



THE RENSSELAERVILLE FALLS

The Edmund Niles Huyck Preserve, Inc.

RENSSELAERVILLE

ALBANY COUNTY, NEW YORK

12147

NEWSLETTER

SPRING 1980

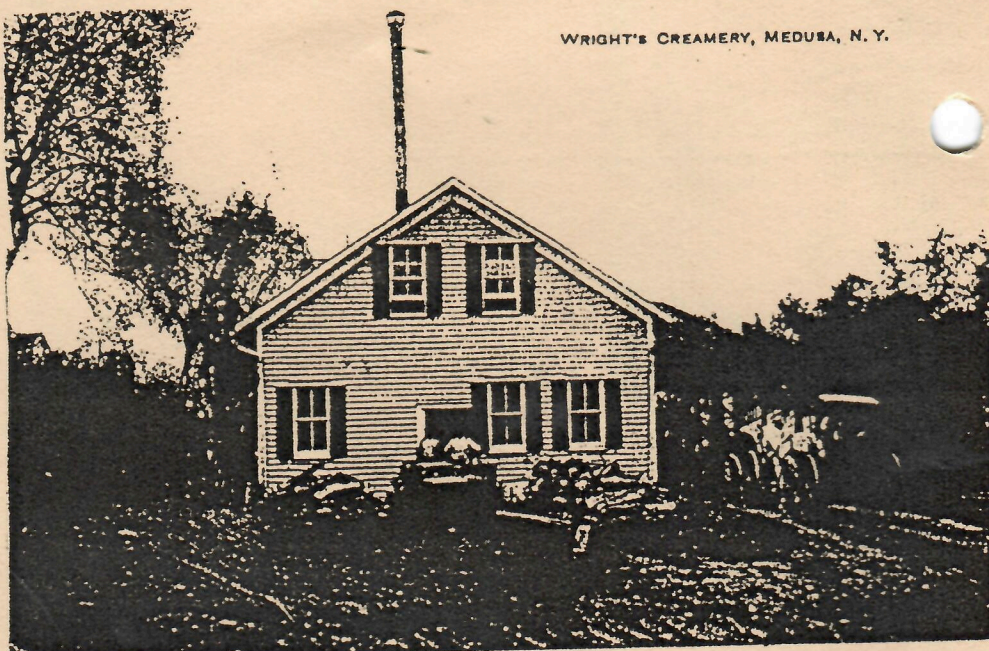
NEWSLETTERS are probably a necessary evil for all membership organizations. They are one of the best ways of communicating with the membership, yet as anyone who has struggled with their own personal correspondence will attest, composing a newsworthy letter is no simple task. This is the first of a new, and hopefully continuing series which will be published quarterly. The second number will appear soon after this issue and future numbers will appear at the middle of each calendar quarter. The Newsletter is produced entirely within the office of the Preserve, and is reproduced on a Cannon NP-200 photocopier. A center page is planned for each issue in which some aspect of the Preserve will be featured and thus serve as a separate information sheet or guide.

THE EDMUND NILES HUYCK PRESERVE, INC., was incorporated in Albany, New York on August 14, 1931, as a membership corporation. . . "The purpose or purposes for which it is to be formed are as follows: To preserve the natural beauty of the Rensselaerville Falls, Lake Myosotis, Lincoln Pond, and the lands around them in the Town of Rensselaerville, Albany County, New York; to increase the general knowledge and love of nature, particularly that of trees and wild life, by maintaining a demonstration of reforestation and forest culture, and by providing means for increasing and protecting the birds, wild animals and fish within the boundaries of said lands." The FIFTIETH ANNIVERSARY will be celebrated next year.

MEMBERSHIP in the Preserve has had a marked change since the adoption of a dues paying membership structure by the Board of Directors at their Annual Meeting in August, 1979. At the beginning of that decade, membership was by invitation and election, and restricted for the most part, to residents of the hamlet of Rensselaerville. Failure to attend two consecutive Annual Meetings was cause for dismissal, and little opportunity existed for interested parties to participate in the governance of the Preserve. During the seventies the structure of the Board of Directors, and the criteria for membership were modified and amended, resulting in a Board of Directors composed of three classes, and with the exception of Charter Members, no person may serve for more than two consecutive full terms. Membership was opened to all who wished to pay dues, and it is from their ranks that the Board of Directors will be elected. Included within this Newsletter is a roster of the officers and members of the Board of Directors, and a list of the membership.

TRAILS are maintained throughout the Preserve which is open throughout the year to the public at no cost. Come and hike the trails or fish Lake Myosotis.

THE MEDUSA CREAMERY and 1.95 acres of land next to Ten-mile Creek and Main Street, Medusa, will be sold by the Alleva Dairy to the Preserve. The property is presently secured by a contract, and the closing is expected within the month. The creamery has been refurbished and equipped for the conversion of Sugar Maple sap to Maple Syrup by evaporation. The creamery was last managed by Mr. Porter Wright who has provided the following account of the history of this plant.



WRIGHT'S CREAMERY, MEDUSA, N. Y.

" The Medusa Creamery opened its doors for business on March 1, 1899. It was equipped with a small steam boiler, a separator for removing the cream from milk, and a wooden churn for turning the cream into butter. The icehouse was not yet completed, so ice cut from the adjacent mill pond was stacked in the front yard, and then covered with sawdust. Sufficient ice was stored to furnish cooling for the ensuing summer. The icehouse was completed later that year, and its ice provided the only source of refrigeration for the next forty eight years.

The Creamery was purchased by Walter Wright in 1907, and he continued to operate it as a butter factory until 1917, when he sold it to D.B.A. Medusa Creamery and Milk Co., of New York City. This firm also purchased the adjacent Grist Mill and Saw Mill. The above photograph is of the Creamery prior to the addition of a large poured concrete building to the front of the butter factory. Provolone Cheese was produced in this new building by this firm until it went bankrupt in 1921. Walter Wright re-purchased the property and continued processing fluid milk and cream until 1927 when he sold it to the Alleva family. The Alleva Dairy produced soft types of Italian Cheese, including Ricotta, and curd for Mozzarella at the Medusa Creamery. In 1948 the icehouse was torn down and electrical equipment installed for refrigeration and ice making. During the 1950's a large room for the tank storage of milk was added to the west side of the concrete building. Seventy six years after the doors first opened, operations ceased and the Medusa Creamery was closed on March 1, 1976."

MAPLE SYRUP is now produced in the creamery. The first run sap from Sugar Maple trees is collected through spiles tapped into the tree, and from the spile through tubing to collecting tanks. From these tanks the sap is pumped into a gathering tank on a truck which then conveys it to the holding tanks at the Sap House (Creamery). Sap from the two 1,500 gallon holding tanks flows through an $1\frac{1}{4}$ " diameter copper pipe to a pre-heater on the Primary Evaporator. This evaporator is six feet wide and sixteen feet long. Sap flow into the evaporator is regulated by a float valve which maintains a constant level of sap in the Flue Pans. These pans are stainless steel pans with deeply corrugated bottoms which are directly over the fire box and flue. As sap flows along the channels within the flue pan it boils and evaporates the water thereby increasing the concentration of sugar. The concentrated sap then

flows into the Finishing Evaporator where closely controlled evaporation brings the sap to the correct sugar content as determined by specific gravity. An automatic valve draws off the syrup into a felt filter and from there it is immediately packaged while hot. The Finishing Evaporatory is four feet wide and eight feet long, it has an open top and steam is exhausted from the room by a gable fan. The Primary Evaporator is covered and its steam is collected in a heat exchanger which Pre-heats the incoming sap from the low 30's F. to 190°F, the steam from the pre-heater then is vented out a stack. Both evaporators are fired with wood. The sugar content of entering sap ranges from 1.0% to 4.0% with an average of 2.2%. It takes 38 gallons of 2.2% sap to produce one gallon of syrup. Maple trees 10" diameter or greater are tapped, large trees may have as many as four taps. Each tap produces an average of 10 gallons of sap or about one quart of syrup. The Primary Evaporator will evaporate 450 gallons of water per hour. It takes one cord of wood to produce 25 gallons of syrup. The present system is designed to process sap from 6,000 taps, which require 16 miles of 5/16" diameter plastic tubing and 2 miles of 1/2" diameter trunk lines. Cold nights and warm days are required for good sap flows, and the sap is acceptable only before buds develop. The typical season runs from mid-March to mid-April. Sap was purchased and trees rented for tapping from a number of people, and it is hoped that many others will see "Sugaring" as an alternate source of income to the lumbering of Maple.

Maple Syrup Event Scores Big in Medusa

Saturday, Mar. 29th was a very eventful day in Medusa, nearly 150 adults and children signed the register in the Sap House (the old creamery) seeing how Maple Syrup was made, testing Maple Syrup and buying Maple Syrup.

While Gene Smith stood by to get everyone to sign the book she chatted with the Waldo Powells and the Phil Butlers of Greenville, the Clifford Butlers of Coxsackie, the Fred Flacks of Freehold and Kathy Hallenbeck of R'ville (our Town Clerk) and some were there from France and Ireland.

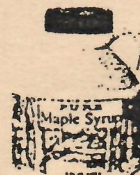
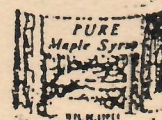
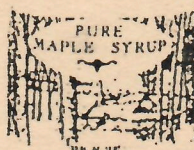
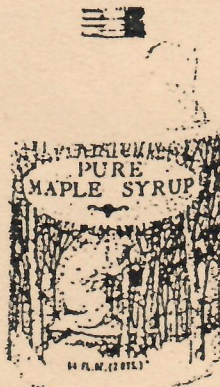
Cheers to Allyn Wright, Jeff Flack, Bill Clark and Fran Dalgish on getting this project in operation.

Then on to the Church Hall for the Pancake Supper where over 150 people enjoyed pancakes with Maple Syrup. Some of the kitchen crew were Porter Wright, pancake maker; Dale Dorner, Ann Giffin, Louise Wright, Gene Smith, Burt Woodruff, Delores Weidman and Pam Beeman. In the dining room we wish to thank Delyghte Woodruff, Hilary Kosich, Julie Lewis, Nancy, Patty and Anna Ormsbee who did such a great job serving the people.

That was Andy Graybar at the end of the hall selling Buckwheat Flour and Ken Storms selling tickets. This project was sponsored by the Rensselaerville Historical Society.

The 1980 season was one of the worst in recent memory. State-wide production was down 23% from last year, and down 32% in Eastern New York and New England. Though limited in quantity, this syrup has an

especially good flavor. Buy some while it lasts.



All Syrup is of Table Grade
Medium and Dark Amber

Gallon	\$17.00
1/2 Gallon	\$10.00
1/4 Gallon	\$ 6.00
Pint	\$ 4.00
1/2 Pint	\$ 3.00

All in plastic "Old Fashioned Earthen Jugs"
Mailing cartons available for pints and 1/2 pint.

← Greenville Local 3 April, 1980

MEMBERSHIP: An opportunity for involvement

Annual Dues	Junior (17 years or younger)	_____	@	\$ 5.00	\$ _____
	Active Member	_____	@	\$ 10.00	\$ _____
	Supporting Member	_____	@	\$ 25.00	\$ _____
	Contributing Member	_____	@	\$ 50.00	\$ _____

Contribution

General fund	\$ _____
Conservation programs	\$ _____
Education programs	\$ _____
Research programs	\$ _____
Other _____	\$ _____
TOTAL \$ _____	

Make checks payable to the E. N. Huyck Preserve, Inc., and mail
to P.O. Box 77, Rensselaerville, N. Y. 12147

Tax deductible: Annual report is on file and available through, N.Y.S. Department of
State, Charities Registration Section, or The E. N. Huyck Preserve, Inc.

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