



The Lyme Light

A publication of the Lyme Community Foundation,
to inform the people of the Town of Lyme

October 2018

www.lymecommunityfoundation.org

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Getting Prepared for Winter

By Sue Cornell, Lyme Heritage Center

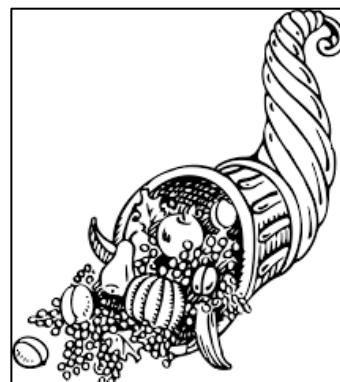
This is the time of year when people prepare for winter, but in days of yore, it was a major undertaking for the farm folks. Produce from the gardens had to be preserved for the long winter days ahead. I have directions and recipes handed down from my grandmother, my mother-in-law, and also from a very good friend and neighbor who shared the old ways of putting food up for the wintertime. Butchering hogs, chickens, and cows was an autumn task that country farm folk planned for.

Gathering and preserving fruits and vegetables was a necessity and there was proper way of doing these things to preserve quality and to be sure it remained safe to eat.

There are several methods of preserving food, canning being the most common, curing, smoking meat, fermenting, and by storing some vegetables in the root cellar.

If you grew vegetables in your garden that you had meticulously tended, watered and weeded, you would spend much of your late summer canning beans, tomatoes, carrots, peas, beets and other fruits and vegetables. All the children were required to help gather and process the harvests.

I remember going to pick wild strawberries, black caps (black raspberries) and blueberries, from which my grandmother would make the most delightful jam. I especially enjoyed them on her



homemade bread straight from the oven. Oh, the aroma.

The family would go on long Sunday rides to get fruit; like apples, peaches, and concord grapes which Gram would make into jelly.

My grandfather would make sauerkraut. He would go to a farmer friend and get cabbage. He had a big crock he would shred the cabbage into. He would then cover the cabbage with salt. He would weigh it down with a plate and cover the whole thing with a clean cloth. Then he would let this ferment in the cellar way for days. Every day he would clean off the "scum" until it was ready for my grandmother to can.

Tomatoes, tomatoes and more tomatoes were blanched, the skins removed and the tomatoes put in jars and processed in a water canner. These made the most delicious macaroni and tomato casseroles and soups.

Some farm families used a root cellar. The vegetables were kept in a dark cool place. Garlic, onions, potatoes and squash had to be "cured" in a dry room for a few weeks to toughen the skin before they could be stored in the root cellar. My mother-in-law said to cure onions and garlic they needed to be kept at room temperature for a few

(Continued on page 2)

Getting Prepared for Winter (cont'd from p. 1)

weeks. Potatoes and sweet potatoes were left on the ground to harden for a week or so after they were dug up before they were stored in the root cellar.

When my mother-in law did her canning, she would invite her sister Margherita and her cousin Alberta over and they would snap beans, shell peas, husk and cut corn from the cob, fill the canning jars and talk, laugh and remember days when they were growing up and the silly things they did. It made the process less like work.

When it came time to butcher, that part was men's work. Women however, got to do the final steps. My father-in-law had a meat room in the shed where he and his sons and the neighbors would cut up the meat. The hogs had to be scalded to remove the bristles, the fat removed for the women to render into lard. The women would grind the meat chunks for my mother-in-law to make her homemade breakfast sausage. Farm breakfast was a treat with their own maple syrup on pancakes and sausage.

My good friend was Doris, my Canadian neighbor, who married George Demar. She and George would talk me about their experiences growing up. George would tell about hunting and fishing and working in the limestone quarries as well as other things he did as a kid in Chaumont. Doris taught me many things especially how to sew. Plus she would share her recipes with me and she would tell me about her Ukrainian heritage and traditions growing up. She grew up on a farm near Brockville, Ontario. Doris told me how they would preserve eggs by putting them in a crock with water glass* so you would have "fresh" eggs all year long.

Life sure got easier with technology, and the mega grocery store chains. Processed foods are now there for the picking "right off the shelves" or out of freezers. These days all you have to do is take your items to the counter and pay for them. But, today's children's memories are never going to be the same.

We invite you to share your memories and come browse our holdings at the Heritage Center.

(* a preservative made from sodium silicate – Ed.)

LYME LIGHT DUE DATES

Please send any articles, news items, events, etc to
lymelightnews@gmail.com,

November 2018 issue: by Wed. Oct. 17

December 2018 issue: by Wed Nov. 21

All Saints Christmas Bazaar

By Marie Farmer

The Christmas Bazaar at All Saints Church will take place on **Saturday, November 10th** from 9am to 3pm. Homemade Pies, Freshly Made Soup, Deli Sandwiches, Pulled BBQ Pork, and One Dollar Hot Dogs are just some of the delectable treats offered on the menu. Browse the tables for hidden treasures and great deals on small household items. Enjoy a delicious lunch while visiting with friends and neighbors. A variety of great prizes donated by generous local businesses will be raffled. Please leave any donations of gently used small household items (No clothes) in the back hall of All Saints Church. All are welcome! Call Marie Farmer at 315-649-3527 for information.

From the President...

Wow we had a beautiful summer but it certainly has changed quickly to cooler weather. My family took out our boat and jet ski just in time for the cooler weather and also the water level made it almost impossible to keep our boat in the water any longer. I am already looking forward to next summer and enjoying our time out on beautiful Lake Ontario.

With fall also brings our third annual haunted house at the Copley House on October 25, 26 and 27th. The past two years have far exceeded our expectations and we hope to not disappoint all those who join us this year. It is a tremendous amount of work and dedication by many in our community to make this successful but we do have so much fun scaring everyone as they come (continued on page 3)

President's Message (continued from page 2)

through each night (some visitors even wet their pants. LOL) We could not pull this off without the help of the many student volunteers from Lyme Central School. This year's theme is 80's House of Horrors so many of us who grew up in the 80's will be pulling out all of the stops to make this one of the scariest haunted houses in the area. If you have never been we hope you will come and if you have come before we hope you will come back. You won't be disappointed!! Also don't forget to bring your children trick or treating at the Copley House on Halloween night. We always look forward to seeing the little ones in their costumes.

For those of you heading back to the warmer weather we hope you have a wonderful winter and think of us all back here at home. We will try our best to keep you posted about everything going on here during the winter and we will see you all in the spring. Safe travels!!

Deanna Lothrop, LCF President



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- ❤ Infant to 12 years
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- ❤ We accept government subsidy
- ❤ Open 7 am to 5:30 pm

Call or text us today to set up a tour & information meeting!
315-767-1981

Unfortunately the Lyme Heritage Center is now closed until May 2019. If you want to visit you can call either Julia at 315-649-5452, or Phyllis at 315-778-5180. During winter months some of the trustees will be working on projects to improve our collection to make it even more appealing and useful to local folks.



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Christmas Food Pantry Program

By Joan O'Brien

Applications will be taken every Saturday from November 3rd to December 8th, 1:00 P.M. to 3:00 P.M. at the Chaumont Presbyterian Church.

NO APPLICATIONS WILL BE TAKEN on November 24th

Requests after December 8th will need to be made through CAPC in Watertown 315-782-4900 or the Salvation Army 315-782-4470.

The Lyme Community Foundation has some of the content from the Lyme Light on its website:
lymecommunityfoundation.org

We are also on Facebook, Twitter (@lymefoundation) and Instagram.

Please check us out!



**Course open daily dawn to dusk
Bar open evenings
Wednesday—Friday 3:30 PM
Saturday—Sunday 11 AM**

Located on Cheever Road off Old Town Springs Road in Chaumont Driving Range located behind Valley Peetza Automatic ball dispenser
315-649-GOLF (4653)
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Open daily at 3:30 p.m.

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"Thank you for 10 great years and
counting!"

Acte II –

The shop is closed for the winter. Thank you to all of our customers who stopped by in July, August and September!

Lyme Free Library News



The Lyme Free Library Board of Trustees and staff would like to express their appreciation for the generous donations from the sponsors of our Summer Reading Program. Our benefactors include: Stewart's Shops, Advanced Business Systems, Cleveland Funeral Home, Wise Guys, Citizen's Bank, Watertown Savings Bank, Art of Fire Lyme Heritage Center & the Duck Out Ice Cream Shop. With their support we were able to offer exciting events and incentives to keep kids engaged in reading and learning all summer long!



Regi Carpenter Halloween Story Time! October 20th at 10am.

For over twenty years Regi Carpenter has been bringing songs and stories to audiences of all ages throughout the world. Join us for a entertaining morning filled with scary (but not too scary) Halloween stories. Don't miss this one - Regi's extremely talented – tremendous fun for kids of all ages!

Holiday Books For Children

Each year the library collects new children's books for children ages 1 to 16 to be distributed through the food pantry during the holiday season. All books must be new and dropped off at the library before December 8th. Over 2500 books have been distributed in the past due to the generosity of community members. We appreciate your support of this worthwhile program.



Automotive Model Collecting Workshop

For almost as long as horseless carriages have been carrying people through our city streets, model cars have captured the thrill of automobile technology in miniature form. Built to scale in great detail out of materials like wood, resin, tin, steel, cast iron, and plastic, collectible model cars run the gamut from the commonplace to the exotic. Workshop topics to be covered: Why collect?, Scales, Costs, Building plastic or multi media kits, Commercial diecast/resin, completed models, Sources, Display & storage. Presented by John Rusho. October 23rd at 6:30.

Fall Paper Clay Workshop

Artist/Instructor Tracey Jean will guide participants through the process of creating a Halloween sculpture with unique features and personality. This is a two part workshop. Participants will sculpt with paper clay on October 12th and return to paint them on October 19th. Both sessions start at 6pm. Cost: \$15 per person for both sessions. Payment must be paid in advance at the library by October 5th. Please call 315-649-5454 to register.

Essential Oil Classes

October 17th 6pm - Cooking with Oils

October 26th – A Toxin Free Home

Free. Please call 315-649- 5454 to register.

Library Hours

The Lyme Free Library is open Monday & Saturday, 10 to 4, Tuesday and Friday 10 to 8, and Wednesday, 10 to 6.

Card Making with Char

Char Dwyer will be offering adult card making classes on the third Tuesday of each month at 10:30 AM. Each participant will create 2 high quality cards for \$5.00 per session. All materials will be provided. Please RSVP at least 1 week before the class date to the Library at 315-649-5454

Lyme Garden Club Notes

So many community members volunteered this year to help with the Lyme Garden Club's mission to help beautify Lyme. However before we share the names, let us apologize if we have inadvertently left anyone out. As you will read, it is an extensive list.

Many thanks to:

Pot and Garden Design – Kathie Carr, Judy Killmer & Peggy Giles

Main Street Pot Watering – Bonnie & Gary Bird, Cindy Ahlheim, Hope Johnston, Kris Mangone, Charlie & Judy Killmer, Ellen Jeffers, Verna Docteur, Judy & Warren Johnson, Kathie Carr, Erika Sherman, Donna Smith, Sue Mahoney, Mary Murphy, Judith McGaughey, Gayle O'Grady, Sally Slate, Peggy Giles, DeEtte Marshall, Sue Seiffert, Mary Hyde, Bonnie Bertrand, Becky Kleinman

Library Crew – Bonnie Bertrand, Verna Docteur, Peggy Giles, Carol Siver, Kathie Carr, Pam Oxenford, Elaine Bock, Sue Seiffert, Charlie & Judy Killmer

Chaumont Post Office – Charlie & Judy Killmer, Peggy Giles, Sue Seiffert.

Three Mile Bay Village Entry Garden & Post Office – Pam Oxenford, Nancy Villa

Memorial Walkway - Weed & Clean Up – Verna Docteur, Ellen Jeffers, Charlie & Judy Killmer

Other individuals who assisted the work of the Lyme Garden Club – Ed DeMattia, Village & Town Highway Departments, Sue Gwise of Cornell Cooperative Extension

Administration – LGC Steering Committee – Sue Seiffert, Pam Oxenford, Nancy Villa and Hope Johnston, Treasurer

And finally thank you to individuals, businesses and Town & Village governments who have financially supported the efforts of the Lyme Garden Club.

"IT TAKES A VILLAGE (TWO, IN FACT) TO MAKE A BEAUTIFUL TOWN."



Lyme Masquerade

Copley House, 9/08/2018

On September 8, 2018 Lyme Central School held their homecoming dance on the newly paved driveway at the Copley House. The dance began with 6-8 grade students coming from 6-8 and then 9-12 coming from 8-10. It was a chilly night but that did not stop the students from dancing the night away. It has been a long time since Lyme

Central has held a homecoming and we are grateful they chose to spend their evening at the Copley House. The staff, students and administrators all had a great time and they made many memories that will last a lifetime. Great job Lyme!!

- LCF President Deanna Lothrop



It's Baaack!! Join us at our Third Annual Haunted House!



October 25, 26, and 27, 12032 Main St., Chaumont, NY \$20 ea.
6pm start, except for Saturday Matinee 3pm – 5pm, \$10 (U12)

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