

HARWINTON HISTORICAL SOCIETY NEWSLETTER

JUNE 2018

Mail: PO Box 84, Harwinton, CT 06791

email: harwhistsoc@gmail.com

Map and Kiosk Added to Cemetery



Harwinton Town Historian and Historical Society member Roger Plaskett has completed a grid-style map that shows the burial sites in the town's second-oldest cemetery. The first burial in town-owned South Cemetery was in 1809; the last burial in 1928.

To display the map and make it available to the public, Plaskett first gained permission from the Board of Selectmen. He then contacted local builder Brian Dunbar who donated his carpentry skills to construct a kiosk inside the cemetery. Plaskett completed the project by staining the kiosk and attaching the map.

Funding for the materials came from the Historical Society and individual donations. The map was printed by Print Master in Torrington. Wood for the kiosk was purchased from Iffland Lumber in Torrington. Total cost was just over \$700.

Brian Dunbar stands by the kiosk he built in South Cemetery. Photo by Roger Plaskett

Cemetery Walk

Town Historian Roger Plaskett is considering bringing back the popular Cemetery Walk held in 2015 and 2016. Anyone interested in helping with this project should contact Roger at www.harwintonhistory.com or 860-485-9636

Trivia Question: The first automobile law in Connecticut was passed in 1901. What was the speed limit set by that law? Answer on page 5

100 YEARS AGO: In 1918 the Boston Red Sox won the Baseball World Series and Exterminator won the Kentucky Derby. The U.S. Open Golf, Boston Marathon and Indianapolis 500 were not held because of World War I. See more about 1918 on page 5

OFFICERS - 2018

President: Bonnie Andrews
Vice President: Nancy Schnyer
Secretary: Elaine Sederquist
Treasurer: Harry Schuh

DIRECTORS

Term Ends 2018

Carol Kearns
David Ryan

Term Ends 2019:

Bruce Burnett
Shirley Gay

Term Ends 2020:

Michael Orefice
Candace Jones-Pacholski

IMMEDIATE PAST PRESIDENT

Eleanor Woike

CURATOR

Bonnie Andrews

BUILDING SUPERVISOR

Dennis Andrews

OTHERS (non-board positions)

HISTORIAN

Roger Plaskett

AUDITOR

Marilyn Mitchell

LEGAL COUNSEL

Patrick Wall

Email:

harwhistsoc@gmail.com

Harwinton Historical Society

PO Box 84

Harwinton, CT 06791

860-482-7978

CONNECTICUT OPEN HOUSE DAY

SUNDAY JUNE 9TH

NOON TO 4 P.M.

**THE HISTORICAL SOCIETY WILL OPEN
THE BARN MUSEUM AND
ONE ROOM SCHOOLHOUSE
ON ROUTE 118**

**THE HUNGERFORD MUSEUM
50 BURLINGTON ROAD (RTE 4)
WILL ALSO BE OPEN TO THE PUBLIC**

NO CHARGE AT EITHER LOCATION



ANNUAL ICE CREAM SOCIAL

Sunday, August 5

2 to 4 PM

In front of the Consolidated School

**Ice Cream from A & J's Ice Cream Parlor
\$1 per scoop**

**Entertainment for young and old by
Matica Circus Arts**

Come see juggling, stilt walking and more

Harwinton native Heidi Kirchofer is co-founder and managing director of Matica Arts whose focus is on Circus, World Music and the Moving Arts. You may have seen members of Matica Arts in this year's Harwinton Memorial Day parade.

**The Schoolhouse and Barn Museum will be
open during the social.**

MILKING COWS: PART 2
Innovations Make Milk Safe and Reliable
By David Ryan



The idea for "Milking Cows: Part 2" arose when it was asked if there could be a brief discussion of improvements in milk production such as pasteurization and other innovations in making the milk supply safe and reliable.

The first part relates to artifacts found in our Barn Museum. The second includes the hope that a special artifact might be found for our collection, and the third part relates to the future, which might provide artifacts in years to come.

One artifact in the Barn is a large metal container with a crank on the side called a cream separator. On early farms, the income value of milk was in the butterfat (or cream) not in the skim milk residue. The earliest way of separating the two was to put the whole milk in large "settling pans" to the depth of about 2 inches. These were placed in a cool, clean room and allowed to "settle" for about 36 hours (more on the word "clean" later.) The butterfat, being lighter than the skim milk, would rise to the top. There it would be skimmed by using a tin milk skimmer (we have one in the Barn) and put in a clean, covered container to be sold in town. The remaining skim milk was put in pails to be fed to the hogs and other livestock. This skimming method was not very efficient. As much as 30% of the cream was left behind.

The situation changed in the late 1800s with the invention of the cream separator, like the one in our Barn. The crank handle, when turned at a high speed, caused the lighter butterfat to separate from the skim milk faster and with less waste than the older settling method. The butterfat was still sold in town, or made into butter for home use, while the lowly skim milk was still fed to the farm animals. The big problem with this invention was that it was very difficult to clean, and it had to be cleaned thoroughly after each use. The skim milk was still fed to the farm animals.

Cowpox and Smallpox

The concept that milk should be stored in a cool, clean place was known, but the word "clean" had little meaning until the late 1700s when the germ theory came to be. English physician Edward Jenner noticed that English dairymaids who milked the cows would come down with cowpox (a contagious but not fatal disease), but they would not contract the dreaded and highly contagious smallpox. In 1796 Dr. Jenner experimented by injecting a young boy with a serum containing cowpox. The boy did not contract smallpox. Jenner experimented with other subjects, including his own son. None contracted the often-fatal disease.

In the 1880, Louis Pasteur, a French chemist and microbiologist, proved that some infectious diseases and air borne illnesses came from unclean milk. Diseases included smallpox, typhoid fever, and tuberculosis. Pasteur discovered that rapidly heating then cooling milk killed most potentially harmful organisms. Thus, the process of "pasteurization" was invented, making milk safer to drink.

Other ways to keep milk clean were also practiced. In 1884, a milk delivery man invented the milk bottle after seeing a child accidentally drop a filthy rag doll into his open pail of milk. Sealed wax lids were added to the bottles in 1889. This became the standard until the 1950's.

In 1914 the first milk tank truck was introduced. This allowed farmers to have their milk collected and safely processed as a co-operative venture, ensuring uniformity of the product. Thus, the co-op dairy was born. The farmer also discovered that skim milk had value and was no longer used as cattle food.

Pasteurized milk, although safe, still came in bottles where the cream rose to the top. A person could shake the bottle up and down to mix the butterfat with the skim milk, or, by using a special creamer spoon, could scoop cream from the top. The cream could then be used for coffee, tea, or for cooking.

In 1899, the process of homogenization was patented. This process broke down the large fat globules into tiny ones, thus preventing the cream from rising to the top..... **CONTINUED ON PAGE 4**

Do You Prefer Warm Milk or Cold Milk ?

Continued from page 3



As the milking industry grew, it became more organized. All milk, not just butterfat was processed. As part of a marketing campaign the "Got Milk" slogan aimed for consumers to buy more of the product. In 1993, in conjunction with Mattel company, the "Got Milk" Barbie doll was released to leverage brands to sell more milk. Adding this artifact to the museum collection would be a great addition to the Barn.

Appertization

Several years ago, while visiting friends in Europe, I noticed that milk in opened wax cardboard containers was stored on the kitchen counter at room temperature. I also noticed that in a supermarket the milk was displayed stacked in the aisles, not in refrigerators. I remarked to my friend Hans that there must be a lot of chemicals to keep the milk from spoiling. His reply was, "none at all. The milk was made safe by a process called "appertization," a French term for the process of destroying micro-organisms in food. This involved heating the milk rapidly to a high temperature (130 degrees C) in an air-tight container and then letting it cool. This process destroyed ALL the bacteria in the milk that would be capable of making the milk go bad.

Perhaps the reason that this has not been used much in the United States is cultural. Many Europeans are used to drinking warm milk (also warm beer!). When Hans came to America as an exchange student, his mother was afraid that the Americans were going to kill him by feeding him cold milk (55 years later, Hans is still alive and well).

The story of milk is a long one, and changes still come to this day. The once lowly skim milk now sits on a shelf next to its cousin whole milk and is widely consumed. Milk is also made into many other products, but that is story for another time.

FYI: In 1918 a gallon of milk cost 56 cents while a gallon of gasoline was 15 cents.

Something Old Is New Again! *Historical Society Coin Purses Available for \$4*

Just squeeze these sturdy coin purses to access your spare change, extra key, guitar picks, pills, earrings or rings. We have them in black, red, blue, green and navy with a sketch of the one room schoolhouse on the back. They will be available at future historical society events or by calling 860-482-7978





Photo by Roger Plaskett

Harwinton's 2018 Citizen of the Year Eleanor "Ellie" Woike waves to the crowd along the Memorial Day parade route. Ellie was driven by former Harwinton first selectman Frank Chiaramonte in Frank's vintage mustang convertible. Ellie, a retired teacher, is a former president of the Historical Society and current member its Board of Directors. Among her many other civic endeavors, Ellie served as Town Treasurer under Chiaramonte's leadership.

Answer to Trivia Question on page 1: The new automobile law set the speed limit at 12 miles per hour.

What was going on 100 years ago? (Source "1918 Pages of Time" & "Explore" Magazine)

- The average income was \$1,697
- A new car cost \$440
- A new house cost \$6,187
- A loaf of bread was 10 cents
- A gallon of regular gas was 16 cents
- A gallon of milk was 29 cents
- Gold was selling at \$20.67 per ounce

- Silver sold at 54 cents per ounce
- A First-Class Postage Stamp was 2 cents
- Songs popular in 1918:**
- "A Da"
- "Till We Meet Again"
- "I'm Always Chasing Rainbows"
- "Rock-a-Bye Your Baby with a Dixie Melody"

CALENDAR OF UPCOMING HISTORICAL SOCIETY EVENTS

DATE	EVENT	COMMENT
June 5 (Tuesday)	Third Grade Field Trip to Barn and Schoolhouse	Three classes of third graders will learn about life in Harwinton "Then and Now"
June 6 (Wednesday)	Meeting to explore organizing a 2018 Cemetery Walk	7 PM at Skinner House
June 9 (Sunday)	CT Open House Day	Noon to 4 PM - Barn Museum and Schoolhouse open to public
June 28 (Thursday)	Board of Directors Meeting & announcement of scholarship winner	3 PM at Skinner House
July 26 (Thursday)	Board of Directors Meeting	3 PM at Skinner House
August 5 (Sunday)	Ice Cream Social	2-4 PM at Schoolhouse and Barn in front of Consolidated School, Route 118. Ice Cream (\$1/scoop) and entertainment for all ages by Matica Arts.
August (date to be determined)	Annual Appeal Kick Off	Volunteers meet to prepare envelopes for mailing
August 30 (Thursday)	Board of Directors Meeting	3 PM Skinner House
September 16 (Sunday)	Member Appreciation	Details by Invitation
October 5, 6, 7 (Fri, Sat, Sun)	Harwinton Fair	Volunteers Needed !!
October 25 (Thursday)	Board of Directors Meeting and appointment of nominating committee	3 PM Skinner House
November 29 (Thursday)	Board of Directors Meeting and Nomination officers for 2019	3 PM Skinner House