

Whitesbog Preservation Trust

NEWSLETTER

3rd Quarter

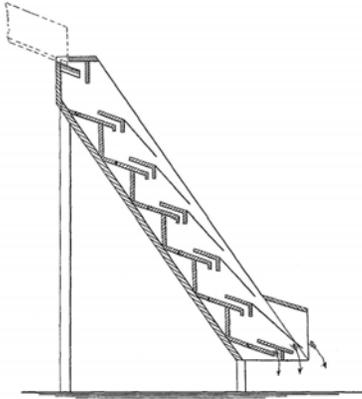
www.whitesbog.org

2012

Birthplace of the Highbush Blueberry - Historic Center for Cranberry Innovation

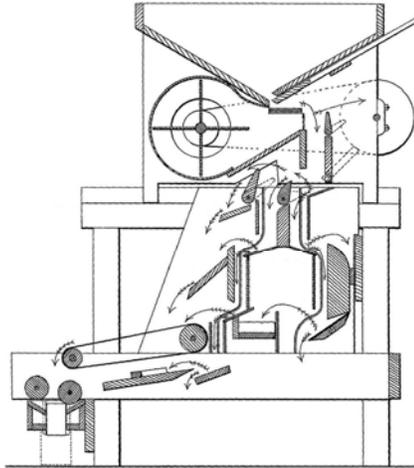
D. T. STANIFORD.
Cranberry-Separator.

No. 159,853. Patented Feb. 16, 1875.



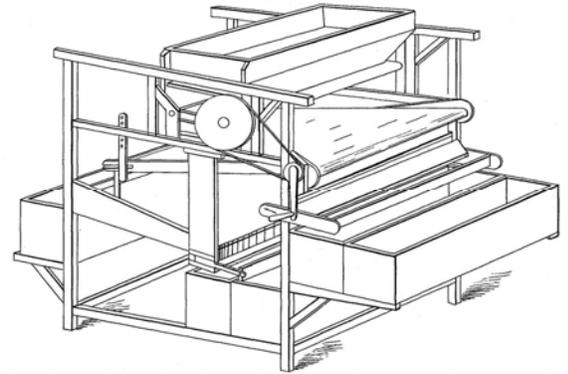
WITNESSES:
A. W. Houghton
A. J. Terry
INVENTOR:
David T. Staniford
BY
M. M. Munn
ATTORNEYS.

J. BUZBY.
CRANBERRY-SEPARATOR.
No. 173,583. Patented Feb. 15, 1876.



WITNESSES:
W. W. Hollingsworth
Anna J. Clark
INVENTOR:
John Buzby
BY
Robert L. Hunt
ATTORNEYS.

(No Model.) L. LELAND.
MACHINE FOR ASSORTING CRANBERRIES.
No. 263,542. Patented Aug. 29, 1882.



WITNESSES:
C. N. Noyes
S. D. Bagquik
INVENTOR:
L. Leland
BY
L. Leland
ATTORNEYS.

CRANBERRY SEPARATORS

by Charles S. Beckwith

A couple of years ago, I gave a presentation on cranberry separators for the 2nd Whitesbog Symposium, because J.J. White was a designer of one of these machines. In my research at that time, I came across this article from 'Cranberries, The National Cranberry Magazine' ¹ by Charles Beckwith, the Director of the Cranberry and Blueberry Station (at that time located in Pemberton, but once located right here at Whitesbog). While this article is by no means complete in terms of the wide variety of cranberry separators, both patented and unpatented, it provides a valuable overview of separators in broader use in New Jersey up to the 1940s.(ed.)

When the story of a development is told in later years, it is often very difficult to get written and reliable facts. I have recorded information on cranberry sorting machines as it has come to me in connection with other work and have been greatly interested in it. My experience has been limited almost entirely to New Jersey and, of course, that is my viewpoint. Possibly the publication of this account may open a whole boxful of information to some cranberry growers and encourage others to send in additional information.

The story of "Pegleg" John appears to be a true account of the first idea back of the cranberry sorting machine. It has

been told and retold many times by the old cranberry growers without any sign of contradiction. John Webb (1808-1893) was an ingenious and able pioneer grower near Holmanville, New Jersey. He had lost one leg above the knee and the old-fashioned wooden leg which replaced it earned him the nickname, Pegleg. It seemed that Pegleg John stored his cranberries on the second floor of his storehouse and screened them on the first floor. For some reason he had to move the berries personally, and due to his physical handicap, he could not carry the boxes downstairs. He made it a practice to pour them down the narrow stairway. He soon noticed the difference in resiliency between a sound berry and a rotted one and that a larger portion of rotted berries stayed on the stairs while the sound ones got all the way down.

In August, 1881, French & Co. advertised themselves in the Proceedings of the American Cranberry Growers' Association as agents for the Staniford cranberry cleaner and separator at \$40.00 and the Buzby's cranberry cleaner and separator at \$60.00. In 1884, they added Leland's cranberry cleaner and separator with or without blower. They added

(continued on page 2)

(from page 1)

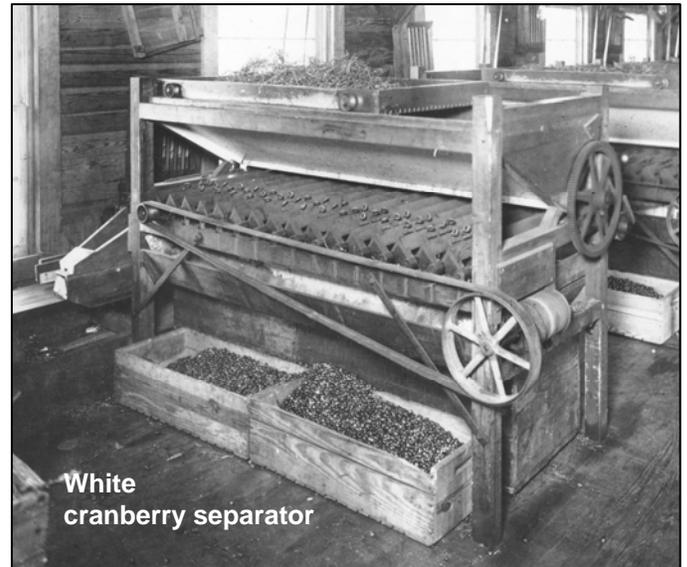
the statement that the Staniford was the oldest, the Busby the second, and the Leland the last, having been just introduced.

D. T. **Staniford** was said to be an Ocean County boy who went to New Brunswick, New Jersey, to live. It was suggested that he knew about John Webb's observation, and with some knowledge of machine work and access to the shops of an industrial city he soon contrived the machine that bore his name. It was much like the machine of today except that it was much smaller, the feed was more irregular, and the berries bounced from a pane of glass instead of wood as with the present machines. Glass is much easier cleaned than wood and this factor was quite a point in its use in place of the later developed wood bounce machines. We assume that the glass was reinforced by wood as it is in the Buzby machine.

The **Buzby machine** was more complex. Its feature was that it had two sets of glass bounces in parallel so that if a sound berry bounced all right on the first glass it jumped across to the second set of bounces and was tried again. Of course if it failed to jump the first time it had more chances, but every berry had to make two good jumps to come out with the sound berries. This machine would take the sound berries out of a mixture when it was 90% rotted. I saw one being used to run seconds from modern machines and it was doing an excellent job. The ease of cleaning the glass bounce boards made it especially useful. After seeing how well this machine operated, one grower added glass tops on each bounce board to his modern machine and he is sure that he can operate with poor berries much better than he could with wooden bounces.

The **Leland machine** was of a different principle entirely, the berries being delivered from the hopper upon an inclined belt which moved upwards. The sound berries rolled down against the belt motion while the soft ones were carried up and thrown out at the end of the belt. This avoided bouncing and was especially efficient in taking out small berries with stems attached, flat berries, and dried up shells left from fruit attack. This machine as a sole means of milling received mild praise from the leading New Jersey growers of 1885, but that was the last mention of it. I know of two places where it is used as an auxiliary to the modern machine and it is very efficient with badly rotted berries. Some time ago it was listed in Hayden's catalogue as a "Blower with Apron."

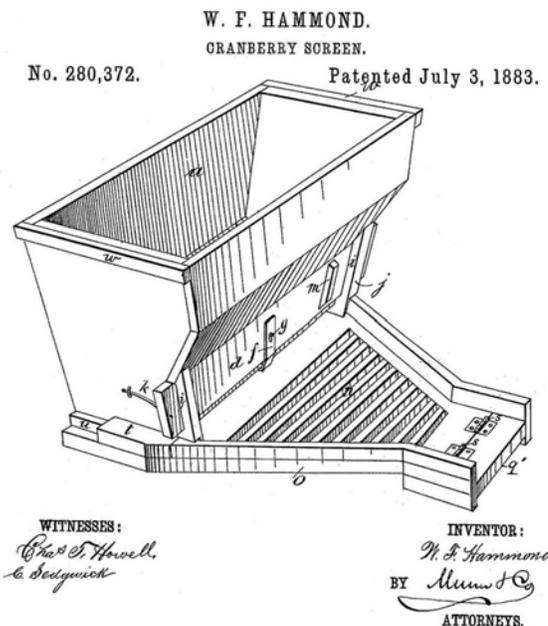
Johnson and Inland of Pemberton made machines to fit the demands of growers, tailored for each place. These were usually large, with trough-like hoppers large enough to hold two to four barrels of berries. A series of triangular holes at one side of the lower point of the hopper allowed the berries to flow out onto a short moving belt as wide as the full length of the hopper and drop through an air stream onto the bounce boards in some cases five feet long. The feed could be varied by partly closing the triangular holes in the hopper. The hurdles were made much like those of the usual



White
cranberry separator

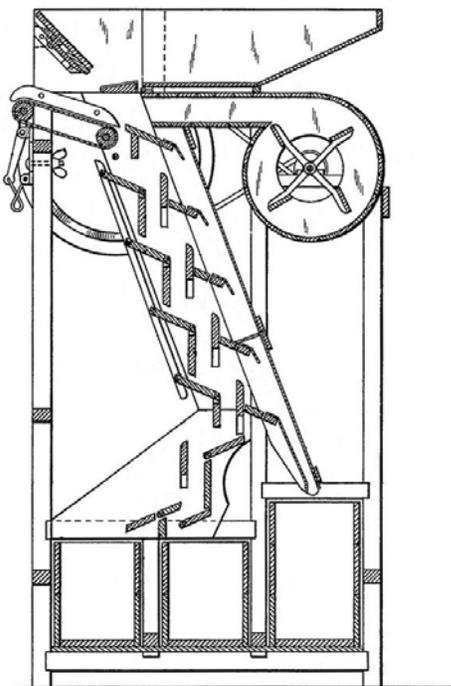
machine, only longer. The capacity of a machine would be limited only by the length of the bounce boards.

The most elaborate cranberry mill is that designed by **Joseph J. White** of New Lisbon, New Jersey². The berries are fed from the hopper in single file in a groove and are carried along by a spiral pusher over vibrating parts activated by a cam tapping on the under side. The tapping can be regulated easily. Good berries are thrown out of the groove by the vibration and, of course, the rotted berries are carried to another outlet. A careful operator can adjust these machines to take out most of the rotted and frosted berries, but unfortunately skilled operators are scarce. The cost of the machines is high, it takes more power to operate them, and the capacity is less than half that of the new Hayden or Bailey mills. They are used by several large growers and liked very well. If these growers had to build a new greenhouse, however, they would be likely not to invest so much money in machines.



WITNESSES:
Geo. S. Howell
C. Sedgwick

INVENTOR:
W. F. Hammond
BY *Munn & Co.*
ATTORNEYS.



WITNESSES
A. A. Bonney,
E. A. Swett.

FIG. 1.

INVENTOR

L. A. Hayden,
By his Atty.
Henry Williams

Originally berries coming from the mills were hand sorted on tables of varying lengths. A Massachusetts grower in 1883 speaks of using a Staniford machine followed by a “Hammond” screen of “one woman power” which gives are the impression that the Hammond screen is simply a table arranged for sorting berries by one woman. At least this was the usual method in New Jersey. This practice gave way eventually to the use of the moving belts adopted generally in New Jersey by 1920 and previous to that in Massachusetts. Skylights or modern electric lights over the, belts are now common and a very good pack can be secured.

The modern machine, known as either **Bailey or Hayden**, has improved roller feeds that drop berries in a row and, after a short pause, another row. This is much faster and better than the irregular dropping in the old machines. The small-berry screen for removing pie or other small berries is also much improved by the addition of fingers activated between the wires to keep them clear. Another improvement in the last fifteen years is the shaker for the box as it is being filled. We must remember, too, how great an advantage it is to have machine built to work together, such as blower, elevator, separator, belts and shaker.

One good feature that has been lost in the development is the glass bouncer that can be cleaned easily. Another rare device is the Leland inclined belt combined with a blower

that takes out much of the trash that otherwise would clog or dirty the bounce machine. Both of these features are valuable in New Jersey, although there might be reason for their omission in other states.

In 1920, there was an independent grower in the backwoods of Maine who separated berries by running them down planks arranged with two jumps like the much pictured ski jumps, only shorter, of course. Within its capacity it was effective and efficient. I have seen a picture of this man and his machine, and had a talk with the photographer. Did it ever occur to **you** that a sound berry would **roll faster**, as well a bounce higher than a rotted berry?

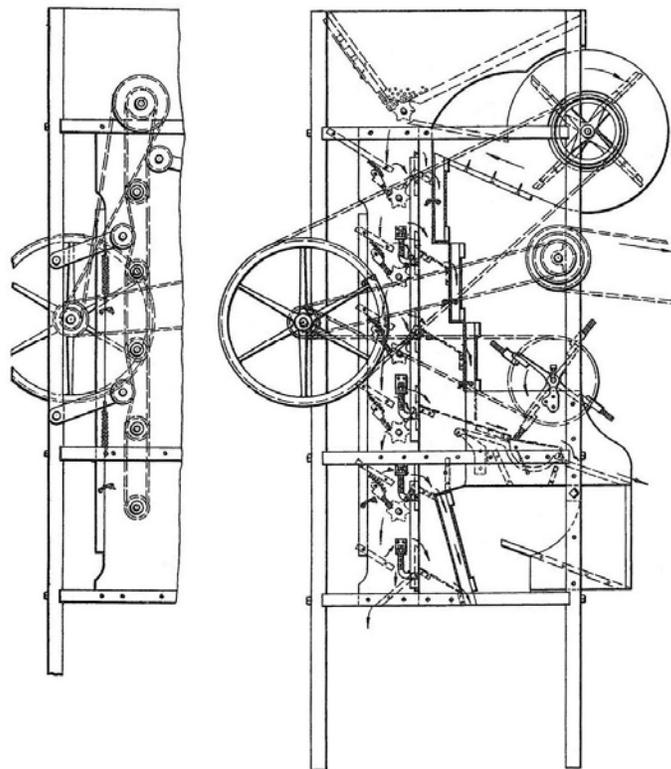
The happy postscript to this article is that the Whitesbog Preservation Trust has acquired a Buzby cranberry separator that was previously located at the now-closed New Jersey Agricultural Museum in New Brunswick, and it will soon be on display in our museum. The Buzby separator that we have acquired was constructed almost entirely from wood, was hand-cranked, and looks quite rustic compared to the patent drawings, but it represents an almost one-of-a-kind artifact, and we are excited to have it for our display.

- Beckwith, C.S. 1943. Cranberry Separators. *Cranberries*, The National Cranberry Magazine 7(10):5,12.
- Ehlenfeldt, M. 2009. The White Cranberry Separator - A “Machine for Assorting Fruit”. *Whitesbog Preservation Trust Newsletter*, 3rd Quarter:1-2,5. ■

Mar. 13, 1923.

H. R. BAILEY
CRANBERRY SEPARATOR

1,448,479





WHITESBOG EVENT SCHEDULE

For more information call (609) 893-4646, e-mail us at WhitesbogPreservationTrust@comcast.net or visit us on the web at www.whitesbog.org.

October

6 WPT Volunteer Workday 10 a.m. - 3 p.m.

Have fun with friends, working in the gardens, repairing trails, restocking the General Store and working around the Village. Lunch provided.

6 Whitesbog Village Tour 1 p.m.

Stroll the Historic Village, learn about Whitesbog's history, and visit Suningive, Elizabeth White's historic home, the worker's cottages and other buildings of Whitesbog's heritage. \$5 donation/person, reservations requested.

12 Cranberry Industry Tour

\$28 per person. Offered in cooperation with J.J.White, Inc. The opportunity to view a modern wet-harvest and learn about the history and cultivation of cranberries in NJ. Call J.J. White, Inc, 609-893-2332, for times. Space is limited.

13 Pinelands Jamboree in Waretown

Stop by our table to celebrate the cranberry harvest and sample J.J. White's new blueberry & cranberry honey & jams - *products grown & produced right here at Whitesbog!* Be sure to bring the kids.

19 Cranberry Industry Tour Same as Oct. 12 above.

19 Cranberry Harvest & Living History Tour 1 p.m. - 3 p.m.

Experience a cranberry harvest of the 1920s and tour Whitesbog Village with the 'Cranberry King', Joseph J. White, his daughter, Elizabeth, and Charles Beckwith, played by historical interpreters. \$15 donation/person - **Reservations are required.**

21 Cranberry Harvest & Living History Tour 1 p.m. - 3 p.m.

Same as Oct. 19 above. **Reservations are required.**

26 Cranberry Industry Tour Same as Oct. 12 above.

27 Moonlight Walk 7 p.m.

Hunter's Moon. Listen to the night sounds of the Pines, learn about Whitesbog and experience the seasonal changes of the Pinelands. Walks are 3 to 5 miles long, and led by experienced leaders. \$5 donation per person, reservations requested.

November

3 WPT Volunteer Workday 10 a.m. - 3 p.m. (See October 6).

3 Whitesbog Village Tour 1 p.m. \$5 donation per person. (See October 6).

17 Quarterly Lecture Series 1 p.m. \$5 members, \$7 non-members, by reservation. 'Growing Up at Whitesbog'. An exchange of memories, experiences and recollections of life at Whitesbog, with Facilitator, Sharon Goodman.

24 Moonlight Walk 7 p.m. Beaver Moon. \$5 donation/person, reservations requested. (See October 27 listing for details).

December

1 WPT Volunteer Workday 10 a.m. - 3 p.m. (See October 6).

1 Whitesbog Village Tour 1 p.m. \$5 donation per person. (See October 6).

1 Moonlight Walk 7 p.m. Snow Moon. \$5 donation/person, reservations requested. (See October 27 listing for details).

8 General Store Open House 10 a.m. - 4 p.m.

8 Whitesbog's Winter Celebration 1 p.m. \$5 members, \$7 non-members, by reservation. For Children - Nature walk and candy-cane find with Santa's helper, holiday arts & crafts and a special photograph with Santa.

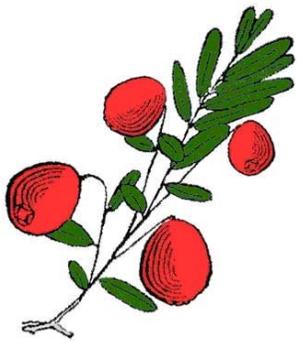
15 Whitesbog's Holiday Party 4:30 p.m. Members only, reservations requested. Celebrate the season and tour the Village homes.

23 General Store Closes 4 p.m.

29 Moonlight Walk 7 p.m. \$5 donation/person, reservations requested.

The Whitesbog Preservation Trust has received a General Operating Support grant from the New Jersey Historical Commission (NJHC), a division of the Department of State, for fiscal year 2012, and has also received from the NJHC, a mini-grant for historical research. ■

Funding for the 2012 Blueberry Festival is made possible, in part, by the New Jersey State Council on the Arts/Department of State, a partner Agency of the National Endowment for the Arts through a 2012 grant to the Burlington County Board of Chosen Freeholders. ■



From the Desk of the Executive Director

As the summer draws to a close, I feel very privileged to report on the successes of the past season and the exciting projects and programs planned for 2013.

First and foremost, I want to thank the 142 volunteers who set-up, staffed and stepped up into leadership roles for this year's Blueberry Festival. We held a fabulous festival! The Festival's revenues hit a 5-year high, our expenses were at a record low, and visitor/participant surveys indicated that everyone had a fun-filled, wonderful day.

Much of the day's success depends on our ability to get folks in and out of the Festival without delay. A special thank you is due to Cecelia Cathers and the New Jersey Youth Challenge Academy cadets who managed our parking, with high praise from our guests for their courtesy and care, and to Joseph J. White, Inc. who prepared our roadways and air strip, and to the Pinelands Antique Engine Association who gave up ground to provide extra parking when the traffic peaked at mid-day. Thank you all for your hard work and dedication to Whitesbog!

The summer never slowed down, with the landscape committee tackling Suningive's front garden, Bernie Knaupp keeping the Village's lawn well-cut, and the General Store's staff buzzing with ideas. We also launched two new major projects. The first will be an exciting Founders Day Event, scheduled for May 18, 2013, to celebrate the Trust's 30th Anniversary by recognizing Michele Byers and the individuals and organizations who championed the protection and preservation of Whitesbog some thirty years ago. This special event will feature Living History Tours, guided tours of the buildings, grounds and gardens, a historic-timeline exhibit, and entertainment as well as a program to honor the efforts of the Trust's founders.

The second project involves the development of the Whitesbog Agricultural Museum with artifacts and exhibits from the New Jersey Museum of Agriculture (NJMA), in New Brunswick. When the NJMA officially closed in 2011, the Trust approached the museum's trustees to inquire about the disposition of their Cranberry and Blueberry collections. We were honored to receive both in July along with a majority of the artifacts from the Pollination, Packing for Market, and Ice Harvesting collections. At this date, these collections have already arrived at Whitesbog, and work is well underway to plan and redesign the Barrel Storage

Warehouse's interpretive plan and exhibit areas.

2013 promises to be a very busy year for the Trust. Are you interested in knowing more? Do you have time and talents to share? We would love for everyone to become more involved. Please call the Visitor's Center office (609) 893-4646 or the Whitesbog archives (609) 283-0255 for more information, a schedule of planning/design meetings, and special project workdays. Don't forget our regular volunteer workdays (the first Saturday of the month from 10 a.m. to 3 p.m.), as well as the many opportunities available for shopkeepers in the General Store, hike leaders/tour guides, and experienced gardeners. We need lots of help this fall. Please give us a call!

- Susan B. Phillips -



The Cranberry display at the former New Jersey Agricultural Museum

The Mission of the Trust is to restore, protect and enhance the land, historic sites, and structures at Whitesbog, and to provide educational materials and interpretive programs that engage visitors in the history, culture, and natural environment of Whitesbog.

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Anonymous

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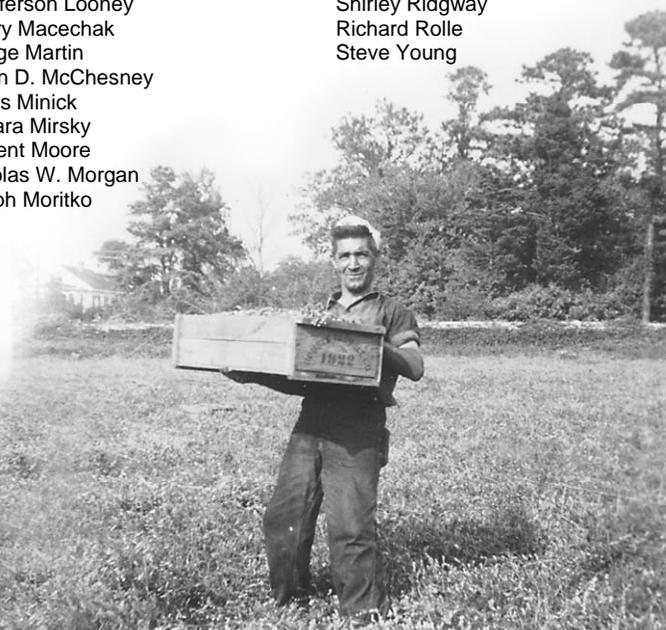
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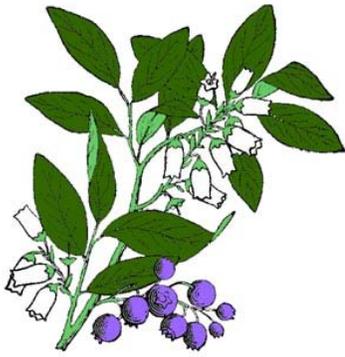
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Whitesbog Preservation Trust Membership - 2012
Thank You!



Celebrating Kids, and Blueberries as Sweet as Lollipops

by Paula Newcomer

*“And so the Prince took
the dagger and plunged it
into his heart. The Princess*

*realized, too late, her own heart was broken, and said, ‘I will
bleed for my Prince ever after...’”*

We were sitting on the brick porch of Elizabeth White’s Suningive home as I told the kids gathered around me one of the many folk tales about the bleeding heart plant. The boys in this year’s “Muncha Buncha Blueberries” walking tour at the Whitesbog Blueberry Festival liked the part about the dagger, of course. The girls had liked the way I pried two dangling “earrings” from the plump little heart-shaped flower in my hand and held them up to my ears. The bleeding heart grows in abundance around Miss Lizzie’s house, one of the many native plants she nurtured in her garden.

So far the children had enjoyed our walk through the woods, learning about bogs, identifying cinnamon ferns, marveling over how much water could be squeezed out of sphagnum moss. They had puzzled over the idea that early settlers and Native Americans used sphagnum moss as diaper material and for dressing wounds.

Now we proceeded to the grassy spot beyond Elizabeth’s home to sit on blankets and talk about berries, and how the pioneering Miss Lizzie had a dream of taming the wild blueberry. We talk about how she turned the farm into a laboratory, experimenting with blueberry bushes until she produced her first crop of sweet, plump berries in 1916.

The children’s faces light up when they learn that it was a class of fourth graders from Brick, New Jersey, who managed, years later – in 2004, to get the blueberry named as the official state fruit. How did they do it? By writing letters, collecting signatures on petitions, and talking to state officials. When the Brick students were asked how they got the Governor to sign the bill, they answered, “because we had good ideas.” And since New Jersey’s nickname is “the Garden State,” they knew their efforts on behalf of the blueberry made a lot of sense.

“See what kids your age can do when they put their minds to it,” I tell my group.

Seven years later, I add, our Whitesbog executive director, Susan Burpee Phillips, was one of the people attending a ceremony honoring these fourth-grade kids who were all a part of our state’s history, and were now graduating from high school!

And now, since they know the official state fruit, I ask the kids, in quick succession, if they know the official state bird? *Eastern goldfinch*. State flower? *Violet*. State tree? *Red oak*. State insect? *Honeybee*.

A young lady in my first group of explorers gets every one of these questions correct since she’s recently written a paper for school on the subject! Her mother is justifiably proud.

Then I have the pleasure of explaining how another New Jersey fourth grader is now in the process of working with a legislator in an attempt to get an official state dessert named. “Is it: a) strawberry shortcake, b) blueberry muffins, or c) blueberry pie?” I ask.

The kids shout out their answers. “Yes! Blueberry pie.” And again, the idea of working towards a goal, of being able to bring about change in the world, even when nine or ten years old, appeals to these boys and girls. ■

2012 Board of Trustees Meetings

Wednesdays at 6:30 p.m

Next meeting Oct. 24

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Newsletter

Mark Ehlenfeldt & Susan Phillips – Editors

Committees – 2012

Buildings & Restoration – Rick Prickett

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General Store – Steve Young

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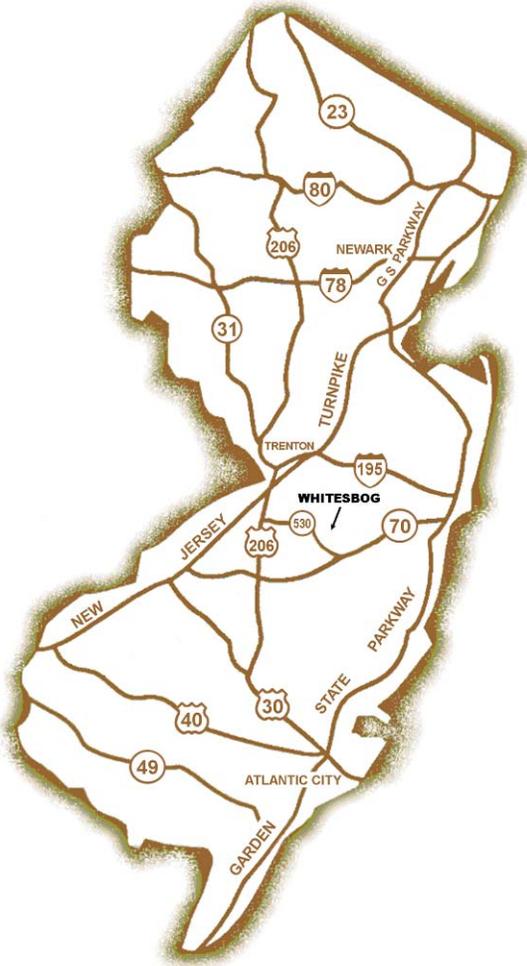
Interpretative Educ. & Archives – Ted Gordon

Landscape and Garden – Mark Szutarski

Membership & Nominating – Stephanie Schrader

Personnel – Rick Prickett

If you are interested in attending the meeting of any Committee, please call the Trust office for the scheduled meeting time.



Driving Directions:

From NJ Turnpike

Take Exit 7 to Rt. 206 South to intersection of Rt. 206, Rt. 38 and Rt. 530. (Landmarks - Vincentown Diner and White Dotte)

Turn East onto Rt. 530 and follow to mile marker 13. (Landmarks – You will go through the towns of Pemberton & Browns Mills, passing Burlington County College on the right.)

Turn left onto Whitesbog Road. Parking lot on the left.

From PA Turnpike

Travel to NJ Turnpike North and follow above instructions.

From 206 South

Travel North to circle intersection with Rt. 70.

Travel East on Rt. 70 to Rt. 530. (Rt. 530 is between mile markers 33 & 34.)

Travel West on Rt. 530 for one mile to mile marker 13.

Turn right onto Whitesbog Road. Parking lot is on the left.

From 206 North

Travel South to intersection of Rt. 206, Rt. 38 and Rt. 530.

Turn East onto Rt. 530 and follow to mile marker 13.

Turn left onto Whitesbog Road. Parking lot is on the left.

From Philadelphia

From Ben Franklin Bridge, take Rt. 38 East, crossing over Rt. 206 and onto Rt. 530 East.

Travel East onto Rt. 530 and follow to mile marker 13.

Turn left onto Whitesbog Road. Parking lot is on the left.

The General Store is across from parking lot. Trust Offices are approximately 1/8 of a mile down the crossroad to the right (at Suningive).

Visit our website: WWW.WHITESBOG.ORG or call: 609.893.4646



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