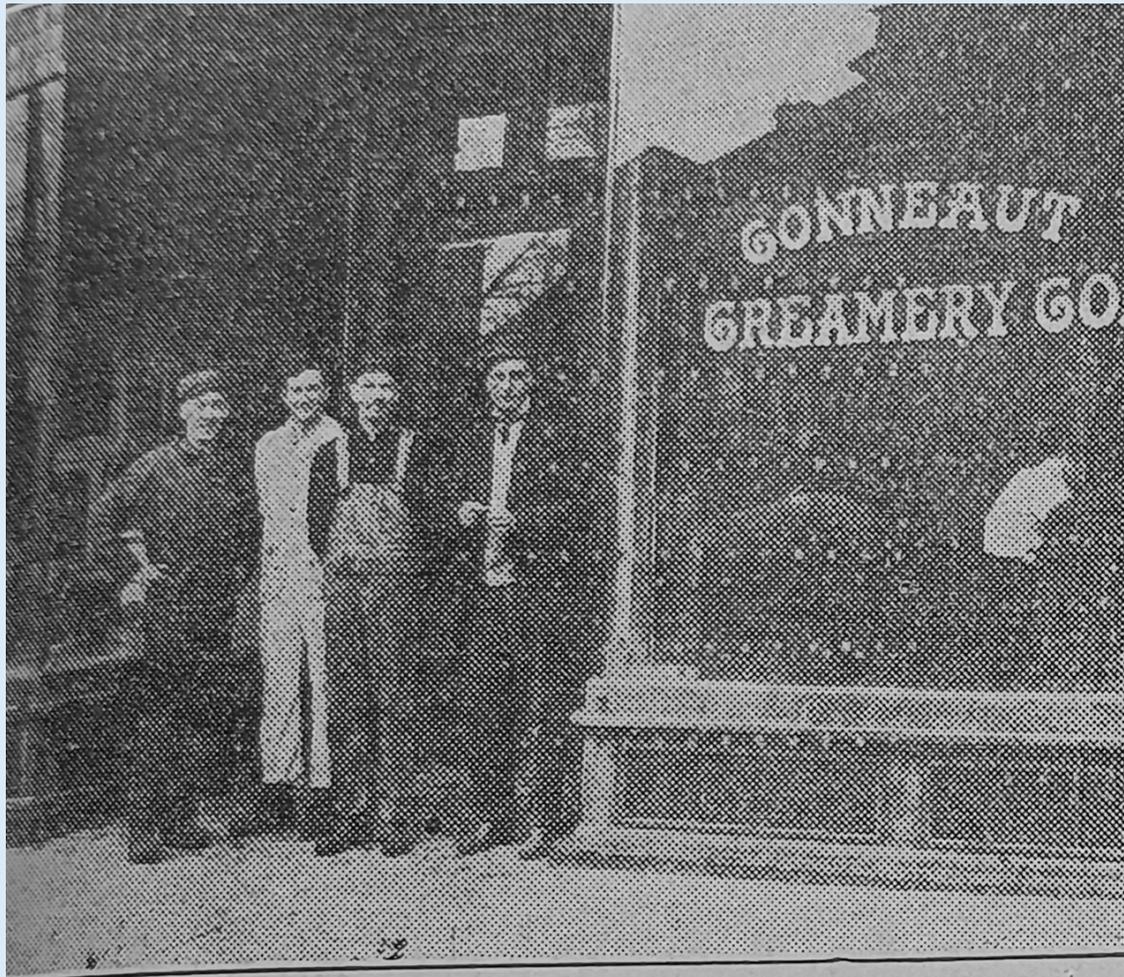


# Conneaut Creamerie: The Top of the Creamerie Crop





1910 The Conneaut Creamery Co. employed ten people, today, forty-three years later, there are 62 employees.

# 'Creamerie

## DAIRY PRODUCTS

SINCE 1909



In 1910 The Conneaut Creamery Co. employed ten people, today, forty-three years later, there are 62 employees.



Although the first milk sold house to house was ladled out of a can directly into the customer's own container, the first milk sold by The Conneaut Creamery Co. was bottled and delivered in horse drawn milk wagons. . . .

During forty-four years in the dairy business The Conneaut Creamery Company has served the public in Conneaut successfully and efficiently.

The Conneaut Creamery Company has kept pace with the most modern methods of processing and distributing dairy products.

# The Conneaut Creamery Company

# Conneaut Creamery People



**CONNEAUT CREAMERY, A LOCAL ICON.** In 1908, Fred Wolcott and Frank Watson opened this creamery at the intersection of Underridge Road and old Route 7. They were soon bought out by two local doctors who sensed the promise of such an investment and formed a corporation called Conneaut Creamery, Inc. in 1909. The business was moved twice in four years, ending up at 234 Harbor. The company added a butter and ice factory and began producing the town's first artificial ice in 1924. The creamery's soda fountain was very popular, and its dairy business boomed. In the 1960s, the creamery was purchased by Lockie Lee Dairy of Painesville, which presided over its gradual decline and fall. The building at 234 Harbor was razed in 1975. (Courtesy of Studio Antiques.)

# Chronological Creamery

1908- Conneaut Creamery, Inc.

Fred Wolcott & Frank Watson

Pasteurization

Dairy Farms

1909

Doctors, lawyers, and laymen

Dr. B. M. Tower

Dr. W.H. Leet

Dr. Matt Watson

Attorney Matt Spaulding

E.D. Jacobs

W.S. Payne

Gerald Smith

Conneaut Council Ordinance

## The Batchelor-Phelps Connection

Born in Canton, New York, on May 5, 1824, as a child, Sarah Batchelor Phelps came to Conneaut with her parents William and Olive Batchelor and her seven brothers and sisters. In 1843, she traveled to Painesville to marry George W. Phelps and eventually they had six children. Their son Milo Phelps and his wife Edith were the parents of Sarah's grandson Carl and granddaughter Iva.



## George Phelps

George Phelps, Sarah's brother and the great uncle of Iva Phelps was killed at the battle of Gaine's Mill in the Civil War. Sarah and her granddaughter Iva Phelps were active in the Women's Relief Corps of the Custer GAR Post in Conneaut.

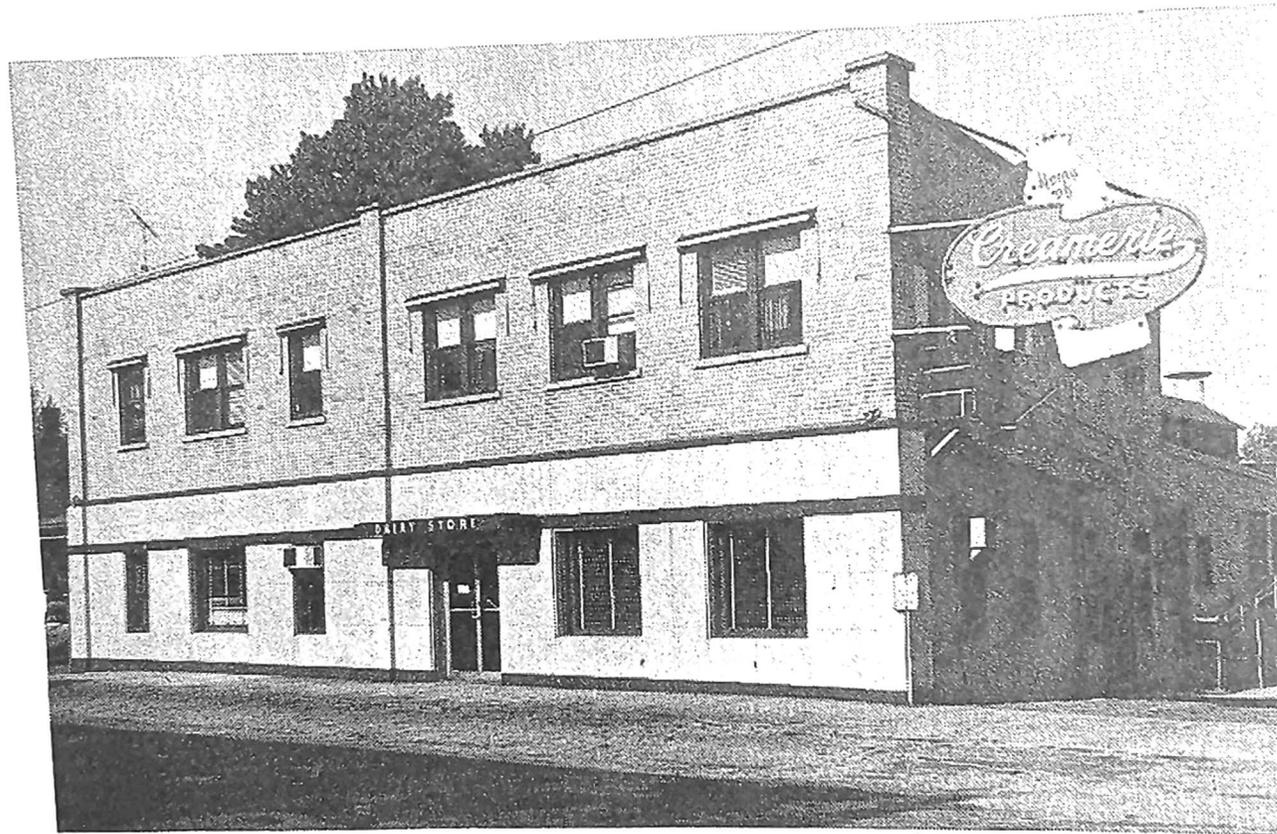


## Iva Phelps

Iva Phelps was born on July 18, 1882. In East Conneaut, the daughter of Milo and Edith Miles Phelps. She graduated from Conneaut Highschool and for a while after graduation, she worked in Chicago. Returning to Conneaut, she worked six years for the Conneaut News-Herald.

In 1910, Sarah's granddaughter Iva became general manager of the Conneaut Creamery and in 1943, she assumed the role of its president upon the death of Dr. W.H. Leet. She was the first woman to be honored as Miss Community on Conneaut Industrial Day.

She was with the Conneaut Creamery for 54 years until the business was sold to Lockie Lee Dairy in 1964. The business grew from five employees in 1910 to 38 employees in 1964.



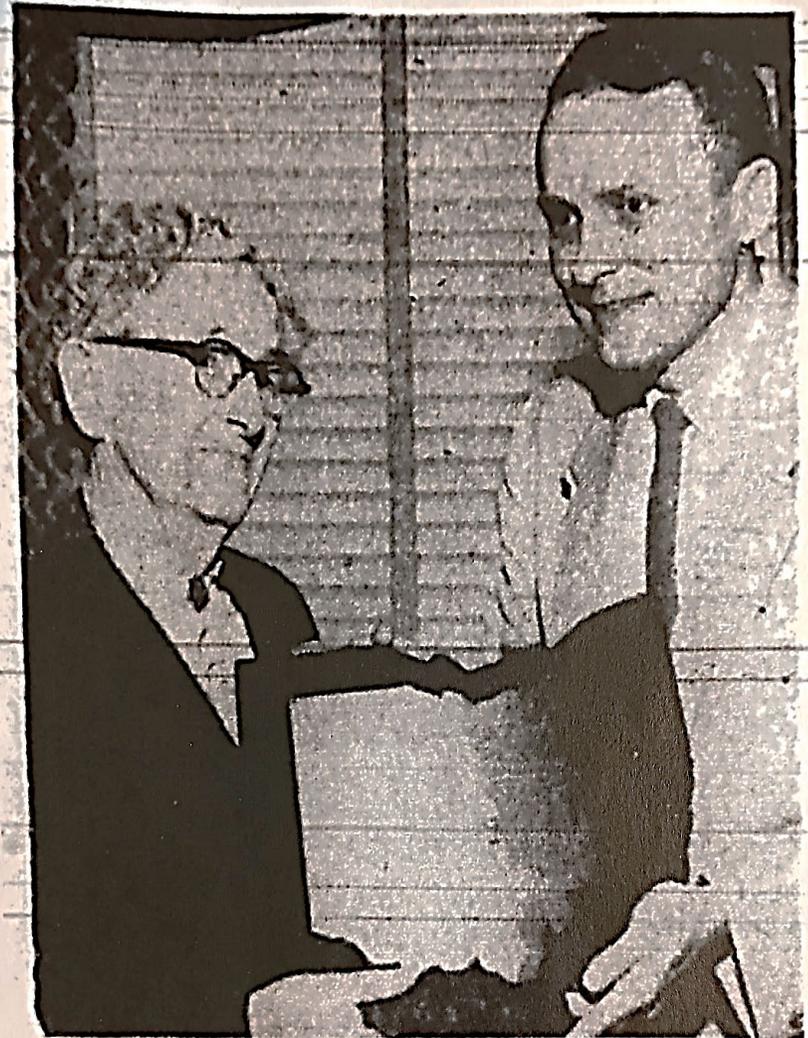
**CONNEAUT CREAMERY COMPANY**

**IVA S. PHELPS, President**

**Creamerie Quality Ice Cream, Milk and All Dairy Products**



MISS IVA S. PHELPS



ACCEPTING A PLAQUE of recognition for 50 years of service to the Ohio dairy industry is Miss Iva Phelps, president and general manager of Conneaut Creamery Co. Robert E. Webner, Orrville, retiring president of Ohio Dairy Products Assn., made the presentation at the organization's 43rd annual convention this week in Columbus. The Creamery was one of four to be honored for longevity.

Iva Phelps attended the Evangelical United Brethren Church and was a member of the DAR and Women's Relief Corps for many years.

Iva Phelps died at Brown Memorial Hospital on December 3, 1966. Reverend Robert Earle, pastor of the Evangelical United Brethren Church officiated at her funeral, and she is buried in East Conneaut Cemetery.

George Gates

Thoughts and Opinions by George Gates

December 2023

The Creamery (also spelled Creamerie) operated from 1908 until the purchase in 1964 by Lockie Lee Dairy, Painesville, Ohio. I had heard the original owners of the company were an interest group made up of doctors and lawyers. They secured a City Ordinance that no dairy product could be sold in Conneaut without being processed in Conneaut. Through the years it continued to operate and the last owner was Secretary Iva Phelps who became owner of the Creamery.

My father George Gates worked there for 37 years, and I worked there one summer.



## Wesley Elman "Ike" Hoskins

Wesley Elman "Ike" Hoskins was born July 16, 1912, in Conneaut, Ohio the son of Charles A. HOSKINS and Maude E. LAPHAM.

He married Feb 14, 1942, Margaret "Peg" Holdson. She was born July 29, 1919 in Conneaut, Ohio the daughter of Homer H Holdson and Mildred V Loomis. She died Nov 29, 2013 in Conneaut, Ohio. Ike and Peg traveled in 40 of the states, including Hawaii, Canada and Mexico.

Wesley lived in Conneaut all of his life except for one year in Erie, PA, during World War I. He was a descendant of a pioneer family, the fifth generation in Ashtabula County, and the tenth generation in America on both sides of the family.

Ike graduated from Conneaut High School in 1931 in the upper quarter of the class and served as class treasurer. He worked for Conneaut Creamerie Company for 32 years and Lockie Lee Dairy in Painesville for 10 years. The last 31 years in the dairy industry, he enjoyed making ice cream. He initiated the annual Creamerie Retirees Picnic at Township Park. He was a member of the Teamsters Local #377 of Youngstown, Ohio.

He died Sunday evening, November 5, 2006 age 94 and he is buried in East Conneaut Cemetery.

## Jerry Janco Remembers!

I was a lucky teenager. My father John Janco, was a milkman for the Conneaut Creamery and he expected me and my brothers Richard and Jim to help him whenever we were available.

Dad had an early route which meant he had to start at 4 in the morning. Winter was the worst. When a storm would hit, he had to shovel his way out to get to the garage

Once he got to the Creamerie he would back his Divco milk truck out of the garage and drive it up to the main building where most of the products were made. These included milk, of course, ice cream, sour cream, and cottage cheese. In an adjacent building, butter was made from the milk fats.

Once he got to the main building, he parked his milk truck next to the loading dock next to the building.

There, he would begin loading metal crates. These crates contained either quarts or half gallon glass bottles containing milk, or cream, which were in half pints. A cardboard bottle cap with the name “Conneaut Creamerie” printed on each of them covered the bottles. These crates were very heavy, especially for a kid my age. But I did my best to compete with my brothers in picking up these cases and loading them in the milk truck.

Originally in the past, chipped ice was thrown on the cases of milk, but in the late 60's, refrigerated milk trucks became the way they kept the milk cold. The major portion of the truck in the rear of the vehicle was where the milk was stored. There was a metal wall between the rear of the truck with a sliding door that separated it from the front. The front of the truck had a seat that allowed the vehicle to be driver while standing up or sitting down. There was a gas pedal along with a clutch and brake pedal on the floor.

Mounted on an angle on the dash were a matching pair of pedals. It was an interesting vehicle to learn how to drive, especially for a teenager like me.

Back at the main Creamerie building I remember backing up to the unloading dock. There all of the empty glass cases were unloaded. Being that they were empty, they weighed less than when they were loaded into the milk truck, but they were still heavy.

The milk bottle washer machine was in this area of the plant. It was operated by one worker. The bottle washer was very loud and there always was steam from the washer. It was interesting to see how the worker loaded the trays that were loaded on a conveyor belt that put them through a hot water and soap bath. After the steamy bath, the conveyor belt took the bottles into the bottling room. That wasn't quite as loud.

In this room several workers watched as the clean bottles came out on the conveyor belt and into the machines that filled the bottles with milk. After the bottles were filled, they were capped and placed in metal cases. Some were designed for quart jars and some were designed for half gallons. There were other metal cases that were meant for half gallons. From there, the bottles were taken into the huge cooler which was adjacent to the side entrance where the milk trucks were loaded.

There were areas of the Creamerie which I wasn't familiar with. First of all, the Creamerie building, which was on Harbor and State Street, had an alley on either side which led to the rear of the building. Located to the west was a two story wooden building where butter was made and packaged. On the same side of the building as the loading dock was a small basement window. This is where sour cream and cottage cheese were dispersed.

My brother Richard's first job as a teenager was wrapping the butter. Each half pound quarter stick was wrapped in glossy waxed paper and then packaged along with three other sticks to make a pound. Richard earned a whopping \$1.31 an hour, which was a lot in the early 60's.





**THE CONNEAUT CREAMERY CO.**  
**PASTEURIZED  
HOMOGENIZED  
VITAMIN D MILK**

---

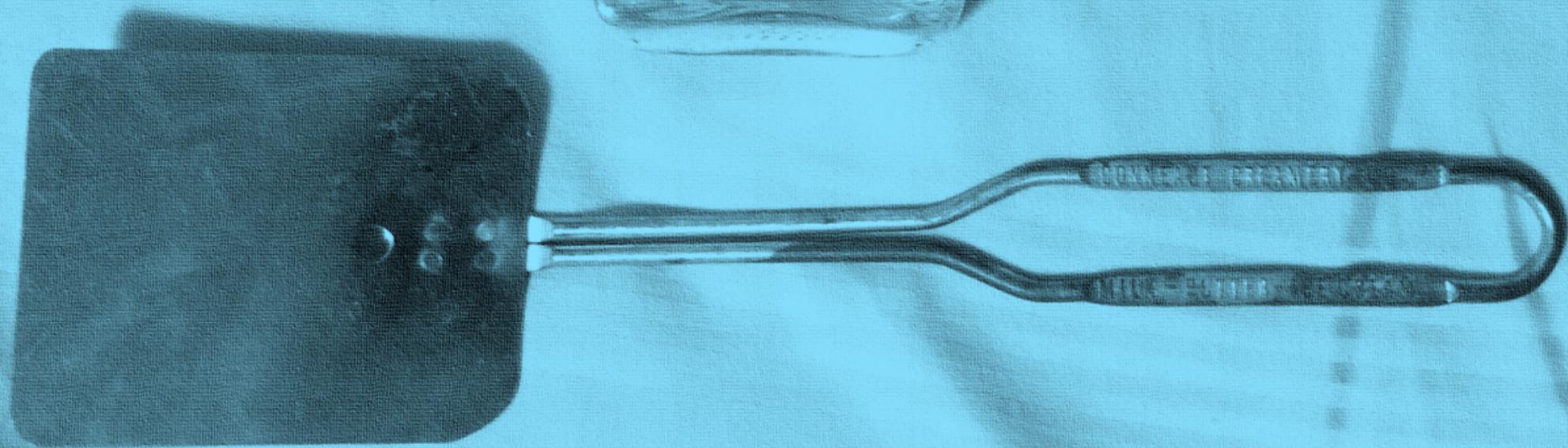
---

**400 U.S.P. UNITS FROM IRRADIATED  
ERGOSTEROL ADDED PER QUART**  
**3.5% B. F.**  
**CONNEAUT, OHIO**



Courtesy of Andy  
Pochatko

Courtesy of Andy  
Pochatko



# Creamerie Photo Gallery

**ARE YOUR BONES  
HEALTHY?**

EAT MORE ICE CREAM  
for  
GOOD BONES and TEETH

**“Creamerie”**  
ICE CREAM

May 7 1949

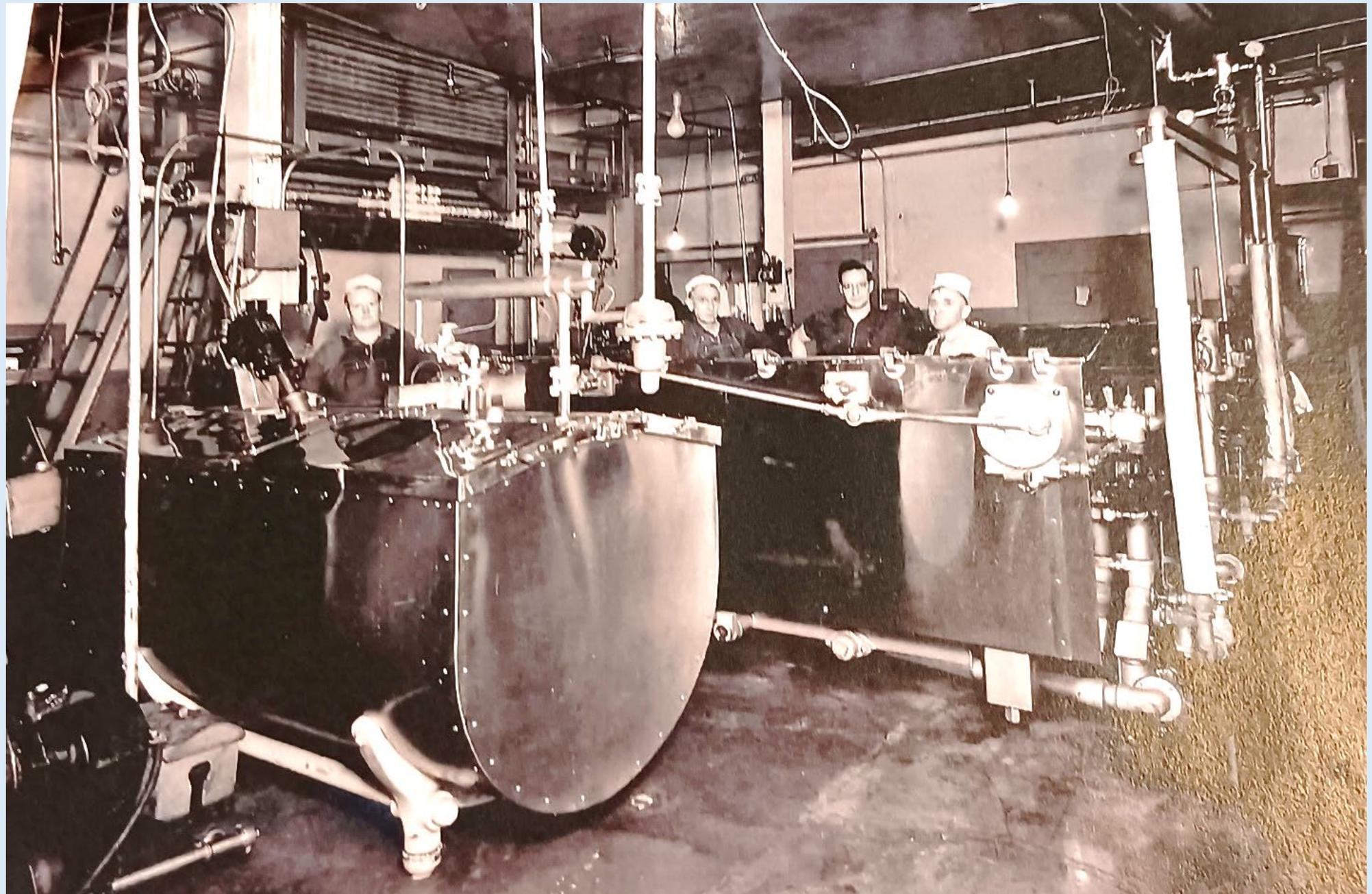
**MEASURE IT — ANY WAY —**

**Milk**  
IS ALWAYS  
YOUR BEST FOOD  
BARGAIN!

**YOU LIKE —**

Conneaut  
Creamery Co.

OUR PROFIT PER QUART IS ONLY A FRACTION OF A CENT



WHITE HOUSE

WHITE HOUSE

*Creamerie*  
ICE CREAM

A central illustration of a tall, fluted glass filled with ice cream, topped with a generous amount of whipped cream. The glass is set against a circular background with a gradient from light to dark. A horizontal blue band with a stippled texture passes behind the glass, containing the text 'WHITE HOUSE ICE CREAM'.

WHITE HOUSE ICE CREAM

WHITE HOUSE

WHITE HOUSE

CONTENTS      MANUFACTURED BY      2 1/2 GALLONS  
THE CONNEAUT CREAMERY CO.  
CONNEAUT      OHIO

# FREE FROZEN FOOD CARTONS

Customers make them  
from their empty Pure-Pak  
Milk Containers!

*Creamerie*



Cut Off Top



Pull Sides Out



Bend Sides Down



Unfold cut-off top

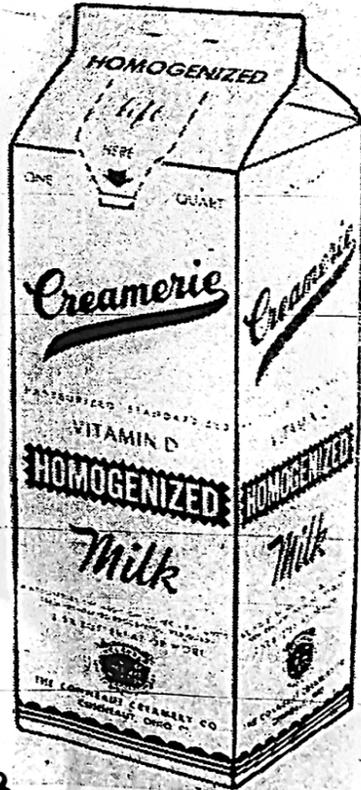


clip over package  
to seal.

If you take milk in Pure-Pak, you can make your frozen food cartons without cost. After you empty your Pure-Pak containers of our rich, wholesome milk - pardon the commercial - just take an old pair of scissors or a sharp knife and make your own frozen food cartons. Our Pure-Pak containers are paraffined and make perfect freezer cartons.

P-s-s-t, ladies! Show  
this ad to your husband!

*Pure-Pak*  
THE PERSONAL MILK CONTAINER



Milk in Pure-Pak

July 30 1953

Something New

“*Creamerie*”  
ICE CREAM

**Ice Suckers**

*Lucious Flavored Ice on a Stick*

**5c**

For Sale by all “*Creamerie*” Dealers  
ICE CREAM

# *Creamerie* MILK

Remember this milk is received daily from the farm. It is pasteurized and bottled immediately.

Therefore you are sure of buying as Fresh milk as it is possible to obtain.

IT TASTES BETTER

The  
**Conneaut Creamery**

Est. 1909

