



Old Tyme Chronicle

Published by Big Walnut Area Historical Society

Volume XXII

July 2022

From Our President's Desk

By Mindy Pyle

One mission of the BWAHS board is to engage with new members of the community and invite new members to the historical society. We plan to host additional events throughout the year to connect with community members.

One of our new events is the Children's Activity Day on the 4th Saturday of each month. In May we welcomed about twenty visitors to the Myers Inn for this event. On July 23rd at 10 am, we will tie in the activities with the "Sunbury Creamery thru Nestlès Program. We are welcoming all ages and there is no charge or RSVP required.

We are always looking for volunteers, so if you are interested in becoming a docent or helping with events call Polly Horn, 740-965-3582.

Lack of Volunteers for July 4

We only have enough volunteers to be open 9-12:30 (minus the time the parade is going by) but we closed so the volunteers could see the parade.

This is the first time we have not been able to find enough staff. I know everyone has family activities and many feel it is someone else's job.

Please mark your calendar for Labor Day and Christmas on the Square and plan your activities so you can also help at the Myers Inn.

Links to Atomic Bomb Program

Sorry the original links did not work. They are working now so enjoy the program.

Next Program July 23

Sunbury Creamery thru Nestlès

Polly Horn will present the July program at 1:30 Saturday, July 23, in the Myers Inn Museum featuring Jeff Bergandine's video, documents and memorabilia of a business which lasted over a century in our community. All former employees and their families are invited to join us for this event.

CREAMERY BACKGROUND

Originally the house wife milked the family cow twice a day and did her best to keep the milk cool in a spring house. She would use the cream to make butter then feed the buttermilk (left after the butter is made) to the pigs. It did tie the person to the homestead.

When Louis Pasteur discovered that milk held at a certain temperature for a specified amount of time killed pathogens in milk making it last longer and made it safer, it changed the process so a farmer could sell milk, cream and butter.

Soon people began to build creameries in their own communities so farmers could take care of and milk the cows then take milk or cream to the



Creamery in Sunbury

creameries for processing. Creameries around here all looked very much alike with a long porch roof over a door at wagon height.

The farmer drove under the roof so the milk in cans was unloaded from the wagon into the creamery. I know of the ones in Sunbury,



Condit Creamery on 605

(Continue on page 2)



**Center Village
without a roof**

Galena, Center Village and
Cheshire.



**Galena Creamery
owned by J.J. Weber**

Doris Bricker, mother of the late John Bricker, remembered the Galena's Creamery, located on the site of the first sawmill on South Columbus Street. When she moved to Galena in 1906, the creamery was owned by J. J. Weber. People went to the creamery with quart buckets which were filled at the rate of seven quarts for twenty five cents. When it went out of business, Sunshine Feed Store was operated in the building. Later it became a house and was cleared away with the building of Hoover Dam.

In 1882 a group of forward thinking men decided to form a corporation for the purpose of making milk products. They would buy the cream from the farmers and sell the leftover milk back to the farmers to slop their hogs. Sunbury Co-Operative Creamery was organized and incorporated for \$6000 with shares selling at \$100 per share. The original directors were farmers and businessmen: Jasper Boyd, Joseph Kimball, Tom Andrews, O. H. Kimball, W. P. Roberts, John Landon and Kimball Sedgwick. Document is on display in Myers Inn Museum.

(Continue on page 3)

OFFICERS
Mindy Pyle, President
Chip Welch, Secretary
Bill Kavage, Treasurer
Polly Horn, Curator of
Myers Inn Museum

TRUSTEES
Alice Lacher
Ashley Hornbacker
Bill Comisford
Damon Bower
Jon Geyer
Mel Meyers
Rick Helwig
Roger Roberts

To contact email to
Info@BigWalnutHistory.org

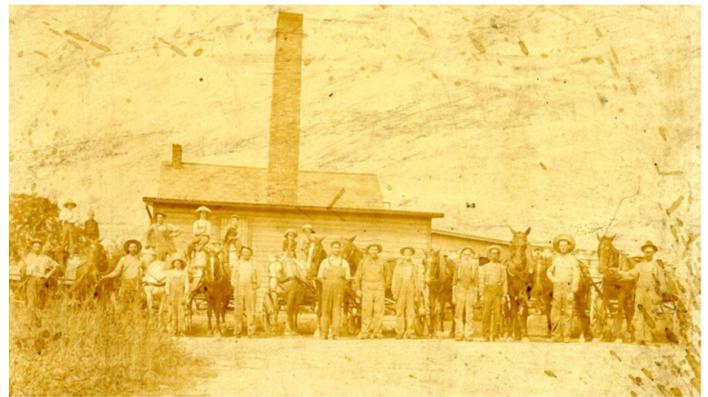
CALENDAR OF EVENTS

CREAMERY & NESTLÈS ON DISPLAY

- July 4 at 9-12:30 OPEN HOUSE in Myers Inn
- July 12 at 6:00 Trustees Meeting
- July 23 at 10:30 Children's Workshop
- July 23 at 1:30 Program in Myers Inn Museum:
"Sunbury Creamery Thru
Nestlès," with Jeff Bergandine's
film and Polly Horn (See page 1)

MYERS INN MUSEUM IS OPEN 9-3 ON SATURDAYS

**Special Tours maybe arranged on another day
by calling 740-965-3582**



Cheshire Creamery, location unknown

Joining BWAHS is Easy

Circle One:

**Individual \$20, Family \$35, Business 10 or fewer employees \$50,
Business 11-99 employees \$75, Business 100 or more employees \$100,
Patron \$100, Other ?**

Name _____

Address or P. O. Box _____

Town _____ Zip _____

Phone (____) _____

Email Address _____

Send with check for dues to BWAHS

**P.O. Box 362
Sunbury, OH 43074**

Continued from page 2

WHO WERE THESE PEOPLE?

Jasper Newton Boyd (1848-1924), was 2nd of 8 children of Jacob (buried in Gettysburg in 1863) and Betsy of New Jersey. Jasper and his wife Delia (Shicks) farmed in the Vans Valley part of Trenton and raised three sons.

Joseph H. Kimble was a Captain in Civil War, married Mary Adams they had 2 children. When she died, he married her sister Martha and had 6 more children. They lived in the house on the northeast corner of Morning and North Street in Sunbury. He ran a dry goods store before he became the manager and bookkeeper for the Co-Op Creamery.

Thomas Andrews (1831-1899) was the son of Ira who lived in the original Sunbury Township in 1818 in the part which became Trenton. Thomas continued to farm in Trenton, married Alsina Boyd (daughter of Jasper) and they became the parents of Medora and Charles. When Medora married John Longwell (first rural mail carrier in Sunbury), Thomas built the house on the southwest corner of Morning and North Street for them. This is katty-corner from the Kimble house.

Otis Hinkley Kimball (1855-1901) was son of Elias, married Abbie Moore the daughter of Burton who was a founder of the Farmer's Bank. Otis worked in the bank and did book keeping for the Creamery.

Wilber P. Roberts (1852-1922) married Elide Fowler, was a Notions Merchant in Sunbury before moving to Bradenton, Florida, and running a pharmacy with their 2 sons.

John Patrick Landon (1832-1919) was a farmer in Berkshire and Trenton Twps., son of George and Emilia (Brevoort). He had a son Joseph Brevoort Landon.

Kimball Sedgwick (1862-1918) was the son of William S. and Irene. William died when he was young and Irene married George Armstrong. Kimball clerked in a store in Sunbury in 1880 at age 17. Kimball married Sarah Louise Brown five years later. He and Charles W. Webster became partners in a

General Store which would later become Blakely-Williams on Vernon Street at Cherry St. His wife Louise Sedgwick wrote her memories for the *Sunbury News* which Esther McCormick included in her 1966 history, "Sunbury's Part in Ohio History." Their children were Roland Armstrong Sedgwick, Irene and George W.

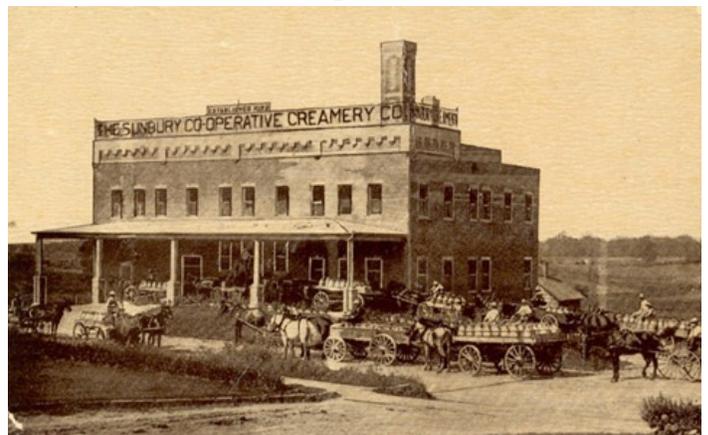
Other early directors were James Cockrell, Seeley Boyd, George Cleveland and Mrs. J. R. Wilson.



Building the Co-Op Creamery with Old Sunbury Creamery at the right on the Joel Letts farm.

Sunbury Co-Operative Creamery had stations in Center Village, Kilbourne, Cheshire, Marengo and Condit. Cheshire took in 12,000 pounds of milk per day and Marengo took in 6,000. Each of the others received 20,000 pounds of milk daily.

Cream was separated at the stations and the skimmed milk returned to the farmers to feed to their pigs. The cream was taken by horse and wagon to the Sunbury plant where it was made into butter and cheese. The Sunbury plant made 500 pounds of butter each day which sold for 25 cents a pound.



Sunbury Co-Op with old Creamery behind on right

In 1903, a cow made of Sunbury Butter won a sculpture contest at the Ohio State Fair so the butter was renamed Sunbury Famous Butter, shipped in refrigerated boxcars from the railroad station to New York and California. Farmers were paid 5 cents a pound for their butterfat once a month. Garfield Chadwick, accountant for the

Co-Op, and Clarence Geddis would meet with The Farmers Bank manager, Charles Armstrong, who was also treasurer of the Co-Op, after the bank closed and they would figure how much each farmer had earned and put his money in gold in an envelope. The next day Geddis and Chadwick would drive around to all the stations and deliver the money - a trip that took at least 4 days. In 1966, Geddis told *The Sunbury News* editor, Bill Whitney, "We never had any trouble or holdups."

In 1918, the creamery was sold to John Wildi Evaporated Milk Company for \$25,000. The sale included the buildings and equipment in Sunbury, Condit, Kilbourne and Cheshire. Evaporated milk and cheese were the big products.

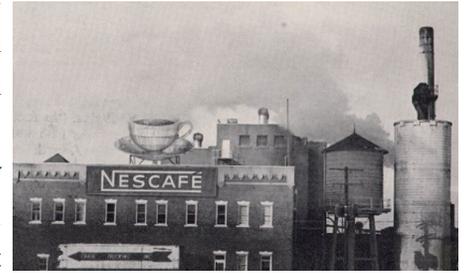
Nestlé Comes to Town

A year later the company consolidated with Nestlé Alimentaria, S. A.

In 1865 in Vevey, Switzerland, Henri Nestle, had been working on a baby food product when an infant in the town was born with no tolerance to breast milk or existing milk products. It was decided to give Henri's invention a try because the boy would surely die otherwise. The baby not only survived, he appeared to be very normal in every way. Word of such a miracle spread rapidly. In 1868 the medical profession had approved the baby food product and production began in Switzerland. Thus started the world wide company which came to Sunbury. In 1924, Nestlé's brought Ernest Fivaz and his family, of Vevey, Switzerland, to Sunbury from Fulton, N. Y. to supervise the making of baby formula. He carried the top secret formula in his head. The Fivaz family soon put down roots in Sunbury. Mr. Fivaz was honored for 40 years of service to Nestlé's in 1940 Annette Roberts was the last of the seven Fivaz children living in Sunbury.

In a small corner of the baby food manufacturing plant, a handful began to turn out an instant coffee called Nescafe. Although much of the research happened elsewhere, in 1939, before convenience foods were popular, Sunbury produced 350 pounds of instant coffee an hour. In 1943 they received the

Army-Navy E Award for high achievement in producing Nescafe for every serviceman's ration pack. The pleasant aroma of brewed coffee covered the area and resulted in more than one person stopping in the town to inquire about its source. The cup on top of the plant with the steam coming up from behind it became a Sunbury trademark.



The Sunbury plant was the first to produce instant tea, Nestea, in 1946. In 1968, Sunbury added the first continuous Freeze Drying process and added Taster's Choice to the coffee line. This became the primary product from Sunbury.

In 1981, a \$27 million five story addition for a natural decaffeination plant was added. Daily the plant removed 2,500 pounds of caffeine from a million pounds of coffee beans and sold it to Coca-Cola for use in soft drinks. Caffeine became the new primary product for this plant but decaffeinated coffee was not so popular.

Nestlé's and Hills Company merged in May 1991 and became the Nestlé's/Hills Brothers Coffee Company and then Nestle Beverage Company. It was announced in 1993 the Sunbury plant would close.

Colin Swift, plant manager, worked hard to help his dedicated employees find new jobs

When production ceased, Nestlé's was responsible for 32% of the village income tax, 40% of the water fees, and owned 250 acres of land.



August 25, 2011

COME TO THE MYERS INN AT 1:30
SATURDAY, JULY 23, TO SEE MORE
SUNBURY CREAMERY TO NESTLÉ'S