



Schenectady County
Historical
Society

Newsletter

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September - October 2015

32 Washington Avenue, Schenectady, NY 12305

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Mabee Farm Historic Site, Rotterdam Junction, NY

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Bread Does Not Come In Plastic Bags.

By Joshua Hoh, SCHS intern

Thump. The bundles of dry stalks rustle in response.

Again, *thump.* The air stirs a second time.

CLACK! The sound echoes through the barn, and produces a wince across my face.

On the third stroke, the flail's head has fallen on the wooden floor, missing the grain. It breaks the rhythm, but allows me a chance to pause for breath. It's hard work, using the heavy-headed flail to beat the seed from the long stalks of rye. However, it is only a single step in a long process.

Where does our food come from, and why do we eat the things we do? These are questions (to be) explored in the upcoming *Local Eats* exhibit on foodways and food culture at the Mabee Farm Historic Site. Today, some might answer that food comes from the grocery store. Milk comes from a carton or a plastic jug. Bread comes wrapped in a plastic bag. While these answers are not wrong, neither are they wholly correct.

Thanks to modern technology, food can make its way across the country in vehicles that cover distances in an hour that a person would struggle to walk in a day. During transport the cooled air keeps the food from spoiling. Both the raw ingredients and finished ready-to-eat food travel this way. Once food reaches its destination, it sits on a shelf, behind a glass door, or in a freezer, waiting for us to select and purchase it. The small part that we participate in is so utterly simple and so far removed from the process of cultivating food that it is no wonder we lose sight of how long and intensive the process is. We don't often give our food much thought, but if we stopped to think about it, the journey our food takes is really quite fascinating.

Continued on pages 8 and 9

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MUSEUM & OFFICE

MONDAY-FRIDAY 9-5

LIBRARY M-F 9-5

ALL - SATURDAY 10-2

MABEE FARM

TUESDAY-SATURDAY

10-4



Food is on everyone's mind as autumn arrives. Late summer brings the drying and grinding of grains, the gathering of beans, tomatoes, and corn for canning or freezing, the storage of hard skinned squash such as hubbard, acorn, and butternut for winter feasting, and of course, pumpkins for baking and the carving of jack-o-lanterns. Few of us have gardens that produce food any more, but sixty years ago or more almost every family I knew grew some mix of vegetables for table use and canning. Fruits were also grown such as apples, peaches and berries, many of which were canned or made into jams and jellies for delicious eating throughout the winter months. We would revert to store-bought jam only when mom's tasty, home-made jam ran out. Even in the 70's and 80's in Rotterdam and on the north side of Schenectady the small backyards of the Italian and Polish families were filled with grape arbors and rows of tomatoes, cucumbers, and zucchinis and the like. City or not, there were fresh vegetables aplenty bursting from the soil. I remember an elderly neighbor who would come to visit and watch a little television with my father, notably the Friday Night Fights on NBC (boxing was big then), but never without some fresh produce from his garden for my mother. (The down side - shelling peas, the upside - berries!) Bringing a gift food for a night of entertainment at a time when televisions were not in every home was the country way.

This year the Historical Society is celebrating food in a big way. Our garden was full of rye, for bread and brewing, and it was a bumper year for farmer John's pattypan squash! Please don't miss our exhibit "Local Eats", opening on September 18th, showing how the different cultures in our area influence the foods we eat. Celebrate and learn how your food was, and still is, produced directly from the soil at our Farm and Foliage event, sponsored by Schenectady County, on Sunday, October 18th at the Mabee Farm.

Finally, don't miss the fall Howlin' shows. September's Howlin' comes under the Harvest Moon on September 28th, and October's under the Hunter's Moon on October 27th, both start at 7PM. Even the fall moons are about food! Fall is definitely my favorite time of the year!

Marianne

Volunteer of the Year Awards

When we surveyed staff for the Museum/Mabee Farm "Volunteer of the Year" award, the answer—unequivocally—was Sarah Kirby. Sarah came to us this time last year, seeking internship experience in our collections. Generous with her time, quick with her smile, and always two steps ahead of the game, Sarah has become an integral and admired part of the team. Sarah is a wonderful asset for SCHS, and a true pleasure to work with. We are extraordinarily lucky to have her here as a volunteer intern, and appreciate most deeply everything she does for our institution.

The Grems-Doolittle Library's volunteer of the year is Dianne Gade. Dianne has been volunteering at the library since 2005, and specializes in genealogy research. Her exhaustive and thorough searches have helped many patrons in need and she knows just where to look to find that tricky ancestor who just doesn't seem to want to be found. Her research skills and knowledge of the library's resources have earned her the nick-name of "Sherlock", and like Mr. Holmes, Dianne always follows the clues to their logical conclusions. Dianne also has a knack for identifying unlabeled photographs of Schenectady, and can quickly figure out where a picture was taken. Dianne brings a cheerful enthusiasm to any project she takes on and is a pleasure to work with. The board and staff of the Schenectady County Historical Society thank Dianne for all of her hard work.



Special thanks to Crossroads Gifts & Wellness
for sponsoring our Arts & Crafts Festival!

Donations to the Historical Society & Mabee Farm June-July 2015:

| | | |
|----------------------------|--------------------------|-----------------------|
| Florance Bigelow | Donald G. Gleason | VanderBogert Shanklin |
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In Memory of Merritt Glennon June-July 2015:

Jennifer Terplak

Please consider the value of using your credit card for one-time or monthly contributions; less paper and bookkeeping for you, neatly itemized transactions on the year-end summary reduce your tax preparation time and fewer trees are felled!

To donate please complete and mail the authorization below or for inquiries and assistance, call 518-374-0263, option 5, or email office@schenectadyhistorical.org.

Your generosity and support is greatly appreciated and essential to the continuing success of the Society. Thank you!

The Schenectady County Historical Society, 32 Washington Avenue, Schenectady, NY 12305

Card to Bill (please circle): Visa MasterCard Discover

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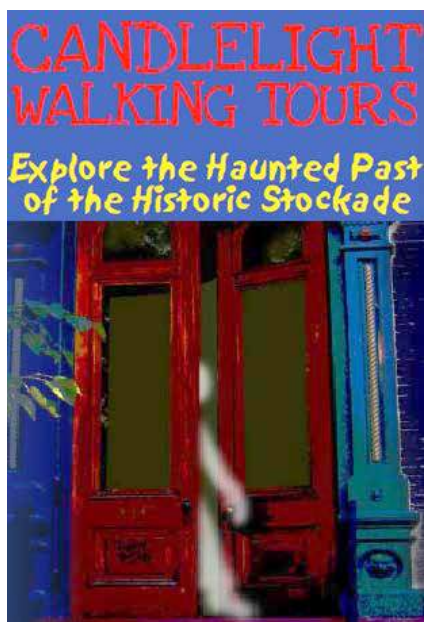
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In honor of _____

After a busy summer, we're getting into the holidays!



Candlelight Walking Tours are back! Brought to you by the Schenectady County Historical Society and the Schenectady Heritage Foundation, Candlelight Walking Tours of the historic Stockade neighborhood will be held on every Friday night of October.

The Stockade is full of secrets and stories, from the tale of poor Alice VanderVeer, who lost her lover and her life all in one night in 1672, to the old Mohawk Club haunted elevator, moving mysteriously by itself, to young spirits that cause mischief when homeowners are away. Come join us to explore the Stockade after dark and learn about its haunted past!

Tours include a visit to the museum afterwards and cider and treats. Tickets must be purchased in advance. Visit schenectadyhistorical.org/walking-tours/ for more details and to buy tickets online or contact Kaitlin at 518-374-0263x4 or exhibits@schenectadyhistorical.org.

It's never too early to start thinking about the **Festival of Trees**! Last year's Festival was a big success and we'd like to have even more trees this year. We're inviting all families and individuals to sponsor trees and be part of this annual holiday tradition.

All trees are artificial and can be decorated in the creative theme or style of your choosing. We will be holding prize contests for the best decorated and most unique trees. Trees will be set up in mid-November to be enjoyed by hundreds of visitors.

Please contact Kaitlin at 518-374-0263x4 or exhibits@schenectadyhistorical.org with questions or to register to participate in the 2015 Festival of Trees. Visit schenectadyhistorical.org/festival-of-trees/ for more details. The Festival of Trees is co-sponsored by the YWCA Northeastern-NY.



Tell us what you think!
We're redeveloping our exhibit galleries, and need your help!
To take our exhibit survey, visit surveymonkey.com/r/BVWWJXT

New Materials in the Library

BOOKS

Corrections and Five Supplements to The Van Slyke (Van Slyke Family History) by W. Barton Van Slyke, M.D. **Gift of W. Barton Van Slyke, M.D.**

Little Phone Book of Rotterdam (1979), *Mills and Other Industries of Early Glenville, New York* by Percy Van Epps (1930), *The Scotia Plan* (1931) by the Planning Board and Zoning Commission, and *Farmer's Almanacs* (1935, 1938, 1939) published by the Schenectady Savings Bank .

Gifts of M. Aldi-Rose

Compiled Research on 109 Union Street by Kathleen Frake. **Gift of Kathleen Frake**

DOCUMENTS AND PHOTOGRAPHS

Photograph of the Schenectady County Medical Society (1926). **Gift of Dr. John Spring**
Charter of the Loyal Ladies of the Royal Arcanum (1926). Gift of **Debbie Lotito and Kathleen Harvey**

Documents related to the Civil War Service of Captain Clinton Churchill Brown of the 134th Infantry. Gift of **Barbara Tyrell**

Photograph of Woestina High School (1922). Gift of **Cindy Cramer**

Various photographs of Schenectady County. Gift of **Joy Robb**

Photo of Cobleskill High School (1923). Gift of **Vaughn Nevin**

YEARBOOKS

Nott Terrace High School Yearbook (1945), gift of **Michael Osterman**

Save the Date!



Genealogy Day

Saturday, October 3, 2015

Join us for speakers on a variety of genealogy topics!

518-374-0263 www.schenectadyhistorical.org

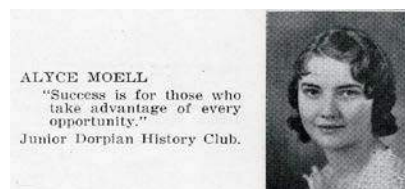
A Special Guest at Grem's

On July 2, 2015, staff and volunteers at the Grem's-Doolittle Library were pleased to welcome Alyce Raymer (née Moell) and her son Bruce Raymer. Bruce had previously emailed our librarian to see if we had a Mont Pleasant High School yearbook from 1933. Bruce wrote that his mother, who will be 100 years old on January 27th, 2016, had graduated that year and would like to visit to take a look at her old yearbook. We were able to find the yearbook and invited them to the library.



Bruce Raymer and mother Alyce

Alyce worked in a glove factory in Schenectady in the early 1930s and eventually found work at GE during World War II, where she met her husband George Raymer. Alyce and George lived in Cape Cod shortly before moving back to Schenectady in the late 1940s. They lived in the veteran's project on Dartmouth Street until 1956, when they bought their home on Pearse Road in Niskayuna. After the war, Alyce worked as a bookkeeper for Mohawk National Bank, and kept busy until her mid-eighties as a sampler in grocery stores.



Alyce in the 1933 Mont Pleasant Yearbook

Bruce describes his mother as "a walking history book." He and his family love to hear Alyce's stories of when friends of her family took her to visit Schenectady's speakeasies during the 1920s and '30s and when she saw the Hindenburg flying overhead before its crash. During World War II, Alyce's family maintained a victory garden behind their garage on Howard Street in Schenectady. Alyce, along with her sister Pearl and Aunt Lotte, would also knit hats to send to our troops overseas.

Alyce enjoyed her visit to the Schenectady County Historical Society and loved seeing the historic houses in the Stockade Neighborhood.

Michael Maloney

Exhibits and Programs

For more information or to learn more about other upcoming exhibits and programs, please check our website, www.schenectadyhistorical.org or call us at (518) 374-0263 and listen for the option describing Programs. Please call (518) 887-5073 regarding programs at the Mabee Farm. **EXHIBITS** and **PROGRAMS** are free for Society members; a \$5.00 charge for non-members applies unless otherwise noted.

On Exhibit at 32 Washington Avenue

A Night on the Town in Schenectady 1850-1950:

100 Years of Fashion and Frivolity

Through 2016

From the Victorian Age through World War II, Schenectady was the place to be. Hotels, theaters, and restaurants downtown were frequented by socialites wearing the latest fashions. This exhibit showcases evening gowns from our collection and explores the nightlife of yore.

Boomtown: Immigration, Technology, and Urban Schenectady

Humans are always on the move. We seek new opportunities and face challenges as we adapt to the world around us. For thousands of immigrants, Schenectady County offered its own opportunities and challenges. This exhibit explores why people immigrate, and the impact of immigration and technology on urban Schenectady.

Hops & Hogsheads: Beer from Colonial to Craft Brew

Now at 32 Washington Avenue

This exhibit explores the impact beer has had in the area from the early Dutch settlers, and winding through history to today's two Schenectady County breweries.

On Exhibit at Franchere Education Center

unLocked: Discovering the Erie Canal in Schenectady

Through September 5

Once America's great route west, the Erie Canal today is a place of recreation, exploration, and sometimes neglect. Through photographs new and old, "unLocked" captures the mystery and beauty of the Erie Canal in Schenectady.

***NEW* - #schenectadydoesntsuck**

Opening Thursday, September 10 at 5:30 p.m.

See Schenectady come to life through the lens of the popular local Instagram account @schenectadydoesntsuck. Join us at the opening for a one-night installation in the Dutch barn before the exhibit moves to the Van Schaick gallery.

***NEW* - Local Eats: What Does Your Food Say About You?**

Opening Friday, September 18 at 5:30 p.m.

If historians in 100 years look back at what you ate for dinner yesterday, what would they be able to tell about who you are? Our new exhibit, "Local Eats," explores the intersection between food and our culture, politics, economics, and values. Dig in!

Program Calendar

Thursday, September 10 – 5:30 – 7:30 p.m.

#schenectadydoesntsuck Exhibit Opening

Location: Mabee Farm

Join us in the Dutch Barn for a one-night showcase of the exhibit before it moves to the Franchere Center. Sponsored in part by Cabot Creamery.

Saturday, September 12 – 7:30 a.m. – 7:30 p.m.

Bus Trip to Old Sturbridge Village

Location: Departs from 32 Washington Avenue

Cost: \$75.00

Hop aboard our coach and travel in style with SCHS to Old Sturbridge Village for a private, guided tour with a costumed interpreter. Afterwards, grab a bite to eat, explore the Village's antique buildings, mills, heirloom gardens, heritage breed animals, working farm, and vibrant exhibitions, and enjoy New England in the late summer! Pre-registration is required.

Friday, September 18 – 5:30 p.m. – 7:30 p.m.

"Local Eats: What Does Your Food Say About You?" Exhibit Opening

Location: Mabee Farm

Does what you eat represent who you are? Can someone learn about politics, technology, or where you come from by looking at what is on your plate? Join us for the opening of the exhibit "Local Eats: What Does Your Food Say About You?" and find the answer to these questions and more.

Sunday, September 20 – 9:00 a.m. – 5:00 p.m.

Beginner Blacksmithing Workshop

Instructor: John Ackner

Location: Mabee Farm Historic Site

Cost: \$150.00 (includes materials)

Explore a variety of forging techniques and build your blacksmithing skills in this one-day workshop. Discover how to forge nails and S hooks, and learn how to care for a forge and equipment. Please bring a lunch! Pre-registration is required.

Thursday, September 24 – 5:30 p.m., 6:00 p.m., and 6:30 p.m.

Schenectady Suds Walking Tour

Location: Departs from 32 Washington Avenue

Cost: \$12.00

Take a walk along “Brewer’s Street,” looking at local history through the lens of a beer glass. This walking tour of the Stockade District examines the history of brewing and its impact from the Colonial era to today’s craft brew revival. The tour concludes with a tasting and tour at Mad Jack Brewery / The Van Dyck Restaurant and Lounge!

Saturday, September 26 – 11:00 a.m. – 5:00 p.m.

55th Stockade Walkabout

Location: 32 Washington Avenue

Cost: \$20.00 in advance, \$25.00 day of

Tour the fine homes and spaces that grace the historic Schenectady Stockade District, and help celebrate three centuries of history.

Monday, September 28 – 7:00 p.m. – 9:00 p.m.

Howlin’ at the Moon Concert

Performers: Washington County Line Bluegrass

Location: Mabee Farm

Cost: \$5.00

Join us for a great evening of toe-tapping music with Patrick Sharrow and featuring Howlin’ regulars Washington County Line Bluegrass! Weather dependent, the concert will be in the Dutch Barn or the Franchere Center.

Friday evenings in October (10/2, 10/9, 10/16, 10/23, 10/30) – Times TBD

Candlelight Walking Tours

Location: Departs from 32 Washington Ave

Cost: \$10.00

Come join us to explore the Stockade after dark and learn about its haunted past! Tours include a visit to the museum afterwards and cider and treats. Reservations required.

Saturday, October 3 – 9:00 a.m. – 4:00 p.m.

Genealogy Day

Location: 32 Washington Ave

Our annual Genealogy Day features four speakers on a variety of genealogical subjects and is a great way for family history researchers, from beginners to experts, to learn more about where and how to find information, to share stories with other researchers, and to have time to use resources in our Grems-Doolittle Library.

Sunday, October 11 – 9:00 a.m. – 5:00 p.m.

Intermediate Blacksmithing Workshop

Instructor: John Ackner

Location: Mabee Farm Historic Site

Cost: \$150.00 (includes materials)

Develop your blacksmithing skills in this one-day workshop. Learn beginning welding and decorative techniques. Take home your own project. Please bring a lunch! Pre-registration is required.

Saturday, October 17 – 2:00 p.m.

Hidden History of the Mohawk Valley

Presenter: Bob Cudmore

Location: 32 Washington Ave

Join local historian Bob Cudmore as he delves into the region’s history to find its most fascinating pieces of hidden history.

Sunday, October 18 – 11:00 a.m. – 4:00 p.m.

Fall Foliage Festival with Schenectady County

Cost: FREE

Location: Mabee Farm

Celebrate all the best parts of fall in New York at the Mabee Farm Historic Site, this year with a focus on food and community. There will be children’s games and crafts, hayrides, live music, delicious fall food, local non-profits, and more!

Tuesday, October 27 – 7:00 p.m. – 9:00 p.m.

Howlin’ at the Moon Concert

Performers: Thirteen Feet of Bluegrass

Location: Mabee Farm

Cost: \$5.00

Sit back, relax, and enjoy a great night of music with Thirteen Feet of Bluegrass. Weather dependent, the concert will be in the Dutch Barn or the Franchere Center.

Saturday, November 7 – 2:00 p.m.

Schenectady 200: World Class Port

Presenter: Phil Lord

Location: 32 Washington Ave

Not many recognize the history and significance of what was once one of the great ports in North America. Join Phil Lord as he explores Schenectady’s history as a thriving international harbor serving world-class trade and transport for the entire nation.

Friday, November 13 & Saturday, November 14 – 8:30 a.m. – 5:30 p.m.

Make an Adirondack Pack Basket Workshop

Instructor: Beverly Cornelius

Location: Mabee Farm Historic Site

Cost: \$150.00 for registration, \$75.00 for materials

Students will be making the large 21" version which is quite comfortable as a backpack, but is also great for storing extra blankets or throws in your living room. This class is appropriate for all skill levels from beginner to advanced. There is much here to learn about weaving and shaping. Pre-registration is required.

Continued from page 1

It is that journey, the one made possible by modern transportation and climate control and preservatives, which makes our food culture work. Fruits are available year round, shipped from warmer climates so that we can enjoy them during the winter. We can obtain milk, cheese and eggs without living on a farm. Getting a steak does not involve the messier parts of the process. With food grown, prepared, and packaged by someone else, we are free to pursue careers in other fields. Fields we don't have to plow. And bread comes in a plastic bag.

But it didn't always. Imagine a winter without fresh fruit or vegetables, or a summer where ice cream and other cold treats were impossible. Imagine that the store was a place where you purchased items to supplement your diet, things you could not make or grow yourself. Sugar, spices, tea, or maybe surplus vegetables brought over from the neighboring town, or meat from a neighbor who had a cow to slaughter. Everything else came from your own farm.

Bread did not come in a bag. Bread came from the earth.



Planted in the fall, rye grows quickly in almost any soil, and it grows tall. The grains, once harvested, are ground into flour for bread or malted and brewed for beer. Its stalks are then made into mulch for gardens or used for animal bedding. The

whole plant is useful, a versatile and ideal crop for a self-sufficient farmer. However, it does little if it remains unharvested.



So it's out to the field. By midsummer the stalks have reached four feet tall, and some have even begun to droop and fall where mice and other wild animals can pick at the seeds from the ground. The crop is ready for reaping.

Though not terribly strenuous, this first part of the harvest requires a great deal of bending and stooping, working out in the fields during the hot summer. This is a task best done in the morning or under cloud cover. But, putting things in perspective, better to be sweaty and hot than to starve.

I have to get low so that I can grab a handful of the stalks at their base. Bunching them together, I hook a crescent of sharp steel around them and pull. It takes only minimal effort, as the blade does its job marvelously, and the cut stalks come free. Made in hundreds of variations and used for thousands of years by people all over the world, the sickle is well suited to its purpose. As tools go, it's remarkably simple, and yet equally efficient.

I rise, cut bundle in hand, and lay it behind me in a growing pile. When the pile is large enough, I'll use some of the longer stalks to tie the bundle together into an easily carried shock. It's slow going, but if I were part of a farming family harvesting this rye, things would be quite different. Like a well-oiled machine, some would cut the stalks with sickles or larger scythes. As the grain fell, others would collect the stalks into shocks while children followed behind, gleaning the ground to get every last seed head.

When at last the small section of the field is felled, my back aches in protest of all the bending I've asked of it. The cut stalks, however, cannot wait and must be bundled and stored now and not later.

They're not too heavy. Not at first. If anything, they are simply cumbersome. The shocks of rye go in to the barn, then up to the second floor and onto long tables where they can dry safely away from hungry critters. It takes many trips but the shocks are stacked, one bundle on top of and next to the others. Now it is time to wait.

Weeks go by, and the stalks are dry. Now is the time to thresh it and separate the grains. The shocks are laid out on the barn floor and spread in two rows, seed heads touching in the middle. Flail in hand, I set to work. The stave I hold measures nearly five feet tall, while its head is almost two feet long. Connected by a leather tie, the head can move independently of the stave. I set the head into motion, and then bring the stave down, dropping the head onto the grain as it lays flat, pounding the dry stalks, and sending loose seeds bouncing free from the heads.

I work quickly, as there is a lot of grain to thresh. The flail falls, a thumping beat punctuated by missed strokes that make a loud clacking sound. I'm told farmers would play music while threshing, making rhythms by varying their strokes. I have a ways to go before I could do such a thing.



The barn doors are wide open, and breezes offer cooling comfort as well as facilitating the next part of the process. Winnowing requires the wind. Once collected, the seeds go in a bucket. Any last grains are gleaned from still full seed heads, and they join the others. It is an incredibly satisfying activity,

almost like popping bubble wrap. Perhaps it is a deep-'seeded' response, ingrained in us by thousands of years of our ancestors performing the same action.

A second bucket is close by, and I dump the seeds from one into the other. If the wind does not blow then I cheat and turn on a fan. I pour repeatedly as the breeze blows away the chaff. It is most evident in the light, the seeds forming one stream that falls vertically into the bucket, the chaff another that is carried away in a horizontal stream.

Once the last of the undesirable or inedible parts of the rye are separated out, the grains are fit for turning into food. Ground into flour, the rye becomes bread. Perhaps some might be malted and brewed into beer. It would serve well to quench the thirst worked up by those hours harvesting and preparing the rye.



They say food you cook yourself tastes better. I would bet the same is true of the bread you bake from grain you've harvested. A satisfaction that comes from all the hard work and hours went into making one loaf. Or perhaps it is simply the lack of compromised taste that comes from sitting in a plastic bag.

Bread comes from the carefully tended land and hardworking hands. Bread is the result of a great deal of effort, because that is what it takes. Keep that in mind the next time you pull a loaf off the shelf and undo the plastic wrap. Today, food is simple. But it wasn't always.

Photos: Mary Zawacki, Jenna Peterson Riley

Volunteer Spotlight: Nancy Wasmund

Over at the Grems-Doolittle Library, one of our most popular collections is the photograph collection. This collection is filled with thousands of photos of historic streets, businesses, churches, taverns, and historic houses in Schenectady County that offer a glimpse of how Schenectady has changed over time. Although the photos are sorted by location and subject, patrons can still be a bit overwhelmed trying to find one specific image. That's where volunteer Nancy Wasmund comes in. Since 2010, Nancy has been making this collection more accessible by cataloging, describing, and scanning the photos into our catalog.



In addition to her work in the library, Nancy also has a passion for gardening. The beautiful flowers and plants around the Schenectady History Museum, Grems-Doolittle Library, the Mabee Farm Historic Site, and her own garden are evidence of Nancy's labor of love.

Nancy was born in Schenectady, but her family settled in Burnt Hills. After graduating from Burnt Hills High School, Nancy attended Ellis School of Nursing. In addition to being a nurse, Nancy has worked as a Lamaze instructor and a delivery driver. Nancy was always interested in family history. Her grandmother was one of seven children, and many of her relatives kept family pictures and extensive records about the family.

Nancy first became involved with the Schenectady County Historical Society through her daughter's genealogy project in middle school. Her mother had some family genealogy records, but there were gaps that the Historical Society's records were able to help fill. After a couple visits, she decided to become a member. After retiring, friends of Nancy asked her to adopt a garden at the Mabee Farm Historical Site. From there, she decided to get involved with the library.



Nancy likes volunteering in the Grems-Doolittle Library because there's always something new to learn, whether it's how to scan and add metadata to photos, or learning a new fact about Schenectady's history. She has also met a wide variety of fun and interesting people while volunteering. Nancy is always willing to help out with reference transactions and has a great sense of humor.

Michael Maloney

~~~~~WANTED~~~~~

*BAKERS NEEDED, ESPECIALLY FOR THE CANDLELIGHT TOURS!*

*ALSO VOLUNTEERS NEEDED TO HELP OUT! IF INTERESTED, PLEASE*

*CONTACT THE SCHENECTADY COUNTY HISTORICAL SOCIETY AT*

*374-0263 #5 (Office Manager).*



## *Around the Society*



*'A Night on the Town in Schenectady 1850-1950'  
ongoing exhibit in the Museum.*



*The Nellies serenade the 'blue' moon at the recent Mabee Farm  
'Howlin' at the Moon' program.*



*Trying on the space suit in the  
'It Came From Schenectady'  
exhibit in the Franchere Center.*



*Civil War Living History Day at the Mabee Farm.*



*Clifford Mealy as 'Solomon  
Northup' tells of slave days at  
the farm.*



*l-r: Emma Ostrander and Emma Riegel play  
with wooden toys at CanalFest.*



*Floating his handmade boat at the Mabee  
Farm CanalFest.*



*Pam Bucci does a wool demonstration at  
the Mabee Farm CanalFest.*



*Arts & Crafts Festival at the Mabee Farm.*

*Photos: Ann Aronson*





Schenectady County Historical Society  
32 Washington Avenue  
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Albany, NY

## *Schenectady County Historical Society*

55th Annual *Stockade Walkabout* 2015


The Stockade Association and Schenectady County Historical Society welcome you to the 55th Stockade Walkabout celebrating three centuries of history. Tour the fine homes and spaces that grace our unique neighborhood.

**Saturday  
September 26, 2015  
11 am - 5 pm**

Advance tickets \$20  
Day of event \$25, students \$10  
Cash or check only

For more information please visit:  
[www.historicstockade.com](http://www.historicstockade.com)

Stockade Historic District, Schenectady, NY 12305



**FALL  
FOLIAGE  
FESTIVAL**  
at the Makee Farm Historic Site

**Sunday, October 18th, 11:00-4:00**  
Food - Music - Hay Rides - History