



# The Lorenzo

NEWSLETTER

## Friends of Lorenzo to Offer a “Taste of Madison County”

by Michael Roets, Historic Site Manager

In 1791 and 1792, John Lincklaen traveled through the forests of the American frontier, which at that time included our own Madison County. His travels were about assessing the quality of land for cultivation, and he frequently made note of where there was wheat, grain, oats, and Indian corn growing as well as where there was an abundance of maple trees for producing sugar.

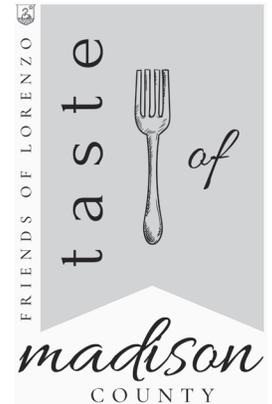


In describing the quality of the land in his journals he used the terms “mediocre,” “good,” “excellent and generally level,” “of the best quality,” “the best but hilly,” and “land bad, generally swampy.” When he arrived at the south end of Cazenovia Lake, he wrote “situation superb, fine land,” and it is the only time he used those words.

The Friends of Lorenzo are pleased to invite the community to sample the best food and drink that this “fine land” has to offer with a “Taste of Madison County” event on July 31<sup>st</sup>. The evening event will take place from 6 to 9 PM on the front lawn of Lorenzo with its beautifully preserved historic buildings and grounds. It will be a “situation superb,” with a magnificent view of Cazenovia Lake. Admission will include a sampling of the finest food and drink from our area along with entertainment under our large canopy tents.

We can assure you that the nourishment will go well beyond that which sustained John Lincklaen on his frontier travels as he described them: “The provisions consisted of a large ham, bread, salt and a piece of cheese – our good Jacob having a tin bottle over his shoulders filled with a strong liquor called whisky.”

Proceeds from the event will support the continuing restoration and preservation of Lorenzo and the Rippleton Schoolhouse, and their educational programs and events. Tickets for admission are \$45.00 advance sale or \$50.00 day of the event. For more information visit: [www.friendsoflorenzo.org](http://www.friendsoflorenzo.org).



Cazenovia from West Hill by William Boardman. Painted in 1848, this sweeping view looks out over Lorenzo, Cazenovia, and east into Madison County.



From the President  
**A Summer Season of Events**

by Nancy Weiskotten

In spring and summer, with the sun shining and flowers blooming, there is no lovelier place than Lorenzo. Many events have been planned for you to enjoy!

**Garden Gala**, in June, highlights the peonies of the Ellen Shipman gardens. Your annual membership has helped Friends of Lorenzo, since 1983, restore and maintain the gardens to their historical beauty. The Gala this year is on June 14, from 6-8 p.m., and offers an opportunity to win a private dinner for eight in the garden.

Each year in May, June and July, Lorenzo hosts **EuroCar**, the **CAVAC Arts and Crafts Show**, the **Lorenzo Driving Competition** and opportunities to tour the Mansion. Lorenzo has a Volunteer Docent Program that provides many hours of volunteer time assisting tours, events and projects. If interested in joining, please call Jackie Roshia at (315) 655-3200.

On July 31 at Lorenzo, the Friends of Lorenzo will host our major fundraiser, the **Taste of Madison County**. You will be able to enjoy samples of food, wine and beer from area restaurants, wineries and craft beer makers. There will be an opportunity to participate in a golf chipping contest.

Please join in our fundraiser event and enjoy what Madison County has to offer as well as support Lorenzo.

With your annual support **Lorenzo Kids Camp**, held at the Rippleton Schoolhouse and taught by Lisa Kelleher, will be 9 a.m. to 2 p.m., July 22-26. Students embark on adventures daily to explore life in the 1800s. The camp is open to children ages 7-10 and is a great opportunity for your children and grandchildren. For more information or to register – by June 21 – please call (315) 655-3200.

During August and September, your annual membership helps Friends of Lorenzo host two free family events. **Movie on the Lawn**, on August 23, has food, music and fun for the whole family. On September 15, **Community Day** has period games and activities, live music, donuts, cider, and more.

On December 5, the Friends of Lorenzo board will host the **Christmas Preview Party**. The Mansion, bedecked for the holidays by many volunteers, will put you in the holiday spirit. Bring your guests and enjoy a beautiful evening.

Your annual support also helps Friends of Lorenzo provide: ongoing



garden and landscape maintenance; enrichment activities for school age children; receptions for docents and volunteers; Community presentations; Christmas at Lorenzo, and more.

More information for all programs and events is available on the Lorenzo 2019 calendar at [www.friendsoflorenzo.org](http://www.friendsoflorenzo.org), by checking the Lorenzo Facebook page or calling (315) 655-3200.

You can see all that your continued membership, annual support and participation provides. I am very grateful to you and extend an invitation for you to walk through the gardens, tour the Mansion, and participate in the many activities and programs that are planned. Bring a friend, show off our community treasure and encourage them to become a member of the Friends of Lorenzo. Thank you for your continued support!





## From the Historic Site Manager

### What was in these bottles?

by Michael Roets

It amazes me that every time I pass through the mansion at Lorenzo my interest is sparked by the discovery of a new object that I hadn't noticed previously. Sometimes it's completely unexpected and my stopping to examine gets in the way of more important business, but sometimes it's because I am looking for something of interest that may relate to a historical anniversary or a current event or trend.

This winter, we had the pleasure of looking for culinary- and beverage-related objects to display in anticipation of the Friends of Lorenzo "Taste of Madison County" event. Our normal house tour includes the dining rooms, discussing dining practices, and ends in the kitchen. So, I started my search in these spaces. I became acquainted with the numerous sets of fine dinnerware and tea service and examined utilitarian ceramics, silver sets, silver utensils, and drinking glasses.

Some of the most interesting objects that I encountered were the numerous kitchen gadgets meant to simplify such tasks as roasting and grinding coffee, crushing ice, and stuffing sausages. These gadgets give us great insight into technological advances and failures as well as trends in food and drink preparation. I also spent time analyzing the kitchen itself which is a timeline of changing practices in food preparation. The best example is the 1905 stove tucked neatly into the original 1807 hearth with its iron fireplace cranes still in place.

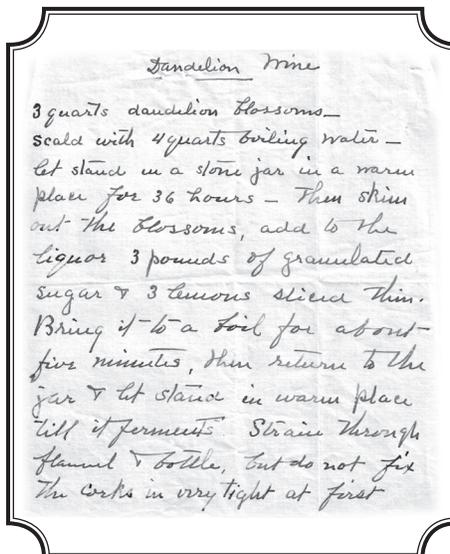
My favorite discovery while on this search was four early, hand-blown glass wine bottles. These bottles are of a very common type and they are included in our house tour in the family dining room.

What makes these bottles so special is that on their shoulder they have a seal stamped into the glass that contains John Lincklaen's initials. The 'JL' seals transform these common wine bottles into objects directly related to John Lincklaen's identity. They would have been a part of his presentation as a refined gentleman

and all four have residue inside of them which leaves me asking the question: What was in these bottles?

These bottles would have been reserved for John Lincklaen's most prized wine and would only have been shared with his most important guests. The Lorenzo archives, with their numerous account records and recipes, do give us several possible answers. But how can we be sure?

In one recipe book is a slip of paper with instructions for preparing "Dandelion Wine." While dandelion wine was probably not John Lincklaen's finest, the bottles would have been perfect for preparing this homemade beverage during prohibition. For later generations, these bottles would have continued to be a source of family pride and used situationally to display their family history. While we may never know exactly what was in these bottles, if you join us for the "Taste of Madison County" you will be certain to discover the best food and drink in the area.



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

**For site information, please call:  
(315) 655-3200**





## Out of the Ice Box and into the Open Hearth

by Jackie Roshia, Interpretive Program Assistant

### Cellarette

The mahogany cellarette dates from the 1820s-1830s. The popularity of Egyptian forms during this time is reflected in the sarcophagus shape. The cellarette was purchased in 1905 by Lorenzo's third owner, Helen Lincklaen Fairchild, for \$35. These small, portable liquor cabinets became popular in the 1700s and remained fashionable into the early 1900s. They typically had a lock to secure the liquor and some were lined with metal so that ice could be added for chilling.



### Smokehouse/Cold Storage

In 1808, common practices for food preservation included smoking, salting, drying, pickling and freezing in cold climates. This room, part of an 1815 addition to Lorenzo, originally functioned as a smokehouse. A faint aroma of the smoked meat remains to this day. By 1900, ice had become the favored method for preserving food, and the room was remodeled into a cooler. A high shelf and a floor drain were added to accommodate the ice blocks and water drainage. Ice was loaded from the outside onto the shelf through a heavily insulated exterior door.

### Refrigerators

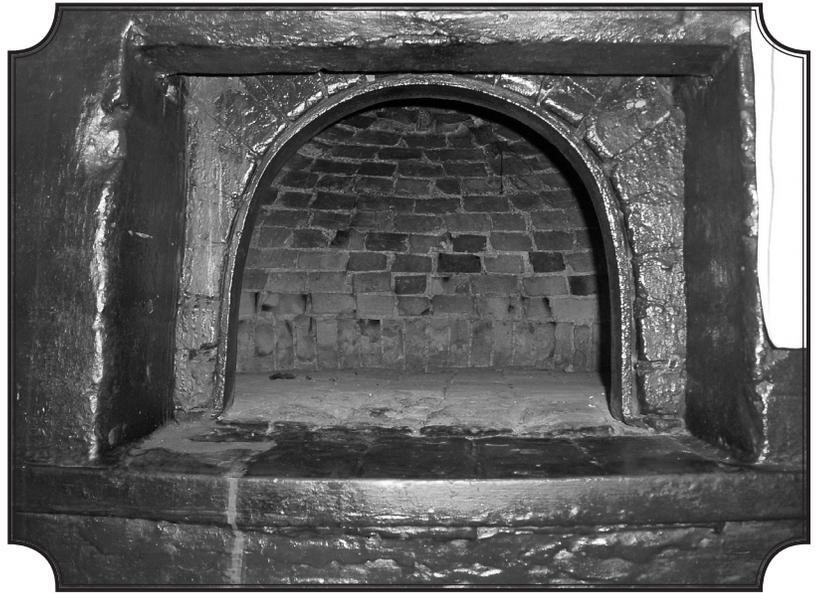
Two iceboxes, or refrigerators, remain in Lorenzo's collections. Shown here is "The Eddy Refrigerator Manufactured by D. Eddy & Sons Boston, Mass., U.S.A." Made of oak and lined with zinc it dates to about 1900. The company was established in 1847 and continued to make ice boxes into the 1920s. In 1940, the Carrier refrigerator was installed in the kitchen. It was probably the mansion's first electric refrigerator. By 1968, a newer one was in use in the room behind the kitchen. The Carrier, no longer functioning, remained in the kitchen.





## Brick Oven

Lorenzo's beehive shaped brick oven was built with the house in 1807-1808. To operate, a fire was built inside and allowed to burn down to coals, which heated the bricks. Once the coals were removed, food was placed inside to be baked by radiant heat. Those dishes requiring the longest baking time were put towards the back of the oven. To judge the oven's temperature, some cooks watched how quickly a handful of flour thrown inside would brown, while others tested the heat by holding their hands inside.



## From Hearth to Stove

In 1808, cooking at Lorenzo took place over an open hearth and baking in the brick oven. It is believed that a cook stove was installed during the 1850s. Stoves raised the cooking surface and brought an end to the bending and heavy lifting associated with the open hearth. In about 1915, the coal-burning Richardson & Boynton Co. "Perfect" stove was installed in Lorenzo's kitchen. Set into the open hearth, it was vented through the original chimney. Following the installation of electricity in 1916, a two-burner Westinghouse electric range was purchased. Although the Westinghouse was still in Lorenzo's kitchen in the 1960s, it was no longer used. The "Perfect" stove, which had been converted to kerosene, was in use until 1968; a newer electric oven located in the caretaker's cottage was often used for baking.





From the Archives

## The Cookbooks of Lorenzo

by Sharon Cooney, Archival Associate and Michael Roets, Historic Site Manager

For researchers of culinary history, archival collections can be an important source of information. Personal journals and letters will often contain descriptions of various meals, especially the best and the worst. Account books and ledgers can give specific details of ingredients purchased, and shed light on consumer trends as well as product availability. Cookbooks, both commercially published and the more personally compiled family versions, can inform about changing practices of food preparation and consumption and can sometimes prove to be the best sources.

There are 34 published cookbooks in the Lorenzo collection dating from 1824 to 1934, including titles such as: *Housekeeper's Manual* (1832), *Breakfast Lunch and Tea* (1889), *The Art of Dining* (1899), *The Hostess of To-Day* (1902), *Home Made Beverages* (1919), and *Coffee and Waffles* (1926). One really interesting one is *The Mystery Chef's Own Cook Book* (1934), which was based on a 1930s radio cooking show.

### There are six family cookbooks in the Lorenzo collection:

#### *Helen Lincklaen "Miscellaneous Receipts" (1806-1847)*

This small book contains approximately 75 handwritten pages of culinary recipes, including fruitcake and other cakes, gingerbread, puddings, custards, and yeast. Medical formulas clipped from newspapers have been pasted onto six additional pages and the inside front and back covers.

#### *Anne F. Ledyard Cookbook (1864)*

Inscribed "Account for 1864" on the second page, this book contains approximately 20 pages of culinary recipes in the hand of Anne Fitzhugh Ledyard (1832-1919). The recipes focus on puddings, dessert creams, cakes, cookies, and tea and breakfast breads such as Sally Lunn and waffles.

#### *Anne F. Ledyard and Jane S. L. Remington Cookbook (1883-1914)*

The bulk of the recipes in this book appear to be in the handwriting of Anne Fitzhugh Ledyard and her daughter, Jane S. Ledyard Remington (1863-1953). A few recipes were added by one or two unknown persons. The book seems to have been begun when Jane was a young woman and continued until shortly before the death of her mother. The book contains approximately 50 pages of recipes and eight pages of poetry. The recipes include raspberry vinegar, oyster pie, bread and various puddings and cakes.

#### *Helen Lincklaen Fairchild Recipes and Menus (1845-1931)*

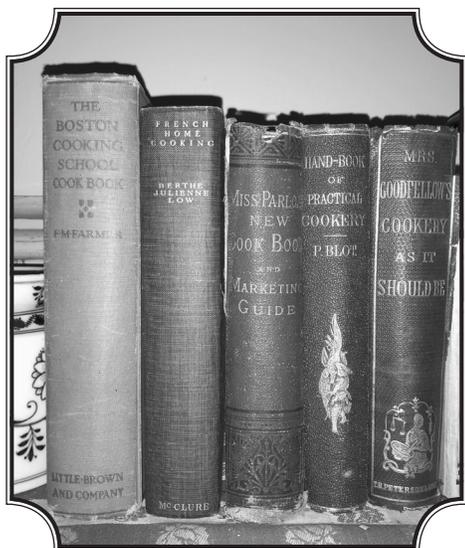
This collection consists of a large notebook and a number of loose sheets tucked within the book. Altogether, the collection comprises approximately 200 pages of handwritten recipes, along with recipes clipped from newspapers, and handwritten menus and seating charts. Although much of the material, including the menus and seating charts, is in the hand of Helen Lincklaen Fairchild (1845-1931), the book was written by several people, including possibly Mrs. Fairchild's mother, Helen Seymour Lincklaen (1818-1894).

#### *Helen Lincklaen Fairchild Primary Cookbook (1871-1931)*

This book contains approximately 350 pages of handwritten recipes, along with recipes clipped from newspapers, menus, household advice and remedies. The recipes include custards, puddings, cakes, cookies, terrapin, corned beef, Turkish coffee, and dressings. In addition, the book has instructions for cleaning floors, polishing silver and making soap, as well as remedies for burns, colds and seasickness. The recipes are written in Helen Lincklaen Fairchild's hand and seem to span the time from her marriage to her death.

#### *Helen Lincklaen Fairchild's Pasted-to-Pages Cookbook (1889-1931)*

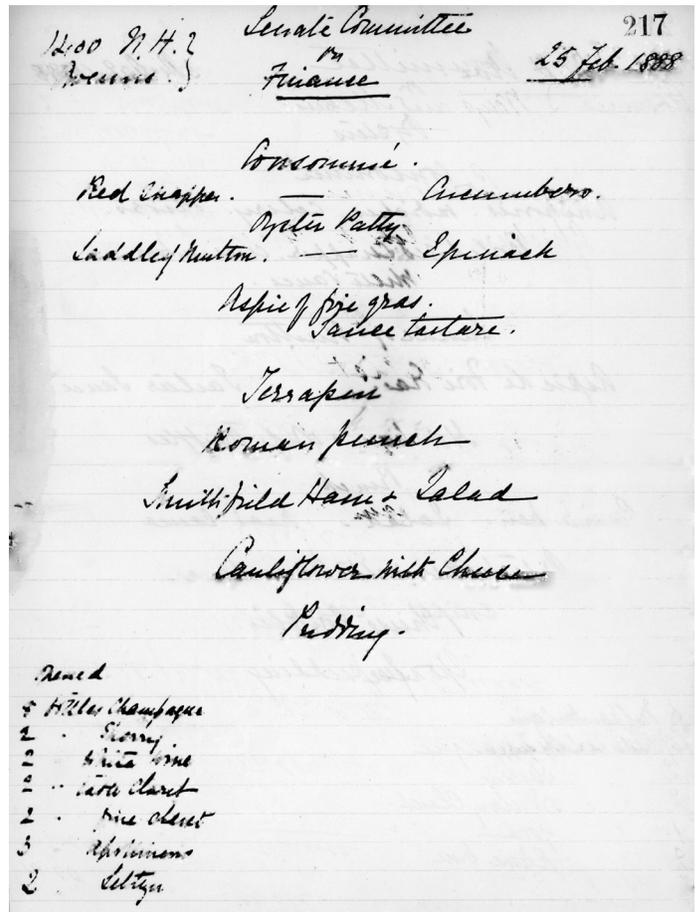
This book contains approximately 25 pages of recipes, many of which were originally written on loose sheets and then pasted into the notebook. The recipes include custards, puddings, risotto, deviled turkey legs and timbale. A few recipes are written on stationary bearing the Fairchilds' New York City address. They moved there in 1889, so the book may have been started around that date. It was continued until nearly the end of Mrs. Fairchild's life, for it contains a newspaper article pertaining to President Herbert Hoover's tenure from 1929 to 1931.





Menu for a dinner for the Senate Committee on Finance hosted by Charles and Helen Fairchild when Mr. Fairchild was Secretary of the Treasury under President Grover Cleveland.

1400 N.H. Avenue	Senate Committee on Finance	25 Feb. 1888
	Consommé	
	Red Snapper _____ Cucumbers	
	Oyster Patty	
	Saddle of Mutton _____ Spinach	
	Aspic of foie gras	
	Sauce tartare	
	Terrapin	
	Roman punch	
	Smithfield Ham & Salad	
	Cauliflower with Cheese	
	pudding	
Opened		
4	bottles Champagne	
2	Sherry	
2	White wine	
2	table Claret	
2	fine Claret	
3	Appollinaris	
2	Seltzer	



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 The Friends of Lorenzo, Attn: Membership, P.O. Box 4, Cazenovia, NY 13035  
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### Business Categories:

\_\_\_\_ Bronze \$100    \_\_\_\_ Silver \$250    \_\_\_\_ Gold \$500    \_\_\_\_ Platinum \$1000+

\_\_\_\_ My employer has a matching gift program; the "double your giving form" is enclosed from my company.





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*Lorenzo Garden Gala 2019*

Hosted by: The Friends of Lorenzo

*Friday, June 14th 6pm-8pm*

Light hors d'oeuvres and wine will be  
served

In support of Garden Restoration efforts there will be a  
small silent auction and dinner raffle