

BULLETIN



Number 118

Orleans County Historical Society, Inc. • Brownington, Vermont 05860

Fall 2009

Old Stone House Day 2009



Heidi Ecker-Racz served coffee made the way they made it at the first annual Orleans County Historical Society Picnic in 1915, simmered slowly in a big iron pot over an open fire. Heidi and her mother also made anadama bread, made with cornmeal and molasses, and baked it in the outdoor French Canadian bread oven, and served it to visitors in the afternoon.



Neal Perry, a new member of our board of directors, offered rides with his sharp team of black Morgan horses and white wedding carriage again this year. He took on passengers in front of the Old Stone House, and drove them down the Hinman Road and back. In the background two former board members, Dick Simpson in the top hat, and Kerm Smith, beside him on the right, can be seen greeting visitors at the front door of the museum.



Thurmond Knight set up a display to demonstrate the fine art of making violins. A young musician tries out a violin he has made.



Andrew Lanoue, our summer intern, encouraged the children at Old Stone House Day to try on old fashioned clothing from our dress-up trunk. He led tours of the museum and helped maintain the grounds, along with our other excellent summer interns, Lucien DeLaBruere and Thomas Bradley. Lucien has moved on to become the director of NEKTV, the public access TV station in Newport, where he will be a great asset to the museum. Andrew and Thomas have now returned to St. Michaels College for another year at school. We are in great need of volunteer museum tour guides for the fall season. Anyone interested?



The blacksmithing demonstration this year was located inside the new timber frame, raised by campers at Time Travelers Day Camp, which will provide space for future blacksmith and woodworking classes. Dennis Gibson, on the right, is working the blower, sending more air through the fire to heat the iron in the forge. Craig Marcotte, standing beside him on the left, taught blacksmithing at camp, and also taught an adult class this summer. Laid out on a table on the left is iron work made by blacksmith Courtney Mead, who sold it on Old Stone House Day to raise money to put a roof on the building. Proceeds from that day plus another donation have paid for the roof. Now we need to raise money for the brick forge and chimney.

Inside: cheeses and cookbooks, activities and awards, and an events calendar you can post!!

The second oldest non-profit in Vermont

On September 23 the Orleans Historical Society was recognized at a ceremony at the Statehouse in Montpelier honoring non-profits over 100 years old. Secretary of State Deb Markowitz issued an invitation to Vermont's oldest non-profits to tell their stories, and in fact, the Orleans County Historical Society was the second oldest non-profit in the state to respond. Following is the history of our organization.

The Orleans County Historical Society is believed to be the oldest local historical society in the state of Vermont. In 1853, it was founded by a group of prominent local men as the Orleans County Natural and Civil History Society to “promote the study of Natural History primarily of Orleans County and Northern Vermont and to collect and preserve...those items of interest...which would otherwise would be lost to the future historian.”

The first meeting of the Orleans County Natural and Civil History Society took place in Brownington on June 6, 1853. Alexander Twilight's name appears in the list of founding members, along with Samuel Read Hall, the first teacher educator in the United States. Early Society meetings often featured reports from committees such as the Committee on Conchology (the study of shells), the Committee on Zoology or the Committee on the Civil History of the County, and addresses on various topics, including a talk by the Rev. Samuel Read Hall on “the benefits of the study of Natural Sciences.”

In the fall of 1869 some of the founding members of the Society for the Natural and Civil History began to meet as the Orleans County Society for Natural Sciences. In

November of 1887, members of the original organization met and officially changed the society's name to the Orleans County Historical Society. The newly energized group held large annual meetings, hosted talks by prominent speakers and published their proceedings. Among their most memorable meetings was the reunion of students of Alexander Twilight held in Brownington in 1888.

In 1915 the old stone dormitory of the Orleans County Grammar School, completed in 1836 by headmaster Alexander Twilight, was in disrepair and put up for sale for \$500. A bridge construction company proposed to buy it, tear it down, and use the granites for railroad bridge abutments. Members of the Society were horrified that such an important and beautiful piece of Orleans County history could be lost, and were determined to save it.

In August of 1916, the Orleans County Historical Society became incorporated “for the purpose of collecting and preserving whatever relates to the history of the county of Orleans.” They raised the \$500 necessary to purchase the Old Stone House and began the work that would turn the remarkable building into a museum of regional history.

A celebration of farmstead cheeses and heirloom apples on October 3

A Cheese and Apple Tasting will be held on Saturday, October 3, 11 a.m.-4 p.m. at the Old Stone House Museum.

You are invited to come taste a wide variety of locally made cheeses and meet regional cheese makers who'll explain the process and background of their products which you can also buy. Since apples are the perfect companions of cheese, Walden Heights Nursery will be on hand with a selection of heirloom apple varieties to sample and learn about as well. Throughout the day speakers and demonstrations will educate and entertain.

Cheese has been of great importance on Vermont farms since the Yankee settlers arrived with cattle in the 1790s. Prof. Paul Kindstedt, who has been researching the place of cheese in Vermont's early history, will be on hand to share his fascinating findings in preparation for a new book on the subject. A well known author, Prof. Kindstedt can be found at the Institute for Artisan Cheese at UVM.

Mateo Kehler from Jasper Hill Farm and Cellars, will be presenting “Back to the Future” his view of the current cheese renaissance. Since he works with most of the regional producers, Mateo brings wide knowledge of varieties and economics to offer visitors who attend.

Jack Lazor of Butterworks Farm has agreed to present a talk and demonstration on non-rennet cheese making during the afternoon. He brings with him a wealth of experience and a unique viewpoint on agriculture.

A daylong demonstration of cheesemaking, 1830's style, is planned. Cider will be pressed, and dairy artifacts from the Museum's collection will be on view to round out the day, often the the most beautiful weekend of autumn. Be sure to attend this wonderful way to celebrate the bounty of Vermont's countryside. Admission is \$5 per person, (no charge under 6).

The cookbook project

The history of Orleans County that the Old Stone House Museum strives to preserve includes not only artifacts and buildings, but also matters of everyday life. Thanks to Anne Lalime, who has been searching in antique stores and attics, we now have a collection of local community cookbooks put together by ladies who grew up over 100 years ago with far different ingredients, methods and expectations than cooks have now. Anne has put together some highlights from her cookbook search.

West Charleston Mothers' Club: Photocopies of a very old book, guessing about 1900, written by women who probably had been raised in the 19th century. The advertisements in the back of the book are from the Derby Hotel—\$1 a day, Dr. Kendrick of West Charleston, Dr. Harry Hamilton, dentist, of Newport, and Turnbull's Creamery in Barton Landing, now called Orleans. Not only did the book have the usual instructions for making bread but also how to make the yeast — boil a potato, put some old yeast in the liquid... as well as how to bottle and store it. Tripe could be rolled in corn meal and fried in lard like doughnuts. Marshmallow fudge was made with home made marshmallows made with gum arabic, and fudge or frosting recipes used a granite sauce pot (metal pots with a grey finish similar to stone in appearance). Other recipes included are:

Hulled corn: Combine corn with 2 cups hardwood ashes and boil till hulls start... Strain off the lye, remove the ash bag and boil in clear water. Strain again and boil until done; salt to taste.

Clear barley water: "...usually associated with the sick room, barley water is an excellent summer drink, and is offered in quite the best houses."

Curing ham: ... for 100 lbs of meat, 10 lbs of salt, 4 lbs of sugar, 4 pints of molasses, 4 ounces of SALTPEPPER—add 4 ounces of pepper and 2 of soda.

Corned ham: ...to 100 pounds of meat, 3 ounce of salitre...4 lbs sugar or molasses, 9 lbs salt, 6 gallons of water and 1 oz of soda.

Also, recipes for an emergency shelf in case of unexpected company for those who live "10 miles away from a lemon."

Fortnightly Club 1939 Cookbook: A copy of a small booklet put together by a Natalie Hamblett. At least one recipe my mother, Miriam Lalime, used when she cooked at the original East Side Restaurant owned by the Essaff family.

Photocopy of 1921 Ladies Club Cookbook and a later-printed book: Made by the Barton-Orleans Ladies Club. I bought the 1921 book for 35¢ at the yard sale of

one of Mom's bridge game people a few years ago. Eventually, I found two later editions (1931) called *Orleans County Cook Book*.

1907 New Memphremagog Cookbook: Put together by the ladies of the Congregational church, including a lot of Prouty names. Kaiser stew was similar to Dad's family tourtiere recipe, not the one some Franco-Americans make with cinnamon and cloves, but with ground pork and beef, potatoes..., something like his Bell Seasoning...put into a lard pail with tight cover and boil...hours. This was written before WW I, the depression, and WWII by women born and brought up in the 19th century, who couldn't have imagined what they and their children would be living through some day—I can only marvel.

Green Mountain Cookbook: It was printed by a White River Junction company and had a lot of sour milk and sour cream recipes from the days of the icebox before refrigerators when they had a lot of milk and no way to store it till the cheese-making industry was more developed. There are plenty of maple recipes as well as a recipe for oatmeal cookies made with chicken fat. I did not try the puff ball soup.

Aristene Pixley Vermont Cooking: Bag pudding seems to be a recipe for Indian pudding. Mom told me to use a tight weave cloth, pillowcase for example, flour it well, fill with the cornmeal/milk preparation and put in a pot of boiling water to boil for five hours at about 200 degrees—just below the boiling point, I believe, so the curdle won't "weep;" the flour keeps the cornmeal/milk solution from leaking out of the bag .

Grandmother's Forgotten Recipes is a cookbook that I bought in a tourist store when visiting Beaufre, PQ. Mom told me salted lard was salt pork which most of the stuff was cooked with and left all day on the back of the old wood stoves. The book had recipes for squirrel, sea gulls, buzzards, etc. I asked Mom if her mother or grandmother cooked these and she said emphatically, "NO!" Then said more quietly, they gave her mother owls; Mom *hated* owls; owls were dirty birds; her mother used to boil them.

Old Stone House Museum Events through February 2010

Apple Pressing – Saturdays, Sept.–Oct. 10, starting at 1 p.m.

Bring your own apples and containers and make cider on the museum apple press. Share a few cups with our other visitors and take the rest home. Two gallon limit per family please.



Apple & Cheese Tasting – Saturday, Oct. 3, 11 a.m. to 4 p.m.

Farmstead Cheeses and Heirloom Apples from the Northeast Kingdom and beyond. Demonstrations and speakers. Taste, try and buy. \$5 per person. Under 6 years old free.

Old Stone House Museum closes for the season – Thursday, Oct. 15

Last day for guided tours until next May 15. We will draw the winner for the Quilt Raffle. There is still time to send in tickets!

Holiday Open House – Saturday, Nov. 28, 10 a.m. to 3p.m.

Drop in at the Samuel Read Hall House on Thanksgiving weekend for some holiday cheer. Adults and children can make old fashioned Christmas decorations, share tasty holiday treats, custom decorate your own balsam wreath, and help decorate our tree in the parlor where musicians create a warm and festive atmosphere. Our gift shop will be open, selling old fashioned toys, books, and fine local crafts.



Collectors Fair – Sunday, Feb. 21, 9 a.m. to 2 p.m.

The 9th Annual Collectors Fair will be held in the Orleans Elementary School Gym from 9 a.m. to 2 p.m. Long rows of tables will be filled with collections of all sorts: miniature engines, kitchen implements, tools, books, postcards, chainsaws, you name it. Lunch will be available, door prizes. Free for exhibitors and spectators. Call 754-2022 to reserve a table for your collection.

Old Fashioned Kitchen Junket & Sliding Party – Sunday, Feb. 28, 1 p.m. to 4 p.m.

Bring your skis and sleds to slide on trails around the museum grounds. Fiddling and dancing in the kitchen of the Hall House. Refreshments.



Old Stone House Museum Classes

Hinman Road Hike – Sunday, Sept. 27, 1 p.m. to 5 p.m.

Take a fall foliage hike on the Skunk Hollow section of the Hinman Road, between Glover and Greensboro. Meet at the Glover School parking lot (section closest to Bean Hill Rd.) on Sunday at 1 p.m. No charge.

Window Repair – Wednesday, Sept. 30 & Wednesday, Oct. 7, 4 p.m. to 7 p.m.

Ben Barnes, who managed the restoration of the Samuel Read Hall House will teach you in this two session course how to refurbish old windows as you help restore the windows of our Education Building. Frame repair, glass cutting, glazing. \$35, or \$30 for museum members.

Chimney Building – Saturday & Sunday. Oct. 3-4, Oct. 10-11, 8 a.m. to 2 p.m.

Bill Roddy will teach the basics of bricklaying as students help build the chimney for the forge of our new blacksmith shop. Bill, a third generation mason, has been around brick and stone since his father started to build their family summer home with stone and solid brick walls in 1950. Bill worked on union construction jobs as a brick layer in Boston, Montreal, and Burlington, and has been doing fireplace, chimney, and masonry heater work around the Northeast Kingdom for 36 years. Bill will offer techniques he learned since his apprentice days. Cost: \$85 per weekend or \$75 for museum members.

Please pull this section out and post.

Introduction to Weaving – Mondays, Oct. 5, 12, 19, 5 p.m. to 7 p.m.

Come and learn the basic techniques in weaving, from setting up to planning a project and then actually weaving something beautiful and useful. Learn about fibers and history. This is a great opportunity for anyone even slightly interested in textiles, or simply those who enjoy learning new skills using their hands. \$60, or \$50 for members.



Basket Making – Tuesday, Nov. 3, 9 a.m. to 1 p.m.

Carolyn Starr will teach a basket making course for beginners or intermediates with a Lazy Susan Party Tray, a low woven basket with twining, and a divided plastic insert on a lazy Susan base. Class fee \$25, or \$20 for members, plus material fee \$20. The class will be held in the kitchen of the Samuel Read Hall House.

Hearth Cooking – Saturday, Nov. 21, 10 a.m. to 2 p.m.

Susanna Bowman introduces holiday recipes from old New England and open hearth cooking techniques in the Hall House. \$25, or \$20 for museum members.

Hands on History (for families with school age children)

10 a.m. to 12 noon All programs \$3 per child. Pre-Registration required. Please Call 754-2022 to reserve a place.

Book Binding – Oct. 10

Learn to marble fancy end papers, construct and sew a small volume suitable for a copybook. Journals were often given as gifts at the New Year.

Hearth Cooking – Nov. 14

Help bake little cakes in a “tin kitchen” and sample a dish you’ve prepared over coals at the hearth. You’ll take home a receipt for Thanksgiving pudding.

Cancellation Policy: PRE-REGISTRATION REQUIRED! Classes may be cancelled three days in advance for insufficient enrollment. Fees will be returned if class is cancelled. Phone registrations obligate attendance and payment!

Pre-registration Required for Craft Classes

Name _____

Address _____

E-Mail _____

Class #1 _____ Cost _____

Class #2 _____ Cost _____

Amount Enclosed _____ Current Museum Member? _____ Memberships paid this fall are in effect until March 1, 2011.

I wish to become a Museum Member now. Enclosed find:

\$15 Individual Membership _____ \$25 Family Membership _____



Spring and summer at the Old Stone House...

The Big Band Dance



Evie and Lindy Palin danced the night away at the Fourth Annual Big Band Dance held on June 27 at the Irasburg Town Hall. The 19-piece Swing North Big Band once again filled the stage of the beautifully restored hall, and provided a rare opportunity to dance to that full orchestral sound of the big band era. We thank the many organizations, businesses, and individuals who sponsored the dance, which benefited the museum programs, and honored our military veterans. Lindy Palin, who was a fighter pilot in World War II comes to the dance most every year.

Antique Engine Show



The Antique Engine Show put on by the Antique Gas and Steam Association was held the weekend of June 20 and 21 on the lawns surrounding the Old Stone House. The show has been held here annually since the 1970's. Beloved old engines set up to power all sorts of machines are displayed by some very interesting folks. Many set up campers and spend the weekend enjoying the camaraderie of their fellow hobbyists, enthusiastically showing off their antique engines to visitors. This old one lung, one lung engine with one cylinder, powers a home-made cement mixer. It rotates a belt that is connected to a wheel that spins gears that rotate the drum.

Spring Field Day



Tyler Judd brought his team of Dutch Belted oxen to show the children how they are yoked together to pull a load and how they respond to commands. The steers are very calm, and like being patted. Tyler hopes to bring the oxen again to Fall Harvest Day on September 22.

Weddings at the Hall House



Wedding guests had a good view when Dawn Perry and Matthew Patenaude cut and served their cake on the terrace on July 25. The pot luck buffet had been served earlier in the big old fashioned kitchen just behind the terrace.



Dawn Perry taught a weaving class on Spring Field Day in the weaving room of the Hall House, with tape looms built by Ben Barnes, modeled after an artifact owned by Bob Williams. Dawn is the daughter of our bookkeeper Shirley Perry and the late Frances Perry, who was one of the children of Ezekiel and Cecile Perry and grew up in the Twilight House.



At the first wedding reception held at the Samuel Read Hall House on July 4, celebrating the marriage of Josanna Bogert and Adam McAllister, the Ira Friedman Trio played jazz in the parlor early in the evening. Ira is on the left playing the antique player piano, donated this summer to the Hall House by Georgette and Tom Gallup of Morgan. Micah Carbonneau is on the base and Jeff Salsbury is playing drums.

Adult education



Lorraine Janowski offered a pickling class in August in the kitchen of the Samuel Read Hall House. She is pictured on the left with student Mary Eby and their freshly canned jars of pickled beets, dilly beans, and zucchini bread and butter pickles.

The Brass and Gas Tour



Over 100 pre-1916 cars visited the museum on June 21, as a scheduled event of the New England Brass & Gas Tour of the Horseless Carriage Club of America. The group stayed for the week in Stowe, and took a few day trips around Vermont. Over 200 people arrived in the cars and toured the Old Stone House, and then enjoyed a catered lunch at the Samuel Read Hall House. Volunteers and members of the board of directors staffed every room in the museum so that visitors could wander through the rooms at their own pace. The spectacle of so many beautifully maintained antique cars parked beside the Twilight House drew many local admirers. People were particularly impressed that the owners maintain road worthy cars and are not afraid to drive them on the back roads.

New timber frame blacksmith shop in progress



A new 16' X 24' timber frame building is taking shape behind the Twilight House, built mostly with volunteer labor and donated materials. It will become our teaching blacksmith shop, with a forge and at least two anvils, and workbenches lining the walls. Big swinging doors in front will open to a sheltered area where large classes can spread out or visitors can stand and look in to see the blacksmiths work. The building will also be used for woodworking classes. On the walls we will display antique tools in our collection that would have been used

in a blacksmith or woodworking shop.

Much of the timber frame was cut out this summer during the Timber Frame Class taught by Ben Barnes. Ben kept working on it, but left a few timbers for the children in Time Travelers Day Camp to cut. They also whittled the pegs to tie the timbers together. On Friday afternoon of camp week the building was raised, with kid power directed and assisted by some of the men who will be instructing and demonstrating in the shop.

On Old Stone House Day we collected the \$500 needed to purchase the galvanized steel roof, and on September 19 volunteers put it up. The chimney will be built in October during a class with Bill Roddy. The bricks are being donated by long time volunteer blacksmith Courtney Mead, and also are left over from the chimney work on the Old Stone House. Bob Williams milled and donated the timbers and strapping for the roof. Allen Yale milled and donated the board and batten siding. Paul Moffat donated the foundation, and will be providing a lot of tools..

So, watch for more classes in blacksmithing and woodworking, with a beautiful, well equipped shop to work in. Thanks to all of the donors and volunteers for enriching the resources of the museum.

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A preservation award



The Orleans County Historical Society was presented with 2009 Preservation Award for the Restoration of the Samuel Read Hall House by the Preservation Trust of Vermont at their annual meeting this spring on Isle La Motte. Pictured here are Liz Nelson, Collections Manager, and Peggy Day Gibson, Museum Director, receiving the award from Paul Bruhn, Preservation Trust Executive Director. The Preservation Trust granted \$35,000 to the museum in 2008 for the project.

From the Collections Manager

This summer, we were awarded two grants pertaining to collection management. The first is a “Conservation Assessment Program” (CAP) actually called re-CAP because we had had a CAP assessment in 1992. This “re-CAP” enabled us to update the critical observations of a professional architectural archivist and a museum curator. This information will help us to correct problems and also will be useful in applying for other grants.

The second grant is for the Connecting to Collections Bookshelf from the Institute of Museum and Library Services. The Bookshelf is a group of 17 textbooks pertaining to the care of buildings and artifacts.

Liz Nelson, Collections Manager

THE OLD STONE HOUSE MUSEUM BULLETIN

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