



April 2008

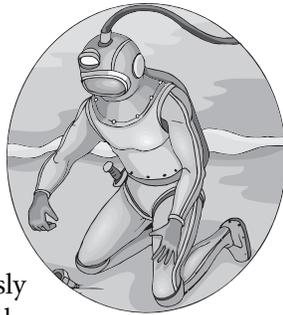
Gem of the Mountains

The Newsletter of the Boonton
Historical Society and Museum

210 Main Street, Boonton, New Jersey 07005 • (973) 402-8840 • www.boonton.org • Boontonhistory@yahoo.com

BOONTON LIBRARY DONATES ARTIFACTS TO MUSEUM

In 1904, Bill Hoar, a diver, lost his life when he went ninety feet below the surface of the reservoir to repair one of the pipe line valves that had failed to close. Mr. Hoar attempted to block the intake valve with a large wooden ball weighted with lead.



The Boonton Library has generously donated two artifacts from their Local History Collection to the museum. In addition to a section of Mr. Hoar's dive suit, a piece of lead from the ball weight used in the repair attempt has been donated and will be on display at the museum later this year.

The library's Local History Section has also asked our assistance in identifying some old photographs in their collection. If you are interested and would like to participate, you may visit the library any day between 9 a.m. and 5 p.m.

NEW EXHIBIT OPENING



"GREETINGS FROM BOONTON"

An outstanding new exhibit, curated by Daniel Clark, features postcards depicting the Town of Boonton in days past. See trolley cars, hotels, theatres and much more in addition to reading what the visitors to Boonton had to say at the turn of the century. Over 100 postcards and postal artifacts will be on display. Our Gift Shop still has copies of our recent publication "Greetings From Boonton USA" on sale. A wonderful souvenir of this new exhibit.

The museum is open on Saturdays from 1 to 4:00 p.m.
There is free parking behind the building.

Changing Exhibits:

4/11/08 – 11/01/08	"Greetings From Boonton" Postcard Exhibit
11/01/08 – 03/01/08	To be Announced

JENNIFER COULTAS RETIRES AS PRESIDENT OF THE SOCIETY

Having served for two years as president of Boonton Historical Society, Jennifer Coultas has retired.

She was a wonderful President, and all who worked with her were impressed by her good judgement, innovative ideas, follow-through, and sense of humor. As one volunteer recently said, "Working with Jennifer is fun!"

As originator of "Afternoon Tea at the Museum" Jennifer, born in Great Britain, has watched this event grow from an idea into one of the Society's most successful fund-raising endeavors.

We feel most fortunate Jennifer will serve on the Board of Trustees as Vice President. She is an indispensable presence.

Thank you, Jennifer!



Jennifer Coultas, retiring president of the Boonton Historical Society, celebrated with Jayme Januszonis, the new president, at a dinner held recently in her honor.



Message From our President JAYME JANUSZANIS

We are looking forward to another active year at the Boonton Historical Society.

Once again, we will be asking our members to join in our various activities, not only as attendees, but as active participants. We are composing a questionnaire to determine talents and skills, availability and willingness to work, as well as days and times that would best suit your schedule.

If you get a call from us to participate, I hope you will consider joining us for an afternoon or evening to help with our many programs, exhibits and work around the museum. We can't do it without you!

Please join us as an active member.

It's fun! It's rewarding, and it's a chance not only to meet old friends and make new ones, but to contribute to a worthwhile organization in our town.

FEATURED VOLUNTEER



MARGARET GILMER

Margaret Gilmer has been a member of the Boonton Historical Society since 2004 and a Trustee since 2006. Always eager to participate in the Society's endeavors, Margaret has been a "Kitchen Wench" at all sixteen of our Afternoon Teas. She was a member of the George Washington Dinner Committee, currently serves as Publicity Chairperson, has participated in the Boonton Day and Christmas Parade events, is a museum volunteer, makes refreshments and is ready to take on any museum job when needed. She is the Membership Chairperson.

Margaret was born in New Jersey, raised in Atlanta, Georgia and attended college in Florida. She came to Boonton via Alaska, where she lived for 10 years. She is a Vice President with a major investment company. We are extremely fortunate to have Margaret with her valuable talents on our team.

THANK YOU GAIL & ED

Two valuable members of the Boonton Historical Society's Board of Trustees, Gail Yorkston and Ed Marlatt, have retired.

Gail served as a Trustee for ten years. She was the Recording Secretary for eight years, Co-chairman of World War II, the Main Street exhibits and the Cemetery Tours. In 2001 and 2003, she was Chairman of the Historical House Tours. She initiated, organized and helped write the text for the recently published post-card book, "Greetings from Boonton".

Ed served as President of the Board of Trustees for four years. Under his leadership, the Historical Society initiated many exciting and innovative projects. He took an active role in every aspect of each of the Society's endeavors during his term.

LETTER TO THE EDITOR:

Nathan Harbeson writes:

Recently, my parents had extensive work done on their home on North Main Street. The workers uncovered an old bottle that was resting in the dirt behind a large rock wall that had just collapsed.

There is raised printing on the bottle which reads, "C.H. HAGAN & SON, BOONTON, NJ".

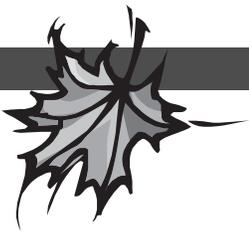
On the back it reads, "This bottle not to be sold". Do you have any records about this company?

Historical Society member, Ev Hughes, remembers:

If you go to Division Street and Cedar Street, on the south side of the corner was the Dawson Lumber yard. Across the street on the northwest corner of Division and Cedar there is a concrete block building, which in more recent days housed a guy who made fancy automobiles, as I recall. Anyway, in that building, during the '30's was a bottler – for soft drinks, I think.

Member, Ernie Poscitello, writing from Florida recalls:

"There was a factory on Division and Cedar which manufactured and bottled "Dixie Shake", a chocolate milk-type drink similar to today's Yoo Hoo."



Fall Program Review

- | | | | |
|----------|--|---------------|-----------|
| 10/15/08 | The Gibson Girl Meets The Victorial Lady
This program presents the obstacles turn-of-the-century women encountered entering the world of office work. It is an NJCH program with Barbara Meyer Darlin as narrator. | Senior Center | 7:00 p.m. |
| 11/20/08 | Ben Franklin Visits Boonton
Impersonating Mr. Franklin; Historian, Jack Sherry, speaks first-hand about Franklin's scientific exploits. A brief Membership Meeting precedes this presentation. | Senior Center | 7:00 p.m. |
| 12/12/08 | Holiday Open House
Celebrate the Holiday Season with us! Refreshments will be served, and there will be entertainment, | Museum | 7:00 p.m. |



Walking Tours

Tours begin at 10 a.m. (except as noted). There is a suggested donation of \$5 for non-members with free admission for members. Stay for lunch and stop to shop. You will receive a 10% discount coupon to use at participating restaurants and stores the day of the tour.

- | | | |
|------------|--|---|
| April 19 | Morris Canal and Ironworks
Joe Macasek, Leader | Meet at the Boardwalk on Main Street |
| May 10 | Historic Residential District
Harold Johnson, Leader | Meet at the Boardwalk on Main Street |
| June 14 | The Park
Gail Yorkston, Leader | Meet at the Gazebo in Grace Lord Park |
| July 12 | Historic Main Street
Lloyd Charlton, Leader | Meet at Canalside overlook |
| October 11 | Historic Residential District
Harold Johnson, Leader | Meet at the Boardwalk on Main Street
1:30 p.m. (This tour only) |



Special Events

- | | | |
|----------|---|--------------------------|
| 10/11/08 | Boonton Avenue Cemetery Tour
Meet important citizens from Boonton's past and learn about the Town's history. | 1:15 p.m.. |
| 11/22/08 | Afternoon Tea At The Museum
Two seatings for one day only
(Tickets will go on sale September 1.
Call early for reservations – 973-402-8840) | 12:30 p.m. and 3:00 p.m. |



The Boonton Historical Society has been awarded first prize in the journals category for its 2007 Biennial House Tour Brochure.

The award was announced by the League of Historical Societies and will be presented on June 14, 2008 at the League meeting at the Holcombe-Jimison Farmstead Museum in Lambertville. Society member, Jim Kuhnert, designed the brochure. Original photographs were provided by Jennifer Coultas, Pamela Hance, Sue Sadik and Mary Lee Fulcher. Mathew W Hall, St. John's Episcopal Church and Dutch and Tricia Vanderhoof provided historical photographs. Research and Compilation was handled by Jennifer Coultas, and Faith G. Brown was the Print Consultant.

Thanks go to all who participated in the production of our award-winning brochure.



Featured Recipe: The Queen's Custard Tart

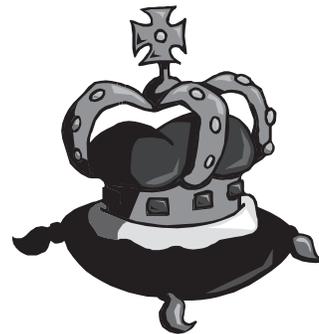
This recipe is included in "Afternoon Tea at the Museum" a souvenir cookbook on sale in the museum. It was served to Her Majesty Queen Elizabeth II on the occasion of her eightieth birthday and has been passed on to us by Jennifer Coultas, past president of the Society and British by birth.

PASTRY:

8 oz. Flour
Pinch of Salt
5.5 oz. Butter
3 oz. Sugar
1 Whole Egg
1 Egg Yolk
1 Lemon, Zest only

CUSTARD:

9 Egg Yolks
3 oz. Sugar
17. oz. Whipping Cream
Freshly Grated Nutmeg



PASTRY: Rub together flour, salt, lemon zest and butter until the mixture resembles breadcrumbs. Add the sugar, then beat together the egg yolk and whole egg and slowly add, mixing until the pastry forms a ball. Wrap tightly in plastic wrap and refrigerate for two hours. Heat the oven to 325F. Roll out pastry on a lightly floured surface to 1/8 thickness. Put the pastry in a 7" flan ring (shallow baking dish) placed on a baking sheet. Cover with grease-proof paper and bake for about 10 minutes or until the pastry is starting to turn golden brown. Remove the paper and allow to cool.

CUSTARD: Whisk together the yolks and sugar. Add cream and mix well. Pass mixture through a fine sieve into a saucepan and heat to blood temperature (98 degrees – heat, but do not boil). Fill the pastry case with custard until ¼ from top. Carefully place in the middle of the oven and bake for 30-40 minutes or until the custard appears set, but not too firm. Remove from the oven and cover the surface liberally with grated nutmeg. Allow tart to cool to room temperature.