

# Bethinking of Old Orleans

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## Clarendon Brand Cheese



The following information is largely taken from *Orleans County History Past To Present 1976* in an article by Margaret Mathes and from *Images of Clarendon Past* by Alan J. Isselhard.

Perhaps one of the best-known businesses to ever be located in Clarendon was Clarendon Brand Cheese, sold throughout the United States. Our photo accompanying this story depicts the cheese factory some time back in the 1930s. This was located at 4517 Hulberton Road in the hamlet of Clarendon and has since been converted into a residence. The cheese factory was obviously in operation at the time this picture was taken. Note to the far left the little pipe sticking out the side of the building which appears to be emitting steam or vapors.

This factory was built in 1914 by G.H. (Herb) Keople which started operating in 1915. Mr. Keople was a cheese maker in Farmersville Station, Cattaraugus County before moving to Clarendon. Cheese makers who worked for Keople were Tracy and Eddie Smith and Alfred Davis.

The Clarendon factory produced 1,000 pounds of cheese a day at peak season in May and June.

This meant that 10,000 pounds of milk was needed for processing each day. Mr. Keople picked up the milk in cans from local farmers, making over 30 stops on a run. He covered an area including the towns of Clarendon and Barre.

The demand for his cheese exceeded his production ability and he sometimes had to buy cheese from Cuba, N.Y. to fill orders.

The Clarendon factory shipped this product as far west as California and east to Connecticut. Wooden boxes, containing 35 pounds of cheese in each, were often shipped by railroad.

Eventually the demand for Clarendon Brand Cheese was great enough that Mr. Keople sub-contracted the work, having it made in other villages in New York state. At its peak, cheese making in Clarendon provided an outlet for milk from almost 60 local farmers. However, by 1943 local farmers could get more money for milk in Rochester than Mr. Keople could afford to pay for cheese making. Hence, his milk supply was lost and the Clarendon Cheese Factory was closed.

Eventually the equipment and factory were sold.