

The Rome and Fort Bull Railroad Station came to the village from McConnellsville, NY, about 13 miles west of here. It was donated to the village in 1974.

The station was built c. 1911, the style copied from Italianate or bracketed architecture of the Victorian era.

It was apparently the fourth station on the Rome, Watertown, and Ogdensburg RR. Erie Canal Village also has the first station on this same railroad, it being Bennett's Tavern, which served as station, with food and drink, until the railroad built its own.

The station has its original structure and woodwork, such as oiled flooring. The wainscoting on walls and ceiling is original to the building. The wainscoting was done not for decorative purposes, but because plaster would crack from the heavy train traffic.

The waiting room bench, like in many stations, was wall mounted without legs so the floor could be easily swept. The bench is also original to the building. Arms were added to the benches to discourage drifters from sleeping on the bench and inconveniencing the passengers.

An 1864 map shows the location of Rome and McConnellsville as well as the railroads throughout the state of New York.

The pot-belly stove is a typical railroad type. The "pigeon-holes" were used for filing schedules and RR forms. On the wall, different types of RR papers, some dating back to the 1890's.

The Watertown and Rome Railroad was completed in Watertown in 1851. In 1861 the line became the Rome, Watertown, & Ogdensburg RR.

When the RW&O was leased to the New York Central RR in 1891, it operated 643 miles of track in upper NY state. The two-tone green exterior color of our station is in accordance with NY Central RR practice.

The man operating the station was an employee of the RR. He was called an "agent" if his station was small; a "superintendent" if his station was large. His duties were many, including selling tickets, being a good bookkeeper, a faithful switch tender, and sometimes telegraph operator.

(For more info. refer to RR book in drawer)

every day. This helped to minimize spoilage, however, ice boxes were in use by the 1850's and helped to preserve fresh meats, poultry and dairy products. Stores provided only basics. Fresh vegetables that kept in the cellar and dried apples and pears. Eventually, home canning became widespread.

Four bedrooms were available for guests. The front room over the bar was the best, with a stove and four windows. The other three went from small to tiny. The biggest room was for the innkeeper and his wife. It served as their bedroom and living quarters when not tending to the needs of guests. As a consequence, it was probably quite well furnished. All second floor rooms are sound-insulated from the lower levels by a false floor between the first floor ceiling and the second floor floorboards which is covered with a layer of plaster.

By the time Bennett's Tavern was built, many longstanding traditions associated with country inns were disappearing. Guests were not often asked to sleep severally in a single bed. The inn was considered full when all available beds were occupied, not all the floor space as well. Extra beds of a simple sort might have been placed in the ballroom. These could be easily stored when the ballroom was to be used.

One bedroom might get the name of "sample room" if it was used by various drummers coming and going throughout the season to display and sell their wares. These goods could be anything from accordians and musical instruments, to axes and other tools for carpenters.

The ballroom was a frequent fixture of old inns. Music could not be made in any other way except by hand, so when a bunch of gents sat around making it, many came to hear it.

It is not known how extensively the ballroom was used-- it was apparently never decorated. When an auction was held in the 1960's as many as 300 chairs were for sale. Two of those were gilded "fancy chairs" often found in a ballroom of this period.