Sleigh Riding
The History of Chocolate
Tornado!
Ken Burns Award
A message from President and CEO Jim Donahue

Ready for Anything

The tornado hit OSV!” “Is the Village OK?” “Is anyone hurt?”

In the wake of the first June 1 tornado, with power out to the Village, our website down, and TV forecasters showing frightening real-time satellite images of a second powerful tornado barreling down on Sturbridge, traffic on our Facebook page skyrocketed as hundreds of anxious fans posted questions like these.

Fortunately, the Village is OK — we took a blow, but we are still standing, and grateful for the resilience of our staff and the loyalty of our Members and visitors. (You can read a detailed account of the tornado’s impact on OSV on page 8).

Resiliency, perseverance, and work, human—opinions — we have needed all three and more to cope with Mother Nature’s challenges this year. Fortunately, here at the Village we have developed a habit of looking forward, not backward. And that is a good thing, too, because when we take a peek back at the weather-related handled we have faced this past year, they take our breath away.

Record-breaking snow storms, ice storms, lightning strikes, power outages, torrential rains, tornadoes, 100-degree-plus heat waves, flooding, and then, Hurricane Irene. Who could predict that when we turned the calendar page to 2011 we would be tested with all of these challenges in one year?

They say that 90 percent of life is showing up, and to that I would add cleaning up, moving on, and giving thanks for all the good things we have. Fortunately, we are blessed with a lot of good things here at the Village, and nothing has proven this more than the post-tornado outpouring of concern and caring from people who love the Village — our Members, employees, visitors, friends, and donors.

Sometimes it takes something bad to teach you something good. In the aftermath of the tornado, we learned a lot of good things. Most importantly, we learned our disaster plan worked. We were able to get staff and visitors to safety quickly and efficiently as the tornado approached. And after this real-time lesson in disaster preparedness, we have refined our plan to make it even better.

And this year’s weather has taught us that we have to be “ready for anything.” When a tornado or hurricane forces us to close, cancel events, and lose attendance revenue, we know we must increase our fundraising efforts to close the gap.“Ready for Anything” is the theme of our fall appeal, and we hope you will participate and help us reach our goal of being even better prepared for unexpected events in the future.

We have learned firsthand that it is how an institution reacts and recovers from natural disasters that helps it survive and thrive. This year’s weather has tested us, but we are resilient, strong, and determined to be “ready for anything.”

Jim Donahue, President and CEO
Winter driving today makes us cringe, but getting around in early New England winters was actually easier than at any other time of year. The reason? Plenty of hard-packed snow and smooth-running sleighs.

According to Old Sturbridge Village historians, getting about in winter via sleigh over snow-packed roads was easier and smoother than navigating bumpy roads at other times of the year. Also, sleigh bells were for safety, not just for decoration. The jingling sound prevented collisions, since sleighs did so silently over the snow. As writer Samuel G. Goodrich observed in 1840: “A sleigh and horse go so quietly and noiselessly on the snow that some warning to the ear is necessary, especially at night.”

“Winter was a social time,” says OSV Curator Tom Kelleher. “The harvest was done, the crops were in, and young people wanted to party. There is a lot of romance associated with sleigh rides today, and to some extent it was true. Couples used sleigh parties for courting.”

After the first snow of the season, early New England families usually switched from wheels to runners, from carriage to cutter, and brought out the sleigh bells, foot warmers, and fur robes.

Moonlight sleigh rides were enormously popular, especially among the young and single. Goodrich wrote, “Parties of both sexes sit in sleighs as closely as they can be packed, and sometimes in each other’s laps.”

Antique horse-drawn sleighs — many of them 80-120 years old — will gather on Saturday, February 4, 2012, for the second annual Old Sturbridge Village Sleigh Rally, which could feature scores of drivers competing in a variety of categories, including the popular “Sleigh Dog” and “Carrier & Ives” divisions. Sleighs participating will include bob sleighs, Portland and Albany cutters, racing sleighs, freight sleighs, and more.

Sleigh driving enthusiast Anne Geyer, of Sturbridge, Massachusetts, says it is a thrill to drive in a sleigh at a forward trot when conditions are “just right” on a packed, swift snow surface: “Imagine having the perfect horse and sleigh with a warm sleigh robe and foot warmers by your feet. The sleigh bells and saddle chimes sound terrific. The driving horses love the sound of the bells and show off by carrying themselves proudly. The whole experience of driving a sleigh can be romantic and peaceful, especially at the end of a storm when no one else is out.”
The Rich History of Chocolate

When the magic word, “chocolate,” was mentioned to children in the 1830s, they didn’t think of munching a candy bar, but of sipping a tasty beverage instead. That’s because chocolate, from its Central American origins some 6,000 years ago until the 1850s, was enjoyed almost exclusively as a drink, not a food.

Historians at Old Sturbridge Village have added chocolate processing to the Village’s repertoire of historical food demonstrations. And what better time to celebrate the rich history of chocolate than during Valentine’s Day weekend?

To show visitors how chocolate is made, OSV historians use the traditional Mexican method of processing chocolate by hand using cacao. Freshly roasted chocolate “nibs” or cacao seeds are ground on a heated stone slab, a metate, with a pestle called a mano. As the nibs are ground, the cocoa butter starts to melt, resulting in a semi-liquid mass known as chocolate liquor, used to make a hot, spiced chocolate drink.

OSV historians also prepare “chocolate cake,” using an 1824 “receipt” or recipe, and visitors are surprised to learn that early versions of “chocolate cake” do not actually contain any chocolate. The name means that the cake was intended to be enjoyed with a cup of chocolate, just as “coffee cake” today is meant to be served with coffee.

The Spanish learned about chocolate when conquistadors arrived in Central America in the 16th century. According to Chocolate: History, Culture, and Heritage (Wiley) by Louis E. Grivetti and Howard-Yana Shapiro, pre-Columbian chocolate recipes were medicinal and “used to treat stomach and intestinal complaints, to cure infections, to reduce fever, to prevent fainting, to reduce severe cough and fever . . . how pre-Columbian chocolate tasted, however, remains a mystery.”

Pharmacists in colonial New England also promoted the healing properties of chocolate, and one such chocolate vendor was none other than Benedict Arnold, who prior to his military career ran a drugstore in New Haven, Connecticut.

Boston pharmacists advertised chocolate as a medicinal remedy as early as 1712, and by the late 1700s, there were hundreds of chocolate vendors in the city.

Prior to the American Revolution, colonists drank hot chocolate, along with coffee, to protest British taxes on tea, according to historians at American Heritage Chocolate. During the war, a steady supply of chocolate was sent to the British commander of Fort Ticonderoga, and in 1777 the British prohibited the export of chocolate from Massachusetts, as it was required “for the supply of the army.”

Chocolate was drunk as a medicine during the Lewis and Clark expedition, and by California Gold Rush miners, but later in the 19th century, with the addition of milk and more sugar, chocolate began to be seen more as a confection than as a health tonic.

New manufacturing processes developed during the Industrial Revolution further transformed chocolate from an expensive drink into an inexpensive food. By the late 1800s, chocolate was widely advertised to women and children through colorful posters and trade cards, and its iconic status as the world’s preferred candy was secured.

Today chocolate is enjoyed on every continent, and the world’s love of chocolate is a global phenomenon far exceeding that of any other food, according to authors Grivetti and Shapiro, who add that despite changes in taste, texture, ingredients and processing, chocolate is “the social glue that binds peoples and cultures throughout the world.”

Perhaps artist/cartoonist John Q. Tullius said it best: “Nine out of ten people like chocolate. The tenth person always lies.”

Plan Your Visit:

Be Mine: Chocolate and Valentines
Old Sturbridge Village, February 11–12, 2012

• See chocolate processed by hand in the manner of ancient Mexicans.
• Learn how it was enjoyed in the 19th century – as a beverage.
• Get the 1824 recipe for “chocolate cakes.”
• See a display of antique valentines and learn about the local connection to these iconic cards.
OSV fields, forests take direct hit from 160-mph twister

Tornado!

“Miraculously, no one at the Village was injured — no animals were hurt, and major exhibit buildings were spared. Elsewhere, the storms caused four fatalities, 200 injuries, and millions of dollars of damage to homes and businesses around the region.”

June 1 was by all accounts a typical summer’s day — hot, humid, hazy — and Old Sturbridge Village employees were entertaining more than 1,600 schoolchildren and other visitors at the Village that day. But behind the scenes, OSV Facilities Director Brad King was closely monitoring the weather as a “tornado watch” escalated to a “tornado warning” late in the afternoon, forcing evacuation of the Village as prescribed in the Village’s Disaster Plan.

Unfortunately, school buses had departed earlier, and only a few dozen visitors remained. OSV Security staff drove through the Village, directing staff and visitors to “safe haven” locations in building basements.

Elsewhere, two dozen OSV interns were watching a slide presentation in the Fuller conference room, oblivious to the tornado threat. When alerted to take shelter, OSV staff took them to safety in the Stephen M. Brewer Theater, and continued tornado sightings kept them there overnight.

Other employees took shelter in the Langdon House basement, monitoring weather maps on laptops and smart phones. Soon after directing everyone to safety, King actually saw the funnel moving over the Village’s heirloom apple trees and continued to track its movement. “The term ‘close call’ has new meaning for us now,” Donahue said. “Had the tornado veered just a few thousand feet to the north, we could have lost the entire Village, and we are grateful that our staff and visitors were not harmed, and we empathize with those who suffered greater losses.”

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Vaillancourt Folk Art designs OSV figurines from antique chocolate molds

Christmas collectors around the world have long prized artist Judi Vaillancourt’s hand-painted chalkware figurines made from rare antique chocolate molds. Now, fans of Old Sturbridge Village can enjoy a limited-edition collection created especially for the Village by Vaillancourt Folk Art (VFA).

The OSV collection features two custom pieces: a Father Christmas carrying an OSV tin lantern with a candlelit Center Meeting House depicted on his coat, and another Santa carrying a signature Village tin mug. In addition to these two special pieces, the OSV Gift Shop also carries a whimsical Vaillancourt snowman sporting a tri-corner hat.

Vaillancourt Folk Art founders Gary and Judi Vaillancourt are longtime Members and supporters of the Village, and Gary is an Overseer. The couple has long shared a passion for 17th- and 18th-century houses and visited the Village often in their early years of marriage to study architecture and restoration techniques, bringing their sons along for cookies.

“Judi met wonderful people with like interests at OSV antiques forums over the years, and these contacts have been a major part of our lives as we’ve grown our business,” Gary recalls. “Old Sturbridge Village has been part of our married life for over 40 years, so we were happy to design special pieces for the Village.”

One of the charms of visiting the factory studio is the chance to watch the Vaillancourt artists at work. By the time a piece is finished, 16 people have worked on it. Judi, Gary, and their son Luke direct retail and wholesale operations, and their son Luke (left) handles digital marketing and e-commerce.

“OSV has been part of our married life for over 40 years, so we were happy to design special pieces for the Village.”

The Vaillancourt Folk Art family: Judi handles the artistic side, Gary directs retail and wholesale operations, and their son Luke (left) handles digital marketing and e-commerce.

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The Vaillancourt Folk Art family: Judi handles the artistic side, Gary directs retail and wholesale operations, and their son Luke (left) handles digital marketing and e-commerce.

The company, housed in a historic mill in Sutton, Massachusetts, now sells to tens of thousands of customers worldwide, including prestigious venues like Colonial Williamsburg, Monticello, and the Metropolitan Museum of Art, as well as to high-end department stores like Nordstrom’s, Neiman Marcus, Saks Fifth Avenue, and Lord & Taylor.

A portion of the proceeds go to support the Village. For details, call 800-SEE-1830; www.shoposv.org.
The harvest season has faded, the days have grown invariably cooler, and many gardeners across New England have said goodbye to the delights of a garden-fresh meal. In a recent survey by the Garden Writers Association, more than 43 percent of those surveyed planned to grow a garden this year, with three-quarters of these households claiming environmental concerns one of their top motives. Indeed, home gardening is a great way to decrease your household’s carbon footprint. But as the winter nears, we depart from our more earth-conscious enterprises and make the trip back to the supermarket and the long-announced produce aisle. But do we have to?

Most average people in the 1800s were gardeners too. For them, this pursuit was not a mere hobby but a necessity of their livelihoods. The majority of muddling farmers had between one-quarter to a full acre of garden land that provided their families with vegetables, fruit, and herbs year round.

Unlike the New Englander of today, a 19th-century family could not just run to the grocery store for tomatoes in mid-January; they had to get a little more creative about their food sources.

Early New England families grew more root vegetables than we are accustomed to seeing in a modern garden. These vegetables were stored in root cellars through winter (see photo next page), thus supplementing the garden harvest. These vegetables were stored in a hole over winter, cabbages will be hard, fresh, and sweet when dug up in the spring. Pickling was another option for storing vegetables, but one that might cause today’s diners to wrinkle their noses. Cucumbers, peppers and even melons were soaked in a salt brine for days. Remnants from hard pickle until needed. These early19th-century pickles were so sour they would have to be swaked in cool water before they could be comfortably consumed.

Families also made preserves or jellies from berries, currants, apples, apricots, or peaches. These jellies were very sweet—with equal portions of sugar and fruit—and were more likely served with bread or cake for tea rather than breakfast. Produce like apples or squash were often hung from bars attached to the kitchen ceiling to dehydrate. Today, eating seasonally is no longer a requirement for daily living. But incentives remain to continue eating like our ancestors. Seasonal eating helps alleviate environmental damages associated with the food miles and petroleum expenditures accrued from shipping out-of-season produce across the country.

Seasonal eating is also a fun way to explore culinary traditions and experiment with seasonal ingredients in recipes new and old. Pickled melons may not sound like the most appetizing, eco-friendly meal, but how about a delicious Thanksgiving squash pudding? Eating seasonally certainly has a lot to bring to the table!

### Seasonal Eating Guide

The following foods are usually harvested in season in Massachusetts:

#### LATE SPRING/EARLY SUMMER:
- Asparagus, Beets, Cucumbers, Lettuce, Peas, Radishes, Rhubarb, Spinach

#### MIDSUMMER:
- Beets, Blueberries, Cabbage, Carrots, Onions, Potatoes, Raspberries, Spinach, Squash, Strawberries

#### LATE SUMMER/EARLY FALL:
- Apples, Broccoli, Cauliflower, Celery, Eggplant, Garlic, Grapes, Melons, Onions, Peaches, Potatoes, Pumpkin, Raspberries, Squash, Tomatoes, Turnips, Yams

#### LATE FALL:
- Apples, Cabbage, Cranberries, Garlic, Onions, Potatoes, Pumpkin, Turnips, Snap Peas, Squash

**Crookneck Squash Pudding**

Adapted from Amelia Simmons’ *1798 American Cookery* by OSV Historian Ryan Beckman

- 1 Canada Crookneck (or butternut) squash
- 6 large apples (Cortlands, Granny Smiths, Northern Spy or your favorite heirloom apples)
- 7 tablespoons of plain bread crumbs
- 1 cup milk or cream
- 2 teaspoons rose water (Found at middle eastern or Mediterranean markets or online)
- 1 tablespoon all-purpose flour
- 6 eggs
- 1 cup sugar
- 1 tablespoon of White Wine (Port or Sauterne)

Preheat oven to 350° F. Peel squash, scoop out seeds, chop into 1-inch cubes. Pare, core, chop apples into pieces the same size as the squash. Boil or steam squash and apples on the stove or in the microwave. Drain and mash squash and apples together through a sieve or colander, or use a food processor. Add the plain bread crumbs to the apples and squash. Combine milk or cream, rose water, and wine and add to mixture. Mix in nutmeg, sugar, and salt. Add beaten eggs and 1 tablespoon of flour to mixture; beat all ingredients thoroughly together. Four mixtures into two 9-inch nonstick cake pans or 1 large glass or ceramic casseroledish. Bake 45–60 minutes, depending on the dish. It is done when a knife or toothpick can be inserted in the middle of the pudding and comes out clean. Yield: two puddings.

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**Late Fall**

- Cranberries, Garlic, Onions, Potatoes, Pumpkin, Turnips, Snap Peas, Squash

*OSV WINTER 2011–2012*
Sam Waterston Receives 2011

“Ken Burns Lifetime Achievement Award”

Academy Award–winning actor known for Lincoln portrayals

Sam Waterston, known for his roles as Abraham Lincoln in the Ken Burns documentary and mini-series, has received the 2011 “Ken Burns Lifetime Achievement Award.” This honor was presented by Old Sturbridge Village (OSV) in recognition of Waterston’s extensive work in film and television, particularly his portrayal of the 16th president.

Waterston has portrayed Lincoln in various productions, from the 1975 mini-series “Lincoln” to the 2009 multi-part documentary series “The Civil War.” His dedication to accurately representing the president has earned him critical acclaim and numerous awards, including an Academy Award nomination for his role in “The Killing Fields.”

In accepting the award, Waterston reflected on his deep connection to Lincoln, stating, “Since I began doing Lincoln, I became a Lincoln lunatic myself, because it is so absorbing, because the circumstances are so tragic, and the man was so large.”

The award ceremony was held at Old Sturbridge Village, where Waterston was presented with the honor by filmmaker Ken Burns. Burns praised Waterston’s portrayal of Lincoln, saying, “No other actor I know can be Abraham Lincoln, and he is a Shakespearean character. Unlike the characters in lesser playwrights’ hands, Shakespeare’s characters go deep, and deep, and deep, and deeper. And so did he.”

Waterston’s commitment to historical accuracy has been praised by scholars and historians alike. Doris Kearns Goodwin, author of “Leadership in Turbulent Times,” has commended Waterston’s portrayal of Lincoln, stating, “In this great role, Waterston is, as always, a tour de force, delivering a performance that is both nuanced and authoritative.”

The award ceremony was also a celebration of Waterston’s contributions to the arts and his steadfast commitment to history. Waterston thanked the organizers and audience for their support, saying, “I am the awardee … the awarders are the last to think of themselves, but they are the ones who make the greatest documentary series in the history of television.”

In closing, Waterston reflected on the momentous occasion, saying, “This is a day I will never forget. I have been a part of this process for many years, and it has been a privilege to work with such talented individuals.”

PHOTO TOP LEFT: Sam Waterston as Abraham Lincoln in Gore Vidal’s television miniseries Lincoln, with James Gannon as Gen. Ulysses S. Grant. Waterston also portrayed Lincoln in the Tony Award-winning play "Abraham Lincoln in Illinois," and voiced the role of Lincoln in Ken Burns’ acclaimed documentary, "The Civil War."
Shedding New Light on the Salem Towne House Mural: Black light imaging first step in conservation

By Ed Hood, Vice President for Museum Programs

ld Sturbridge Village historians made an astonishing discovery after purchasing the Salem Towne House in 1952. Peeling away layers of old wallpaper in three small upstairs rooms, they uncovered a large landscape mural painted on the plaster walls dating to 1796, when the house was built in Charlestown, Massachusetts. They realized the three small rooms were later subdivisions of a large ballroom spanning the front half of the house.

The mural consists of a very simple image—a repeating motif of tall trees and bushes in an undulating, desert-like landscape beneath a deep blue sky, but devoid of other details such as clouds or figures. OSV scholars believe it was created for meetings of Salem Towne St's Fayette Lodge of Masons, consisting of roughly ground pigments such as Prussian Blue.

During the coming months Marylou and I will be working with our team to piece together a more complete understanding of how this early mural was created, and what we can do in the future to preserve and restore it to a more stable and attractive condition. We’ll keep you posted on our progress!

A repeating motif of tall trees and bushes in an undulating, desert-like landscape beneath a deep blue sky...

staff and consultants restored the mural, repaired the plaster, and “overpainted” faded or damaged sections, but documentation of their work is almost non-existent today.

To preserve and restore this important late 18th-century mural, I am working with OSV Collections Manager Rebecca Beall and Marylou Davis, a professional conservator who supervised the recent restoration of the Towne House hallway. We are using new scientific methods to assess the character of the mural and determine how to save it without causing further damage to this important and rare work of art.

One of our first steps was to determine how much “overpainting” was done in the 1950s and how much of the mural is original. For this, we enlisted the help of former OSV conservator David Dempsey and used large black lights to illuminate the mural and take digital photographs, which will provide a “map” for us as we plan the conservation of these murals. The results are quite remarkable—the ultraviolet light clearly revealed the areas that had been overpainted and those that are original. An X-ray analysis of the mural’s pigments was done by conservator David Dempsey, associate director for museum services at the Smith College Museum of Art, and a study of the mural’s painted plaster was done by the Williamstown Art Conservation Center. Results reveal that the original mural was created by laying down a coat of distemper paint (a glue-based paint, usually rabbit hide glue) on top of the plaster and then coats of linseed oil-based paint.

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Today the mural is in deteriorating condition due to a slow settling of the building since its 1950s restoration and the ongoing exposure of the plaster and paints to the fluctuating temperatures and high light levels of this large room. During the four-year restoration of the house (1952–1956), Village staff and consultants restored the mural, repaired the plaster, and “overpainted” faded or damaged sections, but documentation of their work is almost non-existent today.

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OSV Alumni Focus: Jack Larkin

Author Jack Larkin, OSV chief historian and museum scholar emeritus, joined the staff 40 years ago in 1971 to build the museum’s education program using historical research and documents. He participated in the museum’s first Teacher Training workshop, a role he continues to this day, and helped to create the Village’s first living history house exhibit—the Patronage.

Although Larkin graduated cum laude from Harvard, and earned a master’s degree in American Civilization from Brandeis, it was his service as a VISTA volunteer in the poverty-stricken Missouri Ozarks that shaped his future scholarship on rural life. He won an American Quarterly award for best article for his work “The View from New England: Notes on Everyday Life in Rural America Before 1850,” and his 1988 book, The Reshaping of Everyday Life, was translated into Japanese.

Larkin’s many notable books include Where We Lived: Exploring the Places We Once Called Home, The American Home 1775–1849 (2006, Taunton Press), and Where He Worked: Celebrating America’s Workers and the Native They Built, 1830s–1930s (2010, Lyons Press). Today, Larkin maintains his close connection with the Village by teaching a Clark University seminar: “Exploring Early American History at Old Sturbridge Village.”
OSV Members, Supporters Help “Rekindle the Kiln”

More than $52,000 in donations funds repairs

As 70 years of use, and a harsh winter combined to take their toll on one of the Village’s most distinctive landmarks last spring—the massive, 24-foot-high 1830s-style brick pottery kiln. When the February thaw melted away the snow and ice, deep cracks were found around the kiln’s support structure.

“More than 70 percent of kiln repair donors were first-time donors to the Village. “We were also thrilled to find that 25 percent of those who donated to ‘Rekindle the Kiln’ were also members of the Wells Society and make plans to leave a legacy gift to the Village,” said Aaron McGarry, OSV director of development.

Repair estimates were in the tens of thousands of dollars, and were not in the budget. With the annual firing of the kiln just months away, a call for help went out to Village Members and supporters. In just a few weeks, more than 500 people sent in donations—raising more than $52,000 to rebuild the kiln and make extensive repairs that will keep it safe and functional for years to come.

“More than 70 percent of kiln repair donors were museum Members, and we are deeply grateful for their spontaneous help with unanticipated expenses like these,” said Aaron McGarry, OSV director of development. “We were also thrilled to find that 25 percent of those who donated to ‘Rekindle the Kiln’ were first-time donors to the Village.”

Donors giving $100 or more were thanked at a special “Evening at the Kiln” firing of the newly repaired kiln, and for those who gave a gift of $500 or more, the Village inscribed their name on a commemorative brick from the kiln.

Don’t these sound like activities at Old Sturbridge Village? But all of these adventures are warmly described in a delightful book by longtime OSV Member and former Overseer John Jeppson: Making Hay: Tales from Oakholm, a Farm in Massachusetts (TidePool Press), which is available at the OSV Bookstore.

Oakholm is just six miles from Sturbridge on Lake Quabog in Brookfield, and Jeppson’s family began spending summers there in 1925. Jeppson is the former chairman and CEO of the Worcester-based Norton Company, which was founded by his grandfather, John Jeppson I, and later headed by his father, George Nathaniel Jeppson.

Today, it is part of Saint-Gobain. Donors giving $100 or more were thanked at a special “Evening at the Kiln” firing of the newly repaired kiln, and for those who gave a gift of $500 or more, the Village inscribed their name on a commemorative brick from the kiln.

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John and Marianne Jeppson Longtime OSV Supporters Plan Legacy Gift

Cutting ice on a frozen pond, raising sheep, maple sugaring, haying, and harvesting corn…

John and Marianne Jeppson, longtime supporters of OSV, have provided for a legacy gift to the Village as members of the George Washington Wells Society. John is a former Overseer, and Marianne is a former OSV Trustee. The decorative plaque with the Jeppsons’ initials was hand-crafted at Old Sturbridge Village and adorns their family home in Brookfield, “Oakholm.”

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Marianne’s affection for Old Sturbridge Village led to the Jeppsons’ decision to become members of the George Washington Wells Society and make plans to leave a legacy gift to the Village. “OSV is a treasured cultural asset, and I’m proud to have supported it over the years,” she said. “It’s comforting to know our legacy gift will help the museum to share stories of our American beginnings with future generations.”

Recently, as a surprise 90th birthday gift for Marianne, John commissioned a special wall plaque for Oakholm featuring their initials, which was designed by OSV graphic designer Doreen St. John and handcrafted at the Village by blacksmith Rob Lyon.

Old Sturbridge Village is deeply grateful to John and Marianne Jeppson for their past—and future—support of the Village.

To become a member of the George Washington Wells Society, contact Aaron McGarry at 508-347-0250, amcgarry@osv.org.
Dr. Abbott Lowell Cummings Receives OSV President’s Award

Old Sturbridge Village President and CEO Jim Donahue honored distinguished author, scholar, and museum professional Abbott Cummings, Ph.D., with the third annual OSV President’s Award at a reception earlier this year held at Boston’s Algonquin Club. Cummings is the Yale University Charles F. Montgomery Professor Emeritus of American Decorative Arts, and he authored the landmark book, *The Framed Houses of Massachusetts Bay*, 1625–1725.

Cummings’ connection to Old Sturbridge Village dates to 1954, when, during a study of the Salem Towne House, he discovered its builder used architectural guidebooks by the Englishman William Paine. A New England native, Cummings began his career as assistant curator in the American Wing of the Metropolitan Museum of Art, where he first met noted folk art historians Bertram and Nina Fletcher Little, who became lifelong friends. Prior to joining Yale in 1983, he was executive director of the Society for the Preservation of New England Antiquities (now Historic New England).

Now retired, Cummings continues to teach and research a wide variety of topics. He frequently attends OSV events and actively advises the Village.

Fourth Annual OSV Gala a Success

The all-volunteer Old Sturbridge Village Gala committee chose to “Celebrate the Harvest” and raised more than $91,000 to support the Village’s historical horticultural programs. Some 200 OSV Members and supporters attended the event at the festively decorated Oliver Wight Tavern, bidding on scores of silent and live auction items.

Our Federalist Dinner

A long-standing tradition at Old Sturbridge Village is an annual dinner honoring a very important group of donors and supporters of the Village – The Federalist Society. This year we honored outgoing OSV Chairman Mike Brockelman and have renamed our annual volunteer breakfast in his honor.

The Old Sturbridge Village Gala committee.
Fall and Winter Come Alive in the Village

Upcoming Events

Thanksgiving Weekend
November 24–27
Thanksgiving is celebrated throughout the long weekend at OSV. Learn about traditions that are still celebrated and some that aren’t – like eating without forks or having shooting matches after dinner.

Christmas by Candlelight
December 2–4, 9–11, 16–18
Central New England’s new holiday tradition! Visit Old Sturbridge Village to get in the holiday spirit with theights, sounds, and tastes of an old-fashioned Christmas. Visit Santa, stroll the candlelit lanes, sing carols, and more.

Sponsors: Fallon Community Health Plan, Savers Bank, Bollus Lynch

Christmas Vacation Week
December 26–January 1
OSV is open all week with special activities for the holiday break. Enjoy hands-on crafts and entertainment, including (weather permitting) ice skating, sledding, and horse-drawn sleigh rides.

First Day Brunch
January 1
Reserve your seats for a special New Year’s Day Brunch at the Oliver Wight Tavern. Start your year off with a delicious and bountiful buffet.

Dinner in a Country Village
Saturday evening, January 7–March 31
Prepare a meal over the hearth using 19th-century recipes and techniques under the guidance of an OSV historian and then enjoy the dinner you have made. This unique experience sells out quickly — book your date today.

Antique Sleigh Rally — February 4
See antique horse-drawn sleighs glide over the snow in the OSV fields and compete for prizes. Back by popular demand, this event captures the essence of New England winters of the past.

Fire & Ice Days
January 28–29
See how a frozen pond can be turned into a cash crop when experts demonstrate ice harvesting on the Mill Pond. Try ice skating, sledding, or a horse-drawn sleigh ride. Then warm up with cider and fireside stories and songs.

Sponsor: Veolia Water

Presidents Day Weekend
February 18–20
Join us as we recreate the festivities that surrounded George Washington’s birthday. Attend a ball, make a toast in the patriot’s honor, learn how Washington cake was made and make a special craft to take home.

Be Mine: Chocolate & Valentines
February 11–12
Watch as chocolate is made by hand and transformed from cacao beans into a 19th-century beverage. Learn what really goes into the earliest “chocolate cake” recipes and see an exhibit of antique valentines.

February School Vacation
February 18–26
OSV is open all week with special events planned to keep kids active and entertained. Activities include hands-on crafts, sledding, ice skating, special performances, and meeting our heritage-breed animals.

Maple Days
Weekends in March
Maple sugaring is a rite of spring and a New England tradition. Watch as maple trees are tapped and their sap is transformed into maple sugar and then used in delicious treats cooked over the hearth.

Be Mine: Chocolate & Valentines
February 11–12
Watch as chocolate is made by hand and transformed from cacao beans into a 19th-century beverage. Learn what really goes into the earliest “chocolate cake” recipes and see an exhibit of antique valentines.

MLK Day
January 16
The Village is open on this Monday holiday when we honor the civil rights leader by learning about the 19th-century abolitionists who paved the way for Martin Luther King’s historic contributions.

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OSV WINTER 2011–2012

Photos: Webb Chappell, David Burk, Dick Wilson, Kris and Kerin Biggins, John Ferrarone, Thomas Neill
**Museum Hours**

Open year-round, hours vary seasonally:

- Open daily from early April through October
- Open Wednesday–Sunday from late October through early April
- Open select evenings only in December
- Open all Monday holidays

800-SEE-1830

Visit [www.osv.org](http://www.osv.org)

**Discovery Adventures at Old Sturbridge Village** December 28–29