

Bainbridge Township Historical Society Newsletter

Volume 5, Issue 3

Bainbridge Township, Ohio, 44023

Summer 2010

Local Historian to be Missed



Mildred Haskins MacRitchie lost her battle with cancer in June. Mil was a Charter Member of Bainbridge Historical Society in 1990 and she and her husband Jack were in the core group who wrote the constitution and set out goals for the Historical Society. They were co-presidents in 1993-94. Her expertise as a historian and genealogist and knowledge of Bainbridge history was invaluable. She was so looking forward to establishing our museum as acquisitions chairman. Mil was also active and officer of the Chagrin Falls Historical Society.

Inside this issue

Bainbridge farmers follow country in the manufacture of cheese. A little over 260 tons in 1878

Bainbridge News—Taken from the Geauga Democrat Published October 5, 1870

The Trustees met at the new cemetery ground, on Saturday, the 24th, to examine the new fence, just finished by Brewster & Howard. After a thorough inspection of the work, they expressed themselves well satisfied with the same, and accepted the job of building the fence at \$7 per rod. In addition to building the fence around the cemetery, the Trustees allowed Brewster & Howard \$10 for painting the hearse-house two coats, which very much improved its looks.

Arrangements have been made and the agreement entered into between Brewster & Reed, erect a box and shingle factory near the house formerly occupied by Alfred Hollister, but now owned by Henry Brewster. They intend to saw their own lumber and do some custom work, which will lessen the expense of manufacturing very much.

Mr. Larue is moving his steam sawmill from the old site where it has stood so long, to a place at the foot of the hill near his house, to prevent the water, when the stream is high, from settling backwards into his engine-room.

Mr. Andrews is about erecting a new cheese-factory near Ransom Brown's in Auburn. He has already the management of two factories in this town.

A short time since, I visited C. M. Foot's cheese-factory. Mr. Foot was not at home, so I did not learn as much about the working of the factory as I should had he been at home, as he superintends his own making cheese generally, (as every owner of a factory should do.). There was a large number of cheeses in the curing-house, being those manufactured in July and August, and one half of September. The July and August cheese were made Cheddar style, which do not command as high price here as flat cheese, being suited only for New York market. The cheese was looking very well. I have just learned that the July, August and September cheese have been sold to Hurd, and to be delivered at Aurora, for 12 cents for July, 12 ¼ for August, and 12 ½ for September. The August cheese at Andrews' has been sold for 12 ½ cents a pound; Pebble Rock, August and September at 12 ½ cents a pound; Home Dairy House, June, July and August cheese sold for 12.11 cents a pound net to patrons. W.H.

**Bainbridge News - Taken from the *Geauga Democrat*
published, 18 January 1871**

The Trustees have nearly completed the laying out of the new Cemetery after a plan submitted to them by H.H. Benjamin, Esq, which furnishes a nice place in the center for a Soldiers' Monument, which we hope our citizens will endeavor soon to procure.

The committee chosen by the trustees of the M. E. Church to procure a bell for the church, have ordered one from the Mee-neely Bell Foundry, West Troy, N.Y., its weight to be 800 lbs., keyed on the letter A, to cost \$276.00. The Ladies' Sewing Society, under the management of Mrs. H. H. Benjamin as President, will contribute \$75.00 toward the amount for the bell, which the society will be grateful for. The beautiful sleighing of the last week has suddenly disappeared, and it is now warm and spring-like, with the snow all gone.

The following is an exhibit showing the total number of pounds of milk received at Andrews' Factory for the season commencing April 13th, and closing December 2nd, 1870; number of cheese and pounds of cheese, and furnished us by H.H. Benjamin, one of the committee: No. Lbs. milk received, 2,263,342. No. lbs. cheese, 227,503. Cash received for the same, \$26,468.81. Cash received for butter, \$908.53. Andrews commission, \$3,506.53. Cash paid committee for services, \$70.75. Total amount cash paid patrons for the season, \$23,769.96. No. Lbs. milk per lb. of cheese, for each month, as follows: April 10 49; May, 10 2; June 10 1; July, 10 57; August, 10 2; September, 9 76; October, 8 76; November 8 92. Average No. Lbs. for the season 9.94. Average price per lb. for cheese for the season 11.63. W.H.

Early Industry in Bainbridge

After reading the above news for Bainbridge one can relate to the changes that are happening as the township was being settled. First came the settlers to establish a home and then they needed to clear land which brought then gave way to timber being cut for barns and houses. After the land was cleared they found it was especially adapted to grazing of cattle and growing crops. Finding a abundance of water they then found the dairy business very lucrative. This led to the establishment of many cheese factories. The first in the county and the northern part of the township was built by Emery Stanhope. It was later sold to John Pugsley. The next was built by Edward Richards in 1865-66, and is now owned by Nichols and son.

One of the first cheese factories in Bainbridge was first a tannery that was started In 1823 by John and James Lowry. After changing owners many times it was closed in 1867 and the buildings were made into a cheese factory that was known as "Rocky Dell". It was owned by F. H. Brewster and located on Brewster Road just south of Pettibone road. Other cheese factories are Pebble Rock and the Howard factories which are owned by joint stock companies.

Pebble Rock was located a little more than a mile west of Bainbridge Center and this took care of Bonney, Neices, Childs, Collins, Cowles, Kents and other large dairies in this area.

Cloverdale Factory was located in Auburn east of Brown/Munn road on now U. S. 422. This factory was deeded to Frank C. Cook, February 2nd, 1874.

Maple Grove Factory was leased and equipped by Mr. Andrews. It was south of Mumford Corners, east of Troy. He sold his rights here to the Dairymens Committee, December 31st, 1872. Later it was located at Geauga Lake and Brewster Road.

Mr. Andrews built and furnished another factory which he called the Auburn Factory and this opened April 8th 1872. It was located east of Gilmore corners and south on Taylor May Road. 1874 Map of Bainbridge shows E. Andrews cheese factory on Taylor/May road on south side just east of Chillicothe Road and another one on same side near Haskins Road. The Howard Cheese Factory was on the south side of Bainbridge/Auburn Road just east of Snyder Road.



Howard Cheese Factory

There was also a cheese factory on Washington Street on the south side east of route 306 across the street from the Jehovah Witness Church. Mr. Andrews was the contact man for this area with the County Dairymen Committee. He met with them in monthly meetings.

Other factories mentioned in the dairy records were the Charlie Foote and Robins factory in Solon, Ohio, Hood factory, Auburn and the Mantua and Aurora factory.

The home factory where Mr. Andrews lived was sold to H. Nichols in 1874. At this time Mr. Andrews closed out all the factory business with which he was connected, made arrangements for care of his two children and in case he did not return from his search for health, Delos Root, a very close and respected friend was appointed guardian.

Mr. Andrews was away about on year and realizing he was growing weaker returned to the home of his sister-in-law, Mrs. Mary Dudley at Amherst, Ohio with whom his daughter Hattie was living. He arrived on September 4th and passed away September 10th, 1875 at the young age of 42.

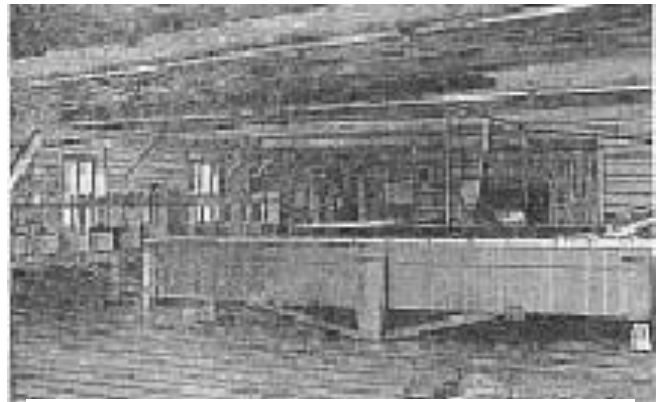
Note—Hattie Andrews later married John Scott and first taught school in Auburn and then Bainbridge.

Products made in the township in 1878 include:

Butter—96,205 pounds
 Cheese—520,300 pounds
 Maple sugar—46,255 pounds
 Maple syrup—1,368

In 1871 Brewster and Reed put in operation a mill for making cheese boxes a mile south of the center of Bainbridge. They also made spring beds, shingles and brooms. Another mill and box-factory was owned by James Larne. He later added a cider mill and equipment for making apple-jelly.

Note—William Howard served Bainbridge Township for a number of years as township clerk and in 1870 was elected justice of the peace which he served until elected county auditor in 1877. In politics he was a staunch Republican. He also wrote the Bainbridge News for the Geauga Democrat.



Wooden Vat for Cheese Making



Boxes for Transporting and Storing Cheese



More Cheese & Butter Box Pictures



Census Returns for Bainbridge in the 1800's

1820.....	199
1830.....	439
1840.....	988
1850.....	1014
1860.....	798
1870.....	660

Something to Think About

If you take the 520,300 pounds of cheese that was produced in the township in 1878 and divide it by 2000 (1 ton), you have just a little over 260 tons of cheese produced plus butter that was produced. I am sure the population may have increased a little in 1878 but if you divide that up into the number of families and then break it down to the number of farms here in Bainbridge at the time, that was very remarkable. The pioneer women were skilled in cheese-making in their Eastern homes, and when the settlers had enclosed and seeded their pastures, cheese making increased.

In 1862 began the great revolution in the manufacture of cheese, dairymen sending their milk to factories to be worked up by the co-operative system. In a few years every township had its one or more cheese factories, until they summed up about sixty in the county – a wonderful relief to the domestic labor of the women.

Process of Cheese Manufacture. – The milk is brought to the factory at morning and evening of each day. Here it is weighed and strained into large vats surrounded by running spring water. It is cooled to about 60° F. and a sufficient quantity of rennet added to set the curd. The curd is then cut with knives made for the purpose, into small cubes and heated by steam to 90° F. Then the whey is drawn off and the curd salted, two and a half to three pounds of salt to 100 pounds of milk. The curd is then put into hoops and pressed for two hours, then the bandages of cheese cloth are put on and the cheese again goes to press for twenty four hours, when it is taken out and goes to the curing-house, where it is rubbed and turned every day for thirty to forty days, when it is ready for market.

Butter. - In the 1800s, cream was a valuable commodity used in butter production. Early methods of separating cream from milk were slow, inefficient and often resulted in spoilage. Basically, milk was poured into pans or containers, allowed to sit for a day or two, and then hand-skimmed to remove cream. Later methods such as immersion of tall cans in tanks of cold water (gravity separators) and dilution (accelerating the separation process by adding water to milk) were only marginal improvements.

Implementation of centrifugal separation in the 1870s was a major step forward, allowing much more efficient processing. Raw milk is poured down through the center of the spinning separator bowl, which acts as a centrifuge. Cream – which is lighter than skim milk – rises through the top spout. The heavier skim milk is hurled to the far surfaces of the bowl's interior and exits through a lower spout.

Gustav de Laval of Sweden patented a centrifugal separator in England in 1878. His was not the first centrifugal separator, but it was the first to allow continuous operation: That is, cream could be removed without interrupting separator operation, maximizing output.



The cream separator on the left is a small unit designed for the small farm.

Invention of the modern separator was a hugely important development on the farm. Dairies suddenly had a way to process enormous amounts of milk.

As time passes us on we have all seen the small farm passing away and the mega farms and dairies taking there place.

Information for this newsletter came from the 1980 Geauga County History and collections from Century village and various bits on the internet.

Officers 2010—2011

President
Karl Kuckelheim

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&
Program Chairman**
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Harriet Novy

Treasurer
Bruce Chittock

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Meetings of the Bainbridge Township Historical Society are held the second Wednesday of the month (September through June) at 7:30 p.m. in the Burns-Lindow Building at the corner of Route 306 and Bainbridge-Solon Road.

**Bainbridge Township Historical Society
P.O.Box 23363
Bainbridge Township**



Town Hall—Circa 1914
Now—Burns Lindow Bldg

Everyone enjoys the refreshments at our meetings so remember when the refreshment sheet gets passed around to be sure to pick a convenient date and add your name to the list. It will make the job of our Refreshment Committee much easier. Barb Phan and Lois Little are our chairmen and will save them time calling around to find volunteers. Please call **Barb Phan, 543-7972**, if you can help.

Welcome New Members

Audrey Britton

Roland & Annette Caldwell (life)

Donna Weiss Carlson

Marian Davis

Diana Fill

Rich Kluchar

Ron & Barb Miner

Al & Barb Phan

Irene Trimble

Nancy Vance

Nancy Nichols Zwier

From the Geauga Democrat, January 18, 1871

Married

Marriage Notices, Twenty-five Cents each.

At the Chardon House, January 31, by Rev Van Camp.
Mr. ARTEMAS BARNARD, Jr., and JOSEPHINE M. HASKINS, both of Bainbridge, Geauga County, Ohio.

* **Just a Reminder— Annual dues are payable in September but no later than December-\$10.00 for singles, \$20.00 for family. Life Membership-\$100.00. Make checks payable to *Bainbridge Township Historical Society*. Pay Marge Cook at the meeting or mail to her at 116 Leaview Ln., Chagrin Falls, OH 44022.** *

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P.O.Box 23363
Bainbridge Twp.OH 44023-0363

ADDRESS SERVICE REQUESTED

DATED MATERIAL – PLEASE DELIVER PROMPTLY

2010 - 2011 Meeting Schedule

October 13th - Greg Randall from Lake Lucerne will speak about the history of the community. He will have video and pictorial of the lake. Meeting will be held at the town hall at 7:30.

November 10th - Bill and Sue Burger will come and do a power point presentation of their trip to Borneo. Happy that they said that they would do it after we had to cancel because of weather last winter.

December 8th - Historical Society annual pot luck. The Historical Society will provide the ham. We should all bring some kind of dish or pastry. Also remember to bring your place setting. We will play a game afterwards and see who takes home the most gifts this year.

January 12th 2011 - Marjorie Cook will do a presentation about the Haskins family. The Haskins were some of the first settlers of Bainbridge. They came here in the 1800s.

February 9th 2011—Program needed

March 9th 2011—Program needed

April 13th 2011 – Carol Erickson is coming back to talk about how Manfred Klein called her and asked her to assist him in the U.S. in bringing back 24 dragon teeth from the Sigfried Line to Irving, Texas. Manfred Klein was commissioned by the German Government to do this.

Check out our web page www.bainbridgemory.org