

## The Andrews/Arnold Dairy Town of Canandaigua

One of Canandaigua's important early businesses was dairy farming. Many farmers included dairy in their farming operations, but only a few had their own bottling operation and actually delivered milk. One of those who did in the first half of the twentieth century in Canandaigua was Arthur Andrews of North Road. The following article, written by Dr. Robert Blake, appeared in the Daily Messenger in September of 1988.

### The Home Dairy Industry in Our Township

"Before the advent of huge dairy companies, local farmers who had milk cow herds used to peddle milk to the public in the 19<sup>th</sup> century. According to Boyd's Directory of Ontario County, 1888-1889, a William S. Carpenter was a milk dealer who lived at 75 Gibson Street, and according to the recollection of local sources, this industry was conducted in this area as recently as the 1950's."

"Dale Lester, who lived on Sand Hill Road, peddled milk about 30 years ago. Elmer Outhouse lived approximately across from the Wilder Tavern on North Bloomfield Road and sold milk in the 1920's. Scott Gerold lived on Rochester Road (Route 332) where the county office complex is now located. He was in the home dairy business as recently as the 1950's."

"I learned most of the facts and details of the local home dairy industry from two very wonderful people. One, Mrs. Esther Arnold is a friend of many years and the other is her nephew, Mr. Bill Andrews, whom I have known for the past three or four years. Both of these people live on the North Road."

"Mrs. Arnold's father, Arthur Andrews, started his dairy business around 1911. Milk at that time was 4 cents a quart. His milk route and customers increased until he began to add to his milk supplies by buying from nearby farmers."

"It was through listening to the recollections of Bill Andrews and looking at the photos of his ancestors that I was able to behold people who lived a life of hard and honest labor, but whose faces displayed a beautiful serenity and absence of stress that very few of us are fortunate enough to possess in the so-called improved conditions of the present day."



Arthur Andrews  
1873 - 1959

"Each day the local farmers would take their milk to Arthur Andrews' cooling and bottling house on North Road. They would gather there to "chew-the-fat" and enjoy each others company. Esther told me that Arthur Andrews had a hired man who drove a horse drawn milk wagon around town. She said the horse knew the daily route without being directed."



Arthur Middlebrook peddled Arthur Andrew's milk through the streets of Canandaigua in the first half of the 1900's.

"Two familiar places where Mr. Andrews delivered milk were the Clark Manor House and Sonnenberg Mansion where Mrs. Thompson often came out on the porch to chat with him."

"Esther Arnold gave me a written description of Arthur Andrews' typical work day which is included below:

A typical day on Arthur Andrews' dairy farm:

*Starting at 4am milking cows.*

*Milk was poured into 32 qt cans and placed in a large vat, filled with ice cold water.*

*Later the milk was poured into a bottling machine – quart and pint bottles were filled and put into 12 quart crates.*

*Some milk was poured into a separator. Cream was hand poured into pint, half-pint and gill bottles. The skim milk in those days, if it could not be fed to cattle was discarded as waste.*

*Two other dairy farmers brought in their cans of milk, which had been properly cooled. All of this was bottled here, too.*

*The horse was hitched to the milk wagon after all the crates were loaded in. By 8 o'clock the young man, who peddled the milk around town, was on his way.*

*My father spent about two hours then washing and scalding the milk cans, the bottling machine, and separator.*

*When the milk wagon returned home, it took several hours of work in the milk-house washing and scalding all the empty bottles, placing them upside down in the crates.*

*At 4pm, it was time to milk the cows again! This milk was left in the cans in the vat, cooling overnight.*

*End of typical day"*

*"Mr. Andrews had very thin milk from one Holstein cow which was called baby's milk."*

*"When New York State started to require the pasteurization of milk around 1940, farmers in the home dairy business had to take their milk into pasteurization plants such as the one owned by Eli Howard on Ontario Street Extension (where the Moose Club is now located)."*

*"After 37 years Arthur Andrews sold his milk business to Glenn M. Welkley in 1948."*

*"Mr. Andrews and other men like him possessed impressive technical and mechanical ability. He continuously processed his milk so that it was a top quality product when he sold it to the public."*

*"Arthur Andrews turned over some of his milk route to his son-in-law, Lyle Arnold (Esther's husband), who had his own home dairy business on the Chapin Road (Route 21) with his father, Ralph Arnold and his brothers Ernest and Wesley."*



Lyle Arnold carting milk just produced by his herd of 25 pedigreed Ayrshires.

"Burrell Case of Canandaigua (Seneca Dairy) has reported that in 1932 there were in this area nineteen licensed dairies, whereas today (September 1988) there is just one large dairy in business."

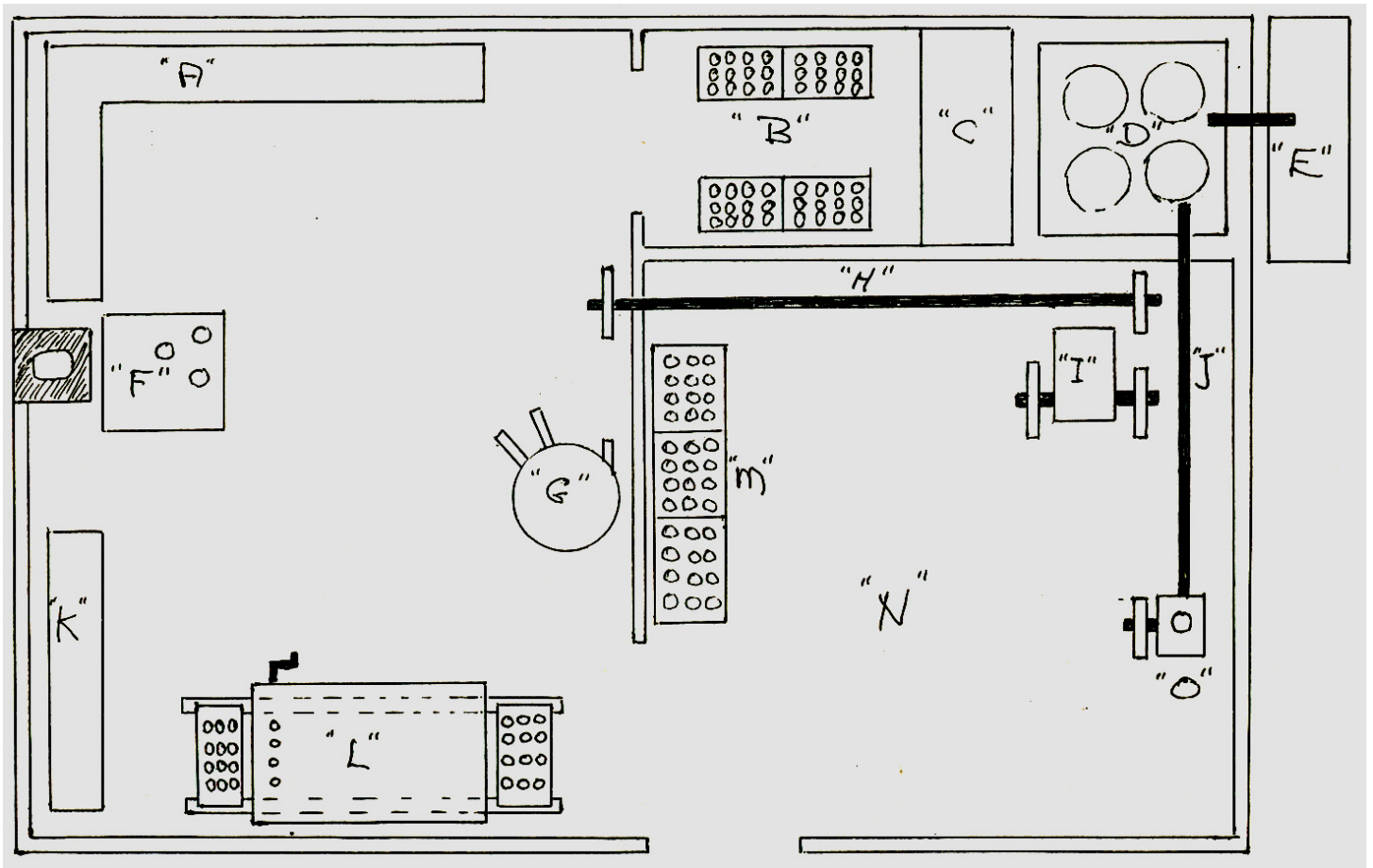
"The home dairy business was a little known local industry around here (and probably elsewhere in the U.S.A.) which appeared due to public need and then flourished and finally vanished (like many other small industries) only to be replaced by a few huge milk processing dairy companies."

"Today, the dairy farmer's herds produce milk but the large tank trucks come to his farm for it."

Dr. Robert E. Blake, Historian  
Town of Canandaigua  
September 1988



Arthur Andrews' dairy farm on North Road near Andrews Rd. The milk processing & bottling barn is the small barn in the center of the barnyard with the chimney on the near end, the drawing of which appears below.



Arthur Andrews Dairy  
 Built in 1920 and used for bottling milk and cream until early 1940's

Legend

- "A" Benches for washing equipment and containers.
- "B" Walk-in cork lined cooler for bottled milk and cream.
- "C" Ice chest – took 300 pounds of ice 2 times per week. The ice was purchased from the ice company at the foot of South Main St. and Lakeshore Drive. Probably the "Canandaigua Lake Ice Company"
- "D" Cooling tank for cans of milk. Held 4 cans and cooled by flow of well water.
- "E" Stock tank in barnyard took overflow from cooling tank.
- "F" Iron cook stove heated wash water and also the building in the winter.
- "G" Cream separator.
- "H" Counter shaft at ceiling height. Ran power from gasoline engine to cream separator.

- "I" Gasoline engine (Hit and miss?) powered well pump jack as well as separator.
- "J" Water pipe from well to cooling tank.
- "K" Bench where cream was bottled and capped by hand.
- "L" Hand cranked copper lined bottling machine bottled 4 bottles at a time and then bottles were capped by hand and stored in walk-in cooler.
- "M" Clean empty bottles were kept in 12 bottle crates.
- "N" Milk straining area at milking time. Milk carried in pails from adjoining dairy barn.
- "O" Water well with pump jack.



Remaining Andrews Farm Buildings in 2010, looking from the north. The milk processing/bottling building is the barn on the left.

Jake Repard, retired building inspector for the Town of Canandaigua remembers working part time in 1955-1956 for Benny Ekler of East Bloomfield. His job was to collect cans of milk by truck from many of the farmers in the northern portion of the Town and deliver the milk to either Bartholomew Dairy in Rochester or Parkside Dairy in East

Rochester. The cans were all numbered and coded for each dairy farmer, weighed, emptied and then washed and disinfected before being returned to the farmer. Each dairy farm was credited with the appropriate amount of milk and paid by the hundred weight recorded. In the early 1960's Jake was milking cows of his own and selling the milk to Lakeview Dairy in Canandaigua. According to a survey performed by Jake at the request of then Town Clerk, Sarah VanNoy Bounds, in 1985 there were still 14 working dairy farms in the Town of Canandaigua, not bottlers, who milked an estimated 1200 cows total. By this time, the milk was collected by the "Benny Eklers" by bulk tank trucks. Those dairy farms were:

Maslyn – Farmington Town Line Road  
Warburton – Emerson Road  
G. Purdy – Sand Hill Road  
B. Purdy - Sand Hill Road  
Brocklebank – Brace Road  
Knopf – Cooley Road  
Morrisey – Hopkins Road  
Thompson – Hopkins Road  
Hayton – Hopkins Road  
C. Miller – Bliss Road  
J. Miller – Bristol Road  
Outhouse – Buffalo Street Ext.  
Luffman – Monks Road  
Day – North Bloomfield Road

This does not include 18 cash crop farmers who also milked cows. Of the 14 listed, by the end of 2009, only 4 remained in the dairy business – G. Purdy, J. Knopf, C. Miller, and HEAD (Days) farms.

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January, 2010