



# Newsletter



PO Box 354 Greenlawn, NY 11740

October 2000



## Coming Events

? Sunday, October 22<sup>nd</sup>  
**PICKLE FESTIVAL**  
with Tasting and  
Country Store at the  
Harborfields Public  
Library.  
1:00PM-4:00PM

? Sunday, October 29<sup>th</sup>  
Suydam Homestead  
Museums close until  
June 2001.

## Get Involved!

We would like our members to get involved by submitting ideas and/or articles to our newsletter.



## GCHA Pickle Festival 2000!

On Sunday, October 22<sup>nd</sup>, the GCHA will hold the 20<sup>th</sup> annual Pickle Festival at the Harborfields Public Library, from 1-4 PM. Pickle Lovers will be able to taste and buy such homemade favorites as bread & butter pickles, sweet pickles, corn relish, red pepper relish, assorted jams and jellies, as well as some of the most delicious cakes and baked goods found anywhere. Plan to come early for the best choice.

There will be displays telling you all about the Pickle Industry in Greenlawn in the 1800's right up until

the 1920's. You can try your luck at guessing the weight of a large pumpkin, or the number of beans in a large jar. Kids can enjoy a pickle from the barrel, a solid chocolate pickle and even have a pickle painted on their face. And where else can you shake hands with our mascot *Dilly*?

Pickles have the magic ability to conjure up a smile and put a pucker on your face. Keep in mind it takes only seven muscles to smile compared to thirty-three muscles to frown.

Pickles are a fun and tasty part of our lives. Come early and have a great time tasting all kinds of pickles and taking some home for later enjoyment. !



## Who Are They? Update

The August-September issue of our newsletter featured a photograph of the old Centerport bus. We asked if any of our readers had information about the vehicle or its passengers.

Soon after the newsletter was mailed, one of our members, Gloria Nass, called with some answers.

Gloria, a long time resident of Centerport, said the vehicle was called a *jitney* and that her father-in-law, Emile Nass, drove it from Greenlawn to Knollwood Beach in Centerport. The last stop was at a boarding house called *Osterholm* in Centerport. Gloria also said that her



father-in-law owned the gas station on the northeast corner of Broadway and Gates Street, across from the Dairy Barn. !

**Thank you for your help Gloria!**

# The Pickle Festival-A History By Michelle Chiarappa

Trying to pinpoint the exact beginning of our now famous local event, *The GCHA Pickle Festival*, was a bit challenging. While digging through our archives for some information, I came across an old Association newsletter then called *News & Notes* published in June of 1980. It tells of the planning of a new kind of festival,

"combining the pickle tasting, demonstrations, and historical displays of the Greenlawn pickle industry we had at our 1977 event with some of the kinds of activities we have had at our *Old Country Fairs*."

The 1977 event the newsletter refers to is *Pickles N' Things*, an event that presented pickling demonstrations, tasting and a display depicting the pickle industry in Greenlawn. The *Old Country Fair* was an annual event, held from 1974-1978, which featured a parade, craft demonstrations, historical exhibits and entertainment.

In September of 1980 the GCHA mounted an exhibit called *From the Vine to the Vat* describing the history of preserving food. In conjunction with that exhibit, *A Pickle Festival: From the Vine to the*

*Brine* took place. The October 1980 newsletter boasts the success of the festival which attracted 3000 people!

"Due to the outstanding public appeal of pickles and the pickling talents of our members, plans are already being formulated for next year's Pickle Festival!"

Although the seed was planted in 1977 for the format of today's *Pickle Festival* this year, the beginning of the new millennium, technically marks the festivals 20<sup>th</sup> anniversary.

Why do we continue to celebrate pickles? Well as the October 1980 newsletter article so eloquently explains, "*The Pickle Festival enables us to combine local history*



Member Peggy Teufel explains her pickle recipe at the 1977 Pickles 'N Things Festival

## Why Do We Celebrate The Pickle?

You may be curious why we celebrate the pickle in Greenlawn. Well, one of our first area farmers to see the advantages of *pickles* as a cash crop was Alexander Gardiner, whose farm at one time com-



Alexander Gardiner c1855

prised 600 acres west of Greenlawn Village.

This energetic and interesting man brought to pickle growing the same enthusiasm that marked his varied career.

In the late 1870's Mr. Gardiner, whose farmhouse was on Park Avenue near Lake Road,

built several buildings on his property along the south side of the railroad just east of Lake Road. He rented the space to processors of pickles and cabbage. These processors would either contract with farmers to purchase their crops at a set price each spring, or buy their produce at the price in effect at the time of harvest.

Alart & McGuire, who also had a plant in Riverhead, first operated the pickle works located in Greenlawn village. Later, Abraham Golden, who

came here from Brooklyn, took over the Greenlawn village operation. After Golden's death, his son took over the business and expanded the plant.

In the 1920's, a disease called *white pickle* afflicted this profitable crop. The pickle grew only 2½ inches long, then turned white and became hard. Since no solution could be found, the farmers stopped planting this crop. That marked the beginning of the end of pickle growing and processing in this area. ;



# Move Over Gatorade!

For football fans and non-fans alike, it is time to give pickle juice its overdue respect! It's time to address its magical powers. On Sunday September 3<sup>rd</sup>, the beginning of the football season, pickle juice was all the buzz. The Philadelphia Eagles slaughtered the Dallas Cowboys 41-14. What was their secret weapon? Pickle Juice! Why? Well, it was the hottest day in NFL history at 109 degrees, incinerating the previous record by eight degrees. The field temperature ranged from 140 to 170 depending upon how heat-delusional the source was.

The Philadelphia Eagles drank

pickle juice in two-ounce doses, "ran around the fourth quarter like it was a pre-game warm-up in Honolulu" and watched their quarterback dunk the football over the crossbar after a fourth-quarter touchdown.

As the game progressed various Cowboys left the game in slow procession for dehydration treatment, while no Eagles left.

Just how did the Eagles learn about the magical qualities of pickle juice? An article written on September 7<sup>th</sup> by Bob Glauber of *Newsday*, states how Eagles' "trainer Rick Burkholder had been told during training camp

by a staff intern that the ingestion of two ounces of pickle juice in the hours before heavy physical exertion in the heat would help prevent dehydration and cramping." With that in mind, and knowing how hot the season opener would be, he bought dozens of jars of pickles the day before the game. It worked like a charm.

Well since that magical day, the Eagles lost their next 2 games. Maybe they ran out of *pickle juice!*



## Little Known & Interesting Pickle Facts



It seems as though the GCHA is not alone in paying homage to the pickle. While doing research on the Internet, I came across a few web sites dedicated to pickle enthusiasts. Some of these pickle friendly cyber communities are

*The Pickle Preservation Society, Pickle Packers International and Mt. Olive Pickle Company.* These sites can link you to other similar sites where you can e-mail their members, purchase pickle paraphernalia, pick up some recipes, read about the saga of "Pickle Boy", and learn about pickle history and facts. The following are some facts about this extraordinary *fruit* (yes, fruit!).

? According to the U.S. Supreme Court, pickles are technically a "fruit" of the vine, but they are

generally known as a vegetable.

? The namesake of our country, Amerigo Vespucci, was a pickle dealer in Seville who provided seafaring ships with pickles to help ward off the sickness known as scurvy, which now has been identified as a lack of vitamin C.

? The phrase "in a pickle" was coined by none other than William Shakespeare himself. He writes, in *The Tempest*, "How cam'st thou in this pickle?" and "I have been in such a pickle... ."

? Cleopatra was fanatical about pickles believing that they would make her more beautiful.

? George Washington and Thomas Jefferson are recorded in history as being pickle fans.

? The Trade and Research Association, founded in 1893, stated that the perfect pickle should exhibit seven warts per square inch for American tastes. However, Europeans prefer wart-less pickles.

? Over 29 billion pickles are consumed annually in America

? The average dill pickle has only 15 calories.

For more pickle information try these sites on the Internet:

[www.pickleking.com](http://www.pickleking.com)

[www.mtolivepickles.com](http://www.mtolivepickles.com)

[www.ilovepickles.com](http://www.ilovepickles.com)

Here are some suggestions on what to do with some of the pickled items you purchase at the Festival.

**Pickle-Rice Salad**

*Not only does this salad taste yummy, it also adds a feast of color to the eyes.*

1 package (10 ounces) frozen green peas, cooked as directed on package  
1 cup regular rice, cooked as directed on package  
1/4 cup salad oil  
1/3 cup dill pickle liquid  
1/4 cup of dilly bean  
1/4 cup of dilly carrots (chopped)  
1/4 cup chopped pickles  
3 tablespoons chopped canned pimiento  
2 tablespoons chopped scallions  
1/2 teaspoon salad herbs  
salt and pepper to taste

Cool peas and rice and then co11.4 TD 0.0065 Tc -0.0398 Tw (2 tablespoons chopped scallions ) Tj 141.12 0 TD 0 Tc -0.0334 Tw