

NOTES ABOUT THE GALLUP HOMESTEAD AND MEMORIES OF HER GRANDFATHER

by

IRMA GALLUP STROUP

There have been few structural changes made in the house since it was built around the year 1840. It is thought that the clapboard portion of the house was added soon after the cobblestone upright was completed. What is now the dining-room was originally a woodshed, or pit, with double doors large enough to allow a team of horses to drive in and unload the wood. A kitchen was on a higher level at the opposite end of the shed. Later, one door led into a pantry at the left end of the present dining-room, and one at the right into a long narrow kitchen.

In 1925 a square, modern kitchen was built by combining the pantry and the east end of the kitchen. The west end of the kitchen became a utility room. A woodshed was entered from this room through a door leading down a few steps with a large outside door to the west through which wood could be carried in. A wood box, located near the stove, could be filled through an opening from the shed.

The stairway leading to the upstairs bedrooms (or back chambers as they were then called) on the north wall of the dining-room, and the cellar stairs directly below, were changed to a space between the dining-room and kitchen. Double French doors between the dining-room and kitchen were then built into the space vacated by the removal of the stairways. A small bedroom to the west of the parlor was converted into a bathroom. The front stairway was extended to the left to allow one to enter one of the two smaller bedrooms or chambers at the west end of the master bedroom, and a lavatory was built between the two rooms by using part of the south bedroom. Previously, there had been no access to these rooms except through the large room. The long, narrow front porch was replaced by the present screened porch.

In 1940, when the farm was sold to Mr. & Mrs. Cornelius J. Van Neil, the present fireplace was built and an outside door to the west was cut through from the bedroom, now a study. The outside door leading to the porch from the living-room was changed, to the south end of the dining-room, and a picture window and corner cupboard were installed. Extra rooms were added to the west of the kitchen which are now used as family rooms.

Throughout the years, two outstanding features that come to mind when the Gallup farm was mentioned, were the never-failing spring of pure cool water, located under two large butternut trees (they have since died) and the huge black walnut tree, which grew from a nut planted by George Gallup in 1840, when he was seven years old. The tree is now over 123 years old.

My grandfather, George, turned over the management of the farm to his son, Charles, my father, when he was comparatively young, but he kept busy. Grandfather took great pride in keeping the stone wall fences free from undergrowth and laid-up the stones, whenever it was necessary. He considered it a disgrace to allow wild carrot or mustard to grow in his fields and through his efforts little of either was seen.

THE COBBLESTONE SOCIETY

Ridge Road, COTTON

Albion, New York, 1941

In the fall, he made wine from the grapes which grew along the creek, and this was kept in kegs under lock and key in a specially-built compartment in the cellar. It was seldom used by the family but was offered to callers along with a thin slice of my grandmother's fruit cake. A sick friend was very apt to receive a bottle of his best wine.

He kept ten or twelve hives of bees on the south lawn near the small brick building, which was used then as a smoke house. When a swarm of bees left the hive and the men were not around, the women folk rang the dinner bell to call the men in from the fields. My father, or grandfather, would don their bee hats over which was draped mosquito netting, that fell well-below their shoulders and, protected by heavy gloves, they would proceed to find the bees and bring them back to a new, clean hive. A room in the back chambers was called the honey room, and it was there that the honey boxes were put together. The white clover and buckwheat honey was the finest quality.

One of grandfather's favorite projects was the raising of strawberries and raspberries on a knoll above the spring. The same young girls and women from the surrounding community came each year to harvest the crop and were paid from \$.02 to \$.03 a quart for picking.

He enjoyed horseback riding and served as Marshall of the Day at the Monroe County Fair at Brockport, from its inception, until he was well over 80 years old. He always owned a spirited driving horse and was a familiar figure driving about the country-side in his open yellow wheeled buggy. My grandmother was also an able horsewoman and drove her own horse.

In winter the roads were often broken-out by hitching a horse to a stone boat on which was placed a huge iron kettle. One man drove the horse and the other steered the kettle. In the Fall, the horse and stone boat were used to crush the green outside shell of the black walnuts. The nuts were spread out on the road and the stone boat was run over them.

In the late Fall, a fire was built under the iron kettle to heat water in which to scald the hogs at butchering time. Often as many as seven were killed at one time. Hams were hung in the smoke house to cure.

My grandfather was rarely ill and always ate a sweet greening apple before going to bed. He cautioned the person who went down the cellar for the apples to pick out the speckled ones. This went on all Winter and when Spring came they were still eating speckled apples. The perfect ones had all become speckled. He attributed his good health to the fact that he drank plenty of good pure spring water and ate a teaspoonful of honey or sugar at the end of each meal. He died in April, 1925, after a short illness, at the age of 92.