

Learning Places Spring 2016

Annotated Bibliography

Due Date: 3/28/16

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1) Brooklyn Public Library, T.H. Smith map of Vinegar Hill



This detailed map of an 1800s Vinegar Hill in Brooklyn shows the streets and residential/commercial buildings that once stood in its limits.

https://en.wikipedia.org/wiki/Vinegar_Hill,_Brooklyn

2) Bernardo, Leonard & Weiss, Jennifer (2006). Brooklyn by Name. United States of America: New York University Press. p. 37-38. ISBN 0-8147-9946-9.

Brooklyn by Name gives a glimpse of how Vinegar Hill, DUMBO and Brooklyn Navy Yard got their names and those who were behind the development.



3) http://www.nyc.gov/html/lpc/downloads/pdf/reports/VINEGAR_HILL_HISTORIC_DISTRICT.pdf

The Vinegar Hill Historic District document is broken up into time periods of significant milestones within the development of Vinegar Hill. The Landmarks Preservation Commission declared three areas in Vinegar Hill an untouchable to demolition from the New York City government on January 14, 1997. The district consists of Greek-Revival row houses, a residential remnant of the early nineteenth-century neighborhood that occupied the blocks between the Brooklyn Bridge and the Brooklyn Navy Yard. Area 1 is located on most of Front Street, between Gold and Bridge Streets. Area 2 is a small corner on Gold Street and Water Street, only by a few households. Area 3, the largest of the three, borders From Plymouth Street to Front Street down Hudson Street, spanning its width from some of Water Street to Evans Street. According to the document, the groups of buildings that remain within the Vinegar Hill Historic District “retain their historic architectural character and create a distinct sense of place, recalling a significant era in Brooklyn's history.”

4) Tocque, Philip (1851) A Peep at Uncle Sam's Farm, Workshop, Fisheries, & co. C. H. Pierce. Pages 41-43

My focus for my research project is the history, scandals and/or controversies of distilleries between 1810 and 1870 from the Downtown Brooklyn, DUMBO, Vinegar Hill and Brooklyn Navy Yard areas. This time period includes the Whiskey Wars of “Irishtown”. This book gave me so much information on names and production success of some distilleries. I still have yet to find the years that they opened however. Manly & Embury Distillery was located between Gold and

Tillary Streets, however, according to the Doggett's New York City Directory for 1846 and 1847, the address for Manly & Embury was 111 Front Street. It was open for 17 years, with 50 male employees, and approximately 3,000 gallons of whiskey were produced on a daily basis. Bach, Sons, and Co. distillery was located at 43 Fulton Street, established in 1811. Although it covered about 6 lots, there were only about a dozen men employed. Bach, Sons, and Co. manufactured 3,600 gallons of gin, brandy, and rye whiskey per day.

5) Stiles, Henry Reed (1869) A History of the City of Brooklyn. Including the Old Town and Village of Brooklin, the Town of Bushwick, and the Village and City of Williamsburg. Brooklyn, N. Y.: Pub. by Subscription. Print. Pages 292-294.

The Wallabout distillery was established around 1835 under the management of John A. Cross. In 1850, Wallabout distillery was changed to Towers & Dingleburgh, consuming 800-1000 bushels of corn, rye, wheat, oats and barley daily, manufacturing 3,000 gallons of whiskey per day, about 950,000 annually.

This book also gives the same information about Bach, Sons, and Co., and Manly and Embury as the previous source.

Wood and Co. Distillery (year of start unknown) consumed over 100 bushels of grain per day, and their whiskey that they produced was primarily used for burning fluid rather than drinking.

6) https://en.wikipedia.org/wiki/Bradish_Johnson

Bradish Johnson was the owner and operator of Johnson and Lazarus Distillery in Brooklyn. His establishment was raided and exposed by Frank Leslie's Illustrated Newspaper during a time called the "Swill Milk Scandal" in 1858. This scandal was brought to light when distilleries were found producing milk from sick cows, who were fed contaminated "swill" (liquid food for pigs and cows, combined with the remained mash from alcohol making), making the milk whiter with plaster and chemicals. The milk production resulted in poisoning and killing 8,000 infants in a single year.

https://en.wikipedia.org/wiki/Swill_milk_scandal

<https://en.wikipedia.org/wiki/Distillation>