



HARTFORD HISTORICAL SOCIETY

HARTFORD • QUECHEE • WEST HARTFORD
WHITE RIVER JUNCTION • WILDER • VERMONT

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November Meeting . . .

OLD BOOKS - HIDDEN TREASURE IN YOUR BOOKCASE

Ian and Helen Morrison, the owners of QUECHEE BOOKS, Route 4 Quechee, will speak on collecting and evaluating old books. Did you ever wonder if there was any value in that set of Zane Grey books you inherited from your father, or the old school book you've kept because your grandmother wrote her name in it when she was 12, or the book you bought for a quarter at a yard sale because you liked the binding? Mr. and Mrs. Morrison are former college professors whose love of books has resulted in their owning two old and used book stores. They are members of the Vermont Antiquarian Book Sellers Association and Mrs. Morrison is the new president of the New Hampshire Antiquarian Book Sellers Association. They invite you to bring a book to the meeting and they will discuss its value and collecting books in general.

**The meeting will be Wednesday, November 13th, 7:00 p.m.
at the Greater Hartford Church of Christ,
Route 14, Hartford Village.**

WHAT WERE FAVORITE BOOKS IN HARTFORD IN 1820?

The 1820 probate inventory of John Braley, Hartford resident who lived on King's Highway near the Pomfret line, listed along with his animals, farm and household contents, "1 Hymn Book and 1 Washingtons life." (sic)

OFF TO A GOOD START WITH THE SEPTEMBER MEETING

We had a memorable evening on September 11, 1991 with Dr. Loretta Garipay, who shared stories of her life, and those of her late husband, Dr. Stanley Garipay. Her lively wit and gentle sense of humor endeared her to all.

MR. and MRS. ALFRED T. WRIGHT'S LANDMARK COLLECTION
(THE LANDMARK was Hartford's newspaper, published in White River Jct.)

The Society is the recipient of a most historically valuable gift from Mr. and Mrs. Alfred Wright consisting of issues of THE LANDMARK for the years 1885 through 1886, September 12, 1890, and 1919 through 1952. Mr. Wright was born and raised in Hartford. During World War II he served with the 4th Division in France and Germany. He became publisher of THE LANDMARK in 1947 when his father, Alfred T. Wright, Sr., became seriously ill, and continued as such until the paper was sold in 1952. He served his community as Fire Chief of District #1 from January 1954 to January 1975. We are grateful to Mr. and Mrs. Wright for their invaluable contribution to the Hartford Historical Society in helping to preserve the history of Hartford. Mr. Wright and his wife Elinor now live in retirement in Sharon.

THE LANDMARK

The paper was started March 18, 1882 by A. A. Earle, in White River Jct., in an office in the corner of a wooden building standing where the First National Bank was later located. It was the one home paper for the Town of Hartford. Mr. Earle made his editorial bow with "if the public should exhibit such extremely bad taste as to not appreciate our high endeavors we shall have to stand it, and 'Fold our tents like the Arabs, and as quietly steal away.'" He started THE LANDMARK as a Republican organ, and kept it so. Many of his most spirited editorial blasts were directed at a Democratic rival at Woodstock, THE SPIRIT OF THE AGE, which had said, "God save the readers"



ALFRED T. WRIGHT, SR.

when it announced A. A. Earle would start a "religious paper" known as THE LANDMARK. On December 1, 1888, Mr. Earle sold the paper to Charles R. Jamason, having said that he had made money with it and "We are leaving without an enemy. We had two or three, but they are dead now." The paper prospered under Jamason's management until his death in 1917. His estate published it until 1922 when it was leased to George B. Carpenter, who in turn leased it to the Right Printing Co., Inc., with Alfred T. Wright, Sr. as editor and manager.

Mr. Wright, born in England, entered the printing business at the age of 12 as an apprentice. He subsequently was employed on a paper in Bermuda in 1906 and in 1908 was working at the printing business in Boston, before he

came to Hartford. He started the Right Press in 1910. (The above was taken from "Early Files of The Landmark" by Edward J. Gallagher, in the 1924 "Coolidge Birthplace Edition" of THE LANDMARK)

Mr. Wright, Sr. married Mildred Ashley, of White River Jct., and continued to publish THE LANDMARK until his illness in 1947.

He died in 1949, and in 1952 the paper was bought by the publishers of THE VALLEY NEWS.

BRIDGE DEDICATION

In November 1991, the new bridge in White River Jct. across the White River will be dedicated. Before there was a bridge connecting the Point with the south bank of the White River, there was a ferry as early as 1808 and probably much earlier. We know it was in operation in 1817 because on April 14 of that year the selectmen estimated the rate of toll. "In front of the homestead at Lyman's Corner was Ferry Lane, which led to the ferry across the White River, a few rods north of the present highway bridge." (Dedication of the Lyman Memorial, by Annie M. Stevens, 1934) The first bridge was built in 1868 and lasted until March 28, 1913, when 2,500,000 feet of logs broke through the boom at Sharon after three days of rain added to the spring melt and raised the level of water to dangerous heights. The new bridge built in 1913 was raised four feet higher, 9 inches above the highest water of the spring of 1913. It successfully weathered the flood of 1927 and lasted for 50 years, until the winter of 1964, an unusually cold one with no January thaw, sent huge cakes of ice moving with such terrifying momentum that they moved the bridge on its foundations. The third bridge, built in 1965 as a temporary one, lasted until 1990, when it, too, was taken out by the ice.

RECENT GIFTS

Mr. and Mrs. Alfred T. Wright, 41 postcards.

Kent Buffelli, 13 photographs and other memorabilia ca. 1904 from Winona Bogle's home.

Barbara Ticehurst, scrapbooks, memorabilia and records of the Green Mountain Chapter of the Sweet Adelines, 1962-1982.

Fred Bradley, booklets and books from his collection; a "shoulder hair cape," ca. 1910.

Mr. and Mrs. Arthur Lahar, three souvenir cups of Hartford, VT.

John Clerkin, aerial photograph of Christian Street, 1925.

John Dugliss, 6 postcards, photograph of Hough's Orchestra.

Anonymous, Parish History of St. Anthony's Church, White River Jct.; stationery of First Twin State Bank, White River Jct.; Real Estate pamphlet, ca. 1940; Map of Smith and Sons Co. buildings, 1914.



Christmas Nut Cakes. Cream together two cupfuls of sifted white sugar and half a cupful of butter. Add the yolks of three eggs, one cupful of sweet milk, three cupfuls of sifted flour and three teaspoonfuls of baking powder. Stir into the beaten whites of three eggs one cupful of blanched and chopped nuts; add to the batter and bake in small tins. Ice with vanilla icing.

Butter-Scotch. Good butter-scotch is as rare as it is simply made. Here is an infallible receipt: Boil without stirring two cups of sugar, butter the size of an egg, and two tablespoonfuls of water, until the mixture hardens and crisps when dropped from a spoon into cold water. Remove from the fire and pour on buttered plates to cool.

Chocolate Caramels. Dissolve over a fire one cupful of molasses and two teacupfuls of sugar. Add one-quarter of a pound of grated chocolate and a piece of butter the size of an egg. Boil for fifteen or twenty minutes. Pour into flat, buttered dishes to the depth of a quarter inch, and when cold cut into squares an inch in size.

Baked Indian Pudding. Boil one quart of milk, add one-half cup of cornmeal, and stir well; add one-half cup of chopped beef suet, one-half cup of molasses, half a cup of raisins, one-half teaspoon of cinnamon and one egg. Put in a pudding dish and bake in a hot oven until brown.

THE
Inter-State Journal's
TRUE
AND
Tried Recipes.

Orange Cake. Rub thoroughly to a cream two cups of sugar and two-thirds of a cup of butter, adding three eggs beaten separately. Squeeze the juice of two large oranges into a cup, adding enough water to fill it. Stir this into the mixture, together with three and a half cups of flour, two even teaspoonfuls of cream tartar, one of soda, and a little of the orange rind, grated. Bake in layer tins. For the filling, use one egg, yolk and white. Grate a little of the orange rind into this and the juice of half an orange, adding sugar enough to thicken.

Soft Custard Pudding. Line a pudding dish with lady-fingers or slices of sponge cake. Make a soft custard of one quart of milk, yolks of four eggs and pour over the whole; beat the whites to a stiff froth with one-half cup of fine sugar, spread over the top, set in the oven and brown slightly. The custard should be flavored with vanilla.

Fricassee of Oysters. Make a thick white sauce from a pint of cream and two tablespoonfuls of flour, creamed with two of butter. Season with mace, cayenne pepper and salt; to this sauce, which should be of good consistency, add two dozen oysters that have been chopped fine and scalded in their own liquor. Serve in heated paté dishes.

Boiled Apple Dumpling. Prepare your paste. Cut into squares, and fill as for baked dumplings, chopping the apples fine that they may cook more readily. Put each dumpling into a bag of cloth and tie, leaving room for it to swell. Drop the bags into boiling water, and boil steadily for an hour. Serve the dumplings hot, with sauce. A good sauce is made by mixing together butter, brown sugar and cinnamon.

Coffee Creamed Nut Candy. Boil together without stirring half a cup of strong coffee and two cups of sugar until thick enough to spin a thread. Remove the pan to a dish of cold water, and beat the mixture rapidly until it creams. Stir in a cup of chopped nut meats, pour into a warm, flat tin and cut into squares.

Peanut Candy. To make peanut candy shell and break into small pieces with a rolling pin one quart of peanuts. Boil for ten minutes, stirring constantly, one pound of light brown sugar and six ounces of butter. Just before taking from the fire add the peanuts. Pour into flat, buttered tins and set away to cool.

Chocolate Bavarian Cream. One-half box gelatine soaked in cold water, one-half hour. Boil one pint of milk, add gelatine and two ounces grated chocolate. Stir until melted. Add one-half cup sugar and one teaspoon vanilla. Cool until it thickens. Whip a cup of cream, fold into mixture. Dip mold in water, fill and set on ice. Serve with wafers or maccaroons.

Christmas Pudding. Ten crackers, one quart of milk, five eggs, one pint of sugar, one and a half cups of currant suet, one cup of molasses, one cup of brandy, one spoonful of salt, one nutmeg, one tablespoonful of cinnamon, two teaspoonfuls of cloves, two of allspice, two of mace, two of currants, two of raisins, and a quarter of a pound of citron. Break the crackers up and soak in the milk over night. (Set in a cool place where it will not sour.) In the morning mix with it the sugar, molasses, suet, salt, spice, brandy and fruit. Boil or steam five hours. Serve with a rich wine sauce.

Soft Molasses Gingerbread. One cup of molasses, one teaspoonful of saleratus, one of ginger, one tablespoonful of butter or lard, a pinch of salt, if you use lard. Stir this together, and then pour on one-half a cup of boiling water, one pint of flour. Bake about one inch deep in a sheet. This is very nice if pains are taken to have the water boiling, and to beat it well when the flour is added.

Jumbles. Three cups of sugar, two of butter, five of flour, one egg, half a teaspoonful of soda, flavor to taste. Roll thin, sprinkle with sugar, and cut with a cutter, that will take a piece from the center. Bake in a quick oven.

WISH LIST

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HARTFORD HISTORICAL SOCIETY

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Meetings are held on the second Wednesday of March, May, September and November at the Greater Hartford Church of Christ, Route 14 in Hartford Village.

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