The GREEN LIGHT

BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

FEBRUARY 1991
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Copies of the Green Light may be purchased
for $1.00 at Bucci's Convenience Store,
Poplar and Thames Streets; Aidinoff's
Liquor and Gourmet Shop, Warner Street;
Third Street Liquors and the Walnut Street
Market.

Cover photo: Looking across Newport
Harbor towards the Torpedo Station,
Courtesy of Esther Fisher Benson.
Battery Park photo, courtesy of
Louise Sherman.
Picture credits: Herb Rommel.
Artwork by Dorothy Sanschagrin.
PRESIDENT'S LETTER

Special prayers for a quick and peaceful settlement to the Persian Gulf war and especially for those in our community who have family members there.

Now that I am walking one dog instead of two, I've noticed a number of cleaned streets. Thanks and keep up the continuing sweeping. The Point is not clean yet!

Despite our economic times, the Point looked lovely during December. Twinkling lights, candle-lit windows, winter greens and carolers (even though there was no snow), plus a very impressive Holly Tea, all combined to add a festive ambience to the neighborhood.

Our attention is turned to a simmering 1991 issue... The New Hotel - again - this one a Hilton affiliate on Washington Street at Long Wharf. Watch and listen and respond when called. We do have something to say and your Board is keeping in close touch.

Your president and treasurer were asked by the founding members of The Top of the Hill Association to speak about the Point Association and how it became popular, important and recognized. Good luck to them. We know how important are membership, enthusiasm, participation and a strong voice.

D.A.R.E., the city-wide substance prevention program, is chaired by a new board member of The Top of the Hill Association and we are reminded of the on-going problem and how we may help stem the tide. Use the bumper stickers and pick up the brochures available throughout the city, and be aware!

I look forward to seeing you all at the Pot Luck Supper. Remember, if you are a senior and need transportation, call me and I will make plans to pick you up and return you home after this very special social evening.

[Signature]

[Logo]
The Association's Board takes this opportunity to thank one of our most outstanding volunteers, Virginia Covell. This thank-you is both sincere and bittersweet.

Virginia, editor of The Green Light, has asked the board to accept her resignation due to illness. It has been reluctantly accepted.

Her enthusiasm for The Green Light has been evident in her seemingly endless ability to provide interesting articles dealing with both past and current issues on the Point.

She always reminded us of deadlines, and helped with committee reports if we asked for guidance. Virginia's humble attitude towards the job she has been doing since 1985 is reflected in the team work of her staff.

When Virginia was hospitalized, the staff worked very hard to publish The Green Light on time, and to maintain the quality to which we were all accustomed.

LOOKING AHEAD TO THE POINT FAIR

Even though it seems seasons away, we are busy preparing for our annual Point Fair. This year we will be working by committees as many hands make the job easier, and that much more fun. We are changing the date (because of the conflict with the Jazz Festival) to September 14th.

At this point, we are open to any suggestions or ideas you may have to make the day a more festive and successful one. Please contact Christine Montanaro, Point Fair chairperson, at 849-4708 with your ideas or to volunteer to help.

The Raffle chairperson, Gail Gunning, is most eager to receive ideas or donations for the Raffle. This year we are hoping to offer prizes such as vacation get-aways. Gail can be reached at 849-0812.

"WHITE ELEPHANT - any object no longer desired by its owner, but of possible value to others." This definition accurately describes items we are looking for to sell at our White Elephant table at the Fair. This year we hope the sale will be bigger than ever---BUT, we need your help. Look in your cellar, your attic, your closets, etc. and call Roberta Majewski, chairperson, at 846-6196, if you have anything you no longer desire. We will take anything - books, furniture, glassware, baskets, linens, etc. - BUT NO CLOTHING, please. Christine Montanaro

Fair Chairperson

We miss you, Virginia, and look forward to your return when once again you work on The Green Light as a consultant for the staff!

Mary Lynn Rooke
1st Vice-chairperson

Virginia is recuperating at the home of her oldest daughter. Her address is

Mrs. Robert Covell
% Sousa
18 Lagoon View Crossing
Savannah, Georgia 31410

LOOKING BACK AT THE GREEN LIGHT

This issue of The Green Light is Number 1 of Volume XXXVI. Looking back, we find that the first "bulletins" of the Point Association were distributed in 1957. These were one or two page mimeographed sheets, published weekly or monthly. They first contained mainly Association news - names of officials and committee members, news of activities, calendars of upcoming events...soon articles of historical interest were included. No editors are listed in the early issues, but Edith Ballinger Price is remembered as the earliest editor (and the entire "staff").

A contest was held to chose a name for the bulletin and a design for the cover. Since the late 50s, the Green Light heading has appeared on the first page or the cover.

There have been six editors to date, and we express our gratitude to them for all these years of publication:

Edith Ballinger Price - 1957-1961
Esther Bates - 1962-1969
Rosalys Hall - 1970-1980
David Robbins - 1980-1982
Helen Holland - 1982-1984
Virginia Covell - 1985-1990

The present staff salutes them all!

Note: We welcome corrections as well as reminiscences about The Green Light. Please address them to Green Light Staff, Box 491, Newport RI 02840.
MEMBERSHIP NEWS

Welcome to new members:
  Edwin and Janet Brownell
  Ann Calcutt
  Donald and Rowena Dery
  John Mueller

Over a hundred "old" members will find their names underlined in red on the mailing label of this Green Light. This means that, as of January 1st, they had not renewed their memberships for the year beginning October 1990. With increased postage and printing costs and general expenses such as rental of our meeting place, the Association needs these membership dues. We also need to have correct addresses, permanent or seasonal, as undelivered copies are returned at a cost of 45 cents each. We aren't very good at guessing!

The April Green Light will not be mailed to members who have not renewed their memberships.

Call me at 846-6194 if you have a question about your membership. Check with the form on this page for your category. Mail renewals to Membership, Box 491, Newport RI 02840.

CAN YOU BEAR NOT TO HAVE A COPY?

Roberta Majewski
Membership Chairperson

CHECK YOUR LABEL.
THIS MAY BE YOUR LAST ISSUE!!

POT LUCK SUPPER

DATE: SUNDAY, FEBRUARY 10
TIME: 6:00 p.m.
PLACE: St. Paul's Church, Marlboro St.

This Year's Pot Luck Supper will be
A TRADITIONAL POT LUCK SUPPER
There will be no admission charge at the door.
MAIN COURSES
will be POT LUCK CASSEROLES.
Beverages (Coffee, Tea and Milk) will be provided.
You may bring wine, beer, cider etc.
EVERYTHING SHOULD ARRIVE PIPING HOT
WRAPPED IN NEWSPAPER AND PAPERBAGS
Every Container and Server should be labeled

If you have NOT received a phone call, please bring:
GREEN SALAD which serves 12
VEGETABLES which serve 12
MAIN CASSEROLE which serves 10
DESSERT which serves 12
IN OUR NEIGHBORHOOD

The annual Point Association Holly Tea, beautifully planned and orchestrated once again by Dede Elster, was held at St. Paul's Methodist Church on Sunday afternoon, December 16th. Our thanks to all those who participated in the success of this festive event by baking, providing tea sandwiches, serving as hostesses, or "keeping the kitchen". Some 150 guests were welcomed and shared the holiday spirit in fine colonial tradition.

Once again the Candlelight House Tours highlighted Christmas in Newport and attracted record enthusiastic and appreciative visitors. The first two days following Christmas featured Victorian homes in the Historic Hill district. On the third and fourth afternoons the following 18th century homes here on the Point were open: the Moulton-Weaver House at 4 Training Station Road, the Pont-Claggett House at 59 Second Street, the William and Joseph Cozzens House at 57 Farewell Street, the John and Thomas Goddard House at 81 Second Street, the Sheffield-Huntington House at 43 Elm Street, and the 18th century house at 20 Willow Street.

We're delighted the Point offers such warm hospitality and are grateful to Dede and her many gracious hosts and hostesses.

Kay O'Brien

CHRISTMAS DOORWAY CONTEST

The Christmas in Newport Doorway Decoration Contest was once again won by a Point doorway. The over-all winners were Mr. and Mrs. Paul Boghossian of 73 Washington Street.

This was a city-wide contest, with doorways in many sections of the city judged for natural greens and accessories, and candles with clear bulbs in windows and outside. Judging was by members of the Seaside Garden Club, Naval Officers' Wives Garden Club, and the Portsmouth Garden Club.

Several Point residences were awarded ribbons, as follows:

One of four second-place ribbons
44 Thames Street

Two of third-place ribbons
26 Third Street and 18 Second Street

The Rhumb Line Restaurant on Bridge Street was the winner in the restaurant category, while the Walnut Street Market came in first in the grocery category.

A special award was given to Richard Nelson and Jim Michael for decorating the neighborhood at Cross, Thames, and Bridge Streets.

Congratulations to all!

Mary Heims Rommel
Chairperson
Doorway Judging Contest
NEIGHBORHOOD NEWCOMERS

The pineapple has long been a symbol of hospitality and greeting. During colonial times, clipper ships and other merchant vessels returning to Newport would carry exotic fruits and other cargoes from tropical parts.

Newporters would place a pineapple over their door to invite friends and neighbors to join them in celebrating a new arrival or the safe return of their loved ones.

Today, the symbol of the pineapple is still greeting visitors and extolling the hospitality of Newport.

How I would love, as your recently appointed Hospitality Chairperson for the Point Association, to be able to place a pineapple over the door of every new individual or family who moves to the Point...to let everyone know that we have new neighbors. I chuckle as I picture myself carrying the necessary paraphernalia (pineapple, ladder, hammer, nails, etc.) and performing this impossible task by myself!

What I will try to do, with your assistance, is to personally contact new arrivals, welcome them to the Point, and arrange for a convenient time when I can stop by and see them. I will bring to them greetings from us all, with copies of The Green Light, The Point-Then and Now, a listing of all Association committees with descriptions and contacts for each, and anything else I can put together to assist them with becoming more familiar with the Point and, hopefully, leave them with a feeling of wanting to belong and to become integral parts of all that we do as an association.

However this cannot be accomplished without your support. The Point encompasses an extremely large area and it would be impossible for me to know of all new arrivals. Thus, I ask that you give me a call as soon as you see new neighbors settling in near you. I will do the rest, but it would be nice if you stopped to say hello, yourself.

You may reach me at 849-0812 and if I am not home, please feel free to leave a message on my answering machine. Let's all do our part and work together to make our new neighbors feel welcome.

Gail Gunning

BATTERY PARK ANNIVERSARY

In the late 1880s, the neighborhoods in Newport became tight little communities and Newport began to create parks for its citizens. In 1891 old Fort Greene on the Point had its landscaping rearranged and became Battery Park. The Green Light, in future issues, will highlight the Park and its anniversary and asks members of the Association to submit any memories and photos they may have of activities and happenings which occurred there. In upcoming issues, we will feature the history of Ft. Greene and other historical material. Here is an opportunity to add to the written history of this important Point landmark. Please send your material to Staff, The Green Light, P.O. Box 491, Newport RI 02840.

LOCKING ACROSS BATTERY PARK AT THE TORPEDO STATION

Book Bay
Brick Marketplace, Newport, R.I. 02840
(401) 846-3033
In 1934 when I first came to live in Newport winters were more severe than they are now. Temperatures often fell to ten degrees in January, sometimes even to zero. Water pipes froze frequently and most of us learned how to unfreeze them with a rag dipped into very hot water, then wound around the frozen spot, or by pouring boiling water slowly over the frozen area.

On the bay, steam rose from the surface of the water caused by the water being warmer than the air. In fact, on Monday, January 7th, of this year, the mist was clearly visible until the bright sun evened things up.

The entire extent of Narragansett Bay used to freeze all the way to Providence. The little harbors, inlets and indentations were solid. In January of 1934, one extremely cold night, the bay froze so solidly that a man drove a Model T Ford over the bumpy ice to Jamestown. Eleanor Peckham remembers it!

Then a thaw would set in, freeing the large floes of ice. Southward in the bay they floated, driven by tides and currents, piling up against the piers, sea walls and the shore. It was a very poor kind of ice, being made from salt water, porous, filled with holes and lacy areas. Just the same, the Point boys would climb over the crooked heaps, trying to reach Goat Island.

In the lower harbor many boats were frozen in. The Torpedo Station ferry would be stuck on the ice between the Government Landing and Goat Island. Often, farther down at Brenton's Cove, the ice floes would be trapped against the rocky shore, freezing solid. The Fort Adams bus, which took returning soldiers back to the base during World War II, often had to drive over this collar of ice.

An old Newporter told me that once he and a friend were walking out on this treacherous ice, but were yelled at loudly by a Coast Guardsman who said that beneath the lumpy surface was a sheet of clear ice. If the boys had broken through this ice layer, the Coast Guardsman never could have found them.

Much damage to the Washington Street piers was caused by a build-up of the great ice blocks. At low tide they froze into a barrier. At high, they moved against the piers, battering the pilings mercilessly. Winter was long and arduous, but Newport just settled down into it, rather like a hibernation period.

The weather pattern at present is not the same, but our desire for Spring is just as ardent.

Esther Fisher Benson

ACROSS THE WATER

Those of us on shore looked over the flat, calm water to see smoke rising from Rose Island. The weather was warm on New Year's Day and over 100 people traveled across the water to the island, bringing food to share for the annual winter picnic of the Rose Island Lighthouse Foundation. They had a grand day...with even time to collect trash that the currents had washed ashore. The lighthouse is being readied by a cadre of volunteers who are aiming for a move-in state by spring/summer. More volunteers will be needed for gardening and clean-up later on, so plan to take that trip across the water for the next activity.

Anne Reynolds
The thought of cranes usually brings to mind long-legged birds wading in a marsh. Here on the Point we have our Marsh (Street), and the cranes are still evident, but with long swinging arms. A year ago in The Green Light we had a picture of them working at the causeway, and they are back to winter here. Actually walking the waterfront will be less exciting when they finish.

Every morning a large barge with crane attached is pushed by tugboat into the harbor and lined up north of the causeway towards the Sheraton. The barge lowers its big anchoring leg and then begins the day's work of dropping a large scoop into the harbor bed. Sometimes it brings up quite a load, sometimes mostly water. In this harbor bed, 35 feet under the water, is being laid the large overflow pipe from the newly constructed Combined Sewage Overflow treatment plant. As you know, we lost this battle several years ago when it was hoped to have this overflow pipe extend to the western side of Goat Island.

On the approach to the causeway is another crane which is lifting the huge granite blocks of the seawall. Sometimes they are lifted out and sometimes lifted in, all under the direction of a diver underwater. As bubbles surface, a man ashore talks with the diver and plans the moves. To see the crane placing the granite blocks, one upon the other, ashore is fascinating, and we assume the same skill is demonstrated underwater. All this should be finished about the end of February, and the new sewage treatment plant on Connell Highway should go into operation. We shall all be happy to see Newport dropped from Save the Bay's list of the worst polluters. We've come a long way.

If you like cranes, you can turn your head and watch the ones in the shipyard working on the masts and rigging of the Coast Guard ship Eagle now in drydock. There was even a Christmas tree attached to the top of the mainmast over the holidays. Putting all that rigging together again looks impossible, but someone will know how. If you're really fascinated with cranes, check all their activities and postures surrounding the building of the new Jamestown bridge. It would still be nice to have a quiet marsh nearby with the two-legged kind.

Kay O'Brien
Tucked away on the outer boundary of the Point, between Edward and Tilden Streets, opposite the old Quaker Cemetery, is a short street called Feke. The name evokes the memory of that mysterious and gifted painter, Robert Feke, about whom the most scholarly detective work has discovered tantalizingly little. He seems to have been born in Oyster Bay, Long Island in about 1705, the son of a preacher, and one of a large family with Newport connections.

It is said that he was a mariner and that "he left the house of his youth and was several years absent on voyages abroad, in one of which he was taken prisoner and carried to Spain. In the solitude of his prison he succeeded in procuring paints and brushes, and employed himself in rude paintings, which on his release he sold and thus availed himself of the means of returning to his own country."

About 1741 our mariner was in Boston where he made the acquaintance of the painter John Smibert. A Scot who began his life as a housepainter, Smibert at 21 moved to London to become a portrait painter and at 28 secured admission to London's only art school, the Great Queen Street Academy. A few years later finds him in Italy and then back in London. It was during this London sojourn that he made his copy of Van Dyke's Cardinal Bentivoglio, which was to be a major influence in American art, giving such men as Copley, Washington, Allston, and John Trumbull their first hints of a richer portrait style. It was while in London that Bishop George Berkeley approached him with an invitation to become part of his Bermuda group. Berkeley's party arrived in Newport in 1729 and it was here that Smibert created his most influential work, the Group portrait of Berkeley, his family and friends.

When Feke visited Smibert, the painter was recovering from a serious illness. This may explain why Feke was given the impressive Isaac Royall family commission. That an artist otherwise unknown in Boston should receive such a significant and costly commission is something of a mystery. The explanation may well be that Smibert provided Feke with an introduction to Isaac Royall, one of the youngest and wealthiest men in Massachusetts. It may also explain why Feke's portrait so closely resembles the Berkeley portrait. The close dependence of the Royall portrait on the Smibert work argues a familiarity with that work that goes beyond brief encounter. While the Royall portrait is heavily dependent on Smibert for structure and composition, Feke's palette is that of the rococo artist attuned to the current vogue for bright pastel color. Unlike Smibert whose technique is looser and whose palette more limited, Feke from the first brings to his painting a tautness and definition that is the mark of the craftsman.

In 1742 Robert Feke settled in Newport where he married Eleanor Cozzens. The Town record lists them as "both of Newport" and they are said to have lived "in a large old house on Touro Street." The peripatetic Dr. Alexander Hamilton of Charleston, South Carolina on his visit to Newport recorded in his diary for July 16, 1744 "he was taken to the home of one Feykes, a painter. He had exactly the phiz of a painter having the long pale face, sharp nose, large eyes with which he looked upon you steadfastly, long curled black hair, a delicate white hand and long fingers. He was the most extraordinary
Feke's work of the Newport years includes the portraits of Captain Phillip Wilkinson, Mrs. Joseph Wanton, and the Reverend Thomas Hiscox. In the Hiscox portrait, the execution is sober and the palette restrained, but there is considerable skill in the way the texture of the soft white hair differs from the shiny whiteness of the starched collar. The reality of the personality is strongly portrayed in the burning eyes, the stern down-turned mouth, and the imperious lift of the head. Mrs. Joseph Wanton is the very picture of feminine charm, but alas, here, as in most of his portraits of women, Feke reveals his inability to master the figure. In the place of nature he creates his own reality, tiny waist, swelling bosom, ivory complexion, and beautiful, fashionable clothing. These three portraits are in the proud possession of Redwood Library.

Like most painters of the period, Feke traveled widely. There are signed and dated pictures from Boston and Philadelphia until the year 1750. In one brief decade he created 60 portraits and although his presence was fleeting, his influence on the development of colonial painting was substantial and set a new standard by which the work of aspiring artists was judged.

The last record of Robert Feke is dated August 26, 1751, when he attended the wedding of Joseph Cozzens, his wife's brother. Early biographers said that he had made his way to Barbados or Bermuda, where he is thought to have died.

Helen R. Holland

Note: Former Green Light editor Helen Holland taught a course last fall at Swinburne School on Early New England Painters. Watch for her spring course on Paintings of the Young Republic.
On July 11, 1780, the French warships were moored in Newport Harbor between Rose and Goat Islands. The Hunter House was chosen as the headquarters of the French Navy under Admiral de Ternay. The history of the landing of the French army in Newport under the command of General Count de Rochambeau is well detailed in Bulletin #177 of the Newport Historical Society. Little is known, however, of the Admiral who commanded the French squadron. His name, Charles Henri Louis d'Arac de Ternay, is inscribed on his tombstone in Trinity Churchyard.

He was born on January 1, 1723 at the Chateau de Ternay in a village in the Loire Valley. In a fortress with towers, built in 1440, he spent his youth surrounded by history. Charles was educated in the Royal College of La Fleche and at 14 years of age joined the Knights of Malta, as was the custom for a young man of noble descent. At that time the Knights were a "Coast-Guard" of the Mediterranean, fighting against the Barbarians, Turks, and Corsairs. From then on he served in the King's Navy, far from his ancestral home.

In 1755 he was in Canada, protecting the coast of Nova Scotia from the depredations of the British, which later became the struggle of the Seven Years War. After serving on the coast of India, the young captain, who was well known at the court of the King, was named Commandent General of the Island of Madagascar and other French territories in the Mediterranean. By this time a wild unacknowledged war was being carried on by the French, British, and the Colonies. Piracy on the high seas was the accepted norm and no ship was safe. By 1776 this situation developed into the American Revolution. The Marquis de Lafayette, who had been in the Colonies, returned to France, giving a new and strong impulse to the war against England.

General de Rochambeau and Admiral de Ternay, chosen by Louis XVI, were both in their fifties, and having served for most of their lives in the King's service, were planning to retire to their estates and enjoy the lives of gentlemen. Unexpectedly, both received the mission to engage the British Navy in the islands of Bermuda. This activity was of help to the young Colonies of America.

On May 2, 1780, the French Fleet left Brest and after several encounters with the enemy arrived in Newport on June 28. After the first weeks of activity and meetings with General Washington, Rochambeau and de Ternay had to face a complicated situation. No news from France; 6,000 men lodged in the small town and a great need for money added to the impatience of the young officers searching for some action. No engagement with the enemy took place and nothing happened for several months.

The Admiral, falling sick, described this painful situation in letters now in the library of his chateau. On December 15 he died on his warship, the Duc de Bourgogne, anchored near the Hunter House. He was 57 years old.

The body of de Ternay was buried in the cemetery of Trinity Church after a formal funeral, a detailed description of which is included in the de Ternay papers at the chateau.

The Admiral de Ternay, although a foremost sailor, is not well known in his country. His personality contributed to his reputation. He was a loner; inverted, strict, prone to the criticizing of others. Those who knew him well, such as Rochambeau, said, "His biggest enemy never failed to recognize his honesty and his very able talents as a navigator." La Fayette said of him. "He was a man stubborn and of very good judgment, a great loss for us all, a noble man and a man of honor."

Suzanne Aubois
The happy tradition of Christmas Caroling on the Point was continued on the evening of December 13, 1990.

The yuletide revelers were Tiffany and Julie Belmont, Lois and Bruce Dickison, Elizabeth Eames, Suzanne and Henry Foster, Gail and Jim Gunning, Christine and Phil Mosher, Sophia and Bill Prendergast, Mary Lynn and Ralph Rooke, Bill Serth, Mary Simas and Angela Vars. Pam and Lauren Stanek joined in for a short time along the way.

Through the warm hospitality of innkeepers Terry Hall and Bill Serth, the evening began at the Sanford-Covell House. Now, I need to stray from my report for a moment to tell you that the grand old rooms of this magnificent structure hold a true magic at Christmas time. I'm sure that in the wee hours of the night one might have visions of sugar plums or even Christmas spirits.

And now back to the report. The carolers were served a light supper and some cheer, graciously provided by Bucci's Liquors, the Rhumb Line Restaurant, Third Street Liquors and the Walnut Street Market. After a brief rehearsal, led by pianist Richard Gerardi, it was "off to the streets".

Several neighbors provided warmth and cheer along the way. Favorite carols were shared around Dede and Bob Elster's candlelit dining room. The best of all treats at the Third and Elm Press was to have Alexander Nesbitt sing, "Believe Me If All Those Endearing Young Charms" to us. Christmas cookies were served in return for a song at Posie's. At Mumford Manor we stood enchanted when first soprano Aniceta Shea MacDonald sang "One Little Candle", a piece from an album she recorded while on national tour. Mrs. MacDonald, now a resident of the Manor, has performed at the Vatican, and here in the states with the Boston Pops and Arthur Fiedler at Boston's Symphony Hall. The evening was soon to come to a close, but not before a cup of Pitt's Head Tavern hot buttered rum was lifted as a final toast to the Holiday Season. Peace on Earth.

Sophia Prendergast Program Chairperson

BORN-ON-THE-POINT

Louise Sherman of Third Street was the first Pointer to respond to the query in the December Green Light about re-establishing certificates for persons who were born on the Point. To clear up a question, the designation is for those who were born into a family living on the Point at the time of their birth. Members of the present generation undoubtedly came into this world in a hospital, but moved to a Point home within days.

I REMEMBER GULL ROCK COTTAGE!

I am one of the fortunate people who can claim the distinction of having been Born-On-The-Point! The daughter of Charles and Helen Child, I arrived on July 29, 1912 in the cottage then called "Gull Rock Cottage", the only house on the south side of Van Zandt Avenue between Washington Street and Bayside Avenue. The street had been called Hawthorne Street previous to 1880, when it was named for the incumbent governor, Charles C. Van Zandt.

In 1914, Joseph Bouley was keeper of Gull Rock Lighthouse (just north of the present Newport Bridge), and Edmund Taylor was keeper of the Gould Island Light. Mr. Taylor was for a time the keeper of the Gull Rock Light, and he owned the Gull Rock Cottage when we lived there. His daughter, Mary, grew up on Gould Island, and lived for a time in Gull Rock Cottage after her marriage to Orlando Smith.

With a few exceptions, I have lived on the Point most of my life.

Louise Sherman
We've seen them in their proud colors on many occasions. Now they are getting ready to celebrate a very special event...the 250th anniversary of the Artillery Company of Newport which was founded in February 1741.

On February 2 at 2:30 p.m., a ceremony will be held at the Old Colony House commemorating this milestone. A reenactment in colonial costume of the presentation of the 1741 charter will be take place. That evening the Artillery Company and their guests will be celebrating with dinner, dancing, and entertainment at the Marriott.

In the 18th century the militia of different countries wore the same colors: red, white, and blue. "Uniform-clothed in blue camblet lin'd with scarlet with yellow mottle buttons with white jacket and white stockings, and the rest of the apparall to be as the Commission officer shall direct. Sergeant to carry halberd - rest of company with handsome furze guns no less than three foot and a half barrell." Prior to 1750, a white coat was worn with a cape and fringes, and a flat round hat. During the American Revolution a cape collar was added and the coat lapels were shortened.

Jaheel Brenton was the first commander of the Newport company which was organized as a nursery school for officers. From the company's formation until the 1757 phase of the French and Indian War nothing was required of the command except local defense, training and assigning officers to musters and drills. Only the Royal Governor had the power to order this company to service, and he preferred to keep his unit at home for his own uses such as honor guards and parades.

In 1757 the Artillery Company of Newport received orders to have 11 men ready to join the New England contingent. The "lucky eleven" were selected by drawing straws. William Vernon was one of these and also Sea Captain Robert Elliot who would return home and rise to the rank of Commanding General of the Rhode Island Militia.

Presently, the Artillery Company of Newport, commanded by Colonel Donald Norris, is composed of 50 men. The uniform is still red, white, and blue, with gold braid and buttons. In 1810 trousers replaced the knee britches. A black cape is worn over the uniform.

Talking about the Artillery Company with Point resident Robert Elster, he mentioned that the company is the proud owner of four of Paul Revere's foundry cannon. The company also owns a James rifle, made during the Civil War.

This December, as they have for many years, the men of the Artillery Company of Newport served as hosts at Newport's Candlelight Tour. Resplendent in their traditional uniforms, the men are always a colorful sight. Robert Elster, in uniform, helped host the Holly Tea.

Anita McAndrews
I love window panes. Especially on the Point, where the glass is old and rippled, and where the view is of roofs, shingle-patterned in parallel lines, diagonal or horizontal; where the walls, shingle or clapboard, are also in parallel lines, also old and warped, so that wherever you look out, standing tiptoe and nodding a little, the houses ripple and move and their lines come alive like the lines in an ink drawing, the pen held by an arthritic hand.

I love window panes in the rain in Newport. Living runnels, like a pattern of growth, like the bare branches of the birch tree beyond the glass. Drops from a brief shower strike the pane and the clapboard lines of the house across the street glisten as if embroidered with sequins. When the rain squall strikes, the roof lines sprout like turf.

...and then you get a dismal morning with minimal daylight, a chill drizzle, a north-east wind blowing, not strongly enough to dislodge the crystal drops that adorn the birch branches but enough to sheet the rain against the panes, adding another ruffle to the wavy lines already making a "frisson" of the tiles and clapboards, shutters and gutters. The arthritic hand itches to do what the Polaroid cannot even record for a reminder.

(Notes from a studio working notebook, made - I think - in February 1982 and in early April 1984.)

Helen R. Hegnauer

Spring arrives on March 20 with a day equal to its night. Not long to wait after a fall that lasted to December's end. The grass stayed green and hardy flowers kept their bloom. Scattered forsythia blossoms showed up at Christmas and the witchhazel peeped out as well.

Already in mid-January days are long enough for Point dwellers to take sunset walks and health-walkers band together and stop to talk to householders busy shoveling and sanding sidewalks.

But for gardeners, March is a mocker. The icy waters of the bay and the wicked winds delay warm weather, and we have to be content to rake the grass or force some branches while waiting for the sun to warm the soil enough to sprout our seeds.

Potatoes can be planted early. I plant them on a deep layer of compost and cover them with leaves. Even snow won't hurt them.

I always start peas on St. Patrick's Day, the traditional time for peas. But I sprout edible podded and snow peas in the kitchen. To do this I soak them overnight, drain them well in the morning, and keep them in a cup, wet but not soaking, rinsing them every time I think of it. In a few days a little root appears on each pea. They should be put outside before the roots are long enough to tangle. A companion project is making alfalfa sprouts in the same way for healthful sandwiches.

This year I have leeks which can be dug anytime the ground thaws. They are tasty cooked in broth or soup as you would endive.

Anne Reynolds
Recollectons of Two Point Visitors

The news of the election of Joe Vars as president of the Point Association sparks memories of the Point which we would like to share with Green Light readers.

Those of us who live by the water and come home from a trip know the thrill of the sight of a lighthouse guarding our spot of land. Returning visitors to Newport know that same thrill when they see the Green Light protecting the harbor and welcoming sea and land travelers. The light's namesake, The Green Light of the Point Association, offers another welcome to all of its readers.

Five years ago, we became acquainted with the Point and its charm as we visited on Washington Street. We walked through the grounds of the Naval Hospital; we drove past the lovely homes; we ate in a neighborhood restaurant; we enjoyed the garden views. When we later received a subscription to The Green Light, we could keep up on the happenings of the area of which we had become so fond.

Our acquaintance with the Point grew through the years as we had the pleasure of staying at the Merritt House with Angela and Joe Vars, and indulging in Angela's fantastic breakfasts. The filming of the movie Mr. North came alive when we stayed in the home of Annette Chramiac where some scenes had been filmed and as we sat on the porch, as had the actors, actresses and film makers. We watched people in the park across the street, the big and small boats anchored in the harbor, an occasional small sailboat race, and sunset through the bridge.

Early morning walks made us aware of the friendliness of "Pointers" we met. They, and the gardens we passed, the beauty of the harbor, and the sound of church bells gave us an inspirational start for a splendid day.

As we reminisce in our Sanibel Island, Florida home, we mention the Pointers we have had the pleasure of meeting; we are pleased when we see in The Green Light a by-line that we recognize.

We send best wishes for a speedy recovery to Virginia Covell - your editor - and congratulations to Joe Vars. Good Luck, Joe!

Some day we may do more wandering in greater Newport, but for now, we enjoy being Point Visitors.

Louise Danforth and Cherie Pierce

Don't Forget the Potluck Supper

Sunday, February 10th

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POINTERS-IN-THE-NEWS

BENSON! Perhaps for the first time a Pointer has been the subject of a profile in New Yorker Magazine. Not only does the article focus on Richard "Chip" Benson, but it mentions and quotes other members of the Benson family, including Green Light staff member, Fisher Benson.

Written by Calvin Tomkins and appearing in the December, 1990 issue, this lengthy piece includes a biography of the Bensons and deals with Chip's development of the artistic process he utilizes for his photographic reproductions.

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A photo of Jennifer Boghassian and her son and daughter at the prize-winning doorway of their home on Washington Street highlighted a Journal news account of the city-wide Doorway Decoration Contest the week after Christmas. The Boghassians won top honors in the 1990 contest. In 1989, they received a second-place ribbon. They are WINNERS! They took first-place honors in the September Point Association Beautification Contest.

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A Journal photograph of Rosalys Hall in November showed her walking her three dogs on Washington Street.

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Anita McAndrews was featured in a Daily News profile in December. A color photograph headlined an interesting account of Anita’s various interests and skills, her life in Central America, and her recent publication of Conquistador’s Lady. This was no news to readers of The Green Light, who share her enthusiasm in the articles she writes as a staff member.

Kit Hammett

PRESSURE POINTS

Here's the latest chapter in our continuing story of the Long Wharf/Washington Street area. The fate of the shipyard presents a complicated picture and is clouded more recently by the banking crisis. In May the Bank of New England, mortgage holder of the property, was the sole bidder at the nine-acre land auction. Newport Offshore Ltd. continued to run the shipyard until fall when its assets were sold to P.C. & J. Contracting Corp., Inc. who are interested in purchasing the land. Now that the FIDC has taken over the Bank of New England, this complicated question remains in doubt. The City Council wants a shipyard on the site, but the present owners may be forced to move their operations over to Quonset Point.

Another property whose future is in question is the planned Hilton Hotel across Washington Street at the corner of Long Wharf. The owners of the property, Long Wharf Associates, hold a permit from the city to build, but have been faced with scheduled foreclosures several times. Now they feel a more favorable design and backing from the Hilton people will allow them to proceed if they can secure zoning approval to build 50 feet high and get additional parking area. They propose paying to extend the 500 spot Gateway parking garage by 350 spaces, pay rent on 250 for hotel guests, and give the city 100 spaces. Keep tuned.

Kay O'Brien

Serving the Point
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Now that the cooler weather is here, what better way to heat the house than to do some baking. An added pleasure is the wonderful smell which emanates from the oven.

The following was printed in the April, 1964 edition of The Green Light:

"Joe Sullivan regaled the Board at their January meeting with this Pound Cake -- the first recipe ever to appear in The Green Light.

**SULLIVAN POUND CAKE**

1 package Duncan Hines yellow cake mix
1 package vanilla or lemon instant pudding
4 eggs
2/3 cup oil
2/3 cup water

Put all ingredients in a bowl and beat for 10 minutes at high speed. Bake in an angel food pan for 50 minutes at 350 degrees."

Here is a recipe for those who like a quick bread. This one has an unusual ingredient.

**PLUM BREAD**

2 cups sugar
1 1/2 tsp. salt
1 tsp. nutmeg
3 eggs
2 cups flour
1 tsp. baking powder
1 tsp. cinnamon
1 cup vegetable oil
1 lb. jar plum baby food
chopped nuts, as desired

Combine all ingredients and mix well. Place batter in 1 large or 2 small greased and floured loaf pans. (2 small coffee cans may be used for round loaves.) Bake at 350 degrees for 45 to 60 minutes. Serve with softened cream cheese.

What better way is there to make the house smell good than to bake a yeast bread? None that I can think of!

**LYDIA'S OATMEAL BREAD**

Lydia Richardson

1 cup oatmeal (regular - not quick)
1/2 cup molasses
1 heaping tablespoon lard
1/2 teaspoon salt
1 pint boiling water, poured over the first four ingredients. Let stand until cool. Add 1/2 yeast cake dissolved in luke-warm water. Stir in white flour until quite stiff (about 4-5 cups). Do not knead. Let stand in a warm place overnight. In the morning, cut it down and let rise again. Divide the dough into two pans, and after it has puffed up slightly, bake in a 350 degree oven for about one hour.

The above recipe was submitted to the Point Association's cookbook Favorite Recipes from Here and There on the Point by Virginia Covell.

This cookbook is on sale at The Walnut Street Market and the Almy House in Portsmouth at a special price of $3.00.

Florence Archambault
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