Cooking by Candlelight

Ice Skating

Historic Covered Bridge – Saved!

Keeping Away the Winter Cold

Spirit of the Season

a member magazine that keeps you coming back
Interpreting Winter
A letter from President and CEO Jim Donahue

any first-time visitors to Old Sturbridge Village are surprised to learn that we are open year-round. “You mean you stay open even in the winter?” they gasp.

Of course we do! And they had winter in the 1830s, we often reply.

The truth is, if we didn’t interpret winter for our visitors, we wouldn’t be fulfilling our mission and telling the whole story of early New England. And it’s an important story to tell — especially for our young student visitors who come to the Village on field trips. But that doesn’t make the winters any easier …

Anyone who has seen the Village sparkling in blue sky and sunshine after a fresh snow knows how beautiful winter can be. But they didn’t forget to get outside and have a little fun in the snow, too.

And this is just what we are doing today as we prepare for winter — working hard, planning for the worst, hoping for the best, adapting to the season, and planning for some fun in the snow.

We’ve been readying our buildings for winter, and thanks to your generous contributions, we were able to save and repair one of our most important structures — our Vermont covered bridge — ensuring that it will survive for many winters to come (page 8).

Our historians continue to help visitors learn the details of daily life in the 1830s. From November through March, they offer the intimate and hands-on experience of preparing and enjoying a hearth-cooked meal together. Learn more about Cooking by Candlelight (page 4). And OSV Curator Tom Kelleher gives us nearly forgotten insights about New England’s most important fuel in the 1830s — firewood. Read more on page 10.

We’ve adapted our winter hours to match visitor patterns and preferences, which means that we switch to a Wednesday through Sunday schedule for winter. In December, though, we will again close during the daytime, but open at night for our popular Christmas by Candlelight celebrations on Friday, Saturday and Sunday evenings. It’s a wonderful chance to explain the traditions behind today’s Christmas celebrations. Read more on page 12.

Finally, we’ll be encouraging our visitors to cope with winter by getting outside and having a little fun. Along with our popular sleigh rides and sledding, we will again offer ice skating throughout the winter as weather permits. And we are expanding our History of Ice Skating exhibit with historic skates on loan from the Antique Ice Skate Club (page 6).

So, to make sure this winter is one of the best ever at the Village, we are taking a tip from our early New England ancestors — the best way to survive a New England winter is to get outside and embrace it. We hope you will come join us …

You mean you stay open even in the winter!?
Cooking by Candlelight
OSV’s Dinner in a Country Village is a perennial favorite

For many, the magical charm of the Dinner in a Country Village experience at Old Sturbridge Village begins with the lantern-lit walk through the darkened Common on a brisk winter’s evening. The crunch of snow underfoot often adds to the ambience. And then, throwing open the Parsonage kitchen door, guests step into the glow of a roaring fire – and the experience of cooking dinner 1830s style – without electricity and the modern mixers, blenders, beaters, tools, and gadgets that cooks rely on today.

A four-course meal with 11 different menu items is due on the table in a little more than two hours – the visitors will do all of the work – and they love it. It is the ultimate hands-on experience at Old Sturbridge Village, and proves true the old adage, “many hands make light work.”

Visitors are quickly divided into groups to prepare the meal – one team for beverages and appetizers (cider, coffee and pounded cheese), another for meat (beef and roasted chicken), a third team for pastry, bread, and dessert, and a fourth team for vegetables and soup.

Village interpreters are on hand to explain and guide, but the guests are the ones who mull the cider (with a red-hot mulling iron), pound the cheese, whip the cream (with a bundle of birch twigs for a whisk), roll the pastry dough, chop the vegetables, and roast the coffee beans over the hearth.

They learn how to roast meat using a “tin kitchen” reflector oven – new technology in its day. They learn how to clear the coals out of the brick oven before baking, and how to judge its residual temperature with an “arm count.” This means sticking an arm in the empty oven and counting until the heat becomes a bit uncomfortable. For experienced hearth cooks, an “arm count” between 12 and 15 usually indicates a “moderate” oven – about 350 degrees.

All recipes used are authentic to early New England, and guests get copies to take home. People used to today’s precise recipe instructions marvel at the generalities of the old “receipts.” For example, at one point, the 1796 Butter Biscuit recipe says to knead in “as much flour as will, with another pint of warm milk, be of sufficient consistence to make soft.” No cups and measures mentioned here, just the implied knowledge of an experienced cook.

For many, the best part of the evening is the conversation and camaraderie that develops as groups of visitors set about their work. Many dinnerers come in as strangers, but leave as friends who have shared a unique experience together. Many families use Dinner in a Country Village as a much beloved and anticipated annual family tradition.

After all the chopping, slicing, and sautéing, somehow, the meal comes out just fine – and on time. Guests ooh and aah over their handiwork – the golden butter biscuits, the flaky pie crust, the savory vegetables, the tasty meat. Everyone sits down to a candlelit dinner, and for these guests, after all the hard work, dinner never tasted better.
OSV preserves a favorite New England winter pastime

Gliding along a pristine, frozen lake on a clear, brisk day is arguably one of the most delightful benefits of a New England winter,” notes Tom Kelleher, Old Sturbridge Village curator. Ice skating was a long-enjoyed and well-loved winter pastime by the 1830s, reaching its peak of popularity in the 1860s, so we asked Kelleher and OSV Interpreter Rob Lyon to tell us more.

Though the simple joy of skating is ageless, many details have changed since its origins about 5,000 years ago, when the earliest skates were made from bones. In fact, Lyon says, the word “skate” itself is from the Dutch word “shaates” for leg bone. Lyon’s collection of historical ice skates contains a replica made from sheep leg bones with leather straps, based on those thought to be the earliest ice skates.

Though now considered recreation, ice skating began with more practical objectives. According to Kelleher, skating likely originated among ancient residents of Northern Europe as a way to get around in the frozen winters. It also had military applications. In 1572, Dutch musketeers on skates successfully fought off Spanish troops attacking the ice-bound Dutch fleet.

Skating wasn’t all about practical applications however, especially as the years progressed, Kelleher says. “By the middle of the 18th century, fashionable urban skaters had formed sociable skating clubs in Britain’s cities. Many came to watch, either to enjoy the gracefulness of the skaters or to see (and be seen by) the elite.”

According to Kelleher’s research, once Europeans brought ice skating to North America, it soon flourished. “In colonial New York, winter brought ice carnivals of racing on skates and hockey, with enterprising merchants selling liquor and sweets from temporary booths. By the 1830s, Robin Carver in his Book of Sports could call skating “truly American.” By midcentury, New York’s Central Park saw 200,000 skaters a winter, and in Boston special excursion trains ran to Jamaica Pond carrying 1,000 to 1,500 skaters daily.”

In an otherwise very reserved society, Lyon notes that “boys and girls, men and women would be skating together on the same pond.” Undoubtedly, ice skating provided opportunities for courtship, and although more boys likely skated than girls, it was seen as a sport suitable for both sexes as the 19th century progressed.

In his research, Kelleher came across a missive from a mill girl from Lowell, Massachusetts, who advised her sisters less skilled in skating to “take firm hold” of the coattails of her male companion. “[If] he was a dexterous glider, and she maintained a firm position, a gay time she could have of it, enjoying all the pleasure without incurring any of the fatigue of exercise.”

Lyon’s ice skate collection also includes some 19th-century examples, like those used by early Americans featuring wooden platforms with steel runners, which were strapped to a user’s ankles and secured with a small spike into the heel of the shoe to prevent slipping.

This winter, visitors to Old Sturbridge Village can view Lyon’s collection of antique ice skates and also those from the Antique Ice Skate Club. Guests can also bring their skates and enjoy a spin on the Village’s outdoor rink all winter long, weather permitting.

“In the old days, you couldn’t escape from the cold, so you might as well take advantage of it. Ice skating was – and is – a great way to do just that,” Kelleher notes.

Antique Ice Skate Exhibit at Old Sturbridge Village
December 3 – February 28

Old Sturbridge Village will display a collection of its own vintage ice skates, along with examples on loan from the extensive collection of Karen Cameron, co-founder of the Antique Ice Skate Club. Cameron, partnering with OSV staff, is planning a series of programs on antique ice skates and the history of ice skating to coincide with the museum’s winter programs in January and February. Members of the Antique Ice Skate Club will gather at the Village on February 5. Learn more about the Antique Ice Skate Club at www.antiqueiceskateclub.com.
One of only 12 covered bridges left in Massachusetts

The Vermont Covered Bridge, with a span of just over 55 feet, was originally constructed roughly 140 years ago in Dummerston, Vermont. Known locally as the “Taft Bridge,” it stood for 80 years before facing destruction when plans called for a modern bridge to carry the increasing volume of traffic on Route 30.

The state of Vermont negotiated with then-OSV president Earl Newton to relocate the bridge to the Village in 1951. The bridge was disassembled, moved to OSV, and reconstructed on a span over the Quinebaug River just 100 yards north of where it is located today. The total cost of this project was $13,540, and 8 cents.

In August 1955, Hurricane Diane brought tremendous amounts of rain and flooding to the region, causing the river to rise and push the bridge off of its abutments. Working from boats, OSV staff members lashed it to trees on a small island to secure it from further damage. Several months later, it was placed in its current location, spanning a channel dug by settlers in the late 1700s to provide water power on what is now the Village’s working mill pond.

After 80 years of service in Vermont, this historic bridge lives on at its new home in Old Sturbridge Village, which serves more than a quarter million visitors a year.
Today, energy to warm our homes, cook our food, wash our clothes, and light our nights flows to us effortlessly through electrical wires, gas pipes, and oil delivery trucks. But for most of history, it was laboriously procured with the edge of your own axe and a lot of muscle. Many a proud 19th century Yankee farmer boasted, “My gymnasium is my lot!”

By Tom Kelleher, Curator of Historic Trades, Mills, and Mechanical Arts

And as industrialist Henry Ford wryly advised, “Chop your own wood and it will warm you twice.”

A blazing hearth cast a golden glow on long, cold winter nights but in the process pulled in a gale of cold air through every crack and crevice. Cast-iron stoves began to appear in early 19th century New England, but they hid that soft firelight. Most people still had only fireplaces. Even those few with cookstoves, as uncomfortable in summer as they might be, welcomed in winter, did not enjoy the efficient, airtight stoves in insulated houses that some of us use today, much less thermostatically regulated central heat. Indeed, it was not until 1950 that more than half of American homes had central heat!

Voracious open hearths could warm those near them, but not a whole house. Harriet Beecher Stowe, who grew up in Litchfield, Connecticut wrote that in winter, “a very forest of logs, heaped up and burning in the great chimney, could not warm the other side of the kitchen; and… Aunt Lois, standing with her back so near the blaze as to be uncomfortably warm, yet found her dish-towel freezing in her hand, while she wiped the teacup drawn from the almost boiling water.”

Some of us used to think Stowe was exaggerating… until the same thing happened to interpreters in the Small House at Old Sturbridge Village. And unless someone stayed awake all night (perhaps with a sick family member) to watch, tend and feed a fire, there was no way to keep a fire safely ablaze in a bed-chamber hearth.

Also consider that they did not just burn wood in the winter. Wood cooked dinner, baked bread, and boiled laundry in July as it did in January. Fires were integral to making cheese and processing meat.

Is it any wonder that a typical New England farmhouse might consume as much as 20 or more cords of wood each year? (Then and now, a cord is the legal unit of measure for firewood. It is a stack of wood eight feet long, four feet high, and four feet deep.) In other words, imagine the Small House stacked full, floor to ceiling, with wood. That is about what a farm family burned in a year!

Keeping Away the Winter Cold
Heat from the hearth in early New England

Open fires could warm those near them, but not a whole house. Harriet Beecher Stowe, who grew up in Litchfield, Connecticut wrote that in winter, “a very forest of logs, heaped up and burning in the great chimney, could not warm the other side of the kitchen; and… Aunt Lois, standing with her back so near the blaze as to be uncomfortably warm, yet found her dish-towel freezing in her hand, while she wiped the teacup drawn from the almost boiling water.”

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Beech, Birch, Apple, and Ash

Do you know which wood burns best and which smells sweetest? This intimate knowledge of different firewood properties was commonplace in early New England— but is nearly forgotten today. One loss! Here’s a version of a popular period British poem about the attributes of hardwoods, adapted to the American forest.

Beechwood fires are bright and clear
If the logs are kept a year;
Cheestnut’s only good, they say,
If for long tis laid away;
Make a fire of Elder tree,
Death within your house shall be;
Birch and Fir logs burn too fast,
Blaze up bright and do not last;
It is by the Irish said
Hawthorn bakes the sweetest bread;
Elmwood burns like churchyard mold
Even the very flames are cold;
Poplar gives a bitter smoke
Fills your eyes and makes you choke;
Apple Wood will scent your room
With an incense like perfume;
Oak and Maple, dry and old
Keep away the winter’s cold;
But Ash Wood wet or Ash Wood dry
A King shall warm his slippers by.

Chop your own wood and it will warm you twice.”

Photos:  David Burk, Webb Chappell
American Christmas is based on many traditions and was not just transplanted intact from elsewhere. As American society came into its own in the 19th century, it borrowed freely from a wide variety of foreign customs and evolved its own unique Christmas traditions. Here are the origins of just a few that will be explained during the annual Christmas by Candlelight celebrations in December at Old Sturbridge Village.

The origins of today’s holiday traditions

The Christmas Tree
A powerful symbol of the season, the Christmas tree is surrounded by myth and probably has its roots in the forests of ancient Europe, where Germanic tribes believed that evergreen trees were imbued with life since they remained green all winter.

By the 17th century, Germans had transformed this pagan symbol of fertility into a Christian symbol of rebirth. Christmas trees have been recorded among Pennsylvania German communities as early as 1747, and legends abound of Hessian mercenaries decorating trees during the American Revolution.

The first documented Christmas tree in New England was described by English abolitionist Harriet Martineau, who described in 1838 “the spectacle of the German Christmas-tree” at the home of German immigrant and Harvard professor Charles Follen in Cambridge, Massachusetts. It was a tabletop tree lit with candles and decorated with toys and candy for the children, and was meant to be enjoyed for a few minutes – like a birthday cake. Only after 1844, when Queen Victoria’s German husband Prince Albert gave her a Christmas tree, did the custom rapidly begin to catch on in the English-speaking world.

Gingerbread
The German town of Nuremberg has long been famous for its flat, ornately decorated Lebkuchen (holiday gingerbread), sold at Christmas festivals. This is probably the first “Christmas cookie.” By the 1800s, the old German folk tale of Hansel and Gretel, made more famous by the brothers Grimm, inspired many Germans to use slabs of hard gingerbread to create model Hexenhäusle (witches’ houses). Grimm’s fairy tales soon became popular in America as well, and by Victorian times, the building of fanciful Lebkuchenhäuser (gingerbread houses) at Christmas time caught on in America.

Holly
Holly berries were revered by the ancient Europeans, and evergreen wreaths with holly, red berries, and other decorations have been used as Christmas decorations since at least the 17th century in England. Since that time, a great deal of symbolism has been attributed to these decorations. For example, some say that holly, with its sharply pointed leaves, symbolizes the thorns in Christ’s crown of thorns, while the red berries symbolize the drops of Christ’s blood.

Yule Log
The burning of a Yule log originated with the Druids. “Yule” is derived from the old Anglo-Saxon word “fested” meaning “wheel” – a pagan symbol of the sun. Yule logs, and other sources of light and warmth such as candles and bonfires, originated as pagan customs to encourage the waning sun god as he reached the lowest point in the southern skies. More practically, they were also good ways to have light and warmth on cold, dark winter nights.
Brock Jobe Receives OSV President’s Award

Old Sturbridge Village President and CEO Jim Donahue honored distinguished author and museum professional Brock Jobe with the OSV President’s Award at a reception held at Boston’s Algonquin Club earlier this year. Jobe is currently professor of American decorative arts at the Winterthur program in early American culture. His most recent book is Harbor and Home: Furniture of Southeastern Massachusetts, 1710-1850 (co-authored with Gary R. Sullivan and Jack O’Brien). Jobe is currently an active member of the Old Sturbridge Village Collections Advisory Committee, and gave a special presentation on his Harbor and Home project at last year’s opening of the Village’s exhibit Convenient and Fashionable: Furniture of Inland Massachusetts, 1790 – 1830.

Prior to joining Winterthur, Jobe was associate curator and curator of exhibit buildings at Colonial Williamsburg, and was chief curator for the Society for the Preservation of New England Antiquities (now Historic New England). The Old Sturbridge Village President’s Award honors those individuals whose work, like that of Old Sturbridge Village, brings to the public meaning, relevance, and inspiration through the exploration of New England life and history, and whose scholarship has had a significant impact on the museum field.

President’s Award honoree Brock Jobe, with 2009 recipient Jane Nylander, and OSV President and CEO Jim Donahue.

Quilts from the Old Sturbridge Village Collection

Following the success of last September’s Collectors’ Forum on Ceramics in New England, OSV will host a second Collectors’ Forum program on May 14, 2011, bringing together scholars, collectors, curators, and quilters to learn more about OSV’s amazing collection and the history of this art form.

The May Collectors’ Forum is a natural extension of the museum’s current exhibit, More Beautiful Than Any Other: Quilts from the Old Sturbridge Village Collection, which runs through June 30, 2011. The quilt exhibit marks the first time in more than 10 years that so many antique quilts and quilted garments from the OSV Collection are out of storage and on display together.

The New Old Sturbridge Village Collectors’ Forum

Last September, at the Collectors’ Forum on Ceramics in New England, more than 100 collectors gathered to hear speakers and see a large sampling of the important OSV ceramic collection in a daylong event, capped off by an evening reception and firing of redware pottery in the Village’s huge 1830s-style wood-fired kiln.

The Village plans to make the fall Collectors’ Forum an annual event, and will offer additional programs from time to time to give collectors more opportunities to share their discoveries and to learn from experts in the field.

Members of the Old Sturbridge Village Collections Committee have been instrumental in making the Collectors’ Forum a reality. Led by former OSV Chairman Bruce Moor and OSV Vice President Ed Hood, the committee includes Desiree Caldwell, recently retired president of the Concord Museum, Martha Hamilton, specialist in American furniture and decorative arts; Skinner Auctions, Inc.; Brock Jobe, professor of American decorative arts at the Winterthur Museum program in early American culture; Jane Nylander, president emerita, Historic New England and senior curator, Old Sturbridge Village, 1969-1986; and these OSV trustees: Mike Brockelman, Donna DeCorleto, Dyke Mesler, Dick Schulze, Susan Collins, and Sue Vincent.
Our Federalist Dinner

Every year, Old Sturbridge Village honors an important group of donors and supporters of the Village — the Federalist Society. Support of this group is key to the museum’s success and growth, and we thank them for their dedication to the Village.

TOP: Former OSV President Crawford Lincoln, Ann Lincoln, John Argitis, OSI Trustee Ann Marie Argitis, Alison Kenary, Jim Kenary IV.
CENTER LEFT: Lynn Eckert, Jean and Herbert Varnum, Judith Jaeger.
CENTER RIGHT: Sherri Hostage, Mary O’Coin, OSV President and CEO Jim Donahue.
LOWER LEFT: Trustees Dick Hardy and Lisa Markham with Bunny Wells Frisbie, Sarah Hardy.
LOWER RIGHT: OSI Trustee Donna DeCorleto greeted by Jim O’Brien.

OSV Gala Chairs John J. Argitis of Sturbridge and Terri Guetti of Worcester.
OSV Chairman Mike Brockelman and Mary Ann Brockelman of Holden, with OSV President and CEO Jim Donahue.
OSV Gala auction co-chairs Sherri Hostage (left) of Sturbridge, and Suzanne Fantaroni of Southbridge.
OSV Gala Chairs John J. Argitis of Sturbridge, and Terri Guetti of Worcester.
OSV President and CEO Jim Donahue attributes the success to the hard work by the committee, chaired by John J. Argitis, and an expanded auction, chaired jointly by Suzanne Fantaroni and Sherri Hostage. Funds raised will support the Village’s historical agricultural and heritage breed animal programs.

OSV Gala Nets $138,000
Exceeds prior year by 50%

For the third year in a row, volunteer organizers of the annual Old Sturbridge Village Gala have surpassed their goal – this year raising a net total of more than $138,000 — 50 percent more than last year’s net total. OSV President and CEO Jim Donahue attributes the success to the hard work by the committee, chaired by John J. Argitis, and an expanded auction, chaired jointly by Suzanne Fantaroni and Sherri Hostage. Funds raised will support the Village’s historical agricultural and heritage breed animal programs.

Pulitzer Prize-winning author Doris Kearns Goodwin receives 2010 “Ken Burns Lifetime Achievement Award”

Documentary filmmaker Ken Burns and Old Sturbridge Village presented Pulitzer Prize-winning author and presidential historian Doris Kearns Goodwin with the 2010 “Ken Burns Lifetime Achievement Award” at a fund-raising dinner attended by more than 200 people. Goodwin was honored for her many award-winning books, among them Team of Rivals: The Political Genius of Abraham Lincoln, a New York Times No. 1 bestseller being developed into a feature film by Steven Spielberg, and No Ordinary Time: Franklin and Eleanor Roosevelt: The Home Front in World War II.

Doris Kearns Goodwin and Ken Burns flanked by OSV historians Kim Adams and Will Continus.}

The audience enjoying anecdotes from Doris Kearns Goodwin.

Ken Burns looks on as Doris Kearns Goodwin receives a signature redware platter made by OSV potters.

Oasis Prize-winning author Doris Kearns Goodwin receives 2010 “Ken Burns Lifetime Achievement Award”

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Friends’ Day
Village Honors 50-Year Members

At Friends’ Day this year, we honored seven 50-year Members: Olive Buddington, Norwich, Connecticut; Marjorie Butcher, West Hartford, Connecticut; Linwood Erskine Jr., Paxton, Massachusetts; Darlene Fitzsimmons, La Grange, Illinois; Norma Hoisington, Whitinsville, Massachusetts; Peter Morgan, Worcester, Massachusetts; and Winston Sheppard, Gwynedd, Pennsylvania. And we had the chance to hear special Village memories from Erskine and Butcher.

In Praise of Old Sturbridge Village

By the late 1950s, my husband, Bob, and I were exhausted, getting established professionally. So, on many Sunday afternoons, for relaxation, we would drive from our West Hartford, Connecticut, home to Old Sturbridge Village to enjoy a wonderful buffet dinner (at $2.50) in the Balloll Tavern and then to stroll the grounds, absorbing in all seasons the quiet beauty of the rural New England depicted, 1790 to 1840. In early January 1960, we became Friends of OSV at a time of expansion, and we delighted in seeing “new” structures open, doubling the pre-1960 number.

Here are a few memories:

**Thompson Bank:** One dull November Saturday in 1963, we chanced to arrive to a strange sight: a huge, slowly moving wooden crate (on wheels) near the Grant store! Next visit, the uncrated contents: the Thompson Bank, its exterior a white-painted brick: very un-period, we learned. Modern blasting of the paint was tried, but the brick was too soft to endure it. We came more often, learning of successive failed methods to remove the paint. Finally, success—by nail file! We shared a good laugh.

**First Kiln Firing:** When Village potters attempted the first firing of the newly constructed kiln, loaded with clay wares made in the Pottery, we watched with OSV President Crawford Lincoln, his wife, Ann, and others for two wet, suspenseful days that turned out to be successful. As proof, I have a small pot from that firing.

**Small House:** The early work was done largely by dedicated interpreter Damon Cook. Many of us Friends virtually spent an entire day watching the work, which culminated in many men together raising the frame. Damon, with a terminal illness, virtually spent an entire day watching the work, which culminated in many men together raising the frame. Damon, with a terminal illness, had to drop out and simply watch. At day’s end, frame accomplished, came “Naming the Frame.” Curator Tom Kelleher summoned Damon and proclaimed, “Henceforth, this is named ‘Damon’s Frame.’” It was an emotional moment. I was not the only one who wept.

**Thanksgiving at OSV:** One year our car, just repaired, required certain mileage near home, so Bob and I delayed our planned holiday trip, stopping instead at the Village and asking if by chance we could have dinner. Great good luck! A special, unreserved table for two had just been set up. What service! What a feast! Followed by a traditional Thanksgiving service in the Meetinghouse by candlelight. A perfect day, so the late 1950s, my husband, Bob, and I were exhausted, getting established professionally. So, on many Sunday afternoons, for relaxation, we would drive from our West Hartford, Connecticut, home to Old Sturbridge Village to enjoy a wonderful buffet dinner (at $2.50) in the Balloll Tavern and then to stroll the grounds, absorbing in all seasons the quiet beauty of the rural New England depicted, 1790 to 1840.

It seems that the longer one stays connected to OSV the more one grows in knowledge, appreciation, admiration, and friendships. For me, 50 great years as a Friend and several as an Overseer. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish. For Bob (who died in 1993), 34 devoted Friend years with me that I will always cherish.

**EDITOR’S NOTE:** Marjorie Butcher became the first female faculty member at Trinity College in Hartford, Connecticut, starting in 1956 as a part-time instructor in mathematics, and moving up the ranks to full professor, focusing on calculus and pre-actuarial mathematics. She retired in 1989 as a professor of mathematics, emeritus. Her husband, Bob, was a professional actuary who spent his career in Hartford at the Travelers insurance companies.

Linwood Erskine, 50-year member

A lawyer with a passion for farming, Linwood Erskine’s favorite place at Old Sturbridge Village is the Freeman Farm. “I always enjoy the farm at OSV because it changes with the seasons. Other Village exhibits, like the Center Meetinghouse, are static, but the farm is always changing—and always worth a visit.”

For Erskine, many visits were enjoyed with his three children. “On the day after Christmas, my wife would say, ‘They’re yours for the day,’ so off we’d go to Old Sturbridge Village.” Erskine recalls. His children later volunteered as “Old Time Youngsters,” and today, his son, Matt, is an active member of the Village.

At the request of his aunt and a law partner, both of whom were OSV Trustees, Erskine volunteered for many years as recording secretary for the museum’s Board of Trustees, and was often asked for his legal opinion on matters affecting the Village.

A veteran of the famed 10th Mountain Division who served in Italy during World War II, Erskine was struck by the damage a poor transportation system has on a country’s food supply. Returning to Paxton, Massachusetts, after the war, Erskine became an “amateur subsistence farmer.” He recalls, “I had the idea that if World War III ever came, I could feed my family myself.”

Erskine built a barn, heated with wood, made maple syrup, grew wheat, and raised or grew the majority of the family’s food supply himself. That is all except for dairy products. “My wife said she wouldn’t milk,” laughs Erskine, “and I didn’t think I could leave the office at 4:00 each day telling my legal clients ‘I’ve got to go home and milk the cow.’”

Today, Erskine keeps active by riding through back roads in neighboring towns on an electric-assist bicycle, and he still farms. “I’ve got Highland cattle, Katahdin sheep, and too many geese.”

Apple Pie Contest

One of the growing traditions of the annual Friends’ Day celebration at Old Sturbridge Village is the Apple Pie Contest for Members. Since Friends’ Day falls during the Village’s Apple Days weekend, the contest, now in its third year, is especially fitting and tasty—way to celebrate the weekend’s festivities.

1st place: Scott Anderson, Hopedale, Mass. Anderson used a combination of Cortland and Gala apples in his pie, and combined family apple pie recipes passed down from his mother-in-law, and his mother. An avid cook and longtime Member, Anderson has another strong connection to the OSV—he and his wife, Karen, were married at the Village 10 years ago. Anderson won a cider-smelling set made at the Village, including a mulling iron, redware pitcher and mugs.

2nd place: Bernice Oser, Vernon, Conn. Oser used a combination of Macoun and Cortland apples in her pie, which she called her “own concoction,” and which drew extra compliments due to its artistic presentation on a picnic basket. Oser, an OSV Member since 2004, won a redware pie plate crafted by a Village potter.

3rd place: Heather Riesneck, Southbridge, Mass. Riesneck used Macintosh apples in her pie entry, which was made using her own recipe: “I made three pies in two weeks just to figure it out.” Riesneck won a copy of the Old Sturbridge Village cookbook and complimentary tickets to Sunday brunch at the Oliver Wight Tavern.

Winners

**1st place: Scott Anderson, Hopedale, Mass.**

**2nd place: Bernice Oser, Vernon, Conn.**

**3rd place: Heather Riesneck, Southbridge, Mass.**

Photos: David Burk, Thomas Neil
Verizon Foundation

It is a bit ironic that Old Sturbridge Village, which portrays life some 50 years before the telephone was invented, would share the very same goals as the world’s largest provider of phone, broadband, and wireless communications. But we do share the same goals, and the Verizon Foundation, the philanthropic arm of Verizon Communications, has been a strong and supportive business partner to the Village since 2009.

Our shared connection is a mission to improve education and literacy, which Verizon defines as both enhancing educator effectiveness and improving student achievement. This is in perfect alignment with the educational mission of Old Sturbridge Village, which last year conducted workshops for hundreds of teachers, and hosted more than 65,000 school children on field trips to the Village, OSV historians in costume take the history lesson to them through the Village’s mobile “History on the Road” program.

These educational programs from OSV are made possible in part through the generosity of the Verizon Foundation, which last year made a $7,000 gift to support outreach to the Worcester and Springfield schools, and upped that donation to $10,000 this year. Thanks to Verizon’s support, nearly 1,000 school children visited the Village, many for the first time, for an intimate and enlightening history lesson they will remember for many years to come.

Since 2000, the Verizon Foundation has made philanthropic investments of more than $450 million to non-profit organizations around the world. Verizon Communications Inc., based in New York, is a leader in delivering broadband and other wireline and wireless communications to mass market, business, government, and wholesale customers. Verizon Wireless alone serves more than 80 million customers, and Verizon employs a diverse workforce of nearly 224,000 and last year generated consolidated operating revenues of more than $97 billion.

Ellen Cummings, Verizon regional director for external affairs in Central and Western Massachusetts, presents a $10,000 check to OSV President and CEO Jim Donahue to support educational outreach. Flanking them are Village interpreters Walter Buckingham and Emily Foster.
What’s Cookin’ at OSV

Thanksgiving Celebrations
November 25-28
A perfect family tradition, Thanksgiving festivities at OSV continue through the weekend. Watch a traditional meal cooked over the hearth and served 1830s style; savor Thanksgiving dinner at the Bullard Tavern, or enjoy a Thanksgiving Buffet at the Oliver Wight Tavern, served on both Thursday and Friday, Nov. 25-26.

Families Cook
December 29 and February 23
This unforgettable school vacation week experience is a chance for families to prepare and eat a complete 19th-century dinner by the hearth in one of the Village’s historical houses. For families with children ages 8 and older.

Skool around our magical candlelit Village, take a sleigh ride, sing carols, and visit Santa and Father Christmas. Read more on page 12.

Christmas by Candlelight at Old Sturbridge Village
4 – 9 p.m., Friday – Sunday
December 4-5, 10-12, 15-19
Smell around our magical candlelit Village, take a sleigh ride, sing carols, and visit Santa and Father Christmas. Read more on page 12.

School Vacation Week
December 26 – January 2
February 19 – 27
With a host of hands-on indoor activities, and invigorating outdoor fun, school vacation week is a great way to keep the kids busy — and keep them learning. Kids signing up for the two-day Winter Discovery Camp December 29-30 get to dress in 1830s clothing.

Fire & Ice Day
January 29 – 30
Ice was a big “cash crop” before refrigeration. See an old-fashioned ice harvest, enjoy ice skating, sledding, and horse-drawn sleigh rides, and then warm up with hot cider, fireside songs and stories, and magic by Richard Potter.

Be Mine: Chocolate & Valentines
February 12 – 13
See antique Valentines and learn about their history; learn about the processing of chocolate — from bean to beverage, and meet the creator of American valentines, Esther Howland.

Presidents Day Weekend
February 19 – 21
Old Sturbridge Village embraces the joys of an old-fashioned winter with ice skating, sledding on vintage 1830s sleds, and horse-drawn sleigh rides. Enjoy hands-on crafts, and a performance of the “Love Letters of John and Abigail Adams.”

Antique Sleigh Rally
February 5
See horse-drawn skights in action, including cutters and bobsleighs, as they compete for awards at a genuine New England Sleigh Rally in the fields of the Freeman Farm.

Maple Days & Maple Sugaring
Weekends in March
Enjoy the sights and smells of maple sugar making at the Village’s own working “Sugar Camp,” and see the entire sugar-making process, from tapping the trees to “sugaring off.” Also, “Indian Doctress” Molly Greer presents programs on Algonquin “Maple Sugar Moon Stories.”

For times and details on all upcoming events at OSV, please call 1-800-SEE-1830, or visit www.osv.org.

Photos: Mark Wilson, Mike Hametner, Kate Piven

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Upcoming Events
Winter is magical in the Village

Christmas by Candlelight at Old Sturbridge Village
4 – 9 p.m., Friday – Sunday
December 4-5, 10-12, 15-19
Smell around our magical candlelit Village, take a sleigh ride, sing carols, and visit Santa and Father Christmas. Read more on page 12.

Explore Native American winter traditions, including snowshoeing, storytelling, and winter fashion. Stop by the OSV Mill Pond to see a traditional ice harvest and the long-lost art of ice cutting.
Museum Hours

Open year-round, hours vary seasonally:

Open daily from early April – October

Open Wednesday – Sunday from late October through early April

Open select evenings only in December

Open all Monday holidays

800-SEE-1830

www.osv.org

get OUTSIDE this winter

get skating
get hiking
get sledding

good ol’ fashioned fun

OSV has it all!