



Around the turn of the 20th century, Frank Monihan and John Martindale opened a small evaporating plant or dry house at the corner of Loud and Pittsford-Palmyra Roads which dried and sold local produce, and Egypt became one of several food processing centers in Perinton. By 1904, the partners had developed a working system of canning those products, and the Egypt Canning Company was born.

In the early years, local farm women would take the vegetables and fruits from the fields and orchards, prepare them at home, and then deliver them to the factory ready for the canning process. The cans themselves were manufactured during the winter and spring before the crops were ready for processing. The photo shows workers readying the produce for the cans that are stacked on the left.

The company soon added automatic machinery and enlarged and by 1916 it incorporated as the Comstock Canning Company. Growing throughout subsequent decades, and employing migrant workers as well as area residents, by the 1950's Comstock was pumping \$300,000 into the local economy, canning among other things applesauce, sliced apples, and beans.

Comstock became a division of the Borden Company in the 1960's and then a division of Curtice-Burns in the 1970's and processed up to 200 tons of beans per day, employing about 255 seasonal workers. However, as a result of consolidation and reorganization, the plant was closed for good in 1982. Today portions of the plant have been demolished and much of the remainder is used as a trucking transfer facility. The water tower, once a common sight in most towns and villages, remains as the only one of its type in Perinton.