to be born in Fabius, but have some connection to the Fabius Community. We are also especially interested in information on those who served in the Civil War. You may submit a photo and any pertinent information to Bill Casey Email [bill5308@aol.com](mailto:bill5308@aol.com)  
Or mail to:

Bill Casey/Fabius Veterans  
PO Box 36  
Apulia Station, NY 13020



**Executive Committee:** A tentative listing of Executive Committee appointments as proposed by our President:

- Ruth Bryan (Secretary) 683-5806
- Joanne Casey (Civil War, Archivist, Newsletter) 683-5674
- Judy Conway (Scrapbook, Treasury Audit & Vice President) 683-5275
- Bill Casey (Barns, Scrapbook, Newsletter) 683-5674
- Charles Shea (Senior Adviser & By-laws) 683-5371
- Al LaFrance (Archaeology, President) 662-7022
- Kate Cameron (Treasury Audit, Photos, By-laws) 683-9485
- Sheri Schlicht (Treasurer, 683-5629)
- Linda Meyers (Scrapbooks, F-P School ) 677-5280
- Chuck Kutscher (Oral History) 683-9480
- Carol Gossner (By-laws, Programs) 683-5293

Please feel free to call any of these Executive Committee members and share your thoughts

## Teaching a Calf to Drink

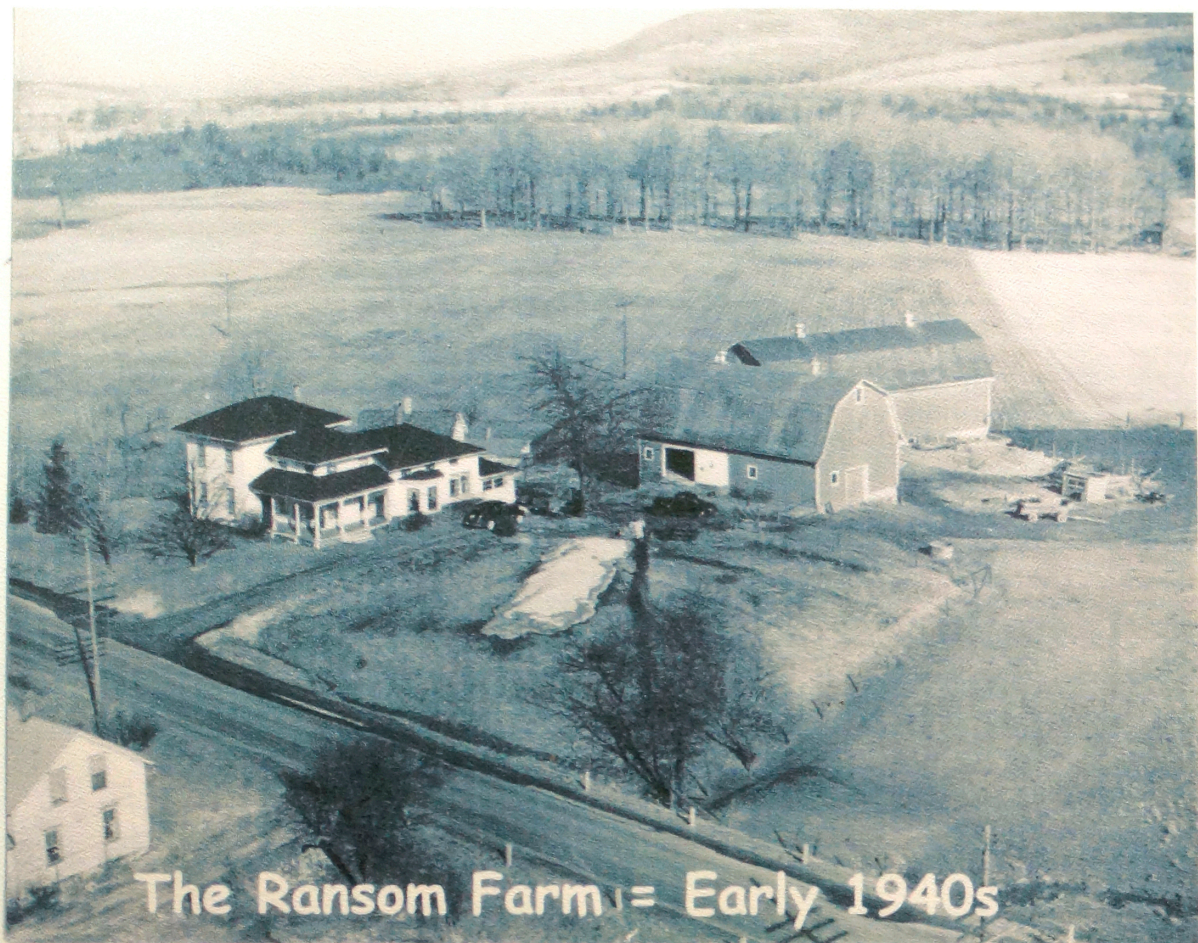
The hardest thing on a farm, I think  
Is trying to teach a calf to drink.  
You pull and haul, get his head in a pail;  
He'll stand there and twist and wiggle his tail;  
And the very first thing, kerplunk! Goes his nose,  
And most of the milk goes over your clothes.  
Hang onto your patience, your teeth you can grit;  
If you can't hold your temper you might as well quit.  
For Old Mother Nature whose methods don't fail  
Never meant for a calf to drink out of a pail.  
Back him into a corner, straddle his neck;  
He won't damage you much, you're already a wreck.  
Just give him a finger and maybe with luck  
That little old calf will start in to suck.  
Pick up your bucket and push his head down,  
Then away you go again, around and around,  
Just do this a week with your back in a kink,  
And maybe by then you'll teach him to drink!

----Author Unknown.



Stan Scott, Fabius Central Class of 1955, emailed the Historical Society an image of a photo postcard that was found in his mother's possessions. His mother was a Chase, born on Chase Road, not far from the Jerome Homestead. There were 5 girls and one boy in the family. Stan tells that the original Chase family came from Rhode Island, the first Fabius settler being Samuel Chase and he purchased land in the area of Highland Forest-Kenyon Hollow. He remembers being told that a "Shea boy" is in the photo. Stan recalls many fond memories of the Fabius Village.





Submitted by Donald Ransom

The Byron Ransom farm was a 110-acre dairy farm located at the corner of Route 80 and Markham Hollow Road (Fabius Lots #21 and #31), where Ron and Ruth Luchsinger presently live. Potatoes and cabbage were also grown as cash crops to supplement the farm income. Byron purchased an additional 60-acre plot near the Morris Hennessey farm on Markham Hollow Road and hired Grant Goodrich, of Fabius, to bulldoze the scrub apple trees from the land. Two years later, Byron planted 10 acres of cabbage on part of that land, and yielded enough profit to pay for the entire parcel.

The Ransom dairy herd consisted of approximately 30 head of "milkers" and 10 heifer yearlings for replacement animals. All milking was done by hand until milking machines were purchased some time in the early 1940's. Horses were used on the farm for all tilling of the land. Byron loved horses, and always had at least a team on hand for use in cultivating, cleaning barn and other chores. This love of horses may have been inherited from his father, James, who was listed as a Teamster in the Census records. Plowing was usually done with a "15/30" McCormack Deering tractor with steel lug wheels. It was a powerful "Brute" and farmers in the area used to borrow it to plow their sidehills and other land that was too hard to plow. Harvesting of grain crops and corn was done by Harvesting Bees. Most of the farmers in the area would pitch in and go from farm to farm each year. For harvesting grain, a farmer who owned a threshing machine would be paid to do each farm and go from location to location until it was done.

In the mid 1940's, Byron purchased a Farmall "H" tractor to replace the "15/30." It was a lot easier to handle and was fitted with cultivators to till corn, potatoes and cabbage. It was a big labor saver and greatly helped during the farm labor shortage as a result of WWII.

Approximately ¼ mile behind the farmhouse was a sugarbush that Byron tapped each Spring to make maple syrup. Around 300 gallons were made each year, using horses, bobsleds and an evaporator in the woods. It was a happy time on the farm. The maple syrup was golden and delicious. Relatives, friends and neighbors would come to the farm during the sugaring season to enjoy the syrup, maple sugar and something called "jackwax." This was made by boiling maple syrup to a soft ball-stage and then pouring it into bowls of freshly fallen snow to cool and harden. If any syrup was left after jackwax was served, it was stirred into soft maple sugar. This was a real treat for those with a sweet tooth. When the sap flow was heavy, it quite often required that the evaporator be kept boiling till late at night and sometimes all night, just to keep up with the flow. When this occurred, some of the local farmers would come down to the sugarbush after their work and supper. They would bring potatoes and put them into the coals beneath the evaporator. When they were cooked, they would have them for a snack as they played a card game called pitch.

In the photo, the Ransom sugarbush is located behind the farm buildings. The sugarhouse is on the far right in the woods. The "Bush" was cut down about 1949, by the new owner.



By Bill & Joanne Casey  
Editors of the FHS  
Newsletter

## The Young Housekeeper and DairyMaids Directory

In the New World, the Jamestown colony was established in 1606, and times were very tough for the colonists for a number of years. Despite several infusions of hundreds of new settlers, all that remained by 1610 was a pitiful remnant of 60. It was Sir Thomas Dale's arrival in 1611, with one hundred cows, that marked the beginning of dairying in America, and the beginning of some prosperity for the Jamestown settlers.

An old saying has it that "A young fellow wantin' a start in life just needs three things: a piece of land, a cow and a wife. And he don't strictly need the last." The cow had a pervasive influence on America's history and culture. She is a producer of wealth. She can support a family. She not only turns grass into milk in quantities sufficient to feed a family but also provides extra to sell and she contributes a yearly calf to rear or fatten. The family that takes good care of its cow is well off. She doesn't ask for much, but she asks every day. The need to milk the cow twice a day even determined the location of churches in the early years of settlement; people had to be able to walk there and back without disruption to the schedules of cows.

The exact timeline of the arrival of cattle in the Fabius area remains a mystery to us, as yet. Although the early 1798 "Marks & Strays" for Fabius listed the farmers' names and a livestock "tattoo" (clip, notch or mark on the ear), it did not differentiate between cattle, horses or other livestock. The NYS Census for 1825 is the first census that records the number of cattle. The total population of Fabius was 2,596; "neat cattle" (all cattle) was 3,199 and improved acres (IA: acres that had been cleared for crops or pasture use) was 13,666. By 1835, the population had increased to 2,852, IA to 1639.5, and neat cattle to 4,156. By 1845, New York State had begun to recognize the emerging butter and cheese industry and compiled the following information for Fabius: population: 2,529, IA: 18,238.5, neat cattle: 3,427 (1,917 listed as dairy animals), butter: 171,933#/year, cheese: 239,660#/year. Cheese production in the Town of Fabius was greater than all other towns in Onondaga County and three times the next highest-producing town (Pompey at 69,260#/year). Even though cooperative cheesemaking was still 10 years in the future, on-the-farm cheesemaking was becoming more important. Butter and cheese normally sold at the same price. Since cheese converts 10% of fluid milk to a marketable product, while butter has a conversion rate of only 4%, it was much more profitable to make cheese and cheese was also less perishable.

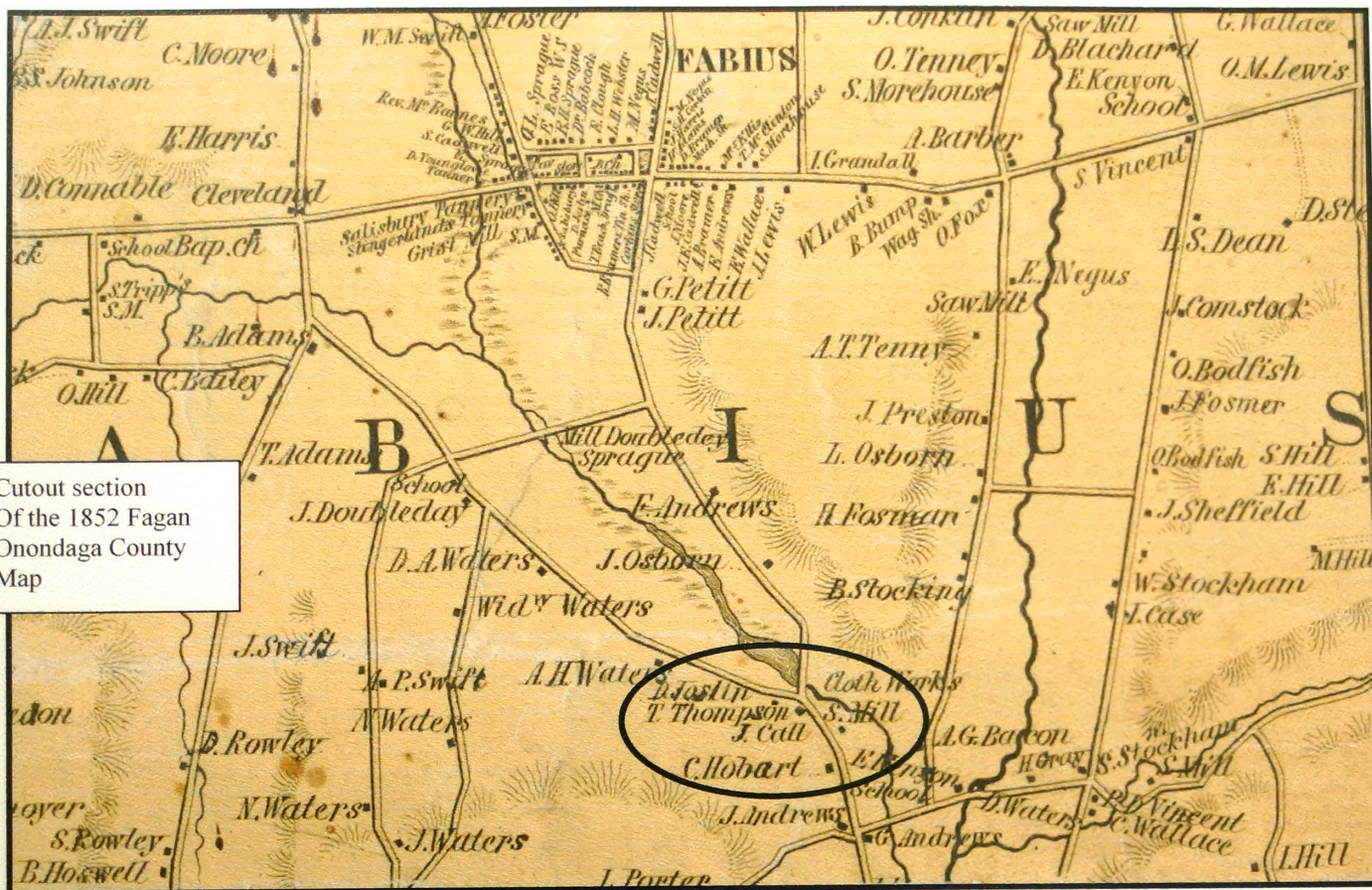
Cheesemaking was an early art and it was very often performed by the farmer's wife who may have chosen for her aptitude in making a "fine" cheese. In the early and mid 1800's, a number of recipe books were written to aid housekeepers in their everyday life. Many of these early publications were printed in England and some very pricey copies are available for sale today. In 1859, Mrs. Eliza Ann (Benedict) Call of Fabius, Onondaga County, NY wrote such a book about what was needed in everyday life amid the farming part of the community. Its title: The Young Housekeeper and DAIRYMAIDS DIRECTORY Containing the Most Valuable and Original RECIPES In All the Various Branches of Housekeeping, Together with A Collection of Miscellaneous Receipts and The Whole Art of Making BUTTER and CHEESE. In the preface of the book, Eliza stresses that "after careful examination of quite a number of cookbooks in circulation, she has not in a single instance found one that has been written by an experienced Housewife. She has been a practical House-Keeper for 25 years and, by many years of experience, has tested what she is about to write." This publication contains rules for making butter and cheese, general remarks on keeping a dairy, recipes from pastries and breads to making ice cream, preserving fruits, preparing raised meats and wild game (including eel), homemade cotton dyes, candles, cement, vinegar, to name a few. She even concludes her fine publication with "Hints for the Wife":

*Always be kind to every one, especially to your husband. Don't ever fret or scold. Don't say, "there is no one here but ourselves," and so bring everything on to the table in perfect confusion; but set your table in just as good order when alone with your family, as though you had company. Use a table cloth, if it is nothing but cheap factory cloth; and have that clean and white. Never leave your room in the morning until your toilet is properly prepared. Always wash and dress the children before breakfast. Never neglect one particle of your work for the sake of going visiting. Be prudent, and saving, and industrious. In short, be a Christian, a good wife, a good mother, a good neighbor and a good HOUSEKEEPER. Live in such a manner that your children will rise up and call you blessed. If your husband is not worthy of such a woman, strive to make him so, by kindness.*

Mrs. Eliza Ann Benedict Call was born in Dutchess Co., New York on March 3, 1814. The daughter of Cyrus Benedict (d. Nov., 1848) and Martha Robinson (dau. of John Robinson of Dutchess Co., NY), she married John R. Call (b. 1814 of Dutchess Co.) on Jan. 14, 1834. Some time between 1834 and 1836, they moved to the Onondaga Co. A daughter, Minerva, was born to them in 1836 in Onondaga Co. In 1837, they buried an infant son who died Feb. 14, in the Apulia/Truxton Cemetery (located in the present parking area of Labrador Ski Center, Cortland Co.). Between 1840 and 1841, two sons were born in Cortland Co: Cyrus B. (named after his grandfather) was born in 1840 and Homer Duane in 1841. Charles Edward was born in Onondaga Co. in 1846. The 1865 NYS Census Records for Fabius record that Eliza and John Call moved to the Town of Fabius about 1846 and that Eliza was the parent of seven children. We have only been able to identify and locate five of the seven children.

On May 6, 1855, John R. Call (1814-1855) died at the age of 41-2-16 and was buried in the Evergreen Cemetery in Fabius Village. At that time, the Call family was living in the stone house of Nathaniel Bacon (Fabius Lot #36 and more recently known as the Jim Mack house) and farming approximately 100 acres of land (95 improved acres and 25 unimproved acres).





A 41-year-old widow, Eliza was left to operate and manage the farm with the help of her four children. Nineteen-year-old Minerva was married to a Johnson and living at the home of her mother. Also living at that residence were Cyrus, 15 and listed as a farmer, Homer, 13 and Charles, 9. There were no boarders or farm laborers listed with the Call family household in the Census for 1855, but the farm production was very impressive.

Eliza and her family raised 11 heifers, 23 sheep, 2 pigs, and chickens and milked 5 cows. Besides feeding her family, she produced 300# of butter and 60# of cheese from the cows and 30 fleeces and 180# of wool from the sheep. With the 2 horses, they plowed 20A and harvested 70 bu. spring wheat (4.5A), 220 bu. oats (12A), 19 bu. buckwheat (1A), 125 bu. corn (3A) and 50T of hay. They also harvested 25 bu. potatoes (0.25A), 35 bu. carrots, 10 bu. turnips, 300 bu. apples (6 barrels of cider), 200# honey and 5# wax. They managed and pastured their stock on 45A of pasture. With such a wide variety of experience in animal husbandry, farm management and household domestic skills, it is understandable that Eliza felt she was qualified to publish her "DAIRYMAID'S DIRECTORY."

In Sept. of 1861, Eliza's "middle" son, Homer Duane Call (b. Sept. 9, 1841) left the farm to enlist in Cortland as a Private in the 76<sup>th</sup> NY Infantry, Co. G for three years. He received no bounty from the town or county for his service. Mustering out on Oct. 9, 1861, he served a total of 40 months, during which time was promoted to 1<sup>st</sup> Lieutenant. He was eventually discharged in good health with a mere accidental wound of some sort.

On Feb. 4<sup>th</sup>, 1864, Eliza's youngest son, Charles Edward Call (b. May 1, 1846) left for Syracuse to enlist as a Private in the 10<sup>th</sup> NY Cavalry, Co. A for three years. He was paid \$300 bounty from the county for his service and mustered out the day following enlistment. He served only 16 months, being discharged in good health on May 19, 1865 in Philadelphia.

From about 1855 until 1865, Elizabeth Ann Benedict Call worked her family farm with the help of her children. Cyrus, her eldest son, had remained on the farm during the Civil War and was able to purchase his own 98-acre farm (also in Lot #36) in 1865. The 1865 Census is very interesting in that it lists Eliza Ann Call's residence with two "heads of household." Under her name are Charles and Cyrus (farmers), with Homer (farmer) and wife Juliette as boarders, and Eliza Odonal (domestic). The second "head" was Walter Thompson (miller) and his wife and infant son, Sarah and Wallace, respectively. There may be an assumption that this was now a two-family home.

Homer and his wife disappeared from the Fabius area between 1865 and 1867. In years 1867 and 1868, Eliza and Cyrus paid taxes on each of their two farms. The 1869 Assessors Records listed only Charles as a taxpayer on his farm in Lot #36. In 1870, he was living in Fabius Village, Lot #16. There was no further mention of any remaining Call family members in the town after 1870.