Twenty-five years is a long time, but how wonderful it is to be able to say that so many things have been accomplished. It is, however, impossible to list everything the Point Association has done during these many years, or to list the forethought of such a few people for the betterment of our area.

Membership has grown and grown. Trees and shrubs have been planted; over 500, in fact. Arnold Park was planted, and dedicated to the Harold Arnold family. Storer Park was purchased, landscaped, and deeded to the City of Newport for all the people of Newport to enjoy. Our annual "Day on the Point" Street Fair brings many people to the Point each year, as does the Plant Sale in May, picnics in the park, Open Houses, cookbooks for sale, and Here and There on the Point. We even have a new book coming out called Now and Then on the Point.

Of course in between all these pleasures, we keep watch over Hotels, Zoning Laws, and other infringements that keep seeping into our area. CASINO GAMBLING? - in our City, on the Point? - NEVER! But let me say, it is the constant vigilance and concern of our people on the Point who give totally of themselves, that make our Point the best place to live.

Our annual Christmas Pageant is always a success, and enjoyed by hundreds. The Pot Luck Supper is a treat to behold. These activities take time, lots of planning, and the efforts of individuals who never refuse when called upon. Some of the most beautiful quilts have been designed and made by the Sewing Women - heirlooms, each and every one. Last, and most important, our publication, The Green Light, has been in continuance from our beginning, and staffed by very dedicated people.

I want to thank everyone who has contributed to the success of the Point Association. It is a success as long as we work together. May the next 25 years be even greater.

William H. Fullerton
President, Point Association
GENERAL MEETING

Our Spring meeting will, of course, convene at the Guild Hall on Poplar Street, at 7:30 pm. In addition to the business meeting, a film about our own John Benson, *Final Marks*, will be shown. Chase the winter away with a warm gathering of Point friends!

PLANT SALE

101 Washington St 9 to 12 Saturday May 17

The green-thumb season is upon us, and once again the Eccles' driveway will be filled with horticultural delights and temptations. There will be bargains for everyone and a chance to help the Point Association, too.

You would make the Plant Sale Committee most happy by letting us know what plants you can contribute. To do so, call Rowan Howard at 847-8428. Someone will be at the Eccles' house on Friday to receive your offerings (please identify the plants!). Of course we will be happy to accept things on Saturday too, but since the simultaneous pricing and selling of the plants creates such confusion, we would greatly appreciate Friday delivery. Home pick-up of your plants can also be arranged.

Please let us hear from you - and do come and bring your friends!

Rowan Howard
As a special feature of our 25th anniversary, Dutch bulbs may be ordered for next Spring's gardens. They will be sent direct from Holland in time for proper planting this Fall. Pictures will be available at the Plant Sale to show you the various colors of the tulips, daffodils, and hyacinths. All bulbs are, of course, Top Quality as demonstrated by this testimonial from one satisfied customer.

"Not one bulb that I have purchased has failed to bloom, and everyone who has ordered these bulbs has had a wonderful garden. Come see my garden this Spring and be convinced that you too will want these Dutch bulbs. The hyacinths I grew indoors have been spectacular."

Bill Fullerton

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**ANNUAL PICNIC**

The time is 6 pm Thursday, and the place is 62 Washington Street, the home of Esther Benson. If it doesn't rain, come gather with us by the Bay; if it does, we will try again on Sunday the 29th.

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**POINT FAIR**

Our 12th annual Street Fair, "Day on the Point", is off to a good start. Many exhibitors have already returned their contracts - and checks - and the fliers have been printed. Committees are being formed, for which we will need many more volunteers as Fair preparations progress.

The committees and chairmen are:

- Ethnic Foods - - - - Alberta Kazanjian
- Quilt - - - - - - - - Angela Vars
- Quilt Ticket Table - - - - Diane McNamara
- Sewing Basket - - - - - - Mary Rommel
- Publicity and Children's Activities - - Theo & Charles Duncan
- Point Food Table - - - Betty Stephenson
- Treasurer - - - - - - Dennis McNamara
- Gate Hostesses - - - - - - Dede Elster
- Coffee & Soda Stand - - - Jack Martins

Chairmen are also needed for the:

- Refreshment Stand (sandwiches only), and
- White Elephant Table.

If you have white elephants, please save them for the Fair, and call me at 847-5163. We will arrange to have them picked up during the month of July.

William H. Fullerton
Chairman
Point Fair
Angela Yars is at it again! She has designed, and is overseeing the creation of, this year's Point Quilt. It was son Alan, however, who thought of the name, "Silver Summer".

Angela tells me that the name is just perfect. "Silver", of course, denotes our 25th anniversary which is symbolized in the quilt by 25 squares; and "Summer" tells of the Point parks and harborside areas that are so enjoyable on those hot days. The Liberty Tree, Storer Park, Cardines Field, Van Zandt Pier, and many more Point places are enchantingly depicted in soft greens, earth tones, and water hues.

The quilt also features designs of stars, diamonds, and compasses. Alluding to the latter, Angela said that ". . . in twenty-five years, we have encompassed great areas;" which include not only the dispersal of our membership, but also the creation of Arnold and Storer Parks, and the "wide areas" of help and support that have become a Point Association tradition.

The quilters are: Donna Maytum - Edith Wilson - Chere Murphy - Lois Cooper - Isabel Eccles - Mary Rommel - Phyllis Hurley - Ann Dunfey.

- New Members -

We are pleased to welcome the following new members, and hope to see them at our next General Meeting:

Patricia Pine Dennett 13 Center Ave, Midd.
Barry Lial 38B Second Street
A. W. Ridgway 50 Second Street
Dorothea Tatman 60 Washington Street
Mr. & Mrs. Lynn Walker 43½ Elm Street

and two new Patrons:

Lynn & Maurice LaVallette 18 Second Street

- Letters, Suggestions, Contributions -

The Green Light is pleased to receive word from its readers. Letters, suggestions, contributions, and photos will always be appreciated. Items about the Point, or of interest to Pointers, are especially desirable, be they historical or contemporary. What bits and pieces do you have?

Send them to: PAN, Box 491, Newport, RI 02840, attention Green Light Editor.
In celebration of the 25th year of the Point Association, we are publishing a collection of stories, Now and Then on the Point. Some of them have been taken from the Green Light, and for those of you who have known and loved Here and There on the Point, some from it, too. Also included are fine pictures by the Green Light's first editor, Edith Ballinger Price.

Hurrah!

At the suggestion of our good President, William Fullerton, the Book Committee concentrated on our Point houses and on the wonderful people who lived in them. "The Unfortunate Hannah Robinson", that classic betrayed maiden of the Peter Simon house on Bridge Street, makes an appearance on these pages; as does King Covell's "A Foggy Night in June", which evokes so many pleasant memories of the floating palaces of the Fall River Line; and the Goddards and Townsends, too.

The hard-working Committee is composed of Esther Fisher Benson, Virginia Covell, William Fullerton, Rosalys Hall, and Betty Stephenson.

We are pleased that Charles Duncan, who does the beautiful calligraphy for "Plants of the Point", and who has made the Green Light advertisements so tempting, is doing the layout for the book.

Virginia Covell has also spent many hours putting in order the collection's final details.

Finally, Jack and Donna Maytum at their Micrographix Corporation are ably accomplishing the typesetting tasks.

It is hoped that Point Association members and visitors alike, will approve this venture and buy many copies to keep, and many to give as gifts. Now and Then on the Point will become available before the summer sets in, so watch for further details.

Rosalys Hall
In the recent past, the Executive Board has taken many actions on important City-wide issues. Here are the highlights.

Letters were sent to:

- the City Manager, reminding him of the deed restrictions on that portion of Storer Park which was given to the City by the Point Association.
- the City Council, urging it to deny the liquor license renewal application of the new owners of "The Point Pub".
- the City Manager, urging him to take some action to alleviate the intolerable parking situation of the Newport Shipyard on Washington St.
- the City Council and Newport's six legislators, heartily opposing casino gambling, and urging them to reject the Thomas bill, which would authorize a casino gambling referendum.
- five members of the City Council (Mayor Donnelly and Councilman Gallagher excluded), commending them on their firm stand in opposition to casino gambling.
- the City Council, urging it to explore all possibilities for the establishment of a parking lot on the state land in the "Cove".
- the City Council, the Planning Board, and the Waterfront Improvement Council, urging them to reject the proposed Long Wharf zoning change which was requested by the Hotel developer, Mardeck, and J. T. O'Connell.
- the City Council, urging it to support First Ward Councilman Roderick's resolution to forbid future jazz festivals from Cardines Field.

The Executive Board, or its representative, also:

- met with the new owners of "The Point Pub" to learn of their plans for renovation.
- met with the Planning Department, about repair plans for Storer Park and Elm Street piers.

Elected Officers:

- President ------ Bill Fullerton
- Vice Presidents - - - - Herb Rommel
- - Emelia Cresswell
- Recording Sec. - - - - Heide Bach
- Corresponding Sec. - Betty Stephenson
- Treasurer - - - - Dennis McNamara

Appointed Posts:

- Publicity - - - - - - Theo Duncan
- Beautification - - - - - Mary Rommel
- Cookbook Sales - - - Eileen Peterson
- Historian - - - - Virginia Covell
- City Liason - - - - David Robbins
- Programs - - - - Emelia Cresswell
- Membership - - - Donna Maytum
- Green Light Editor - - Rosalys Hall
- acting editor - - David Robbins

- 6 -
Plants of the Point

Anemones - a summer garden favorite

Starting out as a very sad looking bulb, at times it is difficult to determine which end is which. Never mind; this cheerful bright entry can be planted in the fall to blossom in the Spring, or be planted in the Spring to bloom later in the Summer.

Before being planted, bulbs should be placed in a container of water overnight. One very good thing about the Anemone is the fact that they are not fussy about soil, although they need good drainage.

These bulbs originated in Holland. They came to this country during the early part of the 1700's; at the same time that Tulips were brought here. Williamsburg gardens are noted for the Anemones scattered amongst their flowerbeds. There are even some still coming from the first bulb.

As far north as we are, it is better to mulch the plantings over the winter. The blossoms resemble a small Poppy and come both single and double petalled. The array of colors is breathtaking - white with a black center, white with a circle of red in the center, pink, red, bluish purple - all have dark centers. Anemones grow 12 to 18 inches tall and are excellent for cutting. The old Dutch painters often included Anemones as part of their masterpieces. I think it was because of their richness of color.

Anemones will grow in light shade, of which the Point has plenty, or sun. Plant 6 inches deep and 6 inches apart, with a spoonful of 5-10-5 in the hole. Having given them a good start, you may forget them. Most times, from one bulb you will have three or four flowers.

WILLIAM H. FULLERTON
Almacs, A & P, Stop-'n-Shop, Finast - we all know these words. They are often defined by large buildings which house a vast array of products; and by bags and bags (and bags) of food, often acquired only after much time spent in a long check-out line. Surely, we have all routinely patronized such palaces, and will probably continue to do so in the future. Our counterparts of the 1930s and '40s, however, (and Jack Martins tells me that many of you may be reading this) just as routinely shopped at groceries that were very different, indeed.

What of those un-super markets, those small groceries which were simply called markets? Prior to the mid-1950s, when the chain supermarkets first began to invade Newport, markets were not "super".

Martins Bros. (now Martins Liquors) was one of those complete, fully stocked markets. It may be difficult, though, for some of us to imagine that, as such, it occupied only a little more of that old house than it does today. The counters were on the West and South sides, and a kerosene stove commanded the middle of the customer floor. The meat chopping block stood behind the present counter.

Edward and the ever present Manuel Martins bought Max
Gillison's grocery business in 1936. From the beginning, it was a "relative" success. At one time or another, 7 or 8 different family members have worked there. Family or not, though, Martins Bros. usually employed 6 to 7 full-time persons, and operated from 7 am until midnight. It was indeed a vital, bustling business.

During the first years of Martins Bros., people continued the practice of shopping every day. Self-service, which is universal today, was unknown then. Countermen obtained from the shelves or coolers every item requested by the customers. Sometimes, one went to the cooler, say, 4 or 5 times, as a customer named each item as it came to mind. Had we been there this April day 40 years ago, we would have seen that Martins Bros. food items differed markedly from those of today.

Perishables constituted a much greater share of the sales. Fresh fruits were stacked and displayed in the Walnut Street window. Meats, for which Martins Bros. was well known throughout the City, were cut from great pieces of animals by Edward, who, I am told, spent all day at the chopping block. Bread, too, was sold in great quantities, much more so than today. Canned goods were less available, and pre-packaged meats, not at all.

Products that were sold then include: Bond bread, Spud and English Ovals cigarettes, Silver Dust soap powder, Roundhouse Dairy products and Aquidneck Dairy products, and Newport Club Soda.

Bulk items were also more readily available. Kerosene, which was another very popular item, was pumped from the back room, and heated many Point homes and cooked many Point meals. Bulk sugar and quarts of beer were also standard grocery items.

Martins Bros. customers, though, did not always go to the store; the store could go to them - twice daily. Home delivery - and credit, too - were the foundation of business. An order placed by telephone would bring a delivery truck to the door. More often than not, it was a Point door. Delivered items were packed in metal cartons from which the deliveryman unloaded the order onto kitchen table or counter. If something had been inadvertently left behind, a second delivery was made that day. Good service was the guiding principle.

Liquor sales, which today are so much of the business, were then very small. Just one shelf, where the beer refrigerators now stand, was devoted to its display. Whiskey was the biggest seller, while wine accounted for only a small part of the liquor dollar. Some of the liquor labels that have passed from the shelves are: Houlihans, Narragansett Banquet Ale, Golden Wedding whiskey, and White Seal wine.

In the photo on the previous page, you will notice the Narragansett Ale sign on the Third Street side. The still-present door under it led to the very small liquor store. During a certain period of Martins Bros. history, state law mandated a complete separation of grocery and
liquor operations. Not even a passageway was allowed between the two stores.

Changes, of course, have occurred throughout the years. It has been noticed that the dwindling night-time patronage coincided with the increased popularity of television. Children who once attended the Willow Street School and bought candy at Martins Bros., are now parents of children who buy candy at Martins Liquors. Navy personnel, once so prevalent here on the Point, are now largely gone. As well, taking a full shopping list to Third and Walnut is no longer possible because of the advent of the chain supermarkets and their big-volume purchasing power.

Another significant change has occurred, which may also be due to the supermarkets. The localness of wholesale food distribution has disappeared. Newport had, at one time, two meat packing firms, two wholesale bakeries, and two tobacco and candy dealers from all of which Martins Bros. obtained many of their goods. Fresh vegetables were also bought locally.

Manufactured goods, however, such as soap and paper products, mostly came from Providence. Strange as it may seem to us today, those items were not delivered. Martins Bros. was obliged to drive to Providence to buy them.

During the last 44 years, the Point seems to have been a salutary environment for the Martins family. Mike, of the third Martins generation, is now at work at the store which has outlived all of its competitors. The Pointers themselves, have been most hospitable as well - and loyal. Many, I was told, have frequented Martins almost as long as it has been there. Martins and the Point, the Point and Martins - we seem to go well together.

David Robbins
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