The GREEN LIGHT

Bulletin of the Point Association of Newport, Rhode Island

October 1989
FEATURES

Membership News 4-5
The Boat House 6
I Remember, I Remember 7
The Fairchild Stable 8
A Proud Donkey 10
Waves of Summer Visitors 12
Pointers-in-the-News 14
Point Garden Contest 16
Colonial Cook's Corner 18

CALENDAR

Thursday, October 12 - Candidates Night - St. Paul's Church - 7:30 pm

Thursday, October 19 - General Meeting - St. Paul's Church - 7:30 pm

Sunday, December 17 - Holly Tea - St. Paul's Church

OFFICERS

Richard Peters
President

Marylynn Rooke
1st V. President

Roberta Majewski
2nd V. President

Donna Flynn
Rec. Secretary

Jeanne Desrosiers
Corr. Secretary

John Howard
Treasurer

GREEN LIGHT STAFF

Virginia Covell, Editor
Florence Archambault
Esther Fisher Benson
Catherine Hammett
Anita McAndrews
Katharine O'Brien
Dorothy Sanschagrin

Curtis Magee, Advertising
Katharine O'Brien and
Roberta Majewski, Circulation
Florence Archambault, Typing

PICTURE CREDITS:

Cover: The QE II and the Green Light, courtesy of Newport Daily News
Stable: Colonel Ross
Others: Herb Rommel, Ade Bethune
The Point Fair was a great success again this year and I would like to thank all of you who helped to make it so. Our Fair Chairperson Melanie Aguiar and Raffle Chairperson Leslie Faria deserve our special thanks. Both did super jobs!

Our annual Membership Cocktail Party was well attended and lots of fun. Thanks to all who helped. We made a pitch to those attending to sign up for committees and the response was good. We still need lots of help though and we will be asking again at the Annual Meeting on the 19th of October at St. Paul's. Be sure to come and lend your support to the watchdog function that we are attempting to accomplish.

We are having a Meet the Candidates Night again this election year at St. Paul's Church at 7:30 p.m. on October 12th. So far it looks as if all of the candidates for the City Council will attend. The format will be the same as last time. We have sent each candidate six questions and asked for written responses. We will have copies of their responses for all who attend. We will start the evening by giving each candidate a five minute period to lay out his or her priorities for the coming term. We will then open the floor for a short question period, and finish with a period where we can all mix with the candidates. Please come. It was a very worthwhile session last time, and we believe this will be even better.

PRESIDENT'S MESSAGE
THANK YOU

The Point Fair has come and gone, and by all accounts a good time was had by all. I would like to say "thank you" to all those who so unselfishly gave of their time and energy to man the tables, to call members for contributions, and to clean up the park at the end of the day.

A very special word of thanks goes to my husband, David, who assisted me in tying together the many details needed to make the day the pleasant experience it was.

I hope that all of you who came and had an enjoyable afternoon will not only come again next year but will join us in the preparations and help at the Point sale tables.

See you in 1990!

Melanie Aguiar

MARY ROWAN HOWARD RETIRES AS MEMBERSHIP CHAIRMAN

How I hated to write that title! Rowan has been an invaluable chairman of membership for many years. Under her auspices, the number of Point Association members has increased steadily to an all-time-high total of over 400 members.

Rowan has worked over the membership files, keeping addresses up-to-date and the lists accurate. Now we rarely ever get a Green Light returned from the post office.

We welcome Roberta Majewski as the new membership chairman; we know she has a difficult "act to follow", but we will be with her all the way.

Virginia Covell

BRENDA GORDON AT THE "DAY ON THE POINT" FAIR

GENERAL MEMBERSHIP MEETING
Thursday, October 19th
7:30 p.m.
St. Paul's Church

REPORT OF THE NOMINATING COMMITTEE

First vice-president: Marylynn Rooke
Treasurer: John Howard
Recording Secretary: Donna Flynn

For one year, to fill the expiring term of Roberta Majewski as Second vice-president: Brenda Gordon

Donna Maytum
Chairman
A "DON'T MISS" VIDEO TAPE

At the Newport Public Library you may borrow a video tape of the Secret Garden Tour which took place on the Point this past June 2nd. Even if you took the tour, you will enjoy this review of it. It was taped by the Heritage Cablevision access program "Crossed Paths" and is narrated by Robert Foreman. The host is Charles Berluti, and he opens the program with an interview with Myra Duvalley, president of The Benefactors of the Arts. It is this group that has sponsored the tours for several years to raise funds for arts projects in the Newport schools.

Robert Foreman then leads the viewer through four of the gardens; those belonging to the Hunter House, the Rommels, Nat Norris, and Anne Reynolds. At the Rommels' Bridge Street garden, in addition to a colorful display of poppies, columbine, and iris, there is a topiary chicken with an egg in the background. Attached to the regular garden is a beautiful orchard extending to Second Street.

Old Nat's garden features verbena, lupin, and shasta daisies in various heights. He too has a topiary, a horse, in addition to espaliered fruit trees in the background.

The English type garden of Anne Reynolds combines foxglove, blue flax, columbine, and lupin with a variety of annuals. Over all is the panoramic view of the Bay, with its scurrying boats, diving seagulls, and, of course, the bridge.

At the end of the film there is a series of flower close-ups - - - truly works of the camera art. The half-hour that the video runs went by all too quickly.

Virginia Covell

THE MEMBERSHIP COCKTAIL PARTY

The Membership Cocktail Party held on Friday, September 15th was an unqualified success with over 90 people in attendance. As usual, the food was terrific! Especially the pesto hors d'oeuvre. Some of the Green Light staff would appreciate it if the donor would come forward with the recipe so that we could print it in the next issue of the Green Light.

MEMBERSHIP NEWS

Welcome to the following new members:

The Phillips Family
The James Family
Mr. & Mrs. Richard Culkin
Tobey deChristopher
Kathy & Jake Farrell
Roger & Joan Fuller
Ruth Kiker
Christine Montanaro & Philip Mosher
Vern & Carolyn Rosson
Charlotte Simons
Trish Walsh
Amy Weintrub
Ralph & Kit Weiss
Brenda Erickson
Sheila Leonard
Doris Nichols
Ann B. Schiff
Kathy Pratt Scott
Mary Spiratos
Sister Esther Whelan

Jump right in - sign up to work on a committee. I would be very pleased to send you a list of committees with a description of what they do. Please give me a call.

Roberta Majewski
Membership Chair
846-6194
One of the Point's delightful small houses is at 42 Poplar Street. Passers-by admire the window boxes, the wreathed door, a flag flying from a second floor window --- currently "Don't Give Up The Ship". Few know it as "The Boat House", and some who do, wonder at the name.

Recently a sign has been placed on the house, designating it as "Alexander Barker - circa 1841". We went to Sarah Barker Plumb and Emily Barker Huggins, great-great granddaughters of Alexander Barker, to learn the story of the little house.

Their first statement was that Alexander had owned the land, but did not build the small building. In 1827, Alexander bought the block on Poplar Street between Second and Third Streets. On the Second Street corner, there was a house, in which his family lived. In 1848, Alexander's son Henry bought the house and the land. The undeveloped property became the property of William Harrison Barker, Henry's son. On the corner of Third and Poplar, he built a home, and in the rear he also built a small building, fronting on Poplar.

He was a builder of small boats --- rowboats and dories, and used this building as a storage and work place; the ell of the house became the building area, from which comes the name of The Boat House. William Harrison Barker used this workshop until his retirement, when it became mainly a storage place. A family named Goldie lived in it in the early 1900's, but after that it was vacant and was sadly vandalized. One of William Harrison Barker's sons was another Henry, father of Sarah and Emily, who settled his family in another Point house.

The "big" house and the smaller building were sold in the 1960's. Both of Henry's daughters had moved away from Newport, and lost track of a succession of owners. They both did move back to live on the Point, and were delighted to learn that the small building had been restored as a living unit, and the name "The Boat House" was continued.

David Kane of Boston is the current owner of the house. He has renovated it into a beautiful small home. The "ell" has become a modern kitchen, bathroom and closet area, with a back door leading to a small patio/garden. A bedroom is on the second floor, over the small living room which looks out on Poplar Street. The house is currently for sale.

Kit Hammett
I REMEMBER! I REMEMBER!

Alice Hoyle Thern is the happy winner of the quilt that was raffled off at the Point Fair in August. She lives at the St. Clare Home in Newport, and enjoys the quilt on her bed there every day. Other residents and staff members enjoy it, too, and she has a steady stream of visitors who come to admire it.

Alice says that people tell her stories of quilts they have known, and she found herself remembering some personal quilt incidents.

One of these took place some 30 years ago when she worked in the staff medical unit of R.H. Macy's store in New York City. Because of a renewed interest in quilts and quilting, Macy's promotion department planned an exhibit and sale of handmade quilts in the store.

Representatives went to Kentucky and other southern states to search for and purchase quilts, some made by individuals, some by community or church groups, many with interesting histories. The exhibit was a great success. Some time later, Alice recalls, the Metropolitan Museum arranged an exhibit of quilts in one of their galleries. This helped to establish quilting as an art as well as a craft.

As always the Fair's quilt has stimulated such rememberings.

Kit Hammett

RAFFLE PRIZES

Gourmet - To - Go - Foods
Cooking Classes - Enroll NOW!

Scanpan® 2001
THE FIRST COMPLETELY NON-STICK COOKWARE
GUARANTEED TO LAST A LIFETIME
SAFE TO USE METAL UTENSILS

Carol's Gourmet Gallery

1 Casino Terrace 847-3024
(Between Harvest Foods and Newport Hardware)
Free gift wrapping we will ship
Knowledge, Service & Top Quality Cookware
Monday - Saturday 10 am - 6 pm

PEACE

The low wind's sigh
Of contentment and peace
Lull's life's storm to a halt.
Now is the time to chase
The mermaid through
Coral graves and jewelled caves.

Florence Archambault

The Green Light welcomes submissions of all kinds -- poetry, articles, news, or ideas. Thank you.

The Editor
In the 1870's American architecture was undergoing radical change. Charles Follen McKim of the New York architectural firm, McKim, Mead & White, was a leading advocate of a new, yet traditional, domestic architecture; the Shingle Style. This style, beautifully illustrated by the Fairchild Stable on Second and Pine Streets stressed surface texture, both inside and outside a building. The shaping and placing of individual shingles lent shadings of light and dark thus giving dimension to a flat surface. Surfaces were always an artistic challenge to Charles McKim. He was a keen student of Colonial architecture; his clients, McKim believed, wanted something familiar, not European. He had a talent for 'dashing draughtsmanship', but he would work hard on soft lines and perspectives.

McKim established himself with those Bostonians who summered in Newport. In 1875, he designed an early version of the Newport schoolhouse built for William S. Child. He planned the Child schoolhouse to be completely shingled. (This building is still standing on the NW corner of Chestnut and Second Streets.)

Soon after the schoolhouse project, in 1876, McKim designed a shingled stable for the Fairchilds of Newport. The stable stands on Pine and Second Streets, and it is the cut patterns of the shingles that intrigue the eye. McKim, who had traveled in Europe, was impressed by the tile-hung houses in England, and his shingle-patterning may have been adapted from this style.

The Fairchild Stable, a carriage house, built in 1876, was owned for many years by the Huggins family of Newport. At one time it served for the carriages of the family who lived in the former Stella Maris building on Washington Street.

On the first floor the carriages were kept as well as the horses in the stalls. The coachman and his family had living quarters upstairs. One, a family named Cleary, was Irish, and Mrs. Cleary was famous for her Irish bread. (A neighbor, who was a child at the time, remembers frequent visits to their kitchen on the days the bread was baked.)

Later the building was bought by George Barker; it was then rented as a garage and sometimes just a storage area. One of Mr. Barker's relatives remembers that the antique dealer, James Robichaud, stored his antiques there.
The building is presently owned by Colonel and Mrs. Orville Ross of Middletown, who have had it for 25 years. They had planned to restore it, but lately are thinking of selling it. "We have a list of buyers a mile long," Colonel Ross said.

Some years ago, fire destroyed part of the interior of the building. Colonel Ross has repaired what he can, including the careful cutting of new shingles to replace those damaged on the outside walls.

The stable is a perfect example of McKim's innovative talent. Unlived in now, veiled in shadows, the shingle patterns evoke a graceful history. "And it is the Star Clematis," Mrs. Ross says, "that makes our stable enchanting." The clematis has grown there since the carriage house was first built. The white-flowered vine has spread to other houses in the neighborhood, and those of us who live near Washington and Pine Streets are delighted to have flowers rooted in history. We who live near the Fairchild Stable prefer the lush growth of the old-fashioned clematis to a current plan for cutting the vines away and installing in their place a new sidewalk.

Anita McAndrews

RHUBARB BREAD RECIPE

When we printed this recipe in the last issue, we left out two important ingredients. With apologies we reprint the recipe in full!

1 cup brown sugar
1/2 cup granulated sugar
2/3 cup veg. cooking oil
2 eggs
1 cup sour milk
2 1/2 cups flour
1 tsp. each salt, vanilla & baking soda
1/2 tsp. nutmeg
1 1/2 cups sliced rhubarb
1/2 cup chopped nuts (any kind)

Mix sugars and oil. Add eggs. Beat well. Add spices. Alternating, add milk and flour. Stir in rhubarb and nuts. Pour into 2 greased loaf pans. Top each loaf with 1 tsp. melted margarine (I use squeeze type) and sprinkle each loaf with 1 TBSP of sugar.

Bake 350 degrees for metal pans, 325 degrees for glass loaf pans. Bake for 1 hour.

Edith Groux
A "Proud Donkey", A Rare Being

A biography by Judith Stoughton, professor emerita of the Art Department of the College of St. Catherine, St. Paul, Minnesota.

First, the title of this intriguing book, A Proud Donkey of Schaerbeek, should be explained. Ade Bethune, the subject of the book, can tell you best in her own words. "Our house was located in a part of Brussels called Schaerbeek.... Farmers of that area brought chickens in donkey carts to the "chicken eaters" (citizens of Brussels)..... the people of Schaerbeek were called 'donkeys'..... I am a proud donkey of Schaerbeek."

Ade Bethune, Catholic Worker Artist: This biography recounts Ade's story with love and attention to detail, with humor and compassion.

The book tells of Ade's early years in Schaerbeek, the strong roles played by her mother and father, Grandfather Terlinden, and her sisters and brother. Ade's love for the sounds and meanings of words, her interest in drawing, were all encouraged. "Mother was my first family," Ade states.

It was Ade's mother who introduced the ten-year-old to the missal. "It was then," Ade says, "that I began to love Sacred Scripture."

We follow the family from Belgium to New York (1928), much of this journey told in Ade's own words which are so rich in sights, smells, and sounds that we become part of her family. We visit the ocean with little Ade; we are troubled as she was by the use of her left hand instead of her right; we watch her carve her first wooden statue; we attend her First Communion and taste, with her, the sugar-coated almonds served after the church service.

Ade's first published drawings appeared in her brother's Boy Scout magazine. She then submitted a drawing for a Congress for the Association of Catholic Youth, again giving her brother's address. When the editor asked to see the artist, Ade's mother replied, "Unfortunately this child suffers from a real infirmity, he is a girl." It was sad, humiliating, Ade remembers, to know her drawings were refused because she was female.

In 1929, in New York City, Ade was attending Cathedral High School in the mornings and the National Academy of Design in the afternoons. She studied mural painting and oil painting. She took a class in sculpture to become familiar with the third dimension. Always, she states, she was and still is devoted to the "beauty and elegance" of two-dimensional work.
New York, then on to Boston, where Ade was introduced to glass-cutting. Stained glass fascinated her, and, too, the study of the Psalms. Then, in 1929, Ade met a woman who would become her mentor and dear friend for many years --- Dorothy Day, publisher of the Catholic Worker. Ade's drawings for this periodical were, as her drawings are today, simple images of love and caring. Real concepts are depicted: the invisible God and the visible neighbor. Contemplation and action are one and the same.

It was Dorothy Day and her mentor, Peter Maurin, who helped Ade define what was to be her philosophy of labor --- a love of work and the effort to work well. Only this, Ade believes, produces true works of art.

For the May 1935 issue of the Catholic Worker, Ade designed a new masthead. She also published a powerful drawing of Christ with little children. Newporters John Howard Benson and his wife, Fisher, wrote Ade, expressing their admiration of this drawing. Benson expressed a desire to meet Ade and suggested that he and Graham Carey, teacher and philosopher, visit her while in New York for a meeting of the Liturgical Arts Society.

Benson, Carey, and Bethune became kindred spirits sharing a well-defined philosophy of work. It was a collaboration that provoked a rich harvest. Ade was a guest in the Benson home in Newport; she learned wood-carving from John Benson, and he encouraged her interest in calligraphy. In later years, Hebrew calligraphy would enhance Ade's illustrations.

In 1941, Ade brought her parents to Newport. She was at last "an artist on her own." She was also a founding member of the "John Stevens University" of which Graham Carey was Dean, and John Benson, President. The "school" was a constantly evolving happening, an always-learning experience --- this learning and doing producing quality work.

Commissions for church design, interiors and exteriors, came to Ade from U.S. cities and towns, from the Philippines and the Yucatan. She taught at the Portsmouth Priory School and, several years later, had her own students, those who came to live and study with her at what she called "Lion's College", Ade's own house and part of the "John Stevens University". The curriculum was holistic --- bread was baked and vegetables grown with the same intensity and joy as the work done in the graphic arts.

Teacher, poet, artisan, and so much more --- this book allows us to participate in the unfolding of one life. Ade's life makes us think of a seed planted and nurtured, the stalk, then the bud and the flower's rich bloom.

Ade is a woman who has lived to her full potential. Her own words best explain herself:

"To seek after beauty as an end is a wild goose chase, a will-o-the-wisp, because it is to misunderstand the very nature of beauty, which is the normal condition of a thing being as it should be."

A being as should be, this is a rare being! Ade's voice again:

"Whether we like it or not, our work reveals what we are. It declares our character and our convictions as the heavens declare the glory of God."

Anita McAndrews

Volunteers are needed: for both the Holly Tea and the Candlelight Tours in December. Call Dede Elster at 847-0563.
TWO WAVES OF SUMMER VISITORS

Following the Revolution, Newport's economy suffered greatly with the demise of her commercial trade. She turned to a new venture - the beginnings of her tourism industry.

Families from the West Indies and the Southern states (especially Charlestonians) were the first to invade the city in search of a place to escape the steamy summer heat.

In later years, Julia Ward Howe was to say, "Newport's gold mine is its climate!" The island of Aquidneck had long been noted for its exceptional climate and cooling breezes since its settlement.

This influx of summer visitors contributed to Newport's economy by spawning the city's service industry. Since there were no hotels to speak of, many women opened their homes as boarding houses.

Because so many Southerners had made Newport their summer home and had intermarried with the Northern residents, Newport became a sort of oasis during the Civil War. Families were divided in their loyalties and consequently the town was a place where the war was not the main topic of conversation -- a sort of neutral ground.

After the war the Southerners were less drawn to Newport and less able to afford it. Then came the Boston invasion which was largely literary and scientific.

A literary colony led by Julia Ward Howe and Thomas Wentworth Higginson sprang up. Boarding houses still supplied the bulk of lodgings for these guests. A favorite was Mrs. Dame's on Broadway across from where the City Hall now stands.

It was here that Colonel Higginson stayed and wrote many books - among them Old Port Days and Malbone, both of which take place in Newport. Helen Hunt Jackson also stayed here and the Colonel became her mentor encouraging her in later years to write Ramona.

This influx of literary types led to the formation of the Town and Country Club in 1871 which had many of its meetings on the Point at Bayside - later to become Bel Napoli. The members of the club, led by Julia Ward Howe, banded together to offer each other entertainment on a higher level.

The boarding houses soon gave way to the hotels. One of the early ones was the Fillmore House followed by the more fashionable Ocean House and Atlantic House.

At the same time the Bostonians discovered Newport, New York society also did. The relatively easy steamboat transportation and the availability of good hotels made Newport a favored hot weather destination of many wealthy, influential and distinguished families of New York City. Many took advantage of it and a permanent summer colony composed of the leaders of the new industrial age emerged.

According to Edith Jones Wharton a new colony emerged composed of the "fashionables" and the "intellectuals. As early as 1863, Boyd's Newport Directory tells us, "Of later years the place has grown to be a great summer residence. A new city of charming villas and sumptuous mansions has sprung up."

The many hotels and boarding houses were soon replaced by the magnificent "cottages". This was one of the most important factors in Newport's growth and prosperity - for in the years 1860-1890, the taxable property in the city tripled.
The second Ocean House fire in 1898 marked the end of an era in Newport's history as a hotel colony. It was no longer fashionable to stay in hotels. Summer residents either built their own houses or stayed at others as house guests.

Later the resort was crippled by World War I - just as Malbone and Redwood's Newport had been crippled by the Revolutionary War. Then, finally, the Great Depression of the 30's succeeded into turning the great mansions of the Avenue into Henry James' "white elephants" and Newport's economic climate again took a turn for the worse.

Florence Archambault
Jim Steel, longtime Pointer, who lives on Coddington Street, was honored by the Newport County YMCA in August for his lifelong service to the "Y" and his commitment to sports and health building activities in the community. Former members of teams he had coached were present to reminisce about "the good old days" when he served the youth of Newport. Jim was pictured in a Daily News photograph with an account of the occasion.

---

Matt Scott of Colorado has often been a summertime Pointer, as he visited his grandparents, Donal and Kay O'Brien on Battery Street. His main interest this summer was windsurfing and a Daily News photographer caught him as he cruised near the Newport Bridge.

---

Newport This Week carried a photograph of Libby Boghossian and her daughter Jennifer showing the award ribbon the Boghossians won in the Newport in Bloom contest.

---

In August, Edith Bozyan had a one-woman show at the DeBlois Street Gallery. An interview in the Daily News described the variety of art forms from water color to oil to gouache which were included in the exhibit. The article also shares Edith's philosophy that "art is like being a seeker for answers. Everything is mystery, including art."

---

George Koulouvardis, proprietor of Rhode Island Shoe Repair on upper Thames Street, was featured in "Profile" in the Newport Daily News in September, including a color photograph. The article states that "George-The-Genial-Greek" and his small shop are well known for coffee, friendliness and neighborhood hospitality. The shop, established by George's father 42 years ago, is more than a shoe repair shop; people walk in and out, stay to talk awhile. Most are regular visitors rather than customers -- "the atmosphere is as comfortable as a pair of old shoes."

---

Well-known Pointer Ade Bethune serving as a liturgical consultant for the new edifice of St. Lucy's Church on the West Main Road in Middletown was pictured in the Daily News taking measurements for the choir railing in the recently begun construction.

---

A photograph in Newport This Week showed Pointer Joe Vars and Point Association member Josephine Carson as they planned a floral centerpiece for the buffet table of the cocktail party to be held by the Friends of the Newport Public Library.

Kit Hammett

---

Splash Some Color into Your Life

Framing • Gallery • Art Supplies
ARNOLD ART STORE & GALLERY
210 Thames St. Newport RI ~ 847-2273

WANTED TO BUY: Old copies of the Bulletin of the Newport Historical Society. 847-5564
DONAL O'BRIEN WORKING ON THE 28-INCH MODEL OF THE CUTTY SARK

NEWPORT IN BLOOM CONTEST

Several Point gardens were selected for awards in the city-wide Newport in Bloom contest in September. Second place in Area One was awarded to the Paul Boghassians at 73 Washington Street. The third place award was won by the Zammers of 86 Third Street with a special award going to Gail Gunning of 70 Third Street. Congratulations!

DONAL F. O'BRIEN

For the late Donal F. O'Brien, D.V.M., who died on August 31st, becoming a resident of the Point in 1981 was a homecoming. Born in Newport on Kerry Hill, he was the grandson of Chief and Mrs. Patrick J. Mahoney, his grandfather having served for 30 years in the United States Navy.

As a boy, he spent many hours on the Blue Rocks viewing the fleet anchored in the harbor. In later years he would fondly recall the Point's candy stores, the Third Street trolley, and his trip to New York in 1920 with his father on the Fall River Liner, Commonwealth.

Although he lived in Middletown for 35 years, where he practiced veterinary medicine and taught at the Portsmouth Abbey, he would frequently visit Battery Park in the evening to view the boats in the harbor and to watch the bird-life there. He moored his Cape Cod catboat nearby and in later years his smaller Beetle Cat. He spent many hours sailing in the harbor.

Dr. O'Brien served as vice-president of the Point Association and was a frequent contributor of articles to The Green Light.

Making ship models was one of his hobbies, and he donated a model as a prize in the raffle at the 1988 Point Fair.

Donald Gibbs

ANOTHER "DON'T MISS"

There is an article in the October issue of Yankee Magazine on the preservation of the leatherback turtle. There are plans for a center for endangered species in Newport, together with a book and a film.

Compliments of Nortons' Oriental Gallery

415 Thames Street
Newport, Rhode Island 02840
401-849-4468 — 401-847-2307
Before listing the winners of the contest, I want to thank the judges and members of the Beautification Committee: Rosalys Hall, David Melina, Ilse Nesbitt, Nat Norris, Jeanne Desrosiers, Esther Burnett, Marylynn Rooke, Carol Morrison, Ray Bliss, and Herb Rommel.

FRONT YARD
First -- 73 Washington
Second -- 70 Third
Third -- 94 Washington
H.M. -- 67 Bridge and 40 Elm

HANGING BASKETS & WINDOW BOXES
First -- 18 Second
Second -- 19 Poplar
Third -- 16 Third
H.M. -- 47 Third

FRONT DOOR AND STEPS
First -- 10 Cherry
Second -- 43 Poplar
Third -- 52 Third
H.M. -- 41 Walnut and 51 Thames

FENCE
First -- 16 Chestnut
Second -- 56 Farewell
Third -- 70 Third
H.M. -- 59 Poplar

AROUND TREE
First -- 5 Second
Second -- 53 Washington
Third -- 59 Second

NEW GARDEN
First -- 76 Third
Second -- 25 Marsh
Third -- 3 Bridge
H.M. -- 33 Marsh, 13 Cross, 42 Elm, and 74 Third

VEGETABLE GARDENS
First -- 12 Willow
Second -- 34 Elm
Third -- 22 Cherry
H.M. -- 88 Washington

We would also like to make special mention of:
The new garden at the Hunter House
Flowers at the Fire Station on Marlborough Street
The garden with its scarecrow at the Nina Lynette Home
The flower bed under the Jack Martins Park sign
The flowers at the Shell Station at Connell Circle.

The result of all your work was that the Point looked particularly beautiful this summer with many more flowers than in previous years. Let's keep up the good work with even more next year.

Mary Rommel
Beautification Chairman

Have you noticed the pineapple shaped planting at Marsh and Washington Streets?

Also the all-summer long blooming of the wild roses in front of Admiral's Gate on upper Third Street?
THIS IS THE TIME WHEN

...Canada geese are circling overhead - you can hear them cry.

...when bulbs are planted.

...leaves change and acorns fall.

...boats and tourists disappear.

-----

Newport is ours again - see you out walking on the Point!
October is the month when we see heaps of apples of all colors and hues for sale along the roadside. The colonists had apples since New England at that time was the area where they were most prevalent. Their apples were probably not as picture perfect as the ones today that have been developed through modern technology but all the same they were a welcome addition to a limited diet.

Everyone has his own version of apple pie but here is a recipe with a little different twist in that it also uses cranberries --- another fall crop.

This pie has two crusts --- a bottom one and a top latticed one.  

**CRANBERRY-APPLE PIE**

Crust for two crust pie.

1 1/2 cups cranberries
1 1/2 cups cooking apples, diced
1/2 cup water
1 cup sugar.

Bake single crust at 475 degrees for five minutes to brown (only partly baked).
Cook cranberries and apples in water until tender.
Add the sugar, mix, and pour into pie shell.
Cover with 1/2 inch strips of pie crust latticed.
Bake at 475 for 10 minutes.
Reduce to 350 and bake another 30 minutes.

**FRESH APPLE CAKE**

3 cups all purpose flour
1 tsp. baking soda 1 tsp. salt
1 1/2 cups vegetable oil
3 large eggs 1 1/2 cups sugar
2 tsp. vanilla extract
3 cups diced, peeled cooking apples
1 cup chopped, slivered almonds

Sift flour, baking soda and salt onto waxed paper. Preheat oven to 325 degrees. Grease 10-in. Bundt pan. In large bowl, beat together oil, eggs, sugar and vanilla until blended. Stir in flour mixture and fold in apples and almonds. Pour batter into greased pan. Bake 1 1/2 hours or until cake tester comes out clean. Cool cake in pan on wire rack for 10 min. Unmold cake from pan and cool completely before serving.

And, of course, we have to have a microwave recipe so here is one for baked apples.

**ABOUT STICKER PARKING**

Marylynn Rooke reports that she has had many more favorable comments than unfavorable ones about this experiment. However, in 1990, there will be a definite effort to evaluate the impact of sticker parking and to target other areas on the Point for possible inclusion in the program.
BAKED APPLES

4 large baking apples
1/4 cup brown sugar
1 TBSP. finely chopped nuts or raisins
1/4 tsp. ground cinnamon
2 TBSP. butter or margarine
1/4 cup water

Core apples, leaving small plug in blossom end; peel skin 1-inch from top. Combine sugar, nuts and cinnamon; fill apples with mixture. In baking dish, arrange apples; dot with butter and sprinkle with water. Heat, covered, 6 to 7 1/2 min. on HIGH, turning dish once. Let stand 5 min.; serve warm or chilled, spooning sauce in dish over apples.

For two servings: halve all ingredients. Heat 3-4 min. on HIGH.
For one serving: heat 1 1/2 - 2 1/2 min. on HIGH.

Florence Archambault
HAPPY HALLOWEEN

THE GREEN LIGHT
THE POINT ASSOCIATION
Editor: P. O. Box 491
NEWPORT, R. I. 02840

HAPPY THANKSGIVING

BULK RATE
U.S. POSTAGE
PAID
NEWPORT, R.I.
PERMIT NO. 36

RETURN POSTAGE GUARANTEED