



**FACTS AND TIDBITS
OF
SARATOGA'S DAIRY INDUSTRY
FROM
EARLY 1800'S TO 1988**

By William L. Barton

Cow nicknamed "Chicken"

Formal Name: Tamarack Alpha

This purebred Ayshire Cow is owned by Clint and Linda Barber of
Bacon Hill, New York.

The Barber children are Chad sitting on the cow and Cortney
standing in front of her mother and father.

"Chicken" was used on TV commercials for Stewart's Ice Cream Co.
in their Marion Avenue Store, Saratoga.

She performed perfectly in a lady-like manner.

Many thanks go to the following people for their input to make this booklet possible

Marjorie J. Barton - My wife for her help and understanding

Ralph J. Ellsworth - Founder and Chairman of the Board of Ellsworth
Ice Cream Co., Inc.

Harold L. Hall - Owner of former Brookside Dairy

Jerome Pitney - Former farmer, milk dealer and now a feed merchant

Owen Murray - Dept. of Agriculture and Markets New York State

Victor Price - Former owner of Price's Dairy

Kate Leone - For her help getting ready for printing

John Dee III - For all his historical notes

*And many others who furnished me with bits of information here and there to
make this booklet possible.*

DEDICATED TO THE DAIRY FARMERS

THROUGHOUT THE AREA

FOR WORKING HARD AND LONG HOURS

TO PRODUCE GOOD QUALITY MILK

*TO JAMES E. PRATT
HAVE A GRADE "A" DAY*

*Wm L Burton
8/29/84*

Forward

This booklet is an attempt to bring together some facts and tidbits about the milk production, processing and distribution industry around the Saratoga Springs area from early 1800's to 1988.

Milk to the consumer in the early days of Saratoga was a cow or cows in someone's back yard and that's as direct as you can get to the customers with milk. The next step in the distribution cycle was that farmers on the outer edges of town would produce the milk on their farms and then bring it into town with a horse and wagon in cans. The peddler would make himself known by ringing a bell so the housewife could hear him. She then would bring a pail or pan to the wagon. The farmer would dip from his can with a dipper, not always the most sanitary, however, much needed by the housewife.

The next big step was the distribution of milk in milk bottles with metal or glass covers on them. Usually parchment paper or something of that nature would be used to make a proper seal when the cover was snapped into place.

As years went on the milk bottle was soon improved with cap seals and hoods to protect the pouring lip of the bottle. This cut down on contamination. Glass was also used through the years and still is but on a much smaller scale. Several factories in the United States, in those early years were making glass milk bottles. Now I believe there is only one factory left manufacturing bottles.

The quality of Dairy products has improved tremendously since the middle 1800's when milk had to be consumed in a very short period of time after leaving the cow. Now the processors guarantee at least 10 to 12 days shelf life of fluid milk and longer period for manufactured products.

As early as 1935 paper milk cartons coated with wax were being manufactured. By 1950 Saratoga Springs market area had the option of buying glass or paper. The food markets liked the paper cartons since it meant the store would no longer be responsible for bottle returns. Milk in paper cartons would sell for a cent or two more than glass. Paper containers gained great favor in our disposable society. Its about this time we began to realize a tremendous solid waste problem.

Glass has almost disappeared now and the paper container met real opposition from refillable and single service plastic containers. It will be interesting to see what will evolve, with environmental problems that we have now when it comes to packaging milk and milk products in the future.

*Price's Dairy, Inc.
308 Caroline Street
1927 To 1980*

John A. Price Dairy was at Cady Hill where the Grande Industrial Park is now located. He first sold his milk to a dealer in Saratoga and in 1933 he had a license to peddle milk. When he died in 1934 his son Victor A. Price took over the business and started to expand it.

Victor started out peddling 40 quarts of milk a day with his horse and wagon in the Geysers area of Saratoga where the Gideon Putnam Hotel and Hall of Springs are now located. The first truck he purchased was a 1929 Model A Ford station wagon, a step up from the horse.

The Geysers area was a thriving little community with a store, the Geysers School and a number of houses. During the building of the State Reservation in the middle thirties this small community was torn down. In the process several of the foundations contained many gold coins and eureka!! - a gold rush started.

Victor Price moved his raw milk bottling operation from the Cady Hill area to Church Street in 1936. The following years he moved to Walnut Street and later to Granger Avenue. A James Truesdell bottled some raw milk for Mr. Price in the early days.

Through the years Prices Dairy prospered and grew to a point where he needed more space so he moved his operation to 308 Caroline Street. In the meantime about 1936 Victor Price purchased his milk from Saratoga Dairy that was already pasteurized and bottled for distribution.

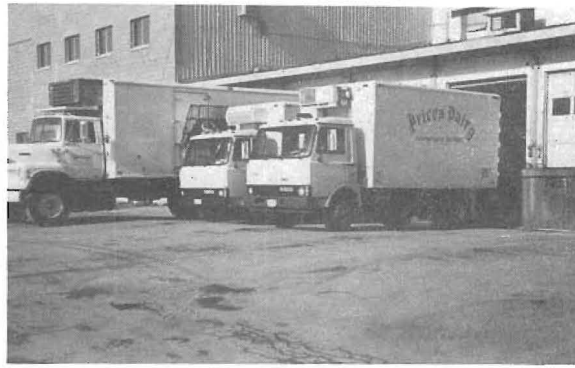
Victor A. Price

**GRADE A PASTEURIZED
MILK and Cream**

Tel. 694-J1

Cady Hill

SARATOGA SPRINGS, N. Y.



Present Price's Dairy Trucks loading for delivery.

In January of 1946 Prices Dairy purchased the business of Gerard E. King and in April that same year purchased the Ash Grove Dairy Business from E.B. Ashton Coal Co., Inc. Mr. Prices last acquisition was the purchase from L.C. and D.W. Harris of the Eastside Creamery in October of 1952. By 1955 he incorporated his business as Prices Dairy Inc. and in 1980 sold the business to John R. Greenwood who is still operating under Prices Dairy Inc. at Northern Pines Road in Wilton. Saratoga Dairy is still packaging milk for Prices Dairy as of 1989.

Historical Footnote

Victor Price told me one time that a man by the name of Joe Morrissey who worked for the Whitney's sold potatoes on a milk route from the Cady Hill Whitney Farm also the telephone lines from Saratoga went only as far as the Whitney farm at that time.

Dan Tragni had a farm on Gilbert Road in Saratoga. Here he raised his family of 10 children besides running a farm and peddling milk. He was licensed to peddle milk from 1922 to 1945 when the business was sold to Gerard King.

I have a quart bottle embossed with D. Tragni, Lake Avenue Dairy on the front and another quart bottle with Lake Avenue Dairy which has a Big "S" embossed on the side.

Agricultural and marketing records show that P.W. & C.V. Dake, Saratoga Dairy purchased the Sullivan business in 1943 and that the Sullivan's ran a small pasteurizing plant from 1935 to 1940 on Lake Avenue.

DE WITT'S HOME-MADE ICE CREAM

POSITIVELY PURE

HIGH GRADE MILK AND CREAM

YOU PHONE, WE DELIVER

PHONE 910-M

NO. 74 WHITE ST.

Saratoga Springs, N. Y.



1922 ad.

George E. DeWitt Dairy was located out Washington Street in Saratoga Springs. I remember having seen Mr. DeWitt in 1952 bringing raw milk from his farm to the East Side Creamery to have it pasteurized. Then on the way home peddled it out to his customers.

Mr. DeWitt was licensed as a milk dealer by the Dept. of Agriculture and Markets from 1939 to 1944. There's no record as to what happened to the business.

George's son Herman also ran a milk business off White Street in Saratoga and had a plant there too. The Quart Milk Bottle of G.E. DeWitt Dairy, Washington Street. (See ad dated 1922).



Milton Porter

Grade "A" Pasteurized

MILK & CREAM

Phone 2730

1 Ludlow Street

SARATOGA SPRINGS, N. Y.

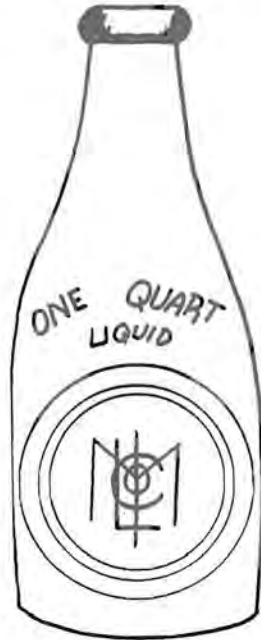
Leo D. Porter operated Porter's Dairy around the 1930's. He sold his business to his brother Milton who was doing business as Ludlow Creamery on Ludlow Street, Saratoga Springs.

Milton was licensed to peddle milk from 1933 to 1935 when he sold his business to Saratoga Dairy.

***Metropolitan Life Insurance Co.
Sanitorium Farm, Wilton, New York***

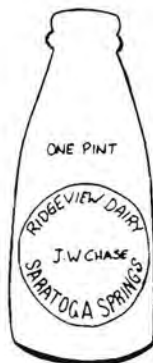
Had a small pasteurizing plant on the farm where they bottled milk in pint and quart containers and perhaps half pints.

The story was told to me that Metropolitan Life sent milk in pint bottles to their offices in New York City. I have seen a transport case that was used supposedly for this. It was totally enclosed with a hinged cover. These cases of milk would be iced and shipped by train from Saratoga to New York City. Milk was also produced for use at their Sanitorium on Mt. McGregor.



John M. Gavaletz on Grand Avenue, Saratoga Springs was listed as a milk peddler from 1933 to 1937 when he stopped selling milk. He probably bottled at his farm. (See bottle picture right)





J.W. Chase did business as Ridgeview Dairy. His farm was located on Route 29 just west of Rowland Road. The Department of Agriculture and Markets has no record of his operation. He probably bottled milk on the farm. (See picture above)

Mr. Chase was listed as a milk dealer by New York State Health Department as early as 1915.



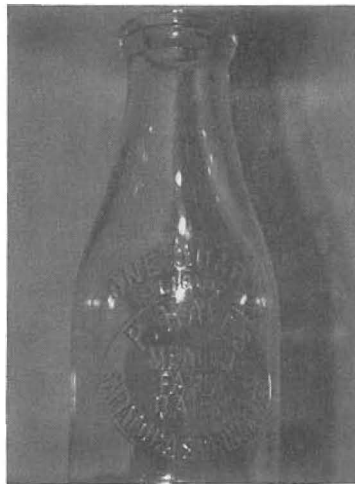
Samuel A. Waring of 52 Franklin Street, Saratoga Springs is also listed by the Department of Agriculture and Markets as a producer in 1930 as S.A. Waring. Mr. Waring peddled milk many years with a horse and wagon and was one of the last of his kind. It's been said that he never went to bed until his milk bill was paid.

Saratoga Dairy took over his building off Franklin Street and Arthur Hyde took over the routes. Mr. Waring retired around 1938 with the last four years buying milk from Saratoga Dairy.

Hayes Meadow Farm Dairy



Mrs. Hayes in early years holding horse with milk wagon in back ground.



Patrick Hayes relaxing in back yard in early 40's.

Hayes Dairy did business as Meadow Farm Dairy. Mr. Hayes bought the milk routes from John Dee II and started bottling his milk at the Marvin Alley location. Hayes had a contract to purchase the Dee Farm milk and was given permission to use the Meadow Farm name. The cow barn burned on the Dee Farm in 1926. Hayes took on other farms for his milk supply. I was told he started peddling milk for the Dee Farm on Middle Line Road when he was 15 years old. Mr. Hayes peddled milk for 65 years before he retired in 1942.

Agriculture and Markets records show that Jerome V. Pitney, Sr. of West Avenue purchased the Hayes business in 1942. Jerome Jr. told me he paid for it in two years.

After Mr. Pitney passed away the business was continued under the Pitney Ownership by the Estate with Helen F. Pitney as executrix until 1959. The will was settled and the business was operated by Helen until December 1963. It was then acquired by John Pitney, 250 Church Street, Saratoga Springs, who discontinued the business in 1976.



**The Pitney Farm on West Ave.
Milk was produced here until the
middle or late 1950's. Farm now
used for crops.**



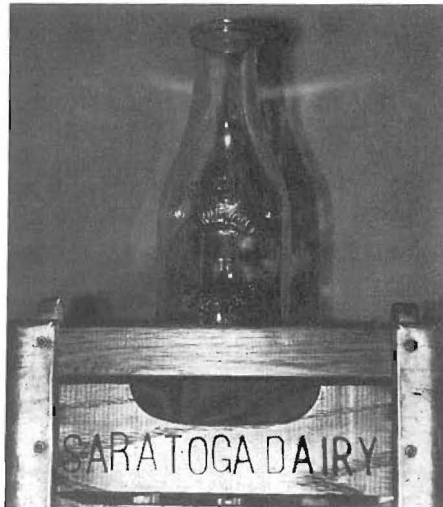
Don Ure of Saratoga Springs was licensed from 1935 to 1937 when he sold his business to Leon and William Harris of the Eastside Creamery. Mr. Ure purchased the business from Jack and Carl Baldwin (Baldwin Bros.), of Washington Street. The Baldwins were only licensed in 1935 according to records.

No further information on the Baldwin Brothers seems to exist other than the fact that they were in the milk business on Washington Street.

***South Wilton Dairy
William B. and Frank Perry***

The South Wilton Dairy was operated as a family business by William B. Perry and his son Frank. Their farm was located on Old Gick Road where the Pyramid Pines Estates (Trailer Park) is now located.

They apparently sold raw milk first in 1930 and finally got a license from the Department of Agriculture and Markets in 1933 to pasteurize and bottle. They distributed in Wilton and Saratoga.



*Leonard M. Cochrane
City Creamery, 123 York Avenue, Saratoga Springs, New York*

Early City Directories show the City Creamery in business in 1919 and records from the Department of Agriculture and Markets showing L.M. & G. Cochrane as operator of City Creamery as early as 1926. A slight discrepancy lists Leonard M. Cochrane as owner of City Creamery.

The late Art Hyde told me some years ago that City Creamery was located on 13 Caroline Street just below Broadway. He also remembered the times when they were short of raw milk for bottling and would call the Atwell Farm in Greenfield Center to put two or three cans of milk on the Corinth - Saratoga Bus. When the bus arrived on Broadway they left the cans of milk off at the top of the hill at Caroline Street. Someone, including Art would go up to Broadway and roll the cans of milk down the sidewalk to the plant. Once in a while a can would fall over and spill all over the sidewalk. What a true mess!!

The plant was moved from Caroline Street to York Avenue about the time pasteurizing laws went into effect. The City Creamery closed in 1942 possibly due to the war.

CITY CREAMERY
13 CAROLINE STREET PHONE 1180-W
DAIRY PRODUCTS OF QUALITY
Milk, Sweet Cream, Sour Cream, Sweet and Salt Butter,
Cheese, Strictly Fresh Eggs, Cottage Cheese and Buttermilk
Fresh Every Day Quick Delivery
Special Rates to Hotels, Boarding Houses and Restaurants
Cleanliness, Purity, Efficiency and Good Service Our Motto
PATRONIZE US ONCE AND YOU WILL BE OUR STEADY CUSTOMER

1919 ad.



Eastside Creamery - 1917-1952
137 Maple Avenue
98 Woodlawn Avenue



Smith and Westfall did business as East Side Creamery and was listed as a partnership in the 1918 list of milk plants for New York State. Sometime between 1921-1926 the business was bought by Leon C. and William H. Harris. At that time the milk was processed at 99 Woodlawn Avenue in a building, still in existence, that was a church or school then.

William H. Harris retired from the business in 1945. By that time Eastside Creamery had acquired the businesses of Donald Ure in 1937 and William C. Davis in 1942. After William H. Harris retired, the business was licensed and continued by his son Leon C. and grandson Donald W. until it was sold to Prices Dairy in 1952. When the Eastside plant was closed all the milk from the plant was bottled at the Saratoga Dairy under Prices Dairy label.

The old creamery building on 99 Woodlawn has seen many changes since then. The Harris family had a sportsman's shop and the Ernst Brothers remodeled it for a carpenter's shop. After that it was made into apartments; then a used furniture store and finally to present date a stained glass shop.

TELEPHONE 496	Open from 6 A. M. to 6 P. M.
SMITH, WESTFALL & EDDY	
EAST SIDE CREAMERY	
MILK AND CREAM AT WHOLESALE AND RETAIL	
PASTEURIZED GRADE "A" MILK A SPECIALTY	
99 WOODLAWN AVE.	SARATOGA SPRINGS

1918 ad.

Harold L. Hall - Brookside Dairy

Brookside Dairy in Greenfield Center was originally started in 1904 by Clarence Hall father of Harold L. Hall. Clarence attended Cornell University in 1899 for a short course in animal husbandry and then came back to the family farm which he operated from 1904 until his untimely death in 1924. At this time Clarence's son Harold took over the business and operated it until the late 1960's or early 1970's along with his son Harold C.

Brookside Dairy processed and bottled their own farm milk along with milk from several small area farms who produced Guernsey milk.



H.L. Hall and his mother Mrs. Gale. Wagon was used in Saratoga Centennial in 1963. This type of wagon was used for milk deliveries.

BROOKSIDE DAIRY

H. C. and H. L. HALL, Proprietors

ELECTROPURE-PASTEURIZED

**Grade A Milk, Cream and Homogenized Milk
From Our Own Accredited Herd
and Processing Plant**

Phone Saratoga 7881

GREENFIELD CENTER, N. Y.

Oscar Sundquist later of Sundale Dairy worked the Hall Farm on shares for a short period of time (1922-23). The latter started his own business at Wayville, New York on the eastside of Saratoga Lake.

Brookside Dairy along with Sundale Dairy were one of the original pioneers of Electro-Pure milk (pasteurizing with electrical resistance heating). The electrical pasteurizing of milk never became very popular since heating with steam or hot water was more efficient.

Brookside Dairy gave up their farm operations first and had their milk packaged by a Schenectady firm for the remainder of the time they were in the retail business. They were known for milk high in fat content - usually about 4% or better as was Sundale Dairy's milk.



Harold Hall with prize cow and milk delivery truck to right.



**Anna and Oscar Sundquist (extrem right).
Other couple unknown.**

***Sundale Dairy - Wayville, New York
East Side of Saratoga Lake - Owned by Oscar & Anna Sundquist***

Oscar Sundquist came to America from Finland as a young man so he wouldn't have to join the Russian Army before World War I. Upon arrival in New York City he started work in a restaurant and soon became the manager. After a few years at that job he came to the Greenfield Center area to work in farming around 1922-23. He went into business with Clarence Hall and ran the Hall Farm on shares.

By 1924 Oscar was getting anxious to own his own farm and milk route. He purchased one from Robert Walton on Locust Grove Road with the cows and retail business. Mr. Sundquist and his wife drove their small herd of cows from the Walton Farm to their new farm in Wayville on Saratoga Lake.

There they worked hard to build the business to serve Saratoga Springs and surrounding area with good quality Guernsey milk. He was a very innovative man and would not take "no" for an answer.

Since the Sundquist had no children they employed single men who roomed and boarded there. This made quite a work load for Mrs. Sundquist who also found time to do some of the light farm work. Some of the farm help were married and lived in tenant houses. Oscar was known as the "boss" to his wife and all the farm help.

The work hours were from 5 a.m. till 6 p.m. six days a week with rotating days off. The starting wages in 1943 were forty-five dollars a month with room and board. By 1945 wages had increased between ninety and one hundred dollars per month.

Mr. Sundquist told of his early days starting Sundale Dairy. In the winter time he would leave the farm chores to his wife. He would head for Saratoga Springs with horse and sleigh loaded with firewood, and bulk and bottled milk. A far cry from marketing produce today.



A part of Sundale Guernsey herd.

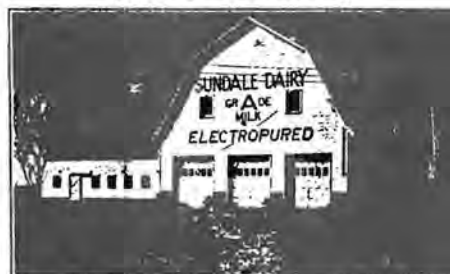


As mentioned before Mr. Sundquist was a very innovative and progressive thinker for his time. He became the first in the area to pasteurize milk with electricity called Electro-Pure. Then when he built a new barn in the late 1930's he installed electric screens on all the windows. Any fly or insect hitting the screens were immediately sizzled. A forerunner of our bug zapper. His hay was all chopped into two or three inch lengths and blown into the barn with a hay chute directly at the cows.

In 1944 he purchased and installed the first continuous automatic bottle washer in the Saratoga area. This piece of equipment went to Saratoga Dairy when the Dakes purchased the business in 1945. Your author had the dubious distinction of washing the first bottle when Sundale Dairy purchased the machine and the last bottle 13 years later when it was replaced by a new machine installed at Saratoga Dairy.

SUNDALE DAIRY

OSCAR SUNDQUIST, Prop.



The Milk With All Its Natural Elements Intact

Grade "A" Guernsey Milk From Our Accredited Herd
 Electropured with Cream Line Ultra Electro with Cream in Suspension

Phone Saratoga 608-M-2

SARATOGA LAKE

R. D., STILLWATER, N. Y.

Mr. Sundquist had a farm accident in early 1945 and it left his right arm partially paralyzed. Later on in that year he decided to sell his plant equipment, trucks and routes to P.W. and C.V. Dake of Saratoga Dairy. The Dake's were interested in the processing part only and within 30 days sold the routes and trucks to a partnership of Aitken Brothers and Hugh Bishop.

They distributed milk under the Sundale Label. Mr. Sundquist kept the farm and later rented it out to another man on shares. At 65 he felt the need for a new challenge and took flying lessons. He bought his own 4 passenger plane and built a landing strip and hanger on the farm. After some harrowing experiences of running out of gas and having to make emergency landings in cow pastures in the Berkshire Mountains he decided to sell the plane and retire to Florida in his 70's.

Sundale Dairy continued to grow under the Aitken and Bishop partnership with the purchase of South Wilton Dairy from William and Frank Perry. Later in 1949 Mr. Bishop left the business and Aitken Brothers continued to run the dairy until it was purchased by Perky Milk Co. in 1959.

Perky Milk ran the retail and wholesale routes a number of years with contract haulers. Perky milk was dissolved in 1979 and individual haulers ran the routes as their own. Art Hyde was the last independent hauler of the old Sundale era.

Saratoga Dairy - 1935 to Present
Organized April 3, 1935

Saratoga Dairy was formed as a result of an ordinance passed by the City Council of Saratoga Springs to regulate and control the sale of milk and cream within the city. P.W. and C.V. Dake started Saratoga Dairy to pasteurize and bottle milk and cream for dealers who did not want to purchase necessary equipment to comply with the new ordinances.

The Dake brothers operated Saratoga Dairy until 1938 when it was sold to Ralph and Floyd Ellsworth who operated an ice cream plant on the corner of Cherry Street and Marvin Alley. The Saratoga Dairy was headquartered on the south end of Marvin Alley near Washington Street in the old Patsy Hayes Building. The Dairy operated in this location until about 1945 when it was moved to its present location on Excelsior Avenue in the old water works building. This building had been used by the Dakes as a milk receiving station for can milk from local farms from 1938 to 1945. The original building was remodeled as a result of a fire early in 1945.

Then Saratoga Dairy was sold back to P.W. and C.V. Dake in 1942 and operated at the Marvin Alley location until 1945. In 1950 the Saratoga Dairy was incorporated as a separate entity of the Dake Enterprises until 1988 when it was bought by Stewarts Ice Cream Co., Inc. The company is now known as Stewart's Processing Corp., c/o Saratoga Dairy.

In 1959 Saratoga Dairy went through a major expansion program when butter, Saratoga whipped cream and powdered milk operations were added to the paper and glass processing and packaging.



Original building used by Saratoga Dairy from 1935 to 1945. Located behind Patsy Hayes' home on Franklin St. in Marvin Alley. The building was used by Mr. Hayes when he bottled milk.



Photo of building taken in late 1800's used for water treatment plant for the city of Saratoga Springs. Later used for Saratoga Dairy.

The Excelsior Avenue building has gone through many changes from 1945 to 1959 with the investment of new techniques and machines. Saratoga Dairy through the years was very innovative in keeping up with the latest technical advances in the industry. Nineteen Fifty-One marked the first wax coated milk containers in the area packaged by the dairy. Nineteen fifty-three the Dairy was one of the first to pick up milk from tanks installed at the farm by tank trucks in northeastern New York. The dairy installed the first half gallon paper machine in the Capital District in 1954 and packaged milk for other dealers from Plattsburgh to Albany until some of these dealers could get their own half gallon paper machines installed.

Nineteen fifty-four was also the year that the Saratoga Dairy started delivery of dairy products in refrigerated trucks to other dealers. Until this time all the packaged milk was picked up at the loading dock by the customers.

As a result of a court case with the Department of Agriculture and Markets of the State of New York Saratoga Dairy was able to deliver to their own Stewart Stores and then eventually to the Central Markets later to become the Price Chopper markets. Up until this time state licensing laws were very restrictive and licensed milk peddlers were confined to local communities and townships.

During this period of time store purchased milk became very popular and home delivered milk was on its way out. By the 1960's distribution of milk changed so fast that by 1987-88 99% of milk is sold through stores and 1% or less home delivered. Prior to the 1960's the reverse was true.



Photo was taken in the early 1900's.

Nineteen seventy-four and five saw a major change at the dairy. After losing the packaging contract with Price Chopper and approximately thirty percent of their business, many changes in personnel were made along with moving out of some packaging equipment and delivery trucks. At this period of time a decision was made by management to build more Stewart's Shops and not contract with other supermarkets and to explore what other products they could produce to make up for the loss of the supermarket business.

Yogurt was coming of age in the United States so a contract was signed to manufacture yogurt for a firm in New York City. Since this company was also new to the yogurt business both the Saratoga Dairy and the yogurt distribution company had a lot of learning to do.

Today Saratoga Dairy manufactures yogurt that is distributed from Maine to Florida and as far West as Texas and the Dakotas.

A whole new fifteen thousand square foot building was erected for warehouse and part of the main building was remodeled to manufacture and package yogurt with employment reaching about 100 workers.

In 1982 a new 5000 square foot office complex was added to the yogurt warehouse area which also houses a printing shop for Stewart's Ice Cream Co., Inc.

By 1989 another new addition will be completed for further expansion of processing of milk products and fruit drinks for distribution to over 170 Stewart's Shops, schools, and other dealers.



Photo taken around 1945-46.

Saratoga Dairy Plant as it as
it looks today (1989).



***Putnam Place Goat Dairy, Inc.
(1942 - 1944)***

Putnam Place Goat Dairy was located at the end of Myrtle Street behind the Saratoga Hospital. Miss Ida B. Carlton owned the farm property at that time. A nephew by marriage to Miss Carlton, Mr. Harry V. Brower President/Secretary ran the goat dairy with Mr. E.P. Brower as Treasurer.

The goat milk was packaged in pint glass bottles and may have been distributed along with selling it at the farm.

Part of the old Putnam Farm is now used for condominium housing and the portion of land that was known as the Markey Estate is now owned by Mr. and Mrs. Gary DiCresce.



Harley Durrin

Harley Durrin was listed in the Saratoga Springs City Directory in 1918 as a farmer, Out Washington Street. Until 1928 Durrin was listed as a milk dealer at two different locations in the City. In 1926 Durrin Creamery - Harley Durrin, Prop., was listed at 1 Ludlow Street. Durrin was listed a 2 Pleasant Street also.

I don't have in my collection any bottles with the Durrin name. A number of dealers in the early days would use unmarked bottles or their competitors bottles. If they ran short of bottles, J.A. Beyers Store on Broadway sold plain bottles.

From what I've been able to piece together, Lew French took over the Durrin routes for approximately two years.

Lewis French founder of the Lewis French Insurance Agency in Saratoga was in the milk business for a short while and he gave me what milk tickets he had left from his business. Some of his tickets were for a quart of milk and some were for one half pint of heavy cream.

His milk business was the former Harley Durrin milk route on Pleasant Street according to Mae Fisher, Lewis French's daughter.

Lewis French was a kind of man with very fast walking steps. In his later years he would walk up to the hospital each day from his office and deliver newspapers to patients.

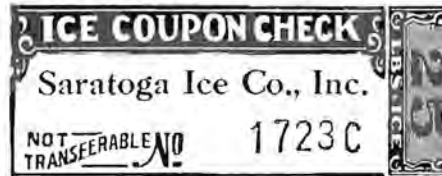
Milk Tickets

Milk and cream tickets or tokens were sold to customers a week or more ahead of actual delivery. A customer would usually leave a note on the delivery date indicating how much milk to leave was needed with their money or ticket in the bottle for delivery. A far cry from today - you could leave money anywhere.



As many as 25% of the customer's would buy tickets for their milk, 25% would pay cash, 25% would pay weekly and the last 25% would pay monthly. The monthly accounts would be the ones that usually would abuse their credit.

Tickets were also used for ice deliveries in the city of Saratoga Springs. When a sign was placed in the front window of the house it was to let the ice man know the customer wanted ice that day. The ice customers would send their checks for tickets into the office on Broadway and the company would send tickets by return mail or would go personally to the office. Individual tickets were for 25 lbs. ice and a full book of tickets was for 500 lbs. ice.



William Hawkins, RD#3, Saratoga Springs, New York was a licensed peddler from 1933 to 1936 when he sold the business to Lester Hawkins who operated the business until his death in December 1948.

The business was continued by the estate until 1950 when it was acquired by Lester H. Hawkins who the sold the business to John J. Sullivan in 1961.

In most cases milk was purchased by Hawkins from Saratoga Dairy.



THOMAS J. WILLIAMS

Successor to E. H. Truesdell

**MILK and CREAM at Wholesale and Retail
Brick Ice Cream a Specialty
Cottage Cheese, Butter, Buttermilk**

**Prompt Delivery and Satisfaction Guaranteed
55 GEORGE STREET TELEPHONE 1227
Saratoga Springs, N. Y.**

T. J. Williams' name first appears in this plant book listing in 1926 operating an ice cream business. In 1930 Thomas J. Williams, D/B/A - Pleasant View is listed as a milk and ice cream dealer. The name is absent in later publication.

Thomas J. Williams had a daughter Margaret who helped her grandfather, Mr. John E. Leonard, to peddle milk at the Race Track and Grand Union Hotel in the summer time. See "John E. Leonard" article for further information on T. J. Williams' daughter.

City directories 1926, 27, 28, 29 show Thomas J. Williams as successor to E. H. Truesdell.

T. J. Williams Pleasant View Dairy as an ice cream dealer manufactured an ice cream bar with a stick coated with chocolate. This novelty was known locally as the "Skidmore Bar" and was very popular with the students. It was probably the beginning of what we know as popsicle.



W. S. Wilson & Son, Box 137, Saratoga Springs, New York was a licensed dealer from 1933 to 1937 when the business was sold to Frank Craig and Ken Craig, Schuylerville, New York who operated the business until 1942 as Craig Lea Dairy. When the son of Frank Craig went into the Army, the business was then taken over by P.W. & C.V. Dake, DIB/A - Saratoga Dairy. When he returned from the army Kenneth Craig went to work for Saratoga Dairy where he stayed until his death in the early 1960's.

The Wilson Farm was located on the East side of Saratoga Lake between Dean's Corners and Meyers Corners. Kenneth Craig's father Frank was a butter maker in the old Grangerville Creamery where he managed Saratoga Creamery Association.

Cream separated on the local farms was brought into the Grangerville Plant for butter manufacturing. Milk was also brought into the plant for separation and the skim was sent back to the farm to feed pigs.



Butter Curn

James Truesdell - George Street - Saratoga Springs, NY

Bottled milk and made ice cream for short periods of time although there are no records of the operation with the Department of Agriculture and Markets and not in the City's Directory.

When Vic Price first started selling bottled milk he would sell his extra farm milk to Mr. Truesdell.

Mr. Truesdell sold his milk and ice cream business to Thomas J. Williams.

George Wilkins, a successful farmer from Greenfield, peddled milk in Saratoga from the late 1800's until he retired in the middle 1920's.

It's been reported to me that George DeWitt married George Wilkins' daughter. Maybe that's how DeWitt got into the milk business?



John Daniels also of Greenfield peddled milk with a horse and wagon at about the same time that Mr. Wilkin's did.

Ralph Ellsworth relates how Mr. Daniels was a real gentleman with a long white beard and was still peddling in 1926

*William Woodard
Sodeman Rd.
Milton, NY*



Milk in Model T Truck. Truck may have belonged to Mr. Woodard.

William Woodard of Sodeman Road in the Town of Milton peddled milk with his Model T Ford touring car from 1915 to 1920. At this time Mr. Woodard sold his milk business to Gus Sodeman of Sodeman Road who ran the business for about ten years. They had a small depot at the corner of East Van Dam Street and Maple Avenue in Saratoga Springs where they bottled milk from the farm. Gus Sodeman was listed in the 1922 City Directory as D/B/A Saratoga Dairy at 102 Maple Avenue.

Ralph Ellsworth tells the story how, when he was going to Saratoga High School, he would hitch a ride back home with Mr. Sodeman who lived near the Ellsworth home.

It was not uncommon for farmers to peddle their milk in the afternoons during real cold winter days, or very early morning during the warm months.

E. J. Smith - Smith Bridge Road, Wilton, NY

E. J. Smith ran a milk route in Wilton and Saratoga Springs from his farm on Smith Bridge Road. The Smith Farm comprised of approximately 700 acres which was a sizable farm in the early days. E. J. Smith's son Clarence passed away a few years ago. There is no record with Agriculture and Markets.

I have in my collection a tin top quart milk bottle with the E. J. Smith name on it.

There is some indication that E. J. Smith milk routes were turned over to his brother-in-law Mr. Waller and run for a short time.

Roy Stiles of Ballston Avenue told the following story about E. J. Smith when Roy was about 8 or 9 years old, approximately 1918.

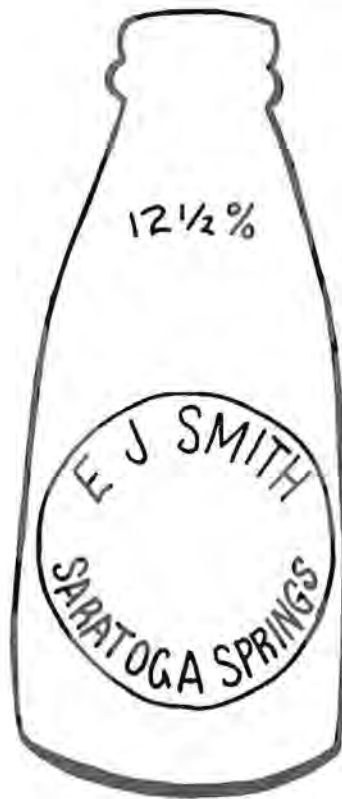
"E. J. Smith was driving his horse and wagon on what is now Route 9 north of Saratoga. The wagon was loaded with cans of milk for delivery to East Side Creamery in Saratoga. Mr. Smith thought his horse was getting a little too frisky as it approached Stiles Store and he called out to Roy and his brother Bob to help him get this horse under control. They picked up a long ladder that stood near by and held it across the road to stop the horse. Mr. Smith thanked the boys and was on his way again to the Creamery."

The following write-up appeared in an 1899 Book of Saratoga County History:

Smith, Edgar J., son of Edwin and Olive (Cronkhite) Smith, was born in Greenfield, August 20, 1855. He carries on general farming and conducts an extensive milk route; he has a fine herd of cows and carries on this part of his operation in the most scrupulous order. Mr. Smith's father is a farmer and with his wife resides at Greenfield. When twenty-five years of age Mr. Smith departed from the parental roof tree and united in marriage to Ella M. Collamer, and they have five children: Clarence D., Charles E., Warren R., Helen A., and Ada E. Mr. Smith has a water power and grist mill located on the place, where a good business is carried on in custom grinding, etc. He is also general agent for the

agricultural implements manufactured by the Osborne Company of Auburn and has a large sale in binders, mowers, rakes, power forks, etc. In politics Mr. Smith is a Republican and has enjoyed the confidence of his party; has been delegate to various county conventions and in 1894 was elected supervisor of the town of Wilton for the term of two years. Mr. Smith's fine residence, substantially constructed, has from its fine location the appearance of an ideal home in the country.

A few years ago the Smith's home was used to film "The Ghost Story" with Fred Astaire.



Addison G. Perry



Addison G. Perry operated a milk business in 1926. Some information indicates he had a small pasteurizing plant on Church Street which he later moved to the Old Gick Road. He sold his business in 1942 to Ellsworth Bros. who were operating Saratoga Dairy at that time.

When I first met Addison Perry in 1953 he was going to high school guidance offices. Here he hoped to interest girls in becoming airline hostesses. Addison worked for a firm that trained young girls in this vocations.



Frank and Edgar Sullivan

D/B/A Sullivans Lake Ave. Dairy, Lake Ave., Saratoga Springs

The Sullivan's operated a small pasteurizing plant at the Lake Avenue location from 1935 to 1943 and were licensed to peddle milk by the Department of Agriculture and Markets from 1933 to 1943. According to the records the business was sold in 1943 to P. W. and C. V. Dake.

*Sunnybrook Creamery Inc.
Owned by Alfred Silverman*

Located at the corner of Caroline Street and Henry Street and now a parking lot.

Porky Clark of Saratoga Springs worked for Sunnybrook for a period of time. The Sunnybrook operation was sold in the early 1950's to a local automotive dealer by the name of Roth located on Church Street.

Mr. Roth ran the business for a short period and eventually sold out to H. P. Hood who moved the business to central New York State.

Sunnybrook, in its early years dealt in eggs, butter, and cheese. At the end of their business career they manufactured only cottage cheese. The Saal Brothers from Duaine Street, New York City were the first owners of Sunnybrook Creamery.

Saratoga Springs Cooperative Marketing Association, Inc. organized in 1937 and managed by P. W. and C. V. Dake to market farmers milk from the surrounding area. Not too much information available on the marketing association.

Retail Deliveries



It was not uncommon to have a few dogs around your delivery vehicle while peddling a load of milk. Some of them were very friendly but others could be very mean and vicious.

One delivery man made the remark that the size of the dog didn't mean much as he had a dog sink his teeth into his bottom side with all four feet off the ground. Usually if this writer had a dog that was mean, he would talk to the customer to keep the dog in the house until the delivery was made or not get any milk. The next best thing was to carry a dog biscuit with you.



Picture of milk carrier used for milk delivery to the home. Porch box for milk if customer was not there to receive it. Box kept milk cool and away from direct sun light.

Michael H. Gorman - Born 1866
Farm Located off Washington Street

Where Pompa Brothers Stone Quarry is now Located.

Mr. Gorman's father died when Michael was only sixteen years old. Mike took over the farm operations and peddled approximately one hundred seventy quarts of milk per day into Saratoga Springs.

There was also a Stone Quarry on the farm that furnished materials for some of the principal buildings being built at that time in Saratoga Springs.

Instead of having poured concrete foundations in the early years the foundations were all laid up with large stone blocks like you see in the wall down at the Saratoga Dairy today.

Edward J. Muldowney had a farm in Malta and had a milk route in Saratoga Springs. He was twenty-three years old when he was running this operation.

Mr. Muldowney had three sisters and two brothers. Cecelia, Theresa, Julia, James and Peter. Jerome Pitney's mother was related to the Muldowney family.

John M. Eddy was in the grocery business at one time when he left that pursuit and went into dairy farming. He was highly respected as an agriculturist in his time, with prize winning guernsey cattle.

One of his cows named Sweet Ada won the Ninety Day Sweepstakes competition at the World's Fair in 1893. After Sweet Ada won this distinction, all of Mr. Eddy's milk customers wanted just her milk. Needless to say Sweet Ada could not supply all the customers with her milk but the customers thought she could. Mr. Eddy did not tell them the difference and all his customers were happy.

Swan's Dairy operated a dairy plant on George Street in Saratoga Springs for many years. The Swan Farm was located on the corner of Middle Line Road and Route 29 where the Veterinary Hospital is located.

Swan's Dairy never was recorded by the Department of Agriculture and Markets as having a milk dealers license.

King Brother Colebrook Dairy
Homestead Road
Schuylerville, New York



A partnership was formed by the King family to do business as King Brothers, Colebrook Dairy and this partnership consisted of Andrew, Edgar, James, Lulu and Anna Marguette King.

Their business was listed from 1933 to 1952 under this five member partnership and operated until 1958 when LuLu and Anna died.

From 1960 to 1962 the remaining brothers ran the business, and then sold it to Shaker Creek Dairy Inc. The pasteurizing plant was located on Homestead Road.

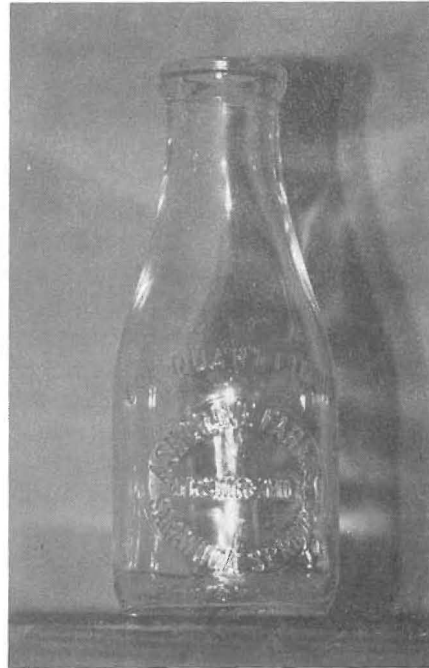
Mr. Edgar King told the story once that the dairy name should have been spelled as "Coldbrook" Dairy and not "Colebrook" Dairy. When the first bottles arrived from the manufacturer's, the bottles were embossed misspelled so it was never changed and remained as the "Colebrook Dairy."

King Brothers would frequently change the cap seat on their bottles so the competition could not use their bottles as was the custom in the early days. The change would be so slight that the competitor didn't notice until the bottle was full of milk and the cap would not seal. Needless to say what various comments were made when delivered. King Brothers would drop the price of the milk by a few cents per quart to make a gain in the market when all other dealers were demanding a higher price.

One of Mr. King's former customers told me recently that when he paid his milk bill each month Mr. King would give him a half pint of cream for free.



Ash Grove Farms



Ash Grove Farms was established in the late 1920's and early 1930's by Edward B. Ashton, a well known coal merchant from the Saratoga area. The late Tom Ashton, son of Edward B. Ashton said that his father had spent over one million, two hundred thousand dollars in setting up Ash Grove Farms

The farm produced a wide variety of farm products for use in their fine, popular restaurant as well as to sell at the markets. All the animals were pure bred or of good quality breeding such as beef cattle, poultry, turkeys, pigs and Ayrshire cows.

Mr. Ashton, when establishing Ash Grove bought up several farms such as the Denton Farm and Loacton Farm, totaling 1200 acres in all. On this land he installed a tremendous amount of field tile to drain the land so it would be easier to farm.

The farm was unique in that it had a hay dryer so hay could be harvested under adverse conditions and still have a quality product.

Another feature Ashgrove farm was a farm dormitory and dining hall for all of its single farm hands. Milk and cream were processed and bottled along with ice cream manufactured for their own use at the restaurant and Skidmore College.



Some home delivery was made with their Harris coach delivery vehicle. The vehicle was designed in such a way that onlookers had a hard time deciding which way it was going when it was seen making its deliveries.

Mr. Edward B. Ashton passed away in 1937 and the farm was operated as an estate for some period of time and was then purchased by Ashton Coal Companies, 33 Church Street, Saratoga.

The farm and milk routes were operated by Tom and Edward Ashton, sons of Edward B., for the Coal Company until 1946 when the milk routes were purchased by Victor Price of Price Dairy.

The original Ash Grove Farm, in the last few years, has been broken up for home development and some horse farming.

Arthur Hyde

Art was in the milk business, with the exception of a three year hitch in the Army, approximately forty years. When he was a young lad he would help out at the City Creamery and for Sam Waring on Marvin Alley just off Washington Street.

Art took over the Waring routes in 1938 or 40 and ran them for a short while. He then gave them up to go into the Army. Upon returning to Saratoga, Art worked for Aitken Brothers DIB/A Sundale Dairy for a few years until Sundale sold out to Perky Milk Corp. Art went along with the routes. A couple of years later part of the routes were turned over to him to run as his own business until he passed away. Art's son David ran the business for a short period of time after that.

Art always carried dog biscuits or bones for dogs on the route to keep them all happy.

Some stories I've been told were about a couple of Farmers who peddled boot leg (unlawful) liquor along with their farm milk. Can't prove it by me!!!!

Perky Milk was formed in 1957 as the distribution arm of Saratoga Dairy. They operated the wholesale routes to the Stewart's Stores and also bought out Taber's Dairy, Ballston Spa and ran some of the retail routes they purchased.

Fishers Dairy in Revena, New York was purchased by Perky Milk Corp and later the Fisher routes were sold to Prospect Dairy of Stamford, New York. The late Lew Cutbush ran the Fisher operation before selling it to Prospect Dairy. A Stewart's Store was set up at the Fisher location. The corporate structure of Perky Milk was dissolved and its operations were taken over by Saratoga Dairy with the retail operations transferred to Arthur Hyde in about 1970.

John E. Leonard
Leonards Dairy, Geysers Rd#3

John E. Leonard was a cousin of the late Dr. A. J. Leonard, former Commissioner of Public Safety for Saratoga Springs. Leonard was listed with the Department of Agriculture and Markets in 1935 as a milk dealer. He appeared in the city directory as early as 1915 as a milk dealer and I've been told that his biggest customers were the Grand Union Hotel and the Racetrack.

Leonard's milk routes not only included the Racetrack and the Grand Union Hotel but other areas in the City. North Broadway, the old Dublin area and Union Avenue were some of his routes. Among some of his famous customers was the renowned Irish singer, Chauncey Olcott.

The milk was delivered in bottles or hand dipped from cans. There is some indication the Racetrack bottled some milk from the cans that were delivered to them.

The ad for Leonards Dairy below appeared in the 1917 City Directory and would indicate to me that he had more than just a summer milk business.

Besides getting his milk from the Leonard Farm at Leonards Crossing south of Saratoga, he would buy milk when needed from Gilberts Dairy or Bischoff Chocolate Company of Ballston Spa. John's granddaughter Margaret "Chilly" Williams, later Mrs. Joseph Hays, would, on many occasions accompany her Grandfather to Ballston and would always look forward to receiving a candy bar from employees of the Chocolate Factory.

When Margaret was ten or eleven years of age she would drive her Grandfather's red delivery truck to the Racetrack and Grand Union Hotel. Mrs. Hays told me the brake and clutch pedals were built up with blocks of wood so she could reach them.

Leonards Dairy in 1929 was located at 133 Division Street. The Leonard Farm was sold in 1919 to a family by the name of Brown and Mr. Leonard kept only the Racetrack and Grand Union Hotel business.

The Leonard Farm was probably one of the most up to date in equipment and all electric which was unusual for that period.

LEONARD'S DAIRY

SARATOGA SPRINGS, N. Y.

GRADE "A" MILK

A recent official test showed our milk to be within
one point of certified milk—specified by the State as

ABSOLUTELY PURE

Telephone No. 217-F 21

JOHN LEONARD Prop.

James Denton - Born 1834
Denton Road - Back of Ash Grove Farm

The following letter appeared in Milk Bottle Manual by Gordon A. Naylor and here reproduced for historical purposes of the milk industry of Saratoga Springs, New York and surrounding areas.

James Denton - Saratoga Springs, New York says, under date June 21st 1886, (after using our milk protectors and milk bottles for about three months), "I will take in addition to Saratoga Springs, the Town of Wilton. I think your milk bottles and system of delivery a grand invention. They fill a want long needed since felt as a perfect mode of delivering milk.

Signed,

James Denton

The above letter was furnished to Mr. Taylor by Mr. James A. Aarandale of the Thatcher Glass Manufacturing Co., manufacturer of the above mentioned bottles.



Taken at Denton Place 1901
Clarence Hall Holding the Horses

Dee Farm
Middle Line Road, Town of Milton

John Dee the 2nd, born in 1840 was eight years old when he came to the United States and settled in the Fort Ann, New York area with family friends. John Dee the 1st came over from Ireland later because of political problems in that country.

John Dee 2nd was taken a little later, at the age of sixteen, to the Morey Farm in the Town of Milton. The Morey's were Quakers. John worked at the Morey Farm and Denton Farm for a period of time. He decided to buy a farm of his own in 1892 which was located on the Stone Church Road. By 1880 he purchased the present farm on Middle Line Road where John Dee 3rd still lives.

John Dee 2nd accumulated approximately 1200 acres around the Middleline Road area and held mortgages on a number of other farms. Milking at the Dee Farms started at 2:30 a.m. in the morning so the fresh warm milk could be shipped to Saratoga for early morning breakfasts. Mr. Dee never bouled any milk but delivered it all in cans using a dipper to fill the customers pan or pail. To let the customer know that he was in their area, he would ring a bell to let them know he was coming. Hand dipped milk cost five cents per quart.

With the two farms John Dee now had approximately 126 cows to milk twice a day by hand. There were no milking machines in those days. A lot of hand work if you ask me!



John Dee and Mollie

Mrs. Hayes washing milk utensils at the Dee Farm.



Quart dipper used on the Dee Farm in the early days.



When Dee was on his return trip to the farm from Saratoga a young fellow by the name of John Slade would hitch a ride on the milk wagon. John Slade lived on Grand Avenue and attended a one room school at the corner of Grand Ave. and Rowland Road. Slade later became a prominent lawyer in Saratoga. As for the school house, one Halloween night two boys burnt the school down because they did not want to go to school any longer.

John Slades version of the wagon ride was that Mr. Dee would be sound asleep as he passed young Slade so he would hop onto the wagon and get off at his destination (school) and Dee would not even know he had been a passenger. The horse knew the whole route so they would stop and start whenever it was necessary.

Dee would have his cows bred to calf in early June so he would have enough milk for the Saratoga Hotel trade in the summer months.

The present barn on the farm was built in 1927 after the original one burned in 1926. Cows were sold off at that time and replaced when the new barn was finished. In 1927 and early thirties the farm milk went to Eastside Creamery and later to General Ice Cream Company, Schenectady.

Dake Brothers

Percy W. Dake and Charles V. Dake were two of the eleven children (7 boys and 4 girls) sired by Starks Dake and his wife, Melvina. They lived on a farm in Daketown, just a few miles from Middle Grove, New York, in the town of Greenfield, Saratoga County.

In 1917, P. W. and C. V. Dake formed their first partnership which was to own and manage many ventures through the years that followed. They purchased the family farm from Starks Dake and started farming that year. Their cow herd averaged 10,000 lbs. per cow per year which, in those days was outstanding.

By 1922 the farm economy got so bad that the Dakes were only paid \$1.00 per can from the Dairymens League. They started to make ice cream on the farm and found a ready market for their product called Dake's Delicious Ice cream a real family treat. The first year they sold 4,000 gallons.

By 1929 they had moved off the farm to another plant and were producing 100,000 gallons of ice cream a year. They sold Dakes Delicious Ice Cream business. By 1930 the Dakes moved off the farm into Saratoga Springs.

After various tries at making plastic cups, bottling mineral water and other business ventures they started Saratoga Dairy and by 1945 were back into the ice cream business with the purchase of D. K. Stewart Dairy in Ballston Spa, New York. From 1938 until 1952 the building now housing Saratoga Dairy was known as the Dake Milk Plant.

The Saratoga Dairy and Stewarts Ice Cream were managed as part of the P. W. & C. V. Dake Partnership until they were incorporated in 1950. The partnership, through the years was tried and true and the participants got along very well together. In later years as the corporation grew there was no longer a need for the partnership and it was dissolved.



This picture was taken on March 10, 1933 and I've been told that this bottle was developed and marketed by P. W. and C. V. Dake. However, in the Milk Bottle Manual by Gordon A. Taylor, page 36, the bottle was made by CreamSeperator Bottle, Inc., in the 1930's. The two bottles I have in my collection indicate that Reed Glass made the bottle.





The above picture shows the farmer lowering a can of milk into the well with a rope and pulley, for cooling. This practice of cooling was commonly used when spring water or ice was not available for that purpose.

Dr. Perry Miller, Veterinarian, told me that on his parents farm in Ghent, New York they used the well method of cooling. The well would hold two 40 quart cans and sometimes if one of the cans was only half full it would tip over and spill some of the milk into the well water. What a mess!!

This method of cooling the milk was not too practical or sanitary for the drinking water.

Dr. Miller was Saratoga's City Veterinarian from 1949 to 1972 and from 1972 to 1976 was Environmental Health Technician. His responsibilities for the city was to check sanitary conditions wherever milk was produced or processed. His duties also included restaurant inspections.

Facts and Tidbits

1903

Source: *Scannell's Saratoga Country Almanac*
Waterford, NY

Practical Dairy Rules.

- Do not allow the milk to freeze.*
- Salt should be always accessible.*
- Do not change the feed suddenly.*
- Clean and thoroughly air the stable before milking.*
- Do not allow dogs, cats or loafers to be around at milking time.*
- Never mix fresh, warm milk with that which has been cooled.*
- All persons who milk the cows should have the finger nails cut closely.*
- Keep the stable and dairy room in good condition, fresh air, and clean.*
- Milk with dry hands. Never allow the hands to come in contact with the milk.*
- Use no dry, dusty feed just previous to milking; if fodder is dusty sprinkle it before it is fed.*
- Whitewash the stable once or twice a year.*
- Use land plaster in the manure gutters daily.*
- If cover is left off the can a piece of cloth or mosquito netting should be used to keep out insects.*
- Do not move cows faster than a comfortable walk while on the way to place of milking or feeding.*
- The milker should wear a clean outer garment; used only when milking, and keep in a clean place at other times.*

In 1915 the population of Saratoga Springs was 13,348 and by 1935 it had grown very little to 14,000 with summer population growing to 50,000, 30,000 of which was trading population. It was not until 1964 that Saratoga began to show signs of growth with a population of 16,093. The summer population and trading population remained about the same. By 1970 census showed 18,590 for the City. 1982 showed a big jump in residents to 24,000 and by 1988 27,000 plus.

About 12 miles either side of the Northway from Albany to Plattsburg has shown tremendous growth. The Northway has proven to be a great boom to the area.

The approximate land area for Saratoga Springs inside and outside tax districts combined totals twenty-eight square miles.

Western Condensing Company
1939 to 1942/43

Western Condensing Company had a plant on what is now the south silo of the ice cream plant where part of the carbonated beverage operation is located.

The company made chicken feed from the whey left from the process of making cheese or casein. The chicken feed was shipped all over the United States.

The Western Condensing Company had three plants in New York State and several located in the Minnesota and Wisconsin areas. In the early 1950's Western Condensing Company was merged into the McKesson Robbins Company.



Ellsworth Ice Cream

Ellsworth brothers started business in April 1933 a co-partnership of Ralph J. and Floyd Ellsworth. The plant was located at the corner of Cherry Street and Marvin Alley. The first few years proved to be a hard struggle, which was during the depression of the thirties.

The first customers were furnished ice and salt cabinets to store and dispense ice cream. These had to be serviced daily and were discontinued in 1936 when electric refrigerated cabinets were introduced. This was a great step forward in the industry.

In 1947 and early 1948 a new plant was built at 120 Division Street where its now located. The new plant consisted of an ice cream store, three offices, production area, a hardening room for ice cream, and a two truck garage for distribution of the product.

More expansion took place in 1952 to 64 and starting in 1967 through to the middle 1970's five additional low temperature refrigerated storage areas were built.

A vitaline machine was purchased in 1967 for making stick novelties such as ice pops, chocolate coated bars, fudge bars and other stick novelties. This machine is capable of producing 500 dozen of product per hour.

Also in 1969 Ellsworth closed the ice cream store and built needed office space in its place. In 1977 Ellsworth purchased the Altamont Ice Cream Co., located in Tupper Lake, New York and they were able to distribute their product throughout Northern New York State.

In 1984 they added additional low temperature storage areas to facilitate loading out of tractor trailers. Ellsworth Ice Cream is now being delivered by the Trailer load to customers in the New York City area, New England, New Jersey and Eastern Pennsylvania.

The 1988 projected production shows that Ellsworth manufactured over 1,500,000 gallons of product with their new computerized equipment. This is a far cry from the old system of ice and salt brine.

In 1961 Floyd Ellsworth sold his interest to Ralph Ellsworth, and the business was incorporated under the name of Ellsworth Ice Cream, Inc. At this time Gerald Ellsworth became associated with the business as Vice-President. Two years later Ronald Ellsworth came into the business as accountant. They are both sons of Ralph.

In the spring of 1983, after 50 years in the ice cream business, Ralph Ellsworth turned a controlling interest in the business over to his sons Gerald and Ronald, who have worked at the business for the past twenty-five years. Gerald, who has been a general manager of the operation for a number of years is largely responsible for much of the growth in the past twenty years, is now manager and majority stock holder.

In June 1987, Scott Ellsworth became associated with the business and is now general manager of the firm. Tabor Ellsworth became distribution manager in the summer of 1988. These are sons of Gerald Ellsworth and are the next generation to continue on with Ellsworth Ice Cream, Inc.

Stewarts Ice Cream Co., Inc.

P. W. and C. V. Dake purchased the Stewart Dairy in Ballston Spa, New York from Donald K. Stewart in 1945. Shortly thereafter they purchased the Glass Ice Cream Business in Schuylerville, New York.

With these two acquisitions, Stewarts Ice Cream Co. was formed and for a short period of time ice cream was manufactured in Ballston Spa, Schuylerville and at Saratoga Dairy in Saratoga. Gradually all ice cream was manufactured at the present location, Out Church Street.

The company has grown from four stores in 1950, located in Ballston Spa, Latham, New York, Saratoga Springs and South Glens Falls, to 170 stores covering a 120 mile radius of Saratoga Springs. In the early 1950's Stewarts had some rural home delivery routes in a sixty mile radius of Saratoga. The driver-salesman sold a lot of ice cream but the truck mortality rate was high. The retail routes were given up and management concentrated on more stores.

In 1957 Stewarts won a court case from the New York State Department of Agriculture and Markets allowing Stewarts to serve their own stores from Saratoga Dairy.

Until 1957 licensing of milk distributors was restricted to city, county, and townships. If a dealer was only licensed for Saratoga Springs and he had a customer move into Greenfield or Wilton townships the customer could not have the same milkman.

Charles S. Dake with his father Charles V. Dake managed the Stewart Ice Cream Company in the early years of its existence. The company is now managed by William P. Dake as president and Phyllis Dake and Ric Dunn as Vice-Presidents and a top management team.

Phyllis E. Dake suggested to her husband Charles S. Dake that Stewarts Shops start a make your own sundae program in 1948. To this day customers still enjoy making their own sundaes at the Stewarts Shops. The "Make Your Own Sundae" became known throughout the country.



*Saratoga Springs, NY - October 1, 1915
Regulations Governing the Sale & Production of Milk*

A milk ordinance went into effect throughout New York State on November 16, 1914, that is of importance to all consumers, producers and retailers.

All persons retailing milk or cream must obtain a permit from the local health officer. Such permit is issued upon the application of the retailer on the form prescribed by the state commissioner of health.

Applicant must give the name of each producer from whom he receives milk or cream, together with the approximate amount.

All dairy farms must be inspected and scored by the health officer or his representative at least once in each year.

No permit to sell at retail be issued unless the premises where it is proposed to handle milk or cream is clean and sanitary; unless each farm and dairy, where such milk and cream is produced, has been rated at least forty percent on the official score card.

No permit shall be renewed unless inspection has been made within the preceding six months of each farm and dairy producing such milk and cream.

Permits to sell milk and cream shall be publicly displayed; and no milk or cream shall be sold or kept for sale under conditions which do not meet with the approval of the health officer.

All vessels containing milk or cream shall at all times be covered, kept cool and so placed that the contents will not be exposed to sun, dust, dirt, flies, or other insects.

All milk or cream sold or offered for sale in bottles, must be bottled under clean and sanitary conditions at the place of production, collection or distribution.

NO MILK OR CREAM SHALL BE BOTTLED ON THE OTHER WAGON OR VEHICLE FROM WHICH DISTRIBUTED.

Each bottle shall be capped and each cap shall show the name and address of the dealer and the grade of the milk or cream.

No milk or cream shall be sold or offered for sale as pasteurized unless it has been subjected to a temperature averaging 145 degrees Fahrenheit for at least thirty minutes.

All milk must bear one of the designations provided by the Sanitary Code of the State of New York.

Such designations are—Certified; Grade A raw or pasteurized; Grade B raw or pasteurized; Grade C raw or pasteurized.

Certified milk must conform to the regulations prescribed by and bear the certification of the Country Milk Commission.

Grade A raw must be produced from tuberculin tested cows; must not contain more than 60,000 bacteria per c.c. for milk and not more than 300,000 for cream at time of delivery to consumer, and must be delivered within thirty-six hours from the time of milking.

Such milk and cream shall be sold only in containers sealed at the dairy.

Farms producing grade A raw milk must have scored not less than 25% for equipment and 50% for methods on the official score card.

Caps and tags must be white and contain the term "Grade A raw" in black type, and the name and address of the dealer.

Grade A pasteurized must be produced from healthy cows; such milk and cream shall not contain more than 200,000 bacteria per c.c. before pasteurization; and after pasteurization at time of delivery to consumer not more than 30,000 bacteria per c.c. for milk and 150,000 for cream.

Farms must have scored not less than 25% for equipment and 43% for methods.

Delivery must be made within thirty-six hours after pasteurization.

Caps and tags must contain the term "Grade A pasteurization" in black type.

Grade B raw must be produced from healthy cows and must not contain more than 200,000 bacteria per c.c. for milk and not over 750,000 per c.c. for cream.

Farms must score at least 23% for equipment and 37% for methods.

Delivery must be made within thirty-six hours from the time of milking.

Caps and tags must contain the term "Grade B raw" in bright green type.

Grade B pasteurized must be produced from healthy cows and shall not contain more than 300,000 bacteria per c.c. before pasteurization and at the time of delivery to the consumer not more than 100,000 bacteria per c.c. for milk and 500,000 bacteria per c.c. for cream.

Farms must score at least 20% for equipment and 35% for methods.

Such milk must be delivered to consumer within thirty-six hours and such cream within forty-eight hours after pasteurization.

Caps and tags shall contain the term "Grade B pasteurized" in bright green type.

Grade C raw must be produced on farms that score not less than 40% on the official score card; must be delivered within forty-eight hours from the time of milking.

Caps and tags must contain the term "Grade C raw" in large red type.

Grade C pasteurized must be produced on farms that score not less than 40% on the official score card; must be delivered within forty-eight hours after pasteurization.

Caps and tags must contain the term "Grade C pasteurized" in large red type.

Bacterial counts required by the code must be in a laboratory approved by the state commissioner of health.

MILK DEALERS' PERMITS

Permit No.		Permit No.	
1	George C. Wilkins	26	W. B. Perry
2	Smith & Westfall	27	Samuel A. Waring
3	M. Gorman & Son	28	Edward Muldowney
4	Clarence A. Hall	29	Wm. M. Martin
5	Green Brothers	30	H. C. Cornell
6	L. A. Smith (retired)	31	Orlin Wells
7	Bert E. Wood	32	Job King (J. M. Eddy)
8	Thomas Porter	33	J. J. Deacy (grocer)
9	C. J. Waller	34	Mrs. M. Neilson (grocer)
10	J. W. Chase	35	M. J. Rowland (baker)
11	M. A. Lasher	36	James Roohan (grocer)
12	Geo. E. De Witt	37	Dominick Biffer (grocer)
13	Westfall Brothers	38	Wm. H. Davis (grocer)
14	Ellis J. Brown	39	A. J. More (grocer)
15	John E. Leonard	40	M. E. Morley (grocer)
16	William Rabe	41	Eugene O'Connor (grocer)
17	Geo. H. Whitney	42	Jones Lindsay (grocer)
18	H. Burt (retired)	43	Jacob Helm (grocer)
19	Charles A. Brackett	44	F. J. Spratt & Son (grocer)
20	Daniel E. Driscoll	45	Ernest Bailey (grocer)
21	M. M. Partridge	46	Gingra & Balch (grocer)
22	Fred King	47	E. Huppenbauer
23	W. G. Davies	48	John J. Malone
24	William Hawkins	49	John Miller
25	Patrick Hayes		

**SCORE OF THE DAIRY FARMS FURNISHING THE
MILK SUPPLY OF THE CITY OF
SARATOGA SPRINGS, N. Y.**

Name	SCORE		Total	Grade
	Equipment	Methods		
C. H. Burpee	12	35	47	C
Virgil Bigham	25	50	75	B
Edward Bellamy	13	40	53	C
Ellis J. Brown	26	41	67	B
B. F. Bloomfield	20.5	42	62.5	C
John C. Bentley	26	38	64	B
Willis Baker	33.5	52	85.5	A
Ferdinand Carr	23	40	63	B
Sherman S. Carr	23	37	60	B
C. H. Carr	24	38	62	B
H. B. Curtis	23.5	38	61.5	B
Paul Cashbitt	16	35	51	C
Charles P. Cronkhite	12	37	49	C
Charles Cady	17	33.5	50.5	C
William Campbell	27	41	68	B
Joseph H. Caldwell	19.5	40.5	60	C
Clarence Chase	19.5	44	63.5	C
Winslow Carmen	24	38	62	B
James Chase	28	41	69	B
J. B. Davis	10	32	42	C
Truman Darling	23	39.5	62.5	B
Charles C. Dodd	19	39	58	C
John H. Dimic	25	44	69	B
S. E. Darrow	22	38	60	C
J. M. Daniels	12.5	32	44.5	C
Timothy Dundon	19	43	62	C
George De Witt	30	38.5	68.5	B
Daniel Driscoll	20	41	61	C
W. G. Davis	23	42	65	B
Charles Deuel	27	40	67	B
John M. Eddy	27	44	71	B
Howard Emigh	14.5	28	42.5	C
James S. Eddy	14	36	50	C
P. G. Ferry	25	43	68	B
F. H. Fowler	18	43	61	C
Edson Foote	26.5	41	67.5	B
Daniel Gilbert	23	40	63	B
B. B. Grippen (Delbert Kenyon)	23	39	62	B
B. B. Grippen (Ernest Arnold)	23	42	65	B
J. P. Gorham	25.5	48	73.5	B
Seth Griffin	19.5	38	57.5	C
Green Brothers	29	44.5	73.5	B
M. Gorman	18	42	60	C
Walter Gailor	24	42	66	B
J. L. Green	23	38	61	B
Chauncey Gailor	29.5	39.5	69	B
Edwin Graves	15	33	48	C
Clarence A. Hall	17	39	56	C
Frederick Hettling	26	47.5	73.5	B
W. H. Hawkins	23	38.5	61.5	B
E. Huppenbauer	18	44	62	C
John Hovey	16	40	56	C

George W. Hathaway	17	42	59	C
Daniel Ireland	12	39	51	C
Fred James	23	39.5	62.5	B
Fred King	33	38	71	B
H. B. King	24	42	66	B
John E. Leonard	38	51	89	A
George H. Lincoln	21	43.5	64.5	C
Fred Lewis	27	39	66	B
James Marcellus (O. Houghton)	21	41.5	62.5	C
John Miller	19.5	39.5	59	C
Joseph Muldowney	21	34	55	C
William McCann	26	40	66	B
John Merrill	20	42	62	C
William M. Martin	38	56	94	A
R. A. Morris	25.5	44	69.5	B
Edward Muldowney	23.5	44	67.5	B
W. Marten	13	30	43	C
John Malone	23	54	77	B
W. S. Ostrander	31	44	75	B
C. F. Pryor	11	34	45	C
A. B. Palmer	12	28	40	C
Ervin Palmer	23	47	70	B
Thomas Porter	27	37	64	B
George Patterson	18.5	45	63.5	B
Gertrude Pryor	26	42	68	B
Jerome Pitney	25.5	43	68.5	B
O. D. Putnam	17	37	54	C
W. B. Perry	23	37	60	B
Orville Proper	13	35	48	C
Minnie Rowland	28.5	44	72.5	B
Fred Ramsdill	26.5	52	78.5	B
William Ramsdill	23	41	64	B
William D. Rowley	33.5	44	77.5	B
Earl Randall	16	33.5	49.5	C
George Riley	11	30	41	C
Joseph Smith	23	38	61	B
F. R. Sherman	34	42	76	B
Charles Stoddard	12.5	28.5	41	C
George Stephenson	24.5	44	68.5	B
E. J. Smith	38.5	53	91.5	A
Harry Slade	23	39	62	B
Grant Veley	27	40	67	B
H. H. Traner	23	38	61	B
Ernest Washburn	19.5	41	60.5	C
G. B. Warner	23	45	68	B
Charles Waring	17	39	56	C
George Westfall	22	41	63	C
Westfall Brothers	24	42	66	B
W. W. Woodard	25	37	62	B
Charles Waller	25	40	65	B
G. C. Wilkins	26	44	70	B
Robert Weller	12	32	44	C
Fred West	13	44	62	C
G. H. Whitney	16.5	33.5	50	C
I. Wager	28	38	66	B
S. Waring	21.5	44	65.5	C
Ira White	15	36	51	C
Orlin Wells	20	42	62	C

The glass milk bottle a lost treasure

By **JACK H. SMITH**
Gannett News Service

Among the artifacts of our past that the present day is poorer without is the milk bottle. Anyone of retirement age will remember this daily fixture of family life — a foot-tall sculptured creation of thick, smooth glass curving into a smaller neck.

The cream sat at the top of the bottle, down the neck and perhaps part way into the shoulders,

giving the bottle a two-tone white profile. The first thing your mother had you do was to pull off the paper cap and gently pour the cream into a pitcher, being careful not to mix any of the milk into the cream. This was an art that the inept (like me) never mastered.

The milk bottle was a standard at those first boy-girl parties you attended. Remember? Someone would put the bottle on the rug and you would all sit around in a circle. Your host would spin the bottle and announce that, when it

stopped, the person at whom the bottle was pointed would have to pay a forfeit by kissing a member of the opposite sex or performing some awkward act in front of the group. The wide mouth of the bottle led to disputes as to who was being pointed out, and sometimes you escaped on this technicality.

I don't imagine that modern homemakers would like to go back to getting their milk in glass bottles.

We'll probably never see the milk bottle again.

Re-printed by permission,
Jack H. Smith, Nationally Syndicated Columnist
on Aging and Retirement. The Saratogian
January 6, 1989.

Milk for the Bloom of Health

Prior to the 1890's the major health campaign was against unclean, adulterated milk.

The 1890's brought the advent of pasteurization, a step toward sterilization of a liquid. It took many tries to perfect, but the health of our nation's people being protected by sanitizing and safeguarding the milk supply became one of the greatest achievements of the American dairy industry in the twentieth century.

The 1930's brought transition from embossed labeling to pyroglass labeling; a marketing boon. It allowed milk producers a way to advertise their products, plus the opportunity to stress the importance of MILK FOR THE BLOOM OF HEALTH.

Pyroglass labeling is a process using melted colored glass applied to the bottle.



This cartoon reminded me of a note left for me when I peddled milk house to house in the early 1940's.

NOTE: Spring of 1944

*Boys, dogs, everyone gone fishing, bet we freeze to the rods!!
No milk today, regular order next time.*

Some customers would write much longer notes to tell you they did not want any milk that delivery.



JOHNNY WEISMULLER

World's Champion Swimmer says: "I drink more than a quart of milk a day. I consider it a great food for athletes."

5th—Milk will make the boys more athletic.

The survey of 55,000 children found that the milk drinkers surpassed the non-milk-drinkers in every athletic event. Jack Dempsey drinks milk. So does Paddock, the world's champion sprinter and Babe Ruth, the baseball king.



BABE RUTH
AT BAT

Practically all the great athletes drink milk.

Joe Wheatly, a local former champion swimmer told how he would always drink a pint of milk prior to entering a meet. He said the milk would give him that extra energy he needed to win.

AVERAGE MILK PRODUCTION PER DAIRY COW
1919



Average Milk Production Per Dairy Cow—U. S.—1919.

State	Pounds	State	Pounds	State	Pounds
Alabama	1944	Maine	3724	Ohio	3603
Arizona	3724	Maryland	3036	Oklahoma	2012
Arkansas	1634	Massachusetts	4352	Oregon	4205
California	4609	Michigan	3965	Pennsylvania	3990
Colorado	2993	Minnesota	3044	Rhode Island	4730
Connecticut	4128	Mississippi	1591	South Carolina	2348
Delaware	2924	Missouri	2339	South Dakota	2339
Florida	1307	Montana	2864	Tennessee	2494
Georgia	2124	Nebraska	2528	Texas	1840
Idaho	3560	Nevada	3853	Utah	3466
Illinois	3044	New Hampshire	3689	Vermont	3560
Indiana	3044	New Jersey	4575	Virginia	2511
Iowa	2709	New Mexico	2210	Washington	4911
Kansas	2657	New York	4317	West Virginia	2984
Kentucky	2666	North Carolina	2666	Wisconsin	4016
Louisiana	1324	North Dakota	2657	Wyoming	2692

MILK COWS, MILK PRODUCTION AND INCOME BY STATES, 1987

State	Number of Milk Cows ¹	Milk per Cow
	Thousands	Pounds
Alabama	40	12,550
Alaska	2.3	15,130
Arizona	90	15,911
Arkansas	64	11,688
California	998	17,970
Colorado	75	15,893
Connecticut	39	14,538
Delaware	9.5	14,632
Florida	177	12,480
Georgia	99	11,667
Hawaii	11.6	13,448
Idaho	159	14,937
Illinois	212	13,090
Indiana	194	12,448
Iowa	302	11,755
Kansas	105	11,819
Kentucky	218	10,725
Louisiana	88	9,966
Maine	49	13,694
Maryland	114	13,228
Massachusetts	35	14,400
Michigan	361	14,537
Minnesota	823	12,680
Mississippi	72	10,917
Missouri	221	13,122
Montana	25	13,240
Nebraska	102	13,137
Nevada	19.0	14,632
New Hampshire	24	13,458
New Jersey	33	13,091
New Mexico	58	16,879
New York	858	13,242
North Carolina	110	14,136
North Dakota	93	11,860
Ohio	370	13,000
Oklahoma	109	10,734
Oregon	92	15,989
Pennsylvania	721	14,123
Rhode Island	2.9	13,793
South Carolina	44	12,432
South Dakota	148	11,885
Tennessee	203	10,872
Texas	329	13,070
Utah	74	15,149
Vermont	174	13,851
Virginia	145	13,903
Washington	208	18,091
West Virginia	32	10,906
Wisconsin	1,795	13,816
Wyoming	9.7	12,371
United States	10,334	13,786



Low Supply Can

THE top of the supply can on the Dairymaid Cream Harvester comes only to the waist of the operator, hence, no great exertion is necessary to fill the can. This feature will be appreciated by those who have used separators on which the supply can is high up in the air—almost impossible to fill without danger of spilling the milk.

EVEN though the supply can is in a convenient position the milk and cream spouts are high enough so that any ten-gallon milk-can manufactured can be placed beneath them to receive the separated product. Many separators have these outlets so low that small receptacles must be used. This is inconvenient because small receptacles must be carefully watched so that they do not overflow.



The supply could not be placed in a more convenient position

THESE great advantages of the Dairymaid are due to the construction of the frame and the elimination of the milk regulating cover. Ordinarily separators have a 3-inch cylinder on the top cover in which the milk regulating float works up and down and over the edge of which the supply can must set. There is no milk regulating cover on the Dairymaid. The inflowing milk is automatically regulated above the faucet, instead of below, by means of a patented regulating float. The use of this float permits the bowl and supply can to be brought close together so that the bowl outlets are in the most desirable position.

Song Popular During World War II

*Milkman, keep those bottles quiet!
Can use that jive on my milk diet!
So, milkman keep those bottles quiet!
Been jumpin' on the swing shift all night,
Turning out my quota all right.
Now I'm beat right down to the sod.
And I've got to dig myself some nod.
So, milkman, keep those bottles quiet!
Milkman, stop that Grade A riot!
Cut out if you can't lullaby it!
Oh, milkman, keep those bottles quiet!
Been knockin' out a fat tank all day.
Workin' on a bomber okay.
Boy you blast my wig with those clinks
and I've got to get my forty winks.
So, milkman, keep those bottles quiet!
Now the noise of the riveter I don't mind it!
Cause the man with the whiskers has a lot behind it.
But I can't keep punchin' with that victory crew,
When you're making me punchy with that bottles "moo."
But I gotta get my shut eye if I'm gonna rivet.
So bail-out Bud with that a milk barrage.
Cause its unpatriotic its-a-sabatoge.*

Gone are the days which Christopher Morley describes in his poem "The Milkman".

*Early in the morning,
when the dawn is on the roofs
You hear his wheels come rolling,
you hear his horse's hoofs'
You hear the bottles clinking,
and then he drives away.
You yawn in bed, turn over,
and begin another day.*



This cheery little note comes to you in true appreciation of the friendly good-will that makes it possible to know and serve you.

I sincerely hope my services have been helpful, that they may add to your health and convenience during the coming year.

May your Christmas be Merry and the New Year filled with good things and happy hours.

Your Milkman

Robert B. Fisher



Tidbits and Facts

Milk left on the door step in glass bottles during the cold winter mornings would show the frozen cream rising at least a couple inches above the top of the bottle. This would happen only if the customer would forget to bring the milk in just after delivery or milk was delivered too early.

**Some milk men were trusted enough to set milk in the refrigerator or just inside the kitchen door.*

**Milk tickets or tokens left in a freshly rinsed bottle would make it very time consuming for the milkman to recover.*

**Until the milkman started using rubberized milk carriers the metal carriers made a lot of noise waking people up. (See Milkman song).*

**Some customers would throw perfectly clean bottles in the trash rather than put them out for the milkman. Dump pickers would pick up the bottles and sell them back to the processor.*



Paper Containers

Paper containers in one form or another have been used in the dairy industry since the early 1930's. These containers pictured above are in my collection of milk containers.

Hand Capper



After bottles were filled by hand, in a case or individually, this capper was used to cap the bottle. With a tube of caps inserted to the right of the spring spacer, all the operator had to do was press down on the handle and the cap would be applied to the bottle.



Milk Cans

Forty quart milk cans of this type were used for transporting and storing milk at the farm and plants. The older cans pictured here had hinged handles on the ring just below the handles. These handles could be real knuckle-busters if the handler wasn't careful.

Transporting Milk from Farm to Plant

In the early days transporting milk from farm to plant the farmer would bring it in himself to the village plant. If he lived some distance away then it would be picked up by an independent hauler as in the picture below.



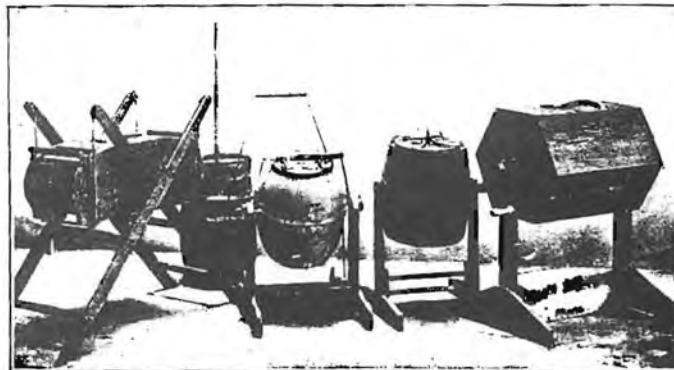
Unloading milk from area farms about 1918 or before, at Gilberts Dairy, Ballston Spa, New York, Elmer McCrossen, a former employee of P. W. & C. V. Dake used to bring milk into this plant in the same type of wagon.



The picture above is one of ten or twelve truck loads of milk coming in from farms as far away as forty miles from Saratoga. These trucks hold four hundred plus cans per truck. The wagons in the above picture hold 30 cans of milk at best.

Cream Separation

In the very early days of dairy farming, cream for butter was gathered from these skimmer pans. The pans filled with milk would be placed in a cool place in the house, usually the cellar or spring house. When the cream came to the top, after a day or two, a skimmer was used to gather the cream and went for making butter.





P. W. & C. V. Dake Cream Plant

Pictured above is the separating and pasteurizing plant of P. W. & C. V. Dake. In a 1941 trade magazine this plant was written up as being "one of the most efficient and lowest cost milk processing and manufacturing plants of its day".

Cream separated at this plant was usually shipped to the Dake butter plant on an adjoining piece of property. Sometimes cream in 40 quart cans would be shipped into Saratoga on the B & M Railroad in refrigerated cars. The cream came from the New England area. This cream would also end up in the butter plant.

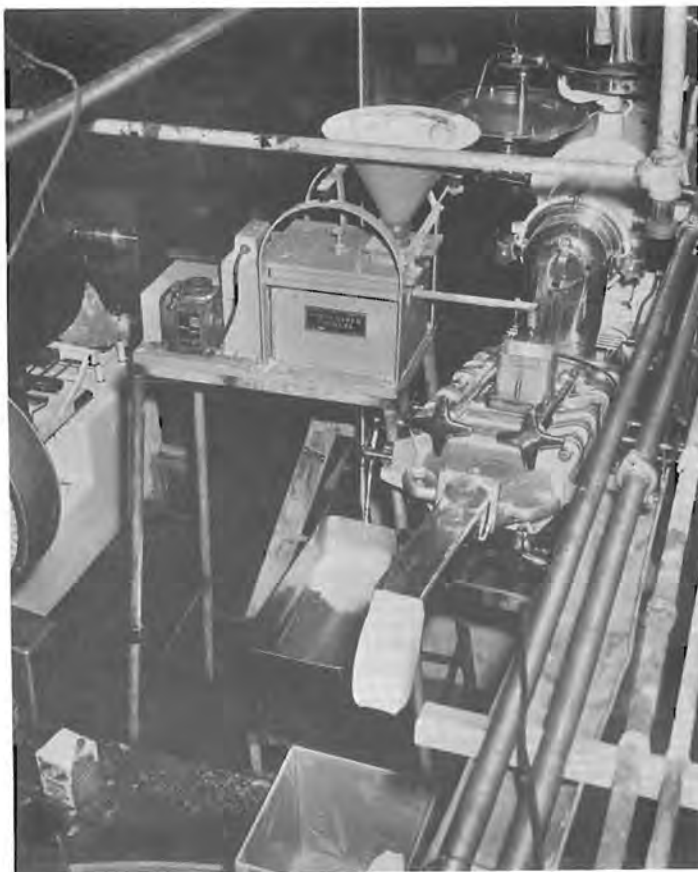
Ernest Rucker was in charge of the Dake Plant operations in the late 1930's and 1940's.

The butter plant had two or three 1,500 lb. (butter) churns and was at that period in time, rated as the biggest butter production plant east of the Mississippi River.

Butter

Pictured below: Butter being churned continuously and put into 68 lb. boxes or one pound prints and two pound tubs. This churn produces 900 lbs. of smooth, easily spread butter. Quite a contrast from other churns pictured elsewhere in this book.

This churn was the first one of its kind to be used commercially in the United States. It's located at Saratoga Dairy since 1959.



The picture below is of a cow barn built in the early 1930's for 100 cows. The barn was built and never had a cow in it. Of the two round structures shown, the one on the left was for hay storage and the one on the right was for corn silage. The center section was a milking parlor and young stock housing. P. W. and C. V. Dake bought it from Mr. McMullen who had gone bankrupt. See footnote below.



The building pictured above was built over on the inside by the Dakes to process milk and milk products. The center section was used for separating milk with the skim going to the right side of the building to Aitken Bros. (Casein Co.) for making casein. The remaining whey was sent back to the left hand side of the plant for making chicken feed by Western Condensing Company.

During the early part of World War II, P. W. & C. V. Dake made a lot of cottage cheese for H.P. Hood Co., of Boston.

**Waller Bros. Dairy
Gansevoort, New York**

Waller Dairy Farm was located on Route 9 north of Saratoga and ran a small route. Their mailing address was Gansevoort, N.Y. even though they were only approximately three miles from the northern boundary line of Saratoga Springs.

Their license only allowed them to peddle in the towns of Wilton and Greenfield. Brookside Dairy of Greenfield Center took over the Waller route in 1949.



Other Dealers

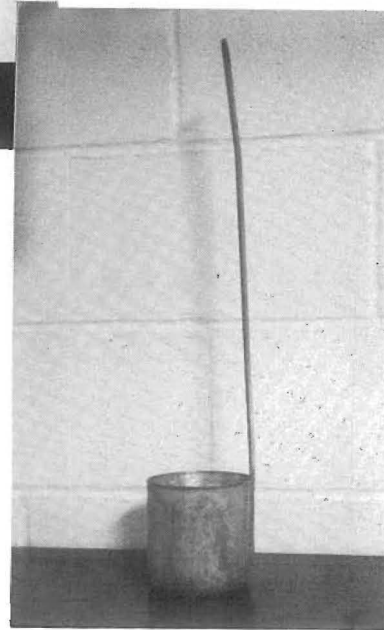
Listed below are a number of dealers that I found in some of the City directories, but usually just for one year and not more than three years.

I have not been able to get any other information on them other than the listing.

1918	B. E. Wood Creamery, 22 Caroline St.
1921	R. H. Weil - for which I have a bottle but no other information 22 Caroline St.
1921	Earl Bathrick Creamery
1925	Lake Avenue Dairy, 12 Warren St.
1925	William Rabe at 12 Warren St. Rabe and Lake Avenue Dairy may be one and the same.
1930	Delbert Renyon
1930	William R. Swartout, Rowley Farm
1931	Breaults Creamery, 74 White St.
1934	Carl & Jack Baldwin, 204 Washington St.
1935	
1936	
1940	F. D. Wiggins

The Way of the Milk Can

The milk can is almost a thing of the past with a number of old cans ending up as umbrella racks or planters. The picture below shows a twenty quart milk dispenser can with a country scene painted on it.



In the early days milk was distributed with cans and dipper as pictured here.



Now in the late 1900's milk is distributed to stores in these large refrigerated trucks to Super Markets and Convenience Stores for pick up by the consumer.



In the development of Saratoga Springs and its dairy industry there was one man who played a major role, the village smithy. Horse's shod, wagons and sleighs fixed, you name it, this man could do it all. The following poem by Henry Wadsworth Longfellow used to be required reading in years gone by for most third or fourth graders.

THE VILLAGE BLACKSMITH

Under a spreading chestnut-tree
The village smithy stands;
The smith, a mighty man is he,
With large and sinewy hands;
And the muscles of his brawny arms
Are strong as iron bands.

His hair is crisp, and black, and long,
His face is like the tan;
His brow is wet with honest sweat,
He earns whate'er he can,
And looks the whole world in the face,
For he owes not any man.

Week in, week out, from morn till night,
You can hear his bellows blow;
You can hear him swing his heavy sledge
With measured beat and slow,
Like a sexton ringing the village bell,
When the evening sun is low.

And children coming home from school
Look in at the open door;
They love to see the flaming forge,
And hear the bellows roar,
And catch the burning sparks that fly
Like chaff from a threshing-floor.

He goes on Sunday to the church,
And sits among his oys;
He hears the parson pray and preach,
He hears his daughter's voice,
Singing in the village choir,
And it makes his heart rejoice.

It sounds to him like her mother's voice,
Singing in Paradise!
He needs must think of her once more,
How in the grave she lies;
And with his hard, rough hand he wipes
A tear out of his eyes.

Toiling,-rejoicing,-sorrowing,
Onward through life he goes;
Each morning sees some task begin,
Each evening sees it close;
Something attempted, something done,
Has earned a night's repose.

Thanks, thanks to thee, my worthy friend,
For the lesson thou hast taught!
Thus at the flaming forge of life
Our fortunes must be wrought;
Thus on its sounding anvil shaped
Each burning deed and thought!