

Pea Vinery Info from Walworth Memories programs

March 2004, page 2:

- Jessie said all the young boys worked there, it was a good place to meet.
- Roger Pembroke (former school principal) operated it for a short time.
- Contracted with E. Burnham canning factory in Newark.

April 2004, page 1:

- Located corner Canandaigua Road and Rt. 441

April 2006, page 9:

- Pea Vinery (NE corner of Canandaigua and Penfield-Walworth Roads)
- Vaughn Pembroke said the Boy Scouts were asked to take it down. They built their camp next to the quarry (now Dolomite) and used the lumber from the pea vinery for shelters.

October 2007, page 9:

- Pea vinery located corner of Penfield and Canandaigua Roads. Gene Reynolds dad (Harold) operated it.
- Viner located on Darron farm. Carlyle said his father bought the farm in 1945 and viner was there then. Corner was vacant before pea vinery.
- Had to work with pitchfork to put pea vines on elevator.
- Gordie Youngman: after being brought in on dump trucks, the pea vines were mashed and tugged together to get on the elevator. They smelled bad when the vines started to rot on stacks 8-10 ft. high.
- Stripped peas from pods (shelled them).
- Farmers would come in 1-2 times a week to get vines for cows. Hard to pitch.
- Smelled barn up good.
- Kay Scott: Red Creek had a canning factory for peas. Whatever they didn't use they put into a pond and it smelled awful.
- Some of the peas were shipped to Edgett and Burnham in Newark.
- Vines were cut with a mowing machine pulled by horses.

April 2013, page 9:

- Located northeast corner Canandaigua Road and Route 441.
- Harold Granger: It operated only during harvest season. Other times you could smell the vines as they rotted.
- Gordon Youngman: Did two jobs there – worked out front throwing peas on a conveyor belt with a pitchfork and also worked on the stack in the back, where it smelled so bad he could hardly stand it. The vines, delivered on pick-up trucks, were stuck together which made them hard to pitch. One of the hardest jobs Gordon ever did was to thrash for Harold Granger's father; Gordon said he spit dirt for three months afterwards. After the peas were separated from the vines, they were sorted by size and shipped to canneries in Newark, Marion, and Ontario.
- Nancy Granger: her father (Clyde Scott) raised peas and owned a farm on the east side of Walworth-Palmyra Road, across from Clifford Huntley's farm.
- Harold Granger: Vines would be cut with a mowing machine; it was miserable to pitch them onto a wagon.