

# OLD STURBRIDGE VILLAGE *Visitor*

2016

*Fall/Winter*  
Edition

The Cider Mill

Orchard Renewal Project

Photo Contest Winners

Wilder Blacksmith Shop Seeing Double

Donors Rally to Support Acquisition

Discovery Adventures for Kids

a member magazine that keeps you coming back



# Autumn: A Season of Change

**Jim Donahue, President and CEO**

**T**he transition from summer to autumn is the most dramatic of all the seasons, both in regard to nature and social dynamics. With the shorter days and cooler nights, the leaves take on their glorious autumn color—the most noticeable of changes outdoors—while students return to school and the work of fall begins in earnest as summer vacations are a distant memory.

Here too at Old Sturbridge Village, we are in the midst of some exciting changes. You may have noticed the most public one: the addition of an immersive, outdoor theatrical performance at the Village this fall—The Sleepy Hollow Experience. Clearly we have struck a chord with the public as all 31 shows sold out! We are excited that the production connects wonderfully with our mission, and continues our overall goal of making the Village a year-round destination.

Behind the scenes as well, in perhaps less sensational fashion, our staff is working hard to advance the goals set before us. We have once again submitted an application to open the Old Sturbridge Academy Charter Public School, and with the valuable feedback we received last year, I am hopeful that our application will be approved. Similarly, our staff is working diligently on campus planning, and re-examining the visitor experience—developing a narrative and blueprint for the future that will make the museum even more welcoming and engaging.

I am also thrilled that we have reinvigorated the Bixby House to include historic interpreters, rather than a passive display detailing the history of our most well-documented home. Please do stop by this fall to see what activities are taking place there—and you may even have a chance to stay in the Bixby House overnight for one of our newest immersive experiences, stay tuned.

For many, autumn is the quintessential New England season—both for those who live here and those who love to visit. Leaf peepers will make their annual trek to the region, and residents will appreciate the fall foliage as the colorful backdrop to family and community gatherings. In these pages, you will read about the many fall events we host that celebrate the sights, sounds, and scents of this special season. Before you know it, the holidays will be here, and you will also notice the marvelous new features we are adding to Christmas by Candlelight.

I hope to see you in the Village this fall—don't miss this fleeting time that goes by all too fast. I am ever grateful for your generous support that makes possible all we do here to preserve and share New England's rich history and cultural heritage.



## WINTER HOURS FOR 2017

From January 2 through February 17, 2017, Old Sturbridge Village will only be open to visitors on Saturdays and Sundays. However, the Village will open daily for the winter school vacation week, February 18-26. The Village operating hours vary seasonally; visit our website at [osv.org](http://osv.org) for details.





Old Sturbridge Village, a museum and learning resource of New England life, invites each visitor to find **meaning, pleasure, relevance and inspiration** through the exploration of history.

VOLUME LV, No. 2  
FALL/WINTER 2016

# Welcome

to the **FALL/WINTER EDITION** of our VISITOR magazine. We hope that you will learn new things and visit the Village soon.

## In This Issue:

- 4 The Cider Mill at Old Sturbridge Village
- 8 Historical Orchard Renewal Project
- 11 Congratulations to the Winners of the Old Sturbridge Village Photo Contest
- 12 Seeing Double: Wilder Blacksmith Shop in Bolton, Massachusetts
- 16 Donors Rally to Support Major Acquisition
- 18 Discovery Adventures at Old Sturbridge Village
- 20 Winter Events
- 23 It's the Simple Things: Giving Opportunities

Jim Donahue, *President and CEO*  
Michael Arnum, *Editor*  
Laura Dvir/Goldfish Creative, *Design*

The Old Sturbridge Village *Visitor* is published two times a year for the Friends of Old Sturbridge Village as a benefit of membership by Old Sturbridge Inc., 1 Old Sturbridge Village Road, Sturbridge, MA 01566.

**YEARLY MEMBERSHIP**  
\$65 for Individual  
\$90 for Individual Plus One and Dual  
\$105 for Family  
\$130 for Family Plus One

Family membership benefits are extended to two adults living at the same address and their children or grandchildren under the age of 18. Individual Plus One includes a complimentary guest admission with each visit. Dual membership is for two adults living at the same address. Family Plus One includes two adults, one guest, and their children/grandchildren under 18.

**MEMBERS ENJOY**

- Free, unlimited daytime admission
- 25% discount on guest admissions
- 10% discount at museum shops
- 10% discount on food services
- 10% discount on purchase of gift memberships
- Discounts at partner living history museums
- Free monthly members-only programs
- Annual members recognition event
- Advance notice of Village programs and events
- Member rates for all fee-based events
- Member rates at the Old Sturbridge Inn and Reeder Family Lodges
- Periodic e-mails, newsletters and updates on Village happenings
- Members-only Dog Days
- Members-only events

To join, subscribe or provide a change of address, write the Membership Department, e-mail [membership@osv.org](mailto:membership@osv.org) or call 800-SEE-1830.

*Cover photo by Julie Horrigan, one of our photo contest winners and a former OSV employee.*



# THE CIDER

Most 19th-century New England farms devoted an acre or more to apple and other fruit trees. Hard cider, really a mild apple wine, was the most practical way of preserving large numbers of apples. An alcohol content of four or five percent allowed the cider to keep all year. Cider was the common beverage of early New England, served at and between meals. President John Adams began each day of his long life with a glass.

Each fall, mostly in October, the average early 1800s farm family made a barrel or more of hard cider for each member of the household. If they had a large orchard or a good year, they might make more to sell to thirsty but less prosperous neighbors. Apples were gathered and brought to one of a handful of cider mills

found in just about every town.

Owners of those mills were often farmers with substantial orchards of their own. After making their own cider, they rented out use of their mills to neighbors, charging a fee for each barrel of cider produced. Those who lacked necessary supplies or a draft animal were charged extra for those things. Most cider mills were buildings about 20 feet by 30 feet protecting an apple crusher and press. In the off-season the buildings were used to store produce and supplies or to shelter livestock. Sometimes “cider mill” referred to just the machinery, stored in a barn and erected outdoors for a few weeks every autumn.

The process was fairly simple, although there were as many ways to make apple cider as there are to make a pasta sauce today. First, apples were

*Cider mill at Old Sturbridge Village*







# MILL at Old Sturbridge Village

Tom Kelleher, Historian & Curator of Mechanical Arts

crushed. The crushing machine consisted of two large wooden cylinders turned by a horse walking in a circle and hitched to a sweep arm. One cylinder had large projecting teeth called nuts, which meshed with mortices cut into the other cylinder. That's why this machine was commonly called a nut mill. The crushed apples fell into a large wooden trough, where they softened and mellowed for several hours or even overnight.

Next the crushed apples, called pomace, were wrapped in layers of clean rye straw on the bed of the cider press. The edges of the straw were folded over, like wrapping a package, to contain the soft, slippery pomace. The straw was a cheap and readily available by-product on most farms. Layer after layer of pomace and straw were added to build what was called a cheese. Then wooden planks were laid on top, and one, two or three large wooden (but sometimes iron) screws were turned down to squeeze out the juice. The sweet juice, or must, collected in a gutter at the edges of the press bed and flowed into a waiting tub. It was strained through more straw, or sometimes cloth, and put into barrels for transport home.

In the farmhouse cellar, barrels of fresh juice were laid on their side with their bungs (plugs) removed. There the third step in cider making took place, the so-called working. Yeast that was naturally in the air and in the juice soon began to digest the fruit sugars, creating alcohol and carbon dioxide gas. The bung holes foamed and fizzed for several days or even weeks. When the foaming stopped the yeast had done their work and died. The cider was then racked off into clean barrels and the foam and sediment discarded. Some people added a bit of meat, blood, fish glue (isinglass), brandy, rum or something else according to their habits and tastes. For daily use, a barrel at a time was put up in glass bottles, since air let into a barrel would turn the cider to vinegar.

Uncovering the history of an old house takes

countless hours of digging in a variety of places for clues buried in tax and probate records, deeds, atlases, letters, diaries and a host of other private and public documents. The building itself should be carefully examined cellar to ridge beam to see what clues it can yield. Yet rarely can anything approaching a complete or accurate record of ownership, occupation and alterations be assembled. When the subject is an ancillary farm building like a cider mill, much less documentation can be expected, especially when county lines change and government records move, burn or are otherwise lost.

The cider mill now at Old Sturbridge Village was almost certainly built sometime in the second quarter of the 19th century, on what is now Old Governor's Road in Brookfield, New Hampshire, off Lyford Road, just east of State Route 109, about 8 miles from Wolfeboro. It stood across the road from the Lyford homestead. Young Stephen C. Lyford (1758-1844) of New Market, New Hampshire, bought the farm in 1778 from John Trask, who had recently acquired it through a delinquent tax auction. In 1814 Stephen sold half the farm to his son Theophilus Wiggins Lyford (1792-1874) for \$500, although this deed was not recorded until 1833. It is likely that the cider mill was built during Theophilus' long tenure of ownership.

Theophilus and his wife, Mary (Goodhue), had a daughter named Betsy. Betsy Lyford (1824-1911) married drover John Sanborn Hutchins (1823-1863) of neighboring Wakefield in 1849, and they had three children: Stephen, Frank and Samuel. In 1868, Theophilus Lyford sold his farm to his widowed daughter Betsy and her oldest son, Stephen Henry Hutchins (1850-1929), for \$2,000. In her will, Betsy left her share to her son Stephen, and it seems that his wife, Elizabeth (1862-1953), retained ownership after Stephen died.

In 1951 nephew Frank Hutchins, Jr. (1901-1959), the postmaster of neighboring Wolfeboro and an



antiques dealer, realized the historical value of the long-unused family cider mill. He wrote Old Sturbridge Village curator Frank Spinney to say that his aunt wanted to sell it and would not refuse a reasonable offer. Unfortunately, the Village had recently acquired an old cider mill from Maine and was in the process of installing it at the Freeman Farm exhibit, then located in the low field east of the sawmill. The offer was politely refused. That Maine cider mill was destroyed in the great flood of August 1955. The remainder of the Freeman Farm exhibit was moved in 1956 to the higher ground it now occupies.

The Lyford-Hutchins farm went briefly out of the family due to delinquent taxes after Elizabeth Hutchins' death in 1953. Frank Hutchins bought it back in 1957. He left it to his children when he died in 1959, and it eventually came into the hands of his daughter, Arlene Hutchins Clifford. In 1971 she was ready to sell the whole property, but inquired if Old Sturbridge Village might be interested in the cider mill.

After some delay, curators Frank White and John Curtis inspected the mill and liked what they saw. Fortunately a 20th-century aluminum roof had kept the mill fairly well preserved. The reciprocally-sawn siding boards were attached with cut iron nails and appeared to be original. The hand-hewn, pine-timber

frame had slightly flared posts. All clues indicated that it fit the time interpreted by Old Sturbridge Village. Its

massive wooden three-screw press was intact, as was most of the horse-powered wooden nut mill. Someone had sawn off one end of the nut mill to facilitate the old mill's use as a garage. Hand-made apple baskets and cider barrels lay about inside. Also inside were a quantity of old lumber, several unfinished hay rakes and scythes and a later workbench, indicating that it might have been used to manufacture those farm implements on a small scale about the turn of the 20th century. White and Curtis spoke with an elderly local woman, Annie Rourke, well into her 80s, who in her youth had cared for Hutchins' children. She recalled the mill being operated in her lifetime, although no one could identify when it had last pressed an apple.

After some back and forth, the Village agreed to buy the mill and was given two years to move it. Finally in

September 1973 an OSV maintenance department crew under the direction of foreman Court Martel carefully disassembled the Lyford-Hutchins cider mill and its equipment. Parts were carefully labelled and packed away in a moving trailer where they sat for over 11 years. Other projects, including the reconstruction of the Asa Knight Store and the Sawmill, took precedence for Village funding and staff time.



*A detail of hand-made carpeting from the hands of Betsy Lyford Hutchins, donated to the Village.*



*Betsy Lyford's sampler from 1836, in a private collection.*



After the reproduction Sawmill was up and running by 1984, attention finally returned to the Lyford-Hutchins cider mill. Substantial project funding was secured from the George I. Alden Trust. Research into the historical and practical operation of early 19th-century cider mills was carried out over the winter months. Since at 39 feet by 26 ½ feet, the Lyford-Hutchins mill was a bit larger than average, and it had a rather sophisticated geared apple crusher, it was decided to locate it on the Salem Towne farm, next to the orchard. Research found that in 1825 a farmer named Ephriam Murdock in Winchendon, a man farming on the same scale as Salem Towne, had a geared apple crusher much like the one in the Lyford-Hutchins mill. With trepidation the trailer was opened, and the mill was found to still be in fairly good condition. The sill timbers and one roof purlin would have to be replaced because of decay, but other beams could be reused, with occasional splices or epoxy resin fill-ins. New roof and siding boards would be sawn on the newly-operational Village sawmill; the old ones were too far deteriorated to be re-used.

The press needed new bed planks; the old ones were not original anyway and were too decayed for use. Again, they were something our sawmill readily provided, leaving authentic early tool marks in the process. The nut mill would need to be replaced. Jim Bump and Tom Ryder, two very talented woodworkers then on the Interpretation staff, made an exact working copy of the original, which was put into storage.

Carpenter Court Martel came out of retirement to oversee the reassembly of the building he had taken apart so many years before. It was decided, however, that costumed interpretive staff would do the reconstruction, including me (I am proud to say). We hewed replacement sills and a purlin. In May 1985, we began to hoist the handful of new and dozens of old timbers back into place, pinning them together

with wooden treenails. Over the summer we carefully sided and roofed the mill, using cut iron nails, just as it had been a century and a half before. Siding boards were ship-lapped (bevel-edged) and their ends likewise skived for fairly weather-resistant joints. The interior was stained so as to not stand out in stark contrast with the old, darkened frame. We eliminated a doorway and two windows deemed to be later additions, returning the mill to its original configuration. We were able to reuse most of the original hand-wrought hardware. Meanwhile, in the cooper shop, we got to work building the barrels, buckets, tubs and dippers we would need to work the mill.

On September 28, 1985, the mill was officially put

back into operation. We have continued using the mill every fall weekend since, much as farmers did in the 1830s. I think Theophilus Lyford and his daughter Betsy Lyford Hutchins would be proud.

The story of our cider mill does not end there, however. In 2009 I was contacted by a woman who had recently purchased an antique quilt in Baltimore, Maryland, with a paper basted to the back reading, "This quilt belonged to Betsy

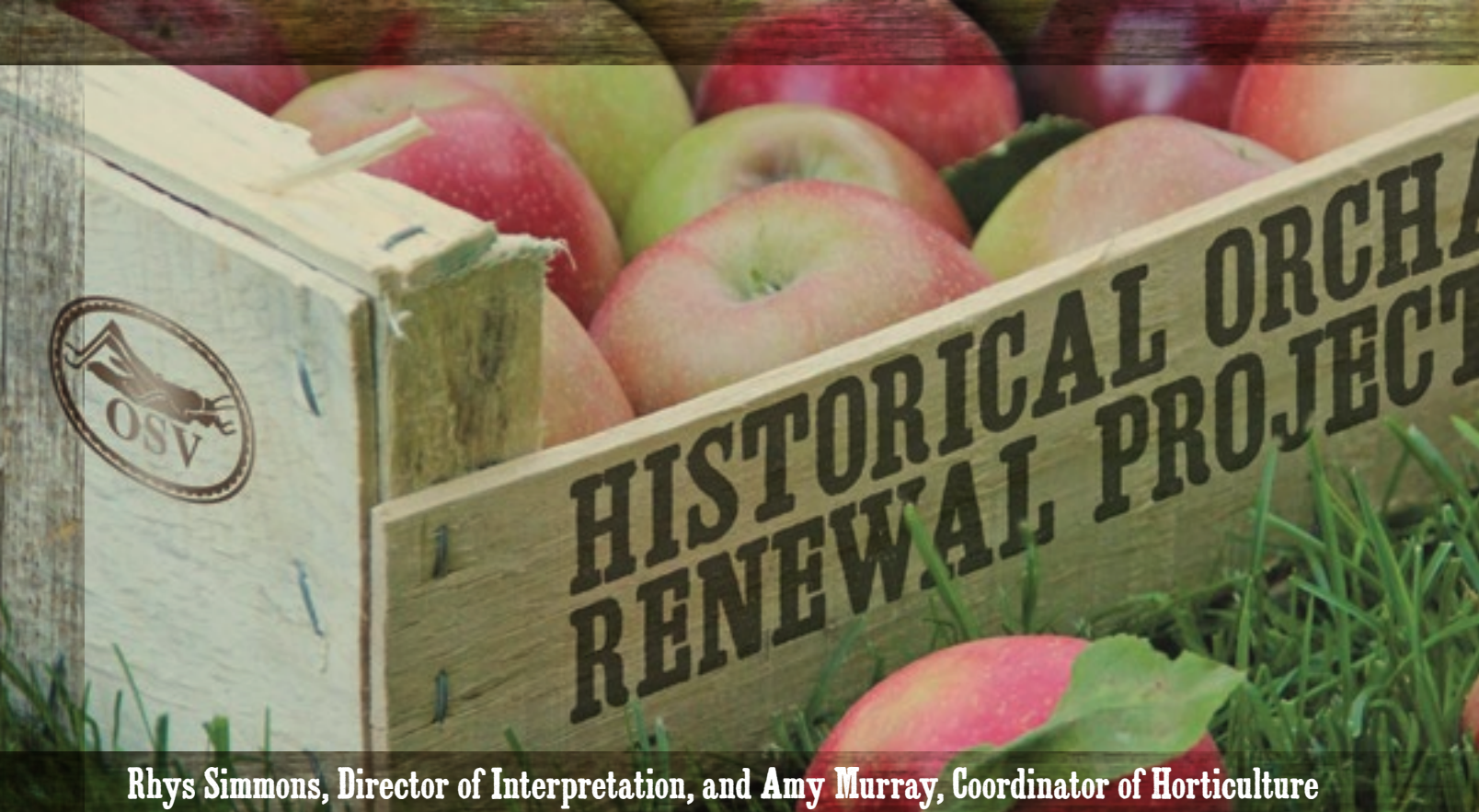


*Antique quilt that belonged to Betsy Lyford, donated to the Village in 2009.*

Lyford/ Property of/ John B. Hutchins." When she googled those names, she found information about our cider mill on the OSV website. After telling her what we knew of the family, she very generously donated that quilt to the Village. [OSV catalog #26.23.231]. Two years later a Hutchins family member gave us a piece of hand-made carpeting also from the hands of Betsy Lyford Hutchins. [OSV catalog #26.9.302]. Just as Betsy brought the Lyford farm and the cider mill she saw built there into the Hutchins family, so has her mill been the catalyst that reunited her quilt and carpet through the power of the internet and the generosity of donors. We thank those kind museum supporters and Betsy Lyford Hutchins.







## Rhys Simmons, Director of Interpretation, and Amy Murray, Coordinator of Horticulture

**F**all in New England is magical. The bright autumnal colors, the crisp air and the promise of a bountiful harvest are all signs that fall has arrived. For many New Englanders, no fall season is complete without a visit to the local apple orchard. Apple orchards hold a special place in our hearts: the uneven ground between trees, the search for the perfect apple, sampling sweet cider (or an even sweeter treat, a caramel-covered apple) are, for many, the highlight of fall. The anticipation and excitement surrounding the fall and fruit orchards are as inextricably connected today as they were in the 19th century. Here at Old Sturbridge Village, our orchards and their seasonal harvest are a critical part of our agricultural, horticultural and foodways interpretation. Not only do our orchards and fruit trees play an important role in our landscape, but they are also a vital teaching tool for our costumed historians.

In early 19th-century New England, many different fruit trees were in cultivation. Agricultural advice literature of the period included the latest advice about the proper care of pear, peach, plum, cherry and quince trees. Period recipe books included countless ways to prepare these fruits for the table. But for most New Englanders, the apple was king. Apples were a vital part of the New England household and economy. Apple trees dominated orchards, relegating the other fruit trees to edges of fields or garden spaces. Our living collection of seventy-eight fruit trees lines walkways, grow in

gardens and are a centerpiece in orchards throughout the museum. Each tree has a story, and each tree is planted for a specific purpose. Some apples lend well to preservation, others to cider and others to baking.

Different families invested more or less time and energy in caring for their orchards. For example, General Salem Towne's Orchard is a grafted orchard, a type of orchard many progressive farmers preferred. Grafted orchards grew specific varieties that were selected for desirable characteristics, where selected scion wood was carefully grafted onto rootstock to propagate the variety. By contrast, Captain Pliny Freeman's Cider Orchard is a seedling orchard with unnamed varieties. The fruit borne by seedling trees is unpredictable in quality but often excellent for cider making, which simply requires a balance of flavor characteristics. Each orchard represents the type of farmer who owned it: Salem Towne representing progressive farming techniques and Pliny Freeman representing traditional methods of agriculture. Through research and care, the Village has tried to make our fruit trees and orchards as representative as possible of 19th-century practices, but as with all of our living collections, our trees are aging.

Despite the importance of apples in 19th-century life, Old Sturbridge Village's orchards have been in decline for more than two decades. In 1980, sixty apple trees grew in the Freeman Orchard; today just twenty-one remain. The Towne Orchard was once home to thirty apple trees; today only thirteen full-grown





trees and six saplings remain in the orchard. A walk from the Bixby House to the Freeman Farm was once entirely shaded by apple trees. Now there are as many gaps as trees. Our living collection is shrinking, ravaged by time and external forces such as disease, beaver damage, ice storms, and the June 2011 tornado.

We knew that something needed to be done to save our orchards. Thanks to a generous gift from an anonymous donor, we have been able to take a holistic look at the fruit trees in the museum, specifically those on view in interpretive spaces. A group of staff and volunteers from both interpretation and maintenance formed a task force to plan for the care of our aging fruit trees. We assessed what our biggest needs were: consistent pruning, proper training, correct tools and finally a unified plan for revitalization. In short, we realized this was not going to be a one-year project. We concluded that we needed to bring in outside professionals to start us on the correct path. With the guidance







## APPLE FRITTERS

Make a stiff common pancake batter. Boil half a stick of cinnamon in a breakfast cupful of water, and set it to cool. Peel and core some large apples, cut round slices and steep them for half an hour or more in the cinnamon water, then dip each piece in the batter and fry them in lard or clarified drippings. Drain them, dust sugar over each one and serve them hot.

From *The Housekeeper's Book*, by Frances Harriet McDougall, 1838.



## MARLBOROUGH PUDDING

Take 12 spoons of stewed apples, 12 of wine, 12 of sugar, 12 of melted butter and 12 of beaten eggs, a little cream, spice to your taste; To any quantity of flour, rub in three fourths of its weight of butter, (twelve eggs to a peck) rub in one third or half, and roll the rest. [2c. flour, 1/3 lb. butter, 1 egg], in a deep dish; bake one hour and a quarter. From *American Cookery*, by Amelia Simmons, 1796.



## PORK APPLE PIE

Make your crust in the usual manner and spread it over a large deep plate. Cut some slices of fat pork very thin and some slices of apple. Place a layer of apples and then of pork. Between the layers, add a very little allspice, and some pepper and sugar. Make three or four layers of each and add crust over the top. Bake one hour. Note: Try using brown sugar, instead of white sugar, in this recipe. Bake like an apple pie. From *The New England Economical Housekeeper*, by E.A. Howland, 1845.

of Jeff Hammond of Bartlett Tree Service, we were confident that although this was a long-term project, it was feasible. With the additional resources provided by the donor's gift, we had the ability to bring Bartlett's professional arborists to not only help us with the physical work but also to train core members of our staff and volunteers how to properly care for antique trees. Village staff and volunteers worked alongside the Bartlett crew for three days this past March. Each member of Bartlett's crew took time to discuss and teach the following safety, proper spacing, how much to prune, where to make the cut and how to promote desired growth, among many other topics.

With a plan for the care of our trees set, we turned to updating and digitizing the maps showing the varieties and locations for our fruit trees throughout the museum. A quick look at our original maps revealed inconsistencies. Maps reflected trees that were no longer there or fruit that did not display the correct characteristics for the variety. With these additional hurdles, we realized we needed help. We reached out to apple identification expert John Bunker, founder of FEDCO's tree division. Next year, when we have apples, he will help us identify our mystery trees and provide a fresh, updated and accurate map that will be used for planning and educational programs.

Strategic replacement and addition of fruit trees will be just as important for this project as caring for our existing trees. During his visit, John Bunker echoed leading 19th-century agricultural writer Samuel Deane, who in *The New England Farmer* (1822),<sup>1</sup> wrote that young trees need ground to be broken, tilled and cleared of any roots or rocks. Honorary Trustee Gay Reddig Mayl, whose support funded a new wall around the Towne Orchard in 2014, has made a generous gift to restore the orchards. This fall we will start new beds in both the Towne Orchard and the Parsonage Garden. To seed these beds, the agricultural staff and horticultural staff will be spreading a thin layer of pomace, the residue after processing the cider, from our cider mill. The pomace contains thousands of apple seeds and acts as a fresh, green manure. In the spring we will start to see the whips, or young trees, sprout. At this point, we can either graft a selected variety onto our root stock as Salem Towne may have done, or let it grow true from seed and have a cider apple tree as the Freeman family might have done. Additionally, we hope to increase the variety of fruit grown to include: pears, plums, cherries or peaches. We look forward to harvests that include these other fruits in addition to our apples, and to sharing the literal fruits of our labors with our visitors. This Historical Orchard Renewal Project is bringing renewed energy and direction to our presentation of New England life.



<sup>1</sup>From *The New England Farmer*, page 290: "To prepare the ground for sowing, it should either be trench ploughed, or dug with a spade to a considerable depth. From a foot to fifteen inches is not too deep. This should be done in the latter part of summer, and the ground well cleared of the roots of all perennial weeds and grasses. The season for planting either seeds or stones, is about the month of October. If it were done in the spring, none of the plants would be up in less than a year: And a considerable portion of the seeds would perish. The seeds may be sown promiscuously; and they should be pretty thick, because they will not all come up. Some think it necessary to sow the pomace with the seeds of apples. I have sown them with and without it, and do not see that sowing seeds with the pomace is to be preferred."



# *Congratulations* TO THE WINNERS <sup>OF THE</sup> Old Sturbridge Village Photo Contest!

*These photos will be featured in our 2017 wall calendar, which will be available in our Gift Shops this fall. Thanks to all who submitted!*



Julie Horrigan



Bobbie Tolley



Jean Kirby



Dorothy Miller



Craig Miller



John Collins



# SEEING DOUBLE WILDER BLACKSMITH SHOP



**N**estled among a row of 18th- and 19th-century homes along Route 117 in Bolton, Massachusetts, sits an exact replica of the Moses Wilder Blacksmith Shop that adorns Old Sturbridge Village. You would be forgiven if you've traveled the route and missed it—it blends into the background easily enough when you are traveling at 45 miles per hour. If you were to notice it, or have a chance to step inside, you would marvel at a beautiful blacksmith shop in pristine condition, with every tool laid out in orderly fashion, and every supply meticulously organized within. Robert (Bob) Roemer, a member of the OSV Board of Trustees, spent some time this summer explaining how this incredible and fully-functioning structure came to be.

In 1957 the Wilder Blacksmith Shop was moved from its original location in Bolton, some 40 miles east of Sturbridge, to its permanent home at the Village. All that

was left at its original location, other than the 1795 home of Moses Wilder, was the coal house that was thought not to be contemporary with the shop.

Years later, in 1976, Bob Roemer purchased the property with his wife, Alice, to raise their family away from the congested city life of Boston. After Bob and Alice's three-year stint in the Peace Corps in East Africa and then Bob's career in engineering and construction that took them to India and South Africa, the Roemers came back to the house in 2000.

While the first priority was restoring their home, Bob had always planned to reconstruct the blacksmith shop in the spot where the original once stood. He worked with Ed Hood at the Village, who had extensive documentary photos and records of the 1957 move. The records were so detailed that they provided the dimensions of every stone and brick used in the building.

Construction of the shop began in 2004, but building



❧❧❧ Michael Arnum Director of Marketing & Public Relations ❧❧❧

# IN BOLTON, MASSACHUSETTS

it with historically correct methods was daunting. Bob had to find someone who was actually making historical bricks, and he had to submit engineering drawings to the Building Committee in Bolton for approval. Although authentically built, the new shop would have electricity and fire protection.

Finding the stones for construction was also a task, but it was made easier by the rapid residential development that was taking place in the area. Bob was able to connect with a construction foreman on the other side of town to select 85 tons of rock to be used in his reconstruction.

Fortunately, the foundation for the building was dry-laid and had been well preserved. The building inspector surmised that if it had survived 200 years and several New England earthquakes, it ought to still hold!

Constructing the shop was a family affair; Bob worked with his wife and their son and daughter to complete the task. One of the most formidable challenges was lifting the wooden beams the original way to place a roof on the building. This was completed the day after Christmas in 2005, just in time for the season's first snowfall. As Bob quickly discovered that winter, despite its heat, the forge does not heat the building, and a wood-burning stove was needed to make the building livable.

Although Moses Wilder was a general blacksmith, it is believed that the bulk of his business in the early 19th century was servicing wagons, and the door to the building opens wide enough to admit a fully loaded stagecoach. A stagecoach ran from Sudbury to Lancaster in 1830.

Today Bob's son Maxwell (Max) is the chief blacksmith, and he does decorative ironwork on commission when he's not busy at his full-time job managing the fruit orchard at Nashoba Valley Winery down the street. Max and his father also offer blacksmith demonstrations at the annual Bolton Fair.











The Lake Forest opened in 1911  
a national historic district  
and National Park



# Donors Rally to Supp

**W**hen Trustee and former Chairman of the Collections Committee Jane Nylander was leafing through a copy of *The Magazine ANTIQUES*, she came across an advertisement for two portraits for sale at a New York gallery. Painted by noted decorative and portrait painter John Ritto Penniman (1782-1841) in 1831, the portraits are of Hardwick, Massachusetts, cabinetmaker Tilly Mead (1794-1849) and his wife, Caroline Hathaway Mead (1797-1849). The question then became not if the portraits should come to Old Sturbridge Village, but how and when.

After the Collections Committee and Board of Trustees voted unanimously to acquire the portraits, the race was on to secure them in time for the Annual Meeting in June. Supported by members of the committee as well as an anonymous donor and the help of other friends of the Village, the portraits were acquired in May. As Jane Nylander stated, "These portraits will benefit OSV in many ways, not least among them showing the public that we are once again actively collecting significant early 19th-century New England objects."

Old Sturbridge Village has a significant collection of late 18th- and early 19th-century objects and portraits. These two portraits increase the collection's depth and breadth and offer enormous opportunity for research and exhibition.

The artist, John Ritto Penniman, best known for his decorative painting on clock faces, furniture and boxes, was also an illustrator and portraitist in greater Boston and central Massachusetts. Throughout his career, Penniman worked alongside celebrated craftsmen such as Simon and Aaron Willard and Thomas Seymour. For at least three years (1808-1810), Penniman worked in Thomas Seymour's Boston Furniture Warehouse and collaborated with the



**Caroline Hathaway Mead**

Painted by John Ritto Penniman,  
in Hardwick, Massachusetts, April 1831.  
Oil on board, 21 inches by 18 inches.



# Port Major Acquisition



**Tilly Mead**  
Painted by John Ritto Penniman,  
in Hardwick, Massachusetts, April 1831.  
Oil on board, 21 inches by 18 inches.

cabinetmaker on several pieces of furniture, including card tables, work tables and case furniture.

A cabinetmaker, Tilly Mead was born in Petersham and worked in Hardwick. His estate inventory lists “unfinished furniture, a veneering plane, a turning lathe, a shop stove and pipe and furniture patterns.”

Caroline Hathaway Mead was the daughter of Captain Abraham Hathaway of Ranham (Raynham), Massachusetts.

While more research needs to be done into the estate and work of Tilly Mead, the portraits speak to the importance of cabinetmaking as an industry in Worcester County during the early decades of the 19th century. From a curatorial perspective, the detail we know about the Meads, particularly Mr. Mead, make the portraits even more compelling. He is depicted with a tambour-style desk and bookcase. He may have designed and constructed the desk. The inclusion of the desk in the portrait is a bit curious, because this style of desk would have been long out of fashion in 1831. It may have been made as late as 1815 or so, when Tilly was around twenty years old.

Perhaps the desk was something he made very early in his career or towards the end of his training and held such sentimental value that he chose to have it included in his portrait.

We are delighted to have the portraits as part of the collection, and there is much to learn about cabinetmaking in Central Massachusetts. This significant acquisition was made with the support of trustees and donors who made gifts in addition to their annual fund contribution. They are ensuring that the Village can actively collect material relating to what we show in our buildings and farms and can do so without jeopardizing the health of the institution.

*Thank you to all who supported and facilitated this important acquisition.* 🦋

PHOTOS COURTESY OF BERNARD & S. DEAN LEVY, NEW YORK.



# Discovery AT OLD STURBRIDGE



*"The kids seemed to really enjoy being a part of the working village.  
Who would think that making mud for the pigs would be fun!"*



**A**ugust 5th marked the end of a successful season of Discovery Adventures at Old Sturbridge Village, a program of week long experiences for children from age 6 to 17. During their week at the Village, kids get a chance to step back in time and experience life in the 1830s in a fully immersive, costumed experience. Each of the five weeks of Discovery Adventures offers different themed programs, including "Dirty Jobs," "Outdoor Explorers," "Fuzzy Friends," and "Militia." We had a banner year for the program: participation was up 15 percent from 2015, and we made a number of successful changes this summer.

One of the highlights of the summer was cooking in the Fitch House, which the Discovery Adventures

kids had not done in many years. Groups learned the basics of cooking over an open hearth using 19th-century tools such as redware bowls, tin reflector ovens, and iron bake kettles. They made and enjoyed delicious treats, including carrot pie, strawberry shortcake, and Washington Cake, a dessert popular in the 19th century named after the first President. Even the pickiest eaters tried a bite of the food they made themselves. Our Militia group cooked a lunch-time feast of vegetable stew and biscuits. They heartily enjoyed this meal after spending the morning digging entrenchments and drilling throughout the Village.

Another favorite activity was helping out around the Village. Kids loved feeling part of the museum when visiting the Freeman Farm to feed the pigs, muck



# Adventures

## VILLAGE

BY EMILY DUNNACK  
DIRECTOR OF EDUCATION



*"The staff was outstanding. Both of my grandsons could not wait to get back to Sturbridge each day. They loved every minute of being there. The staff was kind and considerate of both boys, which really meant a lot to the one who was a little hesitant."*

*"Surpassed our expectations! Simply fantastic!"*

out the barn stalls, and stack wood. Throughout the Village, the Discovery Adventures kids could be seen doing laundry, helping in the dye pit, working on sewing projects, and braving the heat wave weeding and picking bugs off of plants in the garden. One week, the "Dirty Jobs" kids helped Derek Heidemann, Coordinator of Men's Crafts, with the detailed and grimy task of cleaning the cannon carriage.

This summer we had some new faces helping out with Discovery Adventures. Liz O'Grady joined the staff in May as the Coordinator of Education, and one of her tasks is to oversee Discovery Adventures. The first week of Discovery Adventures started less than eight weeks after Liz joined the staff, and she did a fantastic job of jumping in and getting started. We also had three fantastic college interns

assisting with Discovery Adventures this summer. Raven Williams, Emma Hodges, and Sarah Roth made a huge difference in the quality of the program. These dedicated interns spent the weeks leading up to camp designing activities such as a "provisions game," which helps students determine what one might need if planning to move to the frontier West, preparing supplies such as fabric strips for kids to make their own game of Graces, and organizing spaces so that we were ready for the start of Discovery Adventures on July 4th. Once the kids arrived, the interns assisted the Museum Education teachers, led games and activities, and took the lead on the before- and after-care programs.

It was a great summer at the Village, and we are already looking forward to next year!







# It's Beginning to Look a Lot Like Christmas

## Christmas by Candlelight Traditions and Offers

**December 2-4, 9-11, 16-18, 23,  
3:00 pm-9:00 pm**

Before we know it, Old Sturbridge Village will be transformed into a winter wonderland. 2016 marks the Village's 14th year of *Christmas by Candlelight*, and this year's holiday experience will be brighter and bigger than ever. Because of the holiday program's growing popularity, the Village is adding a tenth night of Christmas cheer!

Tickets to *Christmas by Candlelight* are on sale now. Tickets purchased before November 30 will receive a discount. OSV members will receive 30 percent off and non-members 15 percent off Friday and Sunday admission. No discount is available for Saturday admission to *Christmas by Candlelight*.

To buy *Christmas by Candlelight* tickets or for more information, visit [osvchristmas.org](http://osvchristmas.org). Holiday overnight packages are also available at the Old Sturbridge Inn & Reeder Family Lodges; call 508-347-5056.

Here's what you can expect at this year's *Christmas by Candlelight*:

## North Pole Village

This year the Village transforms Gallery row into North Pole Village. The family-friendly area features an all-new Santa Claus encounter where guests meet Santa and his elves and walk through a giant "The Night Before Christmas" storybook. Also in North Pole Village, families can interact with Tinsel, our talking Christmas tree; see an expanded G-scale model train display; and take part in a kids' hands-on craft workshop. For an additional fee, kids (and adults) can ride through North Pole Village on a train, dip holiday candles, or enjoy Christmas cookies and warm cider at Mrs. Claus' Bake Shop.



## Holiday Traditions

Every night of *Christmas by Candlelight*, guests can explore New England's holiday traditions – from roasting chestnuts and mulling cider to storytelling and sleigh rides (weather permitting). New this year, guests can visit the home of Bob Cratchit, the counting house of Ebenezer Scrooge, or a series of Christmas vignettes in the Salem Towne House. Each night features roaming carolers, holiday concerts in the Center Meetinghouse, and a lighting of the Village's Christmas tree. The annual roaring bonfire will be surrounded by a winter market offering warm beverages, wintry snacks, and holiday merchandise.

## Festive Dining

December brings many culinary experiences to the Village. Each evening, guests of *Christmas by Candlelight* can make a reservation for one of three seatings to Holiday Bounty at the Bullard Tavern, a family-style, prime-rib feast that features live carolers. The Village also offers a holiday buffet at the Oliver Wight Tavern each night of *Christmas by Candlelight*, as well as the Village's ever-popular



Brunch with Santa experience on Sundays. For more information on holiday culinary experiences, visit [osvchristmas.org](http://osvchristmas.org) or call 508-347-0397 for reservations.

### Worcester Chamber Concert

Thursday, December 8

Take in an evening of festive cocktails, fine dining, and a special holiday concert by The Worcester Chamber Society, a mixed classical chamber ensemble that will perform selections of Baroque music with a holiday theme. Dinner will begin at 6 pm in the Oliver Wight Tavern, and the concert will be performed in the Village's historic Center Meetinghouse.

OSV Members: \$55 per person

Non-Members: \$65 per person

Children 2 and under: Free

### Family Holiday Overnight

Saturdays during  
Christmas by Candlelight

New this year, Old Sturbridge Village's holiday overnight program takes place in the Country Bank Education Center with families making a hearthside dinner. Overnight guests will take in *Christmas by Candlelight* before gobbling up holiday treats and a Christmas bedtime story. The next morning, young and old will enjoy a continental breakfast, while kids take part in a hands-on craft project and a special visit from Santa.

\$125 per person

Price includes admission to  
*Christmas by Candlelight*.

For all details about Christmas  
by Candlelight and to reserve  
tickets, visit [osvchristmas.org](http://osvchristmas.org)



### National Marionette Theater at Old Sturbridge Village

December 28-31

The National Marionette Theatre comes to Old Sturbridge Village for December school vacation week! Founded in 1967 by artistic director David A. Syrotiak, this award-winning marionette company has been entertaining and amazing audiences around the world with its imaginative productions for more than forty years. Performances are 50 minutes in length, and each day will feature a different story:

Dec. 28 – Pinocchio

Dec. 29 – Sleeping Beauty

Dec. 30 – Peter and the Wolf

Dec. 31 – Hansel and Gretel

Daily shows 11 am | 1 pm | 3 pm

OSV Members: \$7 per person/per show

Non-Members: \$9 per person/per show

Order tickets online at [osvchristmas.org](http://osvchristmas.org)  
or purchase at the Visitor Center

### Visit the Village!

Non-OSV members attending a marionette show can purchase admission to Old Sturbridge Village for an additional \$5 per person.





# Fall Events

*at Old Sturbridge Village*

Village Membership allows you to attend most events for free or at a reduced cost.



## OSV Speaker Series: Brock Jobe

**Thursday, October 27, 6pm Reception,  
7pm Program**

*Collecting American Antiques in 2016 and Beyond*, a special lecture by Brock Jobe, professor emeritus at the Winterthur Museum in Delaware, with valuable insights into the antique collecting world.



## NEW this YEAR!

**Boarding with the Bixbys –  
An immersive overnight experience  
at Old Sturbridge Village**

Take a journey into the past. Experience first-hand what life was like in 19th-century rural New England's countryside by spending a night in the Emerson Bixby House, home of a Blacksmith/Farmer and his family. This special program includes 19th-century costuming for participants, who will work alongside our historians to prepare meals and work on the farm. Up to six participants will sleep overnight in the bed chambers of the Bixby House. We will post dates for 2017 on the website by December 1.



## A Village Trick-or-Treat

**Sunday, October 30, 5-7:30pm**

An evening event for families and children, with trick-or-treat stations in the historic Village, story-telling and family entertainment. Tickets must be purchased in advance at [osv.org](http://osv.org).

## A New England Thanksgiving

**November 5-6, 12-13, 19-20, 24**

Experience the traditions of an early 19th-century New England Thanksgiving! Enjoy the aromas of roasted turkey and pies warming by the fire. Learn about Native American food traditions and customs. Hear the minister talk about the true meaning of Thanksgiving. Learn how families prepared for this most important holiday.



## Historical Craft Classes

**November 5-6**

Spend some time at the Village learning a historical craft. These adult workshops vary from blacksmithing to textiles, coopering, foodways and more. Workshops are held in the Country Bank Museum Education Center. All class registrations close three days before the event. Register online at [osv.org](http://osv.org), or call 508-347-0290.



Visit our website for full details at [osv.org](http://osv.org)

## Veterans Day

**November 11**

All active, veteran and retired members of the military and their families (up to six people) receive free admission on Veterans Day. In the Small House, see how lead musket balls were cast, and get your initials stamped on your own musket ball at the Blacksmith Shop. See how American military uniforms and weapons have changed over the past 300 years, and view demonstrations of the weapons.



## 2<sup>nd</sup> Annual Winter Market

**November 25-27**

Just in time for holiday shopping, dozens of juried craft vendors offer the finest hand-made items. Marvel at diverse creations, including pottery, paper goods, arts and crafts, ornaments, glasswork, textiles, gourmet foods, artisan jewelry and gorgeous home accessories.



*It All Adds Up:*

# Giving Opportunities

### Foodways and Households

Fall at Old Sturbridge Village is truly a sight to behold – every week you can watch apple picking, smell pies baking and see the successful harvest crop being prepared for the long winter season. Our costumed historians demonstrate household activities such as sewing, preserving and dairying that were so essential for 19th-century families to survive throughout the year. Today, these recognizable sights and smells represent a quintessential New England fall and winter. Your support keeps programs such as apple picking,

dairying and household interpretation going throughout the year.

### Current Needs:

- Large brass water kettle for the Bixby House \$1,000
- Cooking supplies for the foodways programs \$4,000
- Reproduction barrels for soap making \$600
- Firewood \$8,000
- Reproduction cheesecloths, cheese press, baskets and tubs \$1,600
- Bed hangings and counterpanes (bed linens) \$1,500

### Exhibitions and Curatorial

The Village strives to make history come alive, and our curatorial team is dedicated to caring for and exhibiting the museum's collections of historic objects and buildings in inventive and engaging ways. Your support ensures that OSV's valuable objects and artifacts are preserved for the future and enables the curatorial staff to dream up new and exciting ways to exhibit our collection of 19th-century objects.

### Current Needs:

- Exhibit cases and mannequins \$5,000
- Archival boxes \$2,000
- Research Library roof replacement \$55,000



For more information on how you can support Old Sturbridge Village programs, contact us at 508-347-0294 or [development@osv.org](mailto:development@osv.org).  
*Donations of any size are welcome.*





1 Old Sturbridge Village Road  
Sturbridge, Massachusetts 01566

MAKE HISTORY!  WWW.OSV.ORG

NONPROFIT ORG.  
U.S. POSTAGE  
PAID  
Worcester, MA  
Permit No. 2

**2017**

**HOURS OF OPERATION**

**January 1**

**(New Year's Day) Closed**

**January 2-February 17**

Open Weekends | 9:30 am - 4:00 pm

**February 18-26**

Open Daily | 9:30 am - 4:00 pm  
(school vacation week)

**February 27-April 14**

Open Wednesday through Sunday  
9:30 am - 4:00 pm

**April 15-23**

Open Daily | 9:30 am - 4:00 pm  
(school vacation week)

**April 24-30**

Open Wednesday through Sunday  
9:30 am - 4:00 pm

**May 1-October**

Open Daily | 9:30 am - 5:00 pm



MAKE HISTORY!  WWW.OSV.ORG



*You are invited*

**MEMBERS' SHOPPING NIGHTS**  
**December 2 - 4 | 4:00 - 9:00 pm**

The Old Sturbridge Village Museum Stores invite our Members for special nights of shopping. OSV Members receive **25% OFF** their in-store purchases, December 2-4 only. Members also receive **FREE** gift-wrapping of their shop purchases. On these nights, each Member will receive one **FREE** drawing ticket and an additional ticket for every \$10 spent in the Museum Stores. Winners will receive a selection of Village-made items; winners will be notified via phone or email the following week.

**Can't make the sale?** Shop Online at **shop.osv.org**. This year we are extending the sale to our online store! December 2-4, Members will receive 25% off their online store purchases. A special code will be emailed to Members prior to the sale. Online sales are excluded from the drawing.