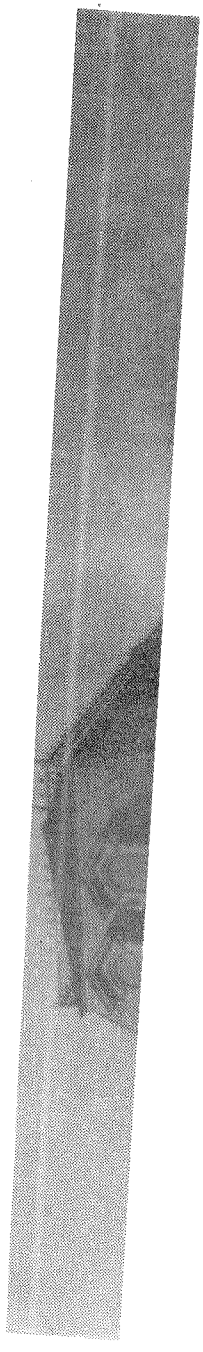


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The
GREEN LIGHT
BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

APRIL 1986





Portrait for "Brigade of Soldiers of the United States, Newport, R.I. ca. 1905"



The GREEN LIGHT

APRIL 1986

Vol XXXI No.2

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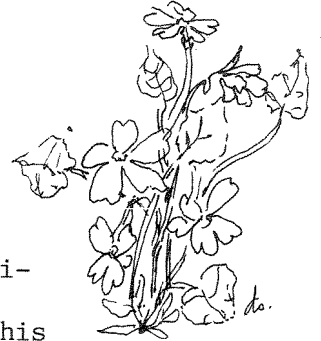
Cover: "Peanut Joe" -- A familiar sight during the early 1900's. (See page 6) Building in the background was the home of the National Exchange Bank and the Island Savings Bank.

Extra copies of the Green Light may be purchased at Martins Liquors 48 Third Street for \$1.00.

PRESIDENT'S MESSAGE

I would like to tell you of three recent incidents which illuminate the positive aspects of the Point's image about town. The first one happened last summer when dozens of Point neighbors gathered at the Rhumb Line Pub.

The occasion was the retirement of our postman, Ed Link, and we celebrated the many years that he had delivered the neighborhood's mail. An her postman, who has had a three-decade association with the Point, said that such a neighborhood party was, in his postal memory, "unprecedented".



Another chapter in this little story is the recently instituted newspaper collection. As you know, the City has begun a recycling program of various materials, the first phase being newspapers. The Point was chosen as the pilot area because of, as the project coordinator said, our "community spirit". The initial test proceeded so well, in fact, that the timetable for spreading the collection of newspapers to the remainder of the City was moved forward.

Finally, just a few weeks ago, I was on the telephone to the manager of a local business. I was asking questions about our part in the preparations needed for a particular activity which the Point Association was considering. The subject of advance-notice time arose and I was told that the time period could be reduced from the usual 30 days to about ten because "you are doing such a good job over there" on the Point.

Let's all keep up the good work for our very special neighborhood!

Dave

PRESSURE POINTS

On February 18th at Emmanuel Church, Donald L. Connors, a Boston attorney, gave a talk outlining the Public Trust Doctrine. He pointed out the historical insistence on the public's access to its "lifeline" -- that is whatever body of water their city was located on. He further stated that although early peoples needed access to the water for navigation and fishing, the doctrine had been used and restated for different reasons as the public needs changed; he cited two examples of the changes; recreational needs and the need to preserve the environment.

On March 4th, the C.R.M.C. declared Cypress, VanZandt (including the pier), Battery, Pine, Cherry, Chestnut, Walnut, Willow, Poplar, and Elm Streets as public rights of way. Although some of the Pointers present asked that the Elm St. Pier be included and given the same status as the VanZandt pier, the C.R.M.C. demurred and said this pier, plus Cottrell's Wharf and the Goat Island Connector needed further study.

Traffic on the Point: Although the subject of traffic control in this area has quieted down during the winter months, it has not been forgotten. The Point Association's Traffic Committee has been working with the Navy and with the Traffic Division of the Police Dept. There will be a progress report at our annual meeting (April 17th); we hope every member of the Point Association will be present to participate in the discussion.

Public Rights of Way: On February 16th and 18th, Newporters heard two speakers who strongly defended the public's rights of way to the waterfront. In the first of these, Dr. Elaine Crane in her report given at the Colony House, cited historical precedents repeatedly. She said, "This long-standing common law right of (public) passage, and the towns' rights to legislate it, is well established. Dr. Crane's report had been commissioned by the Coastal Resources Management Council (C.R.M.C.) as evidence for that agency's eventual decision on whether several Newport waterfront locations should include public access to the harbor.

MOORINGS: General - In June, 1985, the City Council adopted higher mooring fees to free up moorings; there were almost 300 Newport boat owners on a waiting list for moorings, while some people without boats retained their moorings and subleased them for profit. At their February 27th meeting this Council confirmed the higher fees and made several recommendations, such as requiring applicants to identify the boat that would be using the mooring; this recommendation was modified to protect boat owners when they happened to be in the process of changing boats.

MOORINGS: Marina requirements - The Council also continued until April 9th the adoption of a new law requiring waterfront parking for marinas. The Rose Island developers were awaiting a background report before pursuing their marina project.

Sewage Treatment: Preparations have been made by the Hope Building Company of Cranston to set up trailers and begin work on the Connell Highway sewage treatment plant. It expects to start in late March or early April and be finished in 1988. The plan is to construct three new buildings and to overhaul some of the existing facilities.

Long Wharf Area Treatment Plan; A public meeting was held on March 18th to hear a presentation by Metcalf & Eddy Engineering Company on a proposed facility to remove pollutants that overload the city's system during heavy rains. Many asked questions after the presentation, particularly Point residents and Save-The-Bay representatives. They were concerned because the outflow is to be relocated underneath the Goat Island Causeway. Even though it is to be treated before being discharged, many felt it would not do enough to keep the harbor clean and thereby justify the expense of over seven million dollars.

* * * * *

PROPOSED BY-LAW AMENDMENT

Article XI of our by-laws states that "these by-laws may be amended at any regular meeting of the Association by a two-thirds vote of the members present and voting, provided notice of the proposed amendment shall have been given at the previous meeting." At our last general membership meeting in October, 1985, Eleanor Weaver notified the meeting of a proposed amendment. We will thus be voting on that proposal at our April meeting.

So that we all may have a chance to think about this change, it is printed below. First, the relevant portions are listed:

Article IX - EXECUTIVE COMMITTEE

"Section 2 The duties of the Executive Committee shall be (a) to transact necessary business in the intervals between association meetings and such other business as may be referred to it by the Association;"

Subsections (b) through (f) follow, but are unaffected by this proposal.

The following is Section 2 in its proposed form. Note that the new wording is underlined to make clearer the distinction between present and proposed passages.

"Section 2 The duties of the Executive Committee shall be (a) to transact the necessary business of running the association in the intervals between association meetings and such other business as may be referred to it by the association by way of consensus and approved motions;"

Subsections (b) through (f) follow which constitutes one sentence. A second sentence would be added to Section 2, which is: The Executive Committee may consider issues and recommend action to the Association members at a regular or special meeting for approval or denial before public release of the Association's position.

POT-LUCK SUPPER APPRECIATION

Once again, many people made our annual Pot-luck Supper a great success. As usual, there was good food and good fellowship. Many thanks go to the chairwomen, Mary Jo Ogurek and Vicki Robbins.

Appreciation to :

The telephoners chaired by Vickie: Corky Ackman, Donna Cinotti, Anne Dunfey, Margaret Dunn, Rosalys Hall, Madeline Holt, Phyllis Hurley, Sally Mackay, Donna Maytum, and Joyce Smith.

The supper helpers chaired by Mary Jo: Liz Bermader, Ruth Broga, Dede Elster, Beth Everette, Laura Holt, Ilse Nesbitt and Bobbie and Jim Wright.

The cleaneruppers - a half dozen persons who volunteered during the supper and made short work of many chairs and tables - names unknown.



A book you may have missed:

THE HISTORY OF THE OLD FALL RIVER LINE

by

AARON T. SLOM

Newport, R.I. 1983, Franklin Printing House.

Aaron Slom is not only an original Point resident, but a master printer, long-time chairman of the Newport School Committee, and as this book shows, an excellent writer as well. In this small paperback he outlines, one at a time, the history of the Fall River Line steamers, accompanying each with a handsome print.

According to one Fall River Line expert who read it, the information is accurate in every respect, and the style is such that it is interesting to the well-informed as well as to the casual reader.

At the end one asks the usual question, "Why did they have to go?"

For sale at the original price of \$1.00 at the Franklin Printing House, 124 Aquidneck Ave in Middletown. This has to be the very best literary bargain in these days of high prices!

* * * * *

PEANUT JOE

Some can still remember Guiseppe Brangazio, or "Peanut Joe", with his stand on Washington Square. His 1917 obituary tells us: "he lived at 275 Thames Street... He amassed a good-sized fortune selling roasted peanuts. Many will recall the pigeons -- and children -- that gathered around his peanut wagon. He is survived by one son who lives in Italy."

A Painting Exhibit Well Worth a Trip to Providence

At the Rhode Island School of Design Art Museum, there is a showing of landscape paintings from the period 1820-1920. Many of them are familiar Newport scenes by well-known artists such as John La Farge, Childe Hassam, John F. Kensett, George Champlin Mason, and William Trost Richards.

There are still three weeks left to see the exhibit (it ends April 21st). This is an unusual opportunity to see Second Beach, Hanging Rocks, or Mackerel Cove, Jamestown as they appeared a century ago. Huge sailing ships in the waters, ox carts, horses and carriages, people in 19th century dress in the background dominate the scenes.

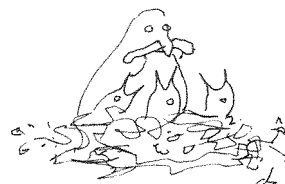
You will see why Rhode Island is called The Eden of America (the title of the exhibition) and what a tremendous contribution our small state has made to American Landscape Painting.

* * * * *

From the Board Meeting:

Dana Magee was elected Publicity Chairman. Quilt chairman is Serafina DeAscentis, assisted by Stephanie Shoemaker.

* * * * *



POINTERS IN THE NEWS


Laura Stowe lives on Elm Street, but hails from Torrence, California. When she visited her parents there recently, she fulfilled a promise to decorate her father's garage doors with a painting of a vintage biplane. This led to a feature story in a Los Angeles paper, complete with a color photograph of Laura and the door. Laura does not spend all of her time painting garage doors. Her interests and skills range from teaching lighting and set design at Roger Williams College, to singing in a church choir, to utilizing her certified mixology skills as a bartender. She also paints seascapes, landscapes, soft-hued lambs, and murals on restaurant walls.

Of course, you saw our own Esther Benson's picture on the front page of the Daily News in an article about visitors to Ireland!

Pointers have recently been in the news because they have moved their long-established businesses. Aaron Slom, who grew up on the Point, has moved his Franklin Press to Aquidneck Avenue in Middletown. Joe Vars, who lives on Second Street, has re-established his florist shop, The Water's Edge, from Marlborough Street to the Bellevue Plaza near the A & P. Both moves were pictured in the Newport Daily News.

Pictures of the Point were included in features in the Providence Journal. A colored picture of items made of lace from *Rue de France*, and one of the Rose Island Lighthouse highlighted articles in recent Sunday magazine issues.

The editor welcomes news of Pointers who are featured in newspapers or magazines.




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THE FINCH HOUSE

The name of William Finch¹ should be added to those listed as manufacturers of spermaceti in Florence Archambault's interesting piece in the February issue of *The Green Light*.

Not that I think that Captain Finch's candles were any better than his neighbors--it's just that I have a special affection for the old Finch house at #78 Washington Street and for the memory of its gracious mistress, Gladys MacLeod.

As a very new inhabitant of Newport and the Point, I was strolling up Washington Street one June day feasting my eyes on the roof lines of the 18th century houses. In the front yard of #78 a lady was staking a peony tree. I stopped to admire it and we fell into a pleasant over-the-fence conversation. She showed me her beautiful garden and while we drank tea on the back porch she recounted tales still associated with various old Washington Street houses: the doors in the cellar walls that opened into tunnels leading to the shore line and the rich cargoes that came in through them: rum, slaves, whale oil. I was entranced. I thought I heard barrels of rum being rolled into the cellar underneath my feet!

"My house was built in 1770 by Captain William Finch" she said. "He, at one time, commanded whalers for Aaron Lopez, a wealthy spermaceti merchant of Newport, and he may have speared a whale or two on his own for he also made and sold spermaceti candles, although probably on a much smaller scale than Lopez.

" You see he could bring the casks of oil by boat from a ship offshore right up to his own property. They say there was a tunnel from the beach to a door in the west wall of the cellar," Gladys continued. (I thought it would have been far more exciting had Captain Finch brought in rum or slaves but I was happy to settle for anything as long as it came through a

secret passageway!) She went on to describe the cellar--an eight-foot chimney place in the west end of the south wall; the door that led to the water's edge; a big well in the cellar floor.

"It's pretty certain that Captain Finch was a privateer," she said as she refilled the tea cups, "so almost anything could have come in the 'back way'. But we're sure that he made and sold candles here--he advertised it in *The Newport Mercury*."

By now I was building up in my mind's eye a wonderfully cosy room in the cellar of #78 Washington Street--easy chairs, book shelves, a crackling fire. I was just about to ask if I might someday see the cellar, when she added, "Of course, there's nothing in the cellar now. The well and the doorway were filled in in 1860 by Captain Brownell². At the same time he took down the chimney so he could add this porch. He added the bay window in the parlor too--no, there's nothing left but a few remnants of the stone work of the chimney."



GLADYS IN HER GARDEN

What a blow! I was more than a hundred years too late! I could never open that door in the cellar wall and perhaps catch a glimpse of the ghost of Captain Finch lurking in the darkness outside, or see the big chimney place where he may have boiled down the oil for his spermaceti candles.

But I was generously compensated time went by there were many happy visits to the Finch house: sometimes it was a swim in the bay; sometimes it was a glass of sherry on the porch; sometimes it was a cup of tea close to the Franklin stove in the parlor, but always the best part was having a visit with Gladys, one of the Point's very special ladies.

Eileen Peterson

Biographical notes:

1. Captain William Finch was born in England in 1730. Sent at an early age with his two sisters to Lancaster, Pa. In 1753 married Margaret Topham—moved to Philadelphia. Had three sons: John, died in a N.Y. prison; Thomas and Captain William, both of whom were lost at sea. No information on date they moved to Newport. In 1770 bought land at what is now #78 Washington Street from Stephen and Ruth Tripp and built the house presently on that site. Captain Finch was a privateer and a commander during the Revolutionary War. He died at Newport, R.I. in 1784 and was buried in the Common Burying Ground in Newport. His wife is also buried there. (This information is from notes of William MacLeod given to him by Benjamin Finch of California who devoted many years to tracing his ancestry.)

2. Captain Thomas Brownell was a 19th century owner of the Finch house. He was a sailing master and distinguished himself under Oliver Hazard Perry at the battle of Lake Erie.

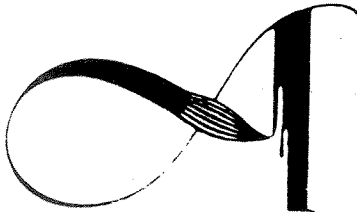
HEPATICAS

Blue-starred

Hepaticas

*Are frail ladies wrapped in
Old rusty furs, with new bonnets
For spring.*

Jeanette Slocomb Edwards



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THE BUILDING AT 000 THIRD STREET

Last week's newspaper headline contained an item "BOSTONIANS COME TO RHODE ISLAND FOR RELIEF FROM EXORBITANT HOUSING COSTS." This is a repetition of history! In 1908, the Common Sense Gum Company of Boston bought a plot of land at the north end of Third Street because they had outgrown their high-rent quarters in Boston and sought a new and cheaper site with more space.

It took more than three years for the company to meet and contend with the many problems of moving a large concern into a new factory. However, the January 17, 1912 Daily News reports that a special train arrived in Newport from Boston with an inspection party to view the new factory ready for opening. The group consisted of officers, stockholders, bankers, business men, and newspaper reporters. They made a tour of the factory and witnessed the process of making gum from the first mixing stages to the final packaging for trade. After a buffet luncheon, the group was taxied back to the waiting train. Their optimistic comments included a prediction that in five years the factory would be doubled in size and capacity.

With the official inspection over, the girls who had been hired, were called in to receive instructions in their duties. A Mrs. Howard was the forelady, and she was assisted by two Boston workers who were experts in gum packing. Mr. Everett Tarr, president of the company, said the Newport

girls were the most ladylike he had ever seen applying for factory work, and he felt this was going to mean a great deal

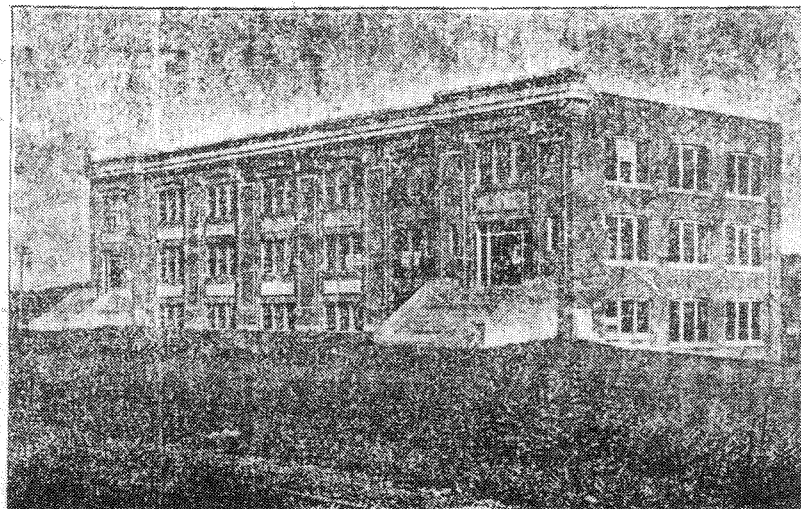
The factory was lighted at night and the newspaper article notes that it was an attractive sight and a mysterious one to many who saw it for the first time from a distance. The area was formerly very dark.

The new three-story building was declared by insurance inspectors to be "as free from fire hazard as is possible." There was a fire-proof vault in the southwest corner arranged with vents to the outer air; this was for the electric transformers to assure that nothing that went wrong within the vault would cause smoke or fire to the main building. The boiler room was enclosed in heavy brick walls for the same reason.

The factory was also as sanitary and healthful as was possible by 1912 science and building standards. The process machinery was placed in glass-partitioned rooms to keep out dust; the walls and cement floors were painted white for cleanliness and for additional light. Located practically in open country, there was a constant supply of fresh air. An elevator served the three floors. They planned to manufacture three tons of gum daily!

Daily News.

Jan. 17, 1912.



THE NEW GUM FACTORY.

The Common Sense Gum Company had waged a long battle to free itself from "the gum trust"; whether this struggle weakened them in the face of their competition is not clear, but within 12 years, we find the building taken over by the Listerated Gum Company, a branch of the Wrigley Corporation. This period was short lived, and within the next few years the building passed through the hands of several owners: The Newport Industrial Development Co., the L.P. Larson Co., and finally the Manuel Brothers Moving and Storage Co. where it remained until 1967. Under their management the Third Street wire fence was covered with a profusion of small pink roses that bloomed almost the entire summer. It was a joy to go past the building. Later the building was rented to a succession of tenants. What happened to the roses when Raytheon came as tenants, no one knows. Another mystery we would be happy to have solved: why is the figure "5" so prominently displayed in the architecture of the building?

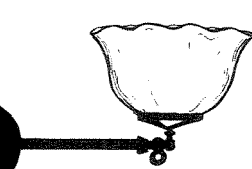


EVERETT TARR,
President of Common Sense Gum Company.

* * * * *

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*Here in a quiet and dusty room they lie,
 Faded as crumbled stone or shifting sand,
 Forlorn as ashes, shrivelled, scentless, dry-
 Meadows and gardens running through my hand.*

*Dead that shall quicken at the call of Spring,
 Sleepers to stir beneath June's magic kiss
 Though birds pass over, unremembering,
 And no bee seeks here roses that were his.*

*In this brown husk a dale of hawthorn dreams,
 A cedar in this narrow cell is thrust
 That will drink deeply of a century's streams,
 These lilies shall make summer on my dust.*

*Here in their safe and simple home of death,
 Sealed in their shells a million roses leap;
 Here I can blow a garden with my breath,
 And in my hand a forest lies asleep.*

--Muriel Stuart

SECRET GARDENS TOUR

A Secret Gardens Tour of twelve private 17th, 18th, and 19th century gardens in the historic Point Section of Newport will be held on Saturday, June 7, from 10 a.m. to 4 p.m. (Rain date Sunday June 8)

The Point area is a treasury of historic architecture, where sea captains built their homes, and artisans such as the Townsends and the Goddards crafted their famous furniture. Included in the tour are the gardens of the Joseph Belcher House, also known as the Pineapple House, and the Pitts Head Tavern, whose center chimney dates back to 1726.

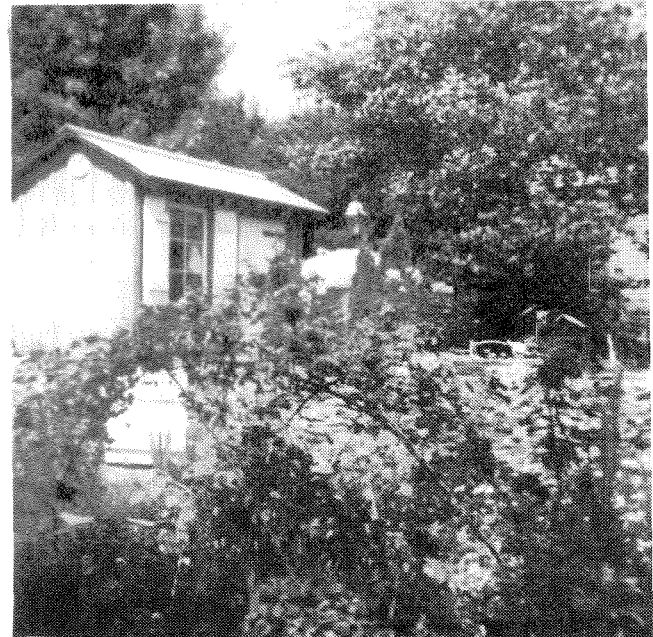
Typically the hidden gardens complement graciously restored Colonial and Victorian homes, and vary in style from formal flower gardens to classical herb gardens, English cottage gardens, and prize winning plantings.

Volunteers are needed to show out-of-town guests to the gardens and other places of interest on the Point. Morning coffee and pastries will be served at the Captain John Warren House (62 Washington Street) and box lunches will be available at St. John's Guild Hall for \$ 8.00.

To thank the dedicated gardeners, and to assist in raising additional funds, an invitation is extended to the public to meet the gardeners, early that evening, at an informal cocktail party at one of Newport's historic homes.

Tickets for the tour and related events can be reserved by writing to the Benefactors of the Arts at 33 Washington Street, Newport RI 02840 or by calling 847-0514. Garden tour tickets may be purchased in advance for \$8 or on the day of the tour for \$10. Proceeds from the Secret Garden Tour help to support the group's Music for Student program which offers free classical music concerts to school children.

For further information or to volunteer call Joan Wood (847-1716) or Mary Rommel (847-7779).



GARDEN AT SECOND AND BRIDGE




FOG

*The fog comes
on little cat feet.
It sits looking
over harbor and city
on silent haunches
and then moves on.*

Carl Sandburg





JIM WEYANT, Proprietor

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The dwelling at this address has a long and varied history. It is now the Nina Lynette Home, and in our December, 1985 issue we wrote of the 80th birthday of that institution. Nina and Lynette were the daughters of Mr. and Mrs. Lorillard Spencer; when very young, they were killed in an accident while the family was traveling in France. Subsequently, Mrs. Spencer never wanted the tragedy to be mentioned, hence the details have been lost in the passing years, even to members of the family.

The building itself is considerably older than the Home. In 1854, the plot of land was bought by the Reverend William Child, Rector of the Zion Episcopal Church. (This church was formerly on Washington Square in the building that is now the Jane Pickens Theater.) The land Dr. Child purchased was extensive, including all on the block between Washington and Second Streets. It is assumed he built the house because by the 1860's he and his wife (the former Maria Peckham of Middletown) had established a residential school for boys. The building was called "St. John's House", and since the smaller building at 11 Chestnut Street was known to be an early school, it too may have been part of the establishment of the Child family.

We are indebted to an unknown writer who attended, and later reported on, a Commencement at the school. In the June 26, 1879 edition of *The Newport Daily News*, we read:

"Yesterday morning the closing exercises were held at that beautiful school house on the Point...The program consisted of the reading of compositions, declamations, and the awarding of prizes...the subjects of the compositions were very informative...For instance a Providence lad described the Corliss Engine Company Works...another, who had lived in Italy, gave a charming picture of his home in Sorrento. One of our Newport boys, famous for the building and sailing of boats, took for his subject "Sailing".



THE NINA LYNETTE HOME

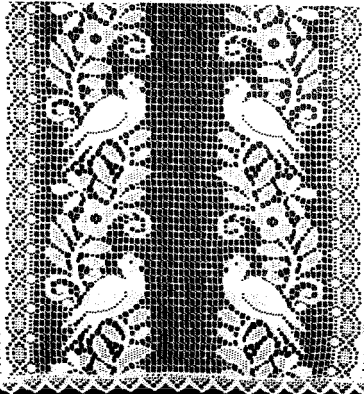
Some of the prize winners were Malcolm Storer, Newport, Frank A. White, Baltimore, Md., W.C. Hartshorn, Littlehorn, N.H., T. Harry Glasford, New York.

St. John's House has become an institution at Newport and is known far and wide as an admirable training school for boys. They are received as boarders into Dr. Child's family and have his personal care constantly. They are not only educated but are cultured also...The schoolhouse itself is one of the prettiest bits of architecture in Newport which is so rich in the architecture of every period; the whole atmosphere of the school is charming."

When the school closed, the building became a private residence, passing through several hands, including members of the Kerr family, until it became the Nina Lynette Home in 1905.

As all know who have visited the home, the same pleasant atmosphere, the same care of the property has been maintained. One visitor quotes an elderly resident as saying, "Look at this view. I love it; I sit here by the window and it's always interesting...I watched them put the bridge up. Winter and summer I saw it grow. Now at night I watch the lights, all those people coming and going. Last night the moon was so bright, and I fell asleep with it shining on my bed. Oh, I tried living with relatives for awhile, but it didn't turn out...I just don't want to talk about it...I came here, and they welcomed me with open arms. I don't ever want to go anywhere else."

Virginia Covell



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COOK'S CORNER

How close are we to Spring? It's just around the corner. We have forsythia in a deep tub of water and we saw pussy willows along the highway yesterday. Let's get ready for the asparagus season -- it lasts from April through June.

This "King of Vegetables" has been around for at least 2000 years and has been used as a cure for everything from a toothache to tiredness.

Each cook has his or her favorite way of cooking it. Mine is the following:

Nip off the bottom end, discarding any tough, woody part. If spears are young and tender, wash, and they're ready to cook. Skin the stalks if they seem older and a bit tough. When stalks can be pierced with a fork they are done. Use a large shallow pan, a frying pan will do. Spread asparagus in one or two layers of briskly boiling water for about five minutes for tender crisp. Drain quickly and eat at once with butter and lemon juice or make Ham Rolls.

ASPARAGUS HAM ROLLS

16 asparagus stalks, cooked
4 thin slices baked ham
 $\frac{1}{2}$ cup grated sharp cheddar cheese
1 cup medium white sauce
Toast points

Make white sauce first.

In top of double boiler melt 2 TBS. butter. Stir in 2 TBS. flour. Cook 3 minutes. Add 1 cup cold milk, stirring constantly. Cook over boiling water until mixture thickens. Add cheese according to recipe below.

Ham Rolls

Put 4 asparagus stalks on each ham slice. Roll up and fasten with a toothpick. Place on a heat proof platter and broil 5 minutes on each side. Add cheese to white sauce and stir until melted. Pour over ham rolls. Broil until golden brown. Garnish with toast points and parsley from your windowsill.

The leftovers from the Easter ham will taste good in this Ham Loaf.

HAM LOAF (Serves six)

2 eggs
 $1\frac{1}{2}$ pounds (5 cups) ground ham
2 cups soft bread crumbs
 $\frac{1}{4}$ cup brown sugar, packed
2 TBS. chopped green pepper
2 TBS. chopped onion
1 TBS. prepared mustard
 $\frac{1}{4}$ cup milk or pineapple syrup from
canned pineapple

In a large bowl, slightly beat eggs; stir in remaining ingredients; mix well. Press into an 8 x 4 loaf pan. Bake - 350° - 60 or 70 minutes or until firm in center. Let stand 5 or 10 minutes before removing from pan. Garnish with pineapple slices or serve with creamed fresh mushrooms.

GRAPENUT PUFF PUDDING from the old Grapenut box. Some of us remember how good this is.

6 TBS. butter $1\frac{1}{2}$ TSP. lemon rind
 $\frac{3}{4}$ cup sugar
3 eggs separated - egg whites beaten
 $4\frac{1}{2}$ TBS. lemon juice
3 TBS. flour
6 TBS. grapenuts
 $1\frac{1}{2}$ cups milk

Cream butter, sugar, and lemon rind. Add egg yolks and beat until fluffy. Blend in lemon juice, flour, grapenuts, milk.

NOTE: Mixture will look curdled. Fold in beaten egg whites.

Bake in a buttered casserole 1 hour and 15 minutes or custard cups - 40 minutes in oven in pan of hot water. Temperature - 325°
Serve warm with whipped cream.

Sarah Plumb



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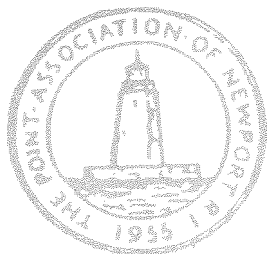
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