



The Ohio Farmer – Cleveland, Ohio

Thursday, April 18 1901

Little Journeys-1

The farm of Captain C.E. Henry

One sunshiny morning during the maple sugar season just closed, a party of Ohio Farmer folks landed at the beautiful country place of Captain C.E. Henry, in Geauga Co, O., and but a short distance from the pretty sheet of water called Geauga lake. It was special invitation that brought the party, and the events of the day proclaimed the hospitality of the Captain and his amiable family.

Whether outside, roaming over the 400-acre-farm, wandering through the sugar bush of 3,000 trees, clambering over the romantic ledges resplendent with their beautiful conglomerate, visiting the well-kept barns with their inhabitants of contented livestock; or inside the very comfortable and well-appointed country home, with its wealth of literature, art, and objects of historic interest, listening to some of the inimitable tales of the Captain's personal experiences, or in the actual "drudgeries" of sugar time - making taffy, sugaring off, boiling the sap, etc. – everywhere was the same open-handed, big hearted request to "make yourselves at home, now" and "the place belongs to you, today". That these requests did not go unheeded will be attested by every member of the party. The entire day was one of the happiest in the memory of the writer.

The "sugar-bush" was the center of attraction, and in some particulars, this "bush" is of especial interest. In the first place it is one of the largest on the Western Reserve. It covers a large area and contains some 3,000 maple trees. The land is quite rugged and in some ways the "bush" is a little hard to work on this account, but when the syrup comes it is the very nectar of nature. It cannot be surpassed in quality, for, according to the old idea of the value of such conditions, it comes from a foundation of rock; many of the trees grow upon the bare boulders and ledges, their roots reaching the soil beneath by tortuous curves over the face of the stone.

The sugar house, however, furnishes the most interesting feature to sugar-makers. As will be seen by the illustration (No. 2) the boiler has an immense stack. This stack is built on a solid pier of dressed stone, and stands 55 feet high. It makes a splendid draft, so that, as the Captain says, they "can burn almost

anything but ice.” The boiler is a sixty horse-power one, and the evaporating is done by steam. The steam coils are in the bottom of the three compartments of the evaporator. Captain Henry is the first successfully to utilize steam in maple syrup making. The capacity of the apparatus is 8 to 10 barrels of sap per hour using wood for fuel. Mr. Fuller, the operator, said that by using coal he could largely increase the output. The evaporator has 56 sq. feet of surface, and is 15 inches deep. Captain Henry has noticed that a crust of silica is likely to form on the coils in the first compartment. As this crust is a non-conductor of heat it is necessary to remove it to get the full value of the heat. The boiler cost \$200 complete, the chimney \$350. The quality of the syrup from this process is excellent. In this bush it is boiled to 11 ½ lbs to the gallon – ½ lb. over legal weight. The buckets were turned down April 5, and the season for 1901 was ended. It was not a heavy run.

The scenery about the sugar house and beyond is grand. The land rises from the Chagrin river in a precipitous bluff which is capped with a heavy stratum of white quartz conglomerate, with a few pebbles of jasper. In some cases great fissures have opened back into the breast of the bluff, and in others the rock overhangs the path to a distance of 10 to 15 feet. Numerous evergreens give a distinctly “mountainous” effect. The picture (No. 3) shows the nature of the “ledges” and one of the fissures.

The house shown in the picture (No.1) is roomy and very comfortable. The capacious cellar is dry, has a cement floor, and raised cases for the canned goods. The vinegar is kept in casks, as is usual, the potatoes in bushel crates. A good plan for keeping hams was illustrated by the Captain. He merely packs them (after being well cured and smoked) in bran, in a large barrel. This keeps them sweet and clean, moist and delicious. The sitting rooms and parlors are well supplied with music, art and literature. The private library is one of the best we have seen. The Captain is also proud of his dairy of twenty fine milch cows, and of his excellent dairy barn.

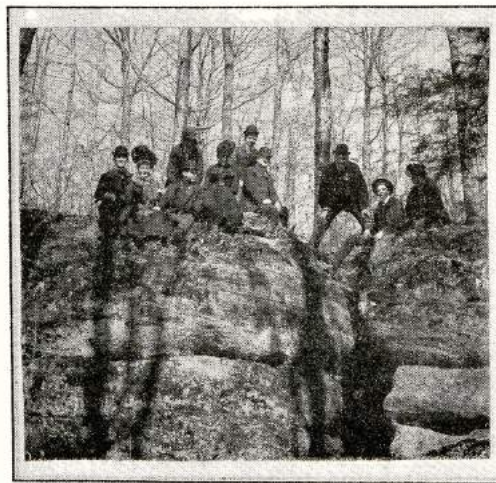
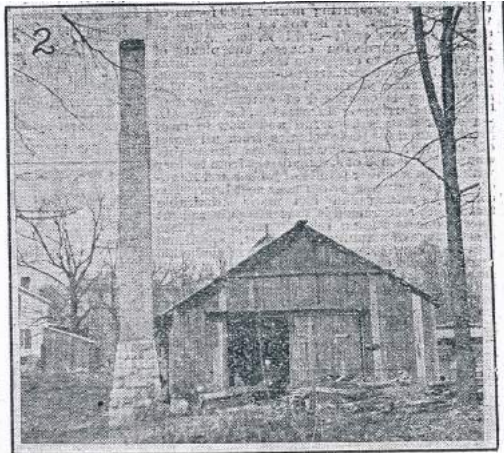
Captain Henry is a well-known man. He was a close personal friend of President Garfield, and during the latter’s administration, was Marshall of the District of Columbia. He was an infantry captain during the civil war, and served through the entire conflict. For a great many years he has been engaged in inspections for certain large surety companies, and in bringing fugitives to justice. He has

brought back criminals from foreign countries whom the great detective agencies had failed to get. Much of this is against his liking. His choice is to stay at home and work his big farm. He has always stood firm in his fight for pure foods, and is a stalwart soldier in the ranks of those who condemn adulteration. This kind of fighting he likes. He is a good man, of the highest principles, cultured and refined. Above all, he has a great big heart, and loves the truth. – J.F.C.



HOME OF C. E. HENRY ON THE JOHN HENRY FARM.

From the Henry Family Record



ROCKS OVERLOOKING THE CHAGRIN RIVER VALLEY.

From the Henry Family Record

