

# WALPACK

## historical society

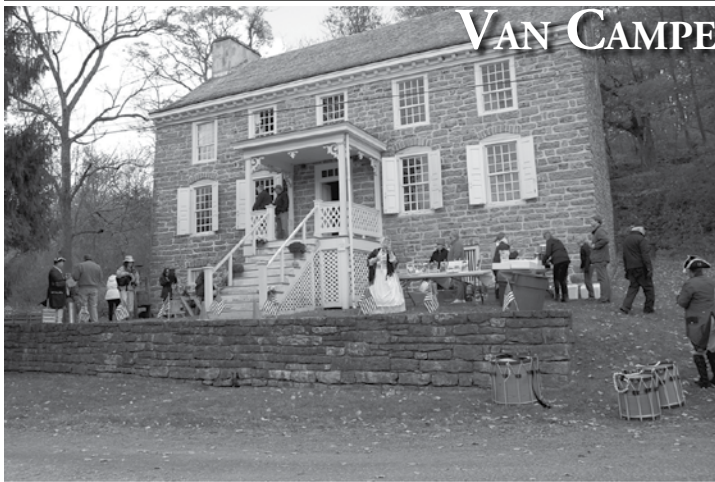
*"Preserving a Fine  
Tradition of Caring"*

www.walpackhistory.org

Newsletter of the  
Walpack Historical Society

Published Quarterly

Spring 2016



Photos by Tom Dust

Sunday Oct. 18, 2015 - Van Campen Day 2015 was a cold and partly-cloudy day, but there was a great turn out. There were close to 450 visitors that joined us in celebrating this special day about American history.

Beginning at Noon, visitors began arriving and filling the parking area. The Van Campen Inn was open to tours and was the best bet to take a break from the cold breezes and the occasional snow squalls. WHS Trustees Skip Henschot and Jen Wycalek were on hand to answer questions about the history of the building. Bob Brandt was demonstrating chair caning and rushing while in another room Lydia Chiappini was showing guests wool spinning and had a display of garments she had made. Other volunteers were: Jane Butz - crocheting, Walt Colombo - Apple cider making (grinding and pressing) and Karen Stevenson was providing background music and history of the Autoharp.

Mid afternoon there was a parade lead by The Colonial Musketeers Fife & Drum Corp which lead visitors to the Rosenkrans Marker. From there, Frank Hennion lead a hike to the Shapanack, Clark and African American

cemeteries. Gerald DeGroat, of the Sons of the American Revolution, provided the group with the history of the Rosenkrans Family. Meanwhile at the Rosenkrans Museum, Audrey and Allyson Schwab-Miller were on hand to greet over 60 visitors.

Considering the weather, the most popular items at the concession stand were hot coffee and apple cider donuts. We also provided hot tea, water and sodas as well as a selection of pumpkin donuts and brownies. A special thanks to Trustees Ruth Stieh, Chris Cunningham, Joanne Wirths and Myra Snook for braving the cold for all of us.

We appreciate the National Park Service's support for this event and it was great having Jennifer Kavanaugh there to represent the NPS and all that they do to help preserve Walpack History.

Please make a note, this year's Van Campen Day is on Sunday Oct. 16th, 2016. Check our website and Facebook for updates on this event and all the others provided by the Walpack Historical Society.

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Individual \$15

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## MEMORIES OF WALPACK

My roots in Walpack Township go back to the late 1940s. Beginning as a small child and into mid-adulthood, I spent many days in Flatbrookville, a town that doesn't exist anymore... and hardly did way back when. My grandfather, Jacob Potofsky, had a vacation home just outside of town, surrounded by 96 acres of undeveloped land. I spent many a weekend and summer at his house and environs - hiking, fishing, hunting, exploring and getting to know the neighbors. I had a particularly unusual connection to the area. My father, William Gottlieb, published many children's books... they were illustrated with photographs; in a couple of those books I was his featured "model". "Farmyard Friends" and "Four Seasons" were mostly shot in Walpack Township.

Given my deep connection to the area, I chose to get married there, in our backyard. To preside over the ceremony, we imported the nearest minister, who was from Branchville. As things turned out, I got divorced 10 years later. For reasons I cannot recall, I needed to provide someone with official evidence of the marriage.

So I contacted the Township clerk by phone, and the following dialogue ensued:

"I need some kind of certificate indicating that I was married in Flatbrookville over ten years ago."

"Oh, I know who you are," she replied.

"How could you," I said, "I haven't told you my name?"

"You're the only person that was married in Flatbrookville in the past ten years."

When I tell people that story, I often add that I've heard that Walpack Township had fewer people living there in the 50s and 60s than during the Revolutionary War period.

I always loved the peace and solitude of this truly remote corner of New Jersey. I often return, walk the grounds and reminisce. My original home was lifted off its foundation and move to the Rosencrantz property down a piece on Old Mine Road where it is rented during the summer. My fondest childhood memories are of that place.

- Steven Gottlieb

## WALPACK HISTORY'S ONLINE BOOK STORE

A little over two years ago we made an online store to sell our books and we are proud to report it's doing well. This has become a valuable feature for the WHS since before we could only sell books at our events. Now the store is open 24/7 and we take PayPal!

Some of our best selling titles: *Over The Mountain: A Place Called Walpack*, *These Thirty Years* (DVD), and *Depuy/Depue Family History*.

Visit us at:  
<http://walpackhistory.org/store/>



# JERSEY LIGHTNIN BY LEN PECK

When these words actually came into use as a description for home made applejack or apple brandy I do not know but it is very apropos.

New Jersey was so noted for its apples that a Swedish naturalist named Peter Kalm who visited the American Colonies in the early 1700s was so impressed with a beverage he called apple ale that he wrote about it in his journal.



*Peter Kalm by J.G. Geitel (1764)*

He stated, "that the colonists made a pleasant beverage of apples which need not be the best: and apple peelings which are taken and dried. Half a peck of this dried fruit is then boiled in ten gallons of water and when removed from the fire the solid part is taken out. Then yeast is added to the water, which is allowed to ferment. The fermented liquid produced makes a most palatable beverage, retains its quality longer and does not get sour". Kalm claimed the best apple ale in America was made in the Jersey Colony.

During Prohibition practically every farmer in the various states where apples were grown made applejack. Barrels of sweet apple juice were allowed to stand until it turned hard from fermentation and then allowed to freeze so that the alcohol was concentrated as liquid in the center; the colder the freeze, the stronger the alcohol content. The trick was trying to guess when the coldest day of winter was at hand and the right time had come in which to tap the keg. In Walpack, no farmer would wait any longer if the temperature hit 20 degrees below zero F. There was no argument that it might get any colder although the temperature in Walpack has gone as low as 32 degrees' minus.

Tapping Day usually became a ceremony with all hands on deck to check the quality. Willing hands set the keg on its side with the bung in the middle of a stave, facing up. By hitting the side of the keg a hard blow near the bung to pop it out and using a 1-inch auger, a hole was bored thru the ice to the center. The keg was then turned to the side and the liquid in the center drained into a pail. At that point all present would leap forward with some kind of a utensil in hand to get a sample. No matter the quality, it was pronounced good, but a second sample usually turned the quality to "just right".



A minus 20-degree temperature was claimed to produce a product of about 100 proof. I cannot vouch for these figures but I do know it did not require too many samples before your ears began to buzz, your eyes began to glaze and your legs began to wobble.

Sussex county had two commercial distilleries that produced the best apple brandy on the market, --"High Point and Baldwin Dew". Both were licensed early in 1934 shortly after Prohibition was repealed. Both are now out of business. Baldwin Dew in Sparta stopped operations in 1942 because of war restrictions and never reopened. I think High Point continued under limited operations during the war because one of my friends at home was able to send me a bottle while I was in the service overseas. It arrived empty, six months later. I believe High Point closed operations after a disastrous fire sometime in 1960.

*Published originally in March 2003*

## JOY OVER ELECTION KILLS JERSEY MAN

- Trenton Evening Times, Nov 1915

WALPACK, N.J. Nov. 4 - Joy over his election as tax collector caused the death yesterday of C Preston Haney, of Haney's Hills, near here.

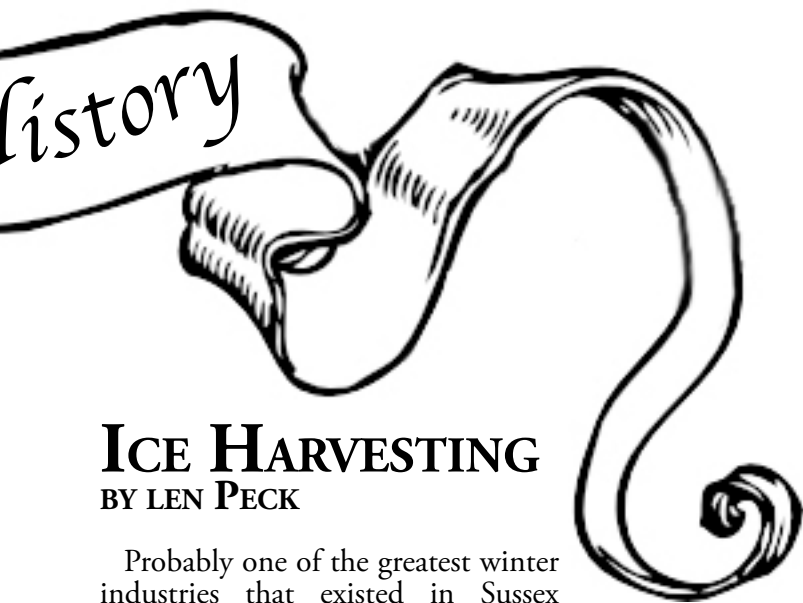
Haney was a miller and cider maker. News of his election was carried to him late at night. Several hours afterward he died.

## PLOWING BY DYNAMITE

- New York Herald, March 8, 1911

The beauties of farming by dynamite will be shown in Branchville, N.J. next Friday by George Batten, of Montclair. He has bought the Walpack farms and plans to convert the 200 acres into a fruit farm. Batten is the head of a big advertising firm in New York, and has taken to farming for a fad.

He is convinced that the quickest way to plow and to make holes for trees is to use dynamite. The explosions turnover the soil to a depth that can be reached in no other way, and get rich subsoil to the surface.



## ICE HARVESTING

BY LEN PECK

Probably one of the greatest winter industries that existed in Sussex County during the latter part of the 19th century and the early 20th century was that of ice harvesting. Those were the days when ice boxes were in use in most private homes and many retail stores as well. Most of the people today do not remember ice boxes except as an antique item which sell at auctions for several hundred dollars. My Sears Roebuck catalog of 1916 prices ice boxes for as low as \$12.95.

In the city, ice in those days was brought to your door by the iceman and sold by the pound. A small icebox would take a piece of ice weighing about 30 lbs. Larger home boxes might take pieces up to 70 or 80 lbs. In the real early days ice was delivered on a horse drawn wagon, later in a motorized vehicle. In the summer us kids would pester the iceman for a small piece to suck on and if not forthcoming we would jump onto the wagon while he was making his delivery and try and find a piece that had chipped off from one of the large chunks.

Prior to the time that ice was made in an ice plant it was cut from frozen lakes or ponds. Most of the larger

farms that had a pond would cut ice and store it in a small ice house for their own use. Such ice was only used for keeping perishable food cold and not used in drinking water unless something was put into the water to sterilize it.

Ice which was made for commercial resale was usually cut from potable water in a large lake. In Sussex County, Lake Hopatcong was one such lake, which at one time had several large ice storage plants. All of the large plants were gone when I first started to visit the lake but several of the smaller ones were still there. One of these was located just south of the River Styx bridge, next to a place called The Pagoda.

The process begins by measuring the thickness of the ice with a ruled stick. Ideal thickness is 12 inches but if the weather has been extremely cold the ice could get to 16 inches or more. A cut in the ice is then made with a horse drawn plow or ice saws worked by man power. The first cut creates a channel, which allows the ice to be floated from the "ice field" to a wooden ramp or chute at the lake's edge where the ice is hauled up the chute into the icehouse.

After the channel is cut, the ice field is marked out in rectangular patterns to produce blocks of 300 lbs. If I remember correctly the blocks would measure 24 x 36 inches if the ice were 12 inches thick. Once the block of ice is cut loose from the ice mass in the lake it is floated through the channel with the help of a hand held pike, a long wooden pole with a point and hook at it's end. At the chute, ice tongs were attached and the blocks were pulled up into the ice house by a power winch.

The ice was layered in the icehouse with sawdust which acted as an insulator and the process continued until the icehouse was full. If the icehouse was properly designed and the ice properly stored a loss of only 30 percent could be expected in a one-year period.

*Published originally in May 2001*



Courtesy of The Library of Congress

# VINEYARDS IN WALPACK BY LEN PECK

In past newsletters you have read about many farming activities that were carried on in the Walpack area over the years. Some were experimental such as tobacco while corn, grains, and hay were more or less the normal crops.

Recently a newspaper article that appeared in The Sunday Record of October 11, 1970 was called to my attention. It told the story of Frank Borin who bought a 91 acre farm in Bevans, N.J. (Peter's Valley) and devoted 10 acres to raising grapes. The rest of the farm was run by the tenant farmer who kept it going full scale with field crops and all sorts of animals. Borin, whose home was in Westwood, N.J. tended his 10 acres of grapes on weekends and whatever other opportunity came to hand.

The grapes when harvested, were transported to his home in Westwood where they were crushed and stored in aged oak barrels in his basement for fermentation. His 10 acre crop, where 10 varieties of grapes were grown, produced about 200 gallons of wine for his own use.

Frank Borin was born in Northern Italy, in the foothills of the Alps. As a child he worked every year of the grape picking season in the field. During World War I he was at home with his mother, brothers and sisters. His father was in America working as a carpenter and when he joined him here he took up textile as a trade. And,



while he kept it through the years, he always had a feel for the land.

When he came to this country he was 11 years old. Two years later he was helping his father make wine for the family. In those days they went to the market - Washington market in downtown New York City - and paid ten cents a pound and carried home 24 to 30 boxes of grapes, each weighing 30 pounds. The wine was made at the four family house in which they lived at that time in the Grantwood area of Cliffside Park.

He said that raising grapes was not easy. They required constant care from April though October. Pruning, cultivating, and spraying during the early months and protecting the grapes from the birds during the last

couple of ripening weeks, then burying the stems of the plants into dirt banks before winter were a must if the vineyard was to survive. In Europe and parts of the Middle East, where the climate is much more conducive to raising grapes, there were many vineyards that have survived for well over a 100 years.

The farm where Frank Borin raised his grapes was the farm we know as the Hankins farm, located on the Old Mine Road just south of the Hill house, about one mile down the road from Peters Valley.

A photo of this house, now gone, is shown on page 44 of the Society publication titles, "Over the Mountain, a Place Called Walpack".

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## MEMBERSHIP FORM

*Tear off and return with payment.*

*Mail to: Walpack Historical Society, PO Box 212, Layton, NJ 07851*

Name \_\_\_\_\_

Company \_\_\_\_\_

Street \_\_\_\_\_

City/Town \_\_\_\_\_

Zip \_\_\_\_\_

Country \_\_\_\_\_

Phone \_\_\_\_\_

### Membership Type:

- Individual \$15
- Family \$25
- Corporate \$50
- Life \$200
- Patron \$250

Total Payment enclosed \$ \_\_\_\_\_

## WERE YOU WED AT WALPACK?

The Walpack Historic Society is seeking photographs of brides and grooms married at The Walpack Center M. E. Church on Main Street, Saint Matthew's R. C. Church on Old Mine Road or any other location within Walpack Township such as Buttermilk Falls or The Walpack Inn.

The first photos submitted for the collection were donated by Kay Utter Kronyak and her husband Dan who were married at St. Matthew's on October 25, 1958. Father Tully officiated at their ceremony. Brenda Utter was bridesmaid and the best man was

Robert Kronyak. The wedding reception was held at The Walpack Inn where Jimmy Heigis, a recent graduate of restaurant management school, made the wedding cake. Clarence Utter served as the couple's chauffeur.

We thank Kay and Dan Kronyak for their photographs and their memories. If you are interested in adding your matrimonial memories to our collection, please contact Jen Wycalek of The Walpack Historic Society at (973) 948-4903.

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## HUNTERDON HIKING CLUB VISIT

Six members of the Hunterdon Hiking Club visited the Van Campen Inn on Saturday, June 20, 2015. They traveled down Thunder Mountain Road and traversed the Walpack Ridge Trail to where it joins The Military Trail. They then made their way west to The Old Mine Road and onto the Inn for a docent guided tour.

The club, which was created in 1980 is currently under the

direction of Peg Groah and has over 150 members. This very active group has been maintaining the Walpack Ridge Trail for about thirty years and reports to The New York/New Jersey Trail Conference. The Walpack Historic Society thanks the Hunterdon Hiking Club for its efforts in keeping this trail open.

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## CURRENT NEWS

### FEDERAL DOLLARS

Washington DC - 2/14/16  
Recently the Associated Press reported that the National Park Service was celebrating its 100th Anniversary. Unfortunately from a National perspective they are facing a backlog of \$12 billion in maintenance work. With all the very important projects they are looking at, luckily they have allocated \$12 million to the Delaware Water Gap Recreational Area and the WHS and our members are very grateful to have the support.

### PARK NEWS TO SHARE

National Park Service, March Newsletter - Good News! The Adirondack Mountain Club has received a \$24,000 grant for work on trails on and around Buttermilk Falls, New Jersey's highest waterfall and a popular tourist attraction within the Delaware Water Gap National Recreation Area. The trail around Buttermilk Falls is 1.4 miles and connects to the Appalachian Trail. Hikers often use the Buttermilk Falls Trail to continue on to Crater Lake or Hemlock Pond Trails.

## 2016 CALENDAR

April 3	Hike
April 24	Spring Dinner @ Walpack Inn
May 1	Peter's Valley "Art in the Park"
May 15	Carmer Fort Revisited
June 26	History of Bevan's/Peter's Valley
July 17	TBA
Aug. 21	Camp Shapanack
Sept. 18	Mission Churches
Sept. 24 & 25	Peter's Valley Craft Show
Oct. 8 & 9	Sussex Co. Heritage Days
Oct. 16.	Van Campen Day
Nov. 6	Fall Hike
Dec. 3 & 4	Walpack Christmas
Dec. 10 & 11	Walpack Christmas
Dec. 11	Holiday Dinner

## NEW MEMBERS

Kerri N. McCaffrey - Randolph, NJ  
Rolf Figdore - Lake Hopatcong  
Mr & Mrs. Wm Groah  
Pittstown, NJ  
Tom Dust - Blairstown, NJ

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Walpack Historical Society Newsletter  
Designed and Edited  
by Tom Dust of  
Dusty Roads Media

# SPRING DINNER

## Walpack Membership Spring 2016

You are invited to join the Walpack Historical Society at our Annual Spring Dinner at the Walpack Inn on Sunday, April 24th at 1:00 pm.

Once again, we have arranged to offer an expanded choice of entrees, including the Inn's fabulous prime rib and brown bread.

The cost is \$35.00/person. The price includes the entrée (with potato or rice), salad bar, dessert, coffee or tea and gratuity. You will be responsible for your own beverage tabs.

We will be collecting food stuffs for the local food pantry. Please consider bringing some non-perishable items along with you to the dinner. Thank you.

Please mail your reservation in by April 13th so we may let the Walpack Inn know how many tables and which entrée to reserve for us. Payment must accompany your reservations and, as always, you are welcome to bring guests. Please indicate your entrée(s) choices. Make check payable to the **Walpack Historical Society** and send it with the reservation blank below to:

The Walpack Historical Society  
c/o Mrs. Chris Cunningham  
105 Dominicus Court  
Belle Mead, NJ 08502

If you have any questions, please call Chris Cunningham 973-964-9697.

*Hope to see you on April 24th!*

Visit the Walpack Inn - [www.walpackinn.com](http://www.walpackinn.com)

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**SPRING DINNER 2016**

*Tear off and return with payment.*

Name \_\_\_\_\_ Phone \_\_\_\_\_

Number of reservations \_\_\_\_\_ X \$35.00 = \$ \_\_\_\_\_

Total Payment enclosed \$ \_\_\_\_\_

- \_\_\_\_\_ x Roast Prime Rib  
*(Prime ribs of beef slow roasted, hand carved and drizzled with a natural au jus.)*
- \_\_\_\_\_ x Boneless Baked Stuffed Chicken.
- \_\_\_\_\_ x Baked Cod with herb infused crumb topping.
- \_\_\_\_\_ x Tri-color Tortellini served with marinara sauce.



# MEMBER OBITUARY JAMES D. CAHILL - OCTOBER 16, 2015



James D. Cahill, 88, of Stroudsburg, died on Friday evening, Oct 16, 2015, at Pleasant Valley Manor in Hamilton Township. He was the husband of Marjorie (Lake) Cahill.

Born on Nov. 23, 1926, in Elizabeth, New Jersey, he was the son of Walter F. and Ruth (Mays) Cahill. After graduating high school in 1944, he served in the U.S. Army in the Philippines. Following the end of World War II, he re-enlisted for an additional three years, serving with the occupation forces in Italy and Germany.

He was introduced to Walpack, New Jersey, as a boy by his uncle, George Moffett. He spent several summers working at Knight's Farm on the Old Mine Road as a laborer met his bride-to-be there as she too worked on the farm during summers. Following his discharge from the Army in 1948, he returned to Walpack and purchased the land next to Knight's Farm in 1949. In 1950, he married Marjorie and began building their home on the land and raised their family, having two children, Katherine Ann and James Mays Cahill. He owned a milk route and served on the Walpack Township Committee for more than 20 years.

Their homestead was condemned for the Tocks Island Dam Project and in 1974 moved to a small farm in Dry Run. He worked the farm, but his passion had always

been model railroading. For the next 30 years, he attended train shows every weekend and bought, sold and collected electric trains. In 2006, he moved to Stroudsburg to be near his son, grandson and grandchildren.

He is survived by his wife, Marjorie; daughter Katherine of Kittatinny Lake, New Jersey; son James of Pocono Manor; a sister, Carol Flavhan of Palm Coast, Florida; and his grandson and family, Jacob and Marcy Cahill and grandchildren Emma, Riley and Patrick of Morris Plains, New Jersey.

In lieu of flowers, the family asks that you consider a donation to the Alzheimer's Association at [alz.org](http://alz.org).

## MISSION STATEMENT

The Society actively stimulates an awareness and interest in the Walpack area through lectures, tours, publications and special events, such as Van Campen Day, hikes and exhibits at countywide events.

It promotes collection, preservation and dissemination of Walpack area history and acts as a repository for artifacts of the Walpack area. We also maintain a small museum.

[www.walpackhistory.org](http://www.walpackhistory.org)

Address

Postage

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