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Cover Photo: "Mount Hope" Steamer with Green Light and Rose Island in background. Freight house photo. Courtesy Jim Steele.

CALENDAR

Apr. 23 - Thursday - Spring Meeting - 7 p.m. St. Paul's Methodist Church
May 16 - Saturday - Annual Plant Sale - 9 a.m. - noon. 101 Washington St. Corner Pine St.
July 4 - "Day on the Point" Fair

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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.
This cold morning, when the temperature was 20 degrees, I found three purple crocuses in bloom (with overcoats on!) and Spring is here!

The city street cleaners are at work already so it’s time for us to get to work too...clean out last year's leaves and sweep up the street sand...ask others in your block to help too! Remember the upcoming events that will bring visitors to our area. The Secret Garden tour on June 12, 13, and 14; the Point Fair on July 4th; the Tall Ships on July 17-20, and other events should be enough to get your brooms in gear!

Our preliminary discussion at the Police Station concerning the revival of the Neighborhood Watch Program was informative and updated. Another bulletin will be forthcoming. A pamphlet for all Point Association members will give information on security, precautions, hints and suggestions from the police.

The Point Association Spring meeting will be held on Thursday, April 23 in St. Paul's church hall. Our guest speaker will be Representative Paul W. Crowley who will speak to us on subjects that interest us all. Questions and answers will be a part of the program. Please plan to attend. Put down this issue of The Green Light and walk to the refrigerator or your desk...wherever your calendar is...and mark April 23 at 7 p.m.

As the weather changes our Landscape Project on the Connector Road will continue in earnest, and plans, information and designs will compliment our neighborhood and act as a boundary barrier and a sound shield from the commercialism nearby.

With respect and sympathy we remember Bob Jackson of Second Street and William Dunfey of N. Baptist Street and their families during this sad time. May they rest peacefully.

Posy Hall will chair our Plant Sale again this year on Saturday, May 16th at 101 Washington Street (Anita McAndrews' residence). Again, mark your calendar, start planting and planning your contribution to this congenial Point event. A social event for years, it is anxiously awaited...not only for the morning coffee and socializing but, especially, for the many varieties of plants that can be purchased reasonably to fill in your gardens for the Secret Garden tour---whether your garden is open for viewing or whether those visitors can just look over your fence to view your efforts. Mark May 16! There is more information elsewhere in this issue.

Watch the land on Washington Street. It’s been sold and what was to have been the Hilton Suites is now passed---let’s keep an eye on what might be planned and, let us be aware, in case something “slips through”...as is possible...but not with our “Pointers.”

An early Point Fair (Saturday, July 4th, in Storer Park) is planned this year. Christine, who made last year’s such a success, and her accomplished committee are going to be seeking volunteers in all departments. Please respond when you are called, accept our raffle tickets, offer to bake, cook, clean up...but VOLUNTEER.

Josephative
As with every year, when signs of Spring begin to emerge, our thoughts turn to our Association's biggest event...the Point Fair. This year our thoughts must quickly become actions as we have chosen Saturday, July 4th, as our Fair date. Storer Park will be the site for the Fair, as it has graciously accommodated our needs for the past several years.

The theme of the Fair will be to recreate the feeling of an Early American Fair in New England with selected activities and events. This year, children's games and contests will be emphasized, and there is a chance that we will be entertained by the Children's Dance Theater.

In addition to our tremendously tasty Bake Sale, organized by Carol Marinan and Gail Gunning, we will be offering a Pie Baking Contest, judged by three distinguished members of our community. Our Raffle chairperson, M. Leslie Palmer, has done an outstanding job of securing prizes for this year's Raffle. Sophia Pendergast is outdoing herself with the "Cafe" menu for a hot summer day. The talented artisans will be showing and selling their handmade items while music will be playing throughout the day.

Specific details for the July 4th Day on the Point Fair will be forthcoming in the June issue of The Green Light, but remember to mark the day now. As usual, we welcome any members who wish to help and be part of the Fair Committee, as we always subscribe to the notion of "the more the merrier." If the spirit moves you, please contact me.

Christine Montanaro
Fair Chairperson, 1992
849-4708

RAFFLE

The Point Association Raffle for 1992 is sure to excite those with a desire to win some terrific prizes. While, as of this printing, all prizes have not been secured (so it is not too late to donate!), the three that are leading the pack are wonderful. See for yourself...

* A Brunch for twelve in your home prepared and served by D.E. Price of Pavillions.
* The Castaway Weekend at Newport Islander Doubletree Hotel includes two nights' accommodations, dinner one evening, and Sunday Brunch.
* Two tickets to any regular Trinity Repertory Company production (except A Christmas Carol).

These prizes have been so generously donated by those individuals or companies that see the benefit of the Point Association and understand that a successful raffle will only enhance our efforts. On behalf of the Association, to them I extend my most sincere thanks.

During the spring, members of the Point Association will receive a book of tickets in the mail. It is my hope that each of you will purchase a book and then want to get another book to share with friends.

If you cannot purchase a book yourself, please share the opportunity and support the organization by selling the tickets to friends, neighbors, co-workers, etc.

Should you wish to have more tickets, feel free to contact me at 847-7148. I shall be happy to get them to you. Ticket receipts and stubs can be returned to me at P.O. Box 298, Newport RI 02840. (Kindly return unsold tickets, also.) Or call me and I will gladly pick them up.

The tickets will be sold for two dollars ($2.00) each, or a book of six for ten dollars ($10.00). In addition, they will be available at area establishments.

In advance, thank you ever so much for your support.

Leslie Palmer, Raffle Chairperson
MEMBERSHIP NEWS

Welcome to new members:
Paka and Dale Anderson  
John P. Cummings  
Eric Bronner  
Mr. and Mrs. Ronald Jones  
George Marshall  
M. Leslie Palmer  
Marion C. Wilkinson

This issue of The Green Light is being mailed only to paid-up members as of March 12, 1992.

If you know someone who has not received a copy, please ask him or her to check with me about membership status.

Please be sure I know of changes of address or a change from winter to summer addresses. We can’t know when you come back from a winter in some sunny spot!

Robert Majewski, Chairperson  
Membership  
Box 491 Newport RI 02840  
or 846-6194, evenings

POT LUCK SUPPER

The Association’s annual Pot Luck Supper in February was enjoyed by about 100 people. As always, the center table was well supplied with casseroles, vegetables, salads and breads, while the raised tables at the end of the room groaned with delicious (and caloric!) goodies for dessert.

It was a friendly gathering and we feel sure some new members met other Point residents, and we hope felt a part of the Point Community.

Donna Haytum was the chairperson; she was assisted by Sophia and Bill Pendergast and Angela and Joe Vars. Dede and Bob Elster managed the big job of the kitchen and the cleaning-up after the supper.

The telephone committee headed up by Angela Vars and Mary Jane Rodman consisted of Gloria Goulet, Anna Dunfey, Janet Kasperson, Madaline Holt, Dixie Durreau, Catherine Koulovardis, Brenda Gordon, Ruth Barton, Donna Flynn, Virginia Macomber, Elsie Merril, Sheila Reardon, Laura Pedrick, Suzette Seigel, Dolores Meagher, Eileen Peterson, Jill Spohn, and Toni Peters. Thank you, one and all.

Kit Hammett

POINT ASSOCIATION MEETING

Thursday-April 23-7 P.M.  
St. Paul’s Methodist Church - Marlboro St.  

Speakers: Representative Paul Crowley  
Newport Police Chief Steven Weaver

Come meet your neighbors  
Discuss Point Association concerns.

POINT PLANT SALE

The Point Plant Sale will be held on Saturday, May 16th, between 9 a.m. and 12 noon at Pine and Washington Streets, where the gates have so long opened to receive us. Shawn McAndrews enthusiastically offers the things he does to make us comfortable.

The plants we love are being readied. I have seen some out at Bruce Howe’s and know the friendly nurseries are planning, too.

An unusually cold winter? Yes, but here come the snowdrops and the crocuses. Let us think...PLANT SALE. Please! A single plant from you is precious. A shrub, a vine—whatever you have.

Things that come from the Point grow best on the Point. We’d like pots, especially small ones, but, of course, we’d like them filled.

On to the PLANT SALE! Join us there!

Rosalys H. Hall, Chairperson
If you are thinking of starting seeds in the house, please remember that it isn't safe to plant annuals or tender vegetables outdoors until the end of May. Memorial Day is the traditional date. It seems warm enough, but cold snaps can kill, and tender plants stand still in ground that isn't warm. Tender plants need to grow continuously to maturity to be healthy. If they are started too early they languish and become leggy, or rot in the ground, or are cut down by late frost. If you are in a hurry, plant peas and onions. (March 15 is the traditional day.) Sometimes even they rot in too cool soil and must be planted again. Broccoli, lettuce and spinach can be planted anytime. Let the nursery keep the annuals in flats until June.

I seldom mess with seeds in the house, but later on in late May I plant cosmos and cleome in pots. They grow quickly, so I cut off all the buds until I need them for fresh bloom in the garden. April is the time to take stock.

Springs cleaning means culling household stuff. I hate to part with "My Things". I can't throw out anything that has belonged to anyone I have loved, especially those who have died. Added to all that baggage is the ticky-tacky that I find so irresistible at yard sales and the books from Jim Weyant's sales and Jim Huston's store, the fabrics for old hobbies and newly planned ones. Not to mention my kids' stuff that I forget to ask about when they visit...and the yarn!

Outdoors, the same problem. Spring means dealing with souvenirs. The groutweed that came with the cream violets from Granny's Eustis Avenue garden. The burgeoning primrose beebalm, the turtlehead and sweet rocket from mother. The amsonia and iberis came from Edith, filependula from Jo and the iris that were the pride of Carol's Rhode Island garden.

Every plant has its provenance, known only to me. I know my father would tell me to cut down his gift of apple trees. My garden notebook tells me they were planted in 1975...Macoun, Northern Spy, Cortland, and Golden Delicious. They were dwarf trees. I didn't know then that dwarf plants become overgrown. I planted them in the border where they shade the flowers but I keep them, enjoying the bees and the blossoms in the spring and not enjoying the wormy, rotten, waspy fruit in the fall.

I once told a friend that a plant needed to go. "But you gave it to me!" Hopeless. One of Georges Simeon's characters spoke of seeing, in memory, how the light from the window shone on the carpet of a former home. My mind's eye sees gardens.

Choices must be made in the garden. We can shove domestic clutter into a closet and forget it, but garden clutter crowds out the plants we want to save. My lovely gooseberry bush has arcing stems that take root and steal from the blueberries nearby. Given the choice, I'll eat the blueberries. My gooseberries are wonderfully beautiful - red veining in opaquely translucent mauve berries. But they are guarded by thorn daggers that grab sleeves and bloody hands. Blueberries make a better breakfast and picking them is done standing up. I don't have trouble with fruit and birds. The trick there is using the bushes as shrubbery so that there are enough for us and the birds. Blueberry flowers are lovely in June and the berries are very nice to look at all season.

Raspberries are great, if you don't have to grow them properly. Mine are in a thicket of leaves and wild morning glories that threaten but don't kill. I clip them to bounds around the edge and cut a path at picking time. Someday I'll plant a nice tidy patch and hire someone to do to them what I am hired to do now.

Cutting down the number of species is easier now that I have other peoples' gardens to call "mine". I don't have to covet every new plant for myself as I can try what I like and charge it to someone else. My garden has lost its harlequin look and I have space for large drifts of plants which are more effective in a large garden.

Anne Reynolds
A "STELLAR" AFFAIR

The special Point gathering, organized by a committee of women who live on the Point for the benefit of the Newport County Women's Resource Center's Capital Campaign, held at Stella Maris, the home of Dorothy and Ed Madden on February 23rd, was indeed a "stellar" affair.

Over $5,000.00 was raised for the campaign. The money will be matched by the Rhode Island Foundation.

Silent auction items - all donated - totaled 40 and all were sold.

Music by Michael Barclay de Tolly, Marilyn Thomas, Richard Geradi, The Strays, and the Senior Choir of the Community Baptist Church was enjoyed throughout the afternoon. Sometimes guests joined in familiar songs.

Hors d'oeuvres were scrumptious and plentiful.

People lingered well after 7 p.m., simply to enjoy the ambiances created by the event and the Maddens.

When people did leave, they did so with smiles and wondered if this could be an annual event!

Christine Montanaro

CORRECTION

We neglected to thank Dana and Curtis Magee for being hosts during the candlelight tours at Christmas.

THE CENACLE REUNION

Ade Bethune reports that the reunion of those who have attended retreats at The Cenacle held on Sunday, March 15th was a huge success. There were 80 people in attendance. Those present agreed that the concept for the project was a viable one. The feasibility study is nearly complete and the group's next project is to raise money to pay for an option on the convent property.

Leys

A Newport Shopping Tradition
Since 1796

For nearly 200 years the Leys Store has been serving the families of Newport County and its many visitors with personal, friendly service. Leys features nationally known brands and its own selective merchandise. Be sure to stop in and visit our interesting store while in the Newport area.

- Apparel & Fashion Accessories for Men, Women & Children
- Toiletries and Jewelry
- Linens & Home Furnishings
- Gifts for all Occasions
- Mementos of Newport

On the Waterfront - Long Wharf Mall
Opposite Gateway Center
Open Daily and Sundays
All Major credit cards accepted Free validated parking.
CANINES ON THE POINT

We love our canine friends, no matter what species. We enjoy taking our friends for a walk but Pointers who walk their friends along the street should respect the Pointers who come after. I walk the streets of the Point frequently, even daily, and frequently and inadvertently step into the defecation left by dogs whose owners do not clean up after their pets. When this happens I am disgusted and nauseated, with nowhere to really clean my footwear. "Dogs," I mutter, plodding on with at least one foot an odorous mess.

I congratulate the young lady who, walking with her dog along Walnut Street, used a plastic bag to scoop up its excrement. I smiled at her, wanting to say "thank you" for being so considerate. If all Pointers were as careful, the sidewalks of the Point would be cleaner, more sanitary and less offensive.

Dorothy Sanschagrin

BOOK BARGAINS!

The Point Association has a supply of the following books, published some years ago:

"Here and There On the Point" - articles of historical interest reprinted from The Green Light.

"The Point Cookbook" - favorite recipes from Pointers' kitchens.

These will be on sale for $1.00 each at the Association meeting on April 23rd.

Crystal Spring Water.
So good, you'll want to use it in everything.

Coffee, juice, even rice and veg­­gies taste better made with Crystal Spring Water. It's naturally pure, naturally great tasting and it's salt free. Doesn't everybody around your house deserve Crystal Spring? Call to­­day for free home delivery 846-0916.

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So good, you'll want to use it in everything.
The effect of the Old Colony closing on the Point was felt immediately in family incomes and consequent home maintenance. Changes in transportation away from the bay traffic was disruptive for the highly skilled and specialized craftsmen who found no open job markets in depression-wracked Newport. There were naval shipyards in Boston and Portsmouth where some were hired into civil service and moved with their families. Some steamboat men obtained sea-going jobs, on freighters and tankers, that soon became very dangerous when the European conflagration began. But others, who had not found employment at the naval facilities, struggled on in menial jobs or continued on relief. The city had never been receptive to establishing a new, private industrial sector and relied on the Navy, tourism, and the wealthy. With the advent of economic depression, tourists became few and the wealthy closed their cottages and dismissed staffs; the box and cigar factories had ceased to exist and the gun factory lay idle, later to become a storage warehouse.

Generally, the Point had become a poorer place. Many small grocery stores that still offered credit languished and failed because of economic hard times, competition from chain stores and downtown markets, and electric refrigeration. Fruit and vegetable street vendors were no longer seen, and Westall’s, Langley’s, the ice companies, lumberyard, and grain store closed forever. Washington Street lost its stature as a place where the affluent lived and became middle class. Fewer boats bobbed at moorings along the shore as people died or had no interest in an obsolete pastime. Navy facilities and ships sustained Newport and the Point; sailors filled downtown bars and cafes, and recruits again walked Point streets to and from the Training Station. But an era had passed and with it the Point of the 20’s and 30’s; its old community mix was replaced by those who came to work in war preparations, especially at the Torpedo Station. A few years later, after World War I, this plant would also close, its site razed to the ground, causing another traumatic economic event that sent many remaining Pointers on long searches for work, far away from home.

Memories, like dreams, come unsummoned into consciousness bringing forth images and emotions. For, who could have lived on the Point at that time and not recall kind Mrs. Henderson selling maple sugar candy and cold bottled soda at her stand, or John Groff spearing castaway papers and tucking them into his big, shoulder clung burlap bag at the little park? Or, who can forget Hughie Taylor, his quiet blue eyes searching, as he walked to fields where wild birds nested and to a oneness with nature? Time’s broad brush has swept them all into an invisible landscape, but not yet out of our hearts!

Eastern end of Long Wharf, where Fall River Line to New York City, arrived and departed. This building had the freight office on top floor, ticket office, baggage and waiting room on the lower floor. White sign on right reads 'Government Property'.

Colonial Travel Inc.
204 Thames Street
Newport, R.I.
02840
401-849-6433
INTRODUCTION: George Steers and James Rich Steers were brothers and partners in their ship designing and shipbuilding firm in New York City. It was here in 1851 that George designed and James built the schooner yacht "America" for the New York Yacht Club. The brothers sailed aboard the schooner to England, and there personally sailed the "America" to victory over the fleet of the Royal Yacht Squadron around the Isle of Wight on August 22, 1851. They won the One-Hundred-Guinea Cup, which became the America's Cup. From 1857 the cup remained in the New York Yacht Club in New York as a perpetual challenge cup, until Australia won it in Newport in 1983.

My grandfather, Daniel Steers, was the son of James Rich Steers, builder of the "America", and the nephew of George Steers, designer of that yacht. When he was about fifty years old, he left New York, home of the Steers family, and established permanent residence in Newport. It was here that my mother was born. Thus Daniel Steers provides a link between the "America" and the city that was to become the home of the America's Cup races.

Daniel Steers came to Newport in 1886. His marriage to Mary Elizabeth Welsh, my maternal grandmother, was in New York City in 1886, and Newport was their only married home. The year 1886 can be established as the time of his arrival - a factual matter.

The answer to "when" is simpler than the answer to "why". Why was Daniel Steers the only member of his family to settle here? Why did he choose Newport? His own family's life was centered in New York, and his bride and her family lived in Philadelphia. There were no people who drew the couple to Newport, so what were the things that attracted them into coming to begin their life together here?

Now one leaves the area of facts, and enters a sphere of speculation. The unprovable assumption seems to me to be that the decision was his, not his bride's. Why? There are always negative and positive reasons for any choice. Daniel Steers had a father and sister in New York City. He also had two brothers who were leading active business, community, and family lives there. Did he want to leave this behind and make his own life in his own style in a new and different place? There is no evidence of family estrangement. On the contrary, there is much proof of close, life-long contact. Many examples of this will be evident as his story develops. The sense of family ties and warmth persists, but there persists also the feeling that it was his decision to make his life a life apart and to make it an individual and quiet one.

There had been a first marriage in New York, which might also have been a thing to leave behind. I do not know whether this marriage ended in divorce or with the death of his wife. But it ended. And with it, I think, ended for him the first long chapter of his life.

Steers' second marriage, to my maternal grandmother, came when he was about fifty years old. Though I lack factual proof or knowledge, my strong intuitive feeling is that at this midpoint he paused and planned a new mode of life. He closed one door and opened another. This opened door led him into a new married life, fatherhood, and a serene and concluding chapter. He made a final judgment. He does not lie with members of his childhood family. Long before his death he made a deliberate choice. He kept this period of his life separate to the end by deciding to be buried in the city, Newport, his chosen home of the last years of his life.

If this kind of escape from family and a first marriage constitutes a negative reason for settling in Newport, what was his positive reason for coming? The harbor and the sea. His ancestors and all his life to this point must have put the sea into his blood and roused have made the sea a necessary and vital part of his environment. What I know of his pursuits in Newport confirm this conjecture. His negative and positive reasons for being here are strictly my personal speculations and theory. All else about him I know only from reminiscences told to me by my mother, his daughter.

It is 1886 and Daniel Steers is here. Where to live in Newport but on the Point, where a dramatic wide-arched sky gave a large and immediate view of all the sights of the harbor, and beyond it, the open sea?
There was the movement and excitement of the bay commercial traffic. Between Connecticut and Massachusetts ports and other Rhode Island ports, coastal schooners went to and fro from Newport carrying cargoes of all kinds. Sloops came with freight from Narragansett Pier. Small Newport fishing boats left the harbor every morning at dawn and returned at sunset.

Passenger boats added to the busy scene. Hired sailboats carried people from Bannister's Wharf to Fort Adams. Catboats left Ferry Wharf for Jamestown. For longer trips, steamers left Commercial Wharf for Wickford and Providence. Aglow with lights from bow to stern on all decks, each night one of the luxurious boats of the Old Fall River Line came down the harbor to the New York Steamboat Landing, stopping for passengers to New York to come aboard.

Pleasure craft, too, contributed to the harbor show. Sailboats could be rented at the City Pier at the foot of Elm Street for sightseeing. Privately owned graceful sailing yachts navigated the inner harbor. The steam yachts of the wealthy summer colony anchored in the bay and adventured past the Narrows into Rhode Island Sound and out into the Atlantic.

A special touch was given to this picture by the presence of the U.S. Navy. Cruisers came to serve as training vessels for the men of the Training Station on Coasters Harbor Island. To this same island came, in 1894, the U.S. Constitution. Her black and white hull and tall masts made history visible and visual beauty on the waterfront.

Newport historians have said that in these last years of the 19th century Newport harbor had "vessels of every description." All of these vessels of every description were seen by Daniel Steers as he looked at the harbor from shore and from his own small rowboat and sailboat on its waters.

The Point gave Daniel Steers closeness to the harbor and sea. Both were essential parts of an environment for him. The Point as a section of Newport in which to make a home had also certain attractions apart from its proximity to the bay. What was it like when he first knew it? What was here that might have had a special appeal for him?

There was a bustling part of the Point on the southern end closest to the center of town that interested Daniel Steers. Here catboats were built in shops on Long Wharf. The New York, New Haven and Hartford R.R. came into the Old Colony and Newport Railroad Station. The Old Colony Steamboat Company employed many Pointers in its work of steamboat repairs.

There was, too, a contrast to all this action. The Point homes made a large quiet segment between civilian activities on the south and naval ones to the north. Local carpenters and craftsmen constructed the small but comfortable homes of the townspeople. Washington Street had larger "mansion houses" whose owners made the Point a literary quarter in contrast to other fashionable, pleasure-seeking sections of the town. Colonial Hunter House and the brownstone Victorian Gothic church of St. John the Evangelist were two beautiful structures on the southern residential end of Washington Street. All these elements combined to make a neighborhood of simple comfort, beauty, and quiet. Daniel Steers must have enjoyed living on this point of land which met the sea, and must have enjoyed watching its big-sky sunsets and the Green Light of Goat Island coming on when darkness came.

TO BE CONTINUED NEXT ISSUE
This winter while visiting on the West Coast, I found myself thinking of New England and looking to the past as I gazed over the Pacific.

Here we are celebrating the discovery of America and, among other things, watching the break-up of the Soviet Union. In Newport we are well aware of European expansion into our Western Hemisphere, but certainly less known is the penetration of America's northwest coast by the Russians. This I discovered on my visit to majestic Fort Ross, now completely restored on high cliffs overlooking the sea 60 miles north of San Francisco.

At about the same time that English colonists first settled along the Atlantic seaboard, Russian explorers, trappers, and settlers pushed east into Siberia and in 1639 (the year Newport was founded) reached the Pacific Ocean.

Neither space nor knowledge allows full accounting, but the Russians discovered a sea route from the Arctic to the Pacific, discovered the Aleutian Islands and the mainland of Alaska. These results aroused great interest among Russian hunters and traders and gained access to herds of fur seals and sea otters. Under various czars they established settlements in Alaska; but starvation, fur depletion, and many hostile encounters with Indians forced them to explore further.

The settlement of Ross, derived from Russia (Rossia) was established by the Russian-American Company and a fort built between 1813 and 1817. There were high ramparts, barracks, officers' quarters, a deep well, a smoke house, a stable, a barn, as well as fields for grazing, a cove for launching boats, and even an Orthodox chapel. For two decades the fort was successful in becoming a hospitable stopping-place for all manner of wandering Europeans. As sea otter pelts, harvested annually, dropped from 3,000 to 100, the Russians disbanded the colony in 1841 and sold it to John Sutter of Sutter's Fort in what is now Sacramento.

The whole history of Fort Ross is a unique blend of diverse cultural groups including the local Kashaya Pomo, Russians, Aleutian and Kodiak Islanders, Mexican, and American settlers. The fort is now restored and open as a state historic park, an eye-opening experience to better understanding this unique aspect of early history.

Just north of the fort along this beautiful, rugged coastline is a vivid reminder of Newport...our Cliff Walk. This is the Sea Ranch, a community living in harmony with the environment. Here in northern California the coastal range, dotted with redwoods, follows the sea.

Over its slopes are found the vineyards of the Sonoma and Napa valleys. The first occupants of the land sloping to the sea were the Pomo Indians and then came the Mexican land grants, and later the California ranches.

After one of these ranches failed in the 30s, this ten-mile stretch of coastline was purchased for $125,000 in 1941. In 1964 a group of professionals planned a development that would visually and ecologically blend with nature. This is The Sea Ranch today.

Five public access points lead to specific beaches and a trail along the bluffs. It's like walking Newport's Cliff Walk for miles and miles. Waves building from the far reaches of the Pacific pound the cliffs, marine preserves abound, ships dot the horizon, and offshore whales migrate. It's beautiful, peaceful, and unspoiled forever.

Kay O'Brien

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SECRET GARDEN TOUR

Mid-June is the time for the Annual Secret Garden Tour, sponsored by the Benfactors of the Arts. "Secret" means gardens that are behind hedges and fences and are not easily seen from the street. The charge is $10.00 in advance or $12.00 on the days of the tour.

This year, the dates are:
- Friday - June 12 - 1-4 p.m.
- Saturday - June 13 - 10 a.m.-4 p.m.
- Sunday - June 14 - 1-4 p.m.

Special features will include:
- An English Garden tea on the 13th and 14th in the courtyard of Old Nat's house on Second Street. Charge $6.00.
- A Church Floral Festival at St. John's Church, Washington St. Charges are $3.00 in advance or $5.00 on tour day.
- Hunter House, owned by the Preservation Society of Newport County, will be open to tour ticket holders at a reduced entrance fee.

Proceeds of the Garden tour go directly from the Benefactors of the Arts to schools on Aquidneck Island for enrichment programs and activities in the Arts.

All of this requires many volunteer hosts and hostesses and helpers. Those who are interested in volunteering, please get in touch with Myra Duvalley. Do volunteer! You will be enriching the lives of our children while enjoying June gardens and welcoming visitors from near and far to our Point community.

For tickets contact:
Myra Duvalley  
33 Washington Street  
Newport RI 02840  
847-0514

BOB JACKSON - IN MEMORIAM
1897-1992

What I shall always remember about Bob Jackson was that he was always happy to see me. Raising his arms high in his double wave, he would amble forward with the rolling gait of a sailor, greeting me with a smile. "How's Uncle Sam treating you?" he would ask with concern that all was going well with my government job. Years before he had worked for "Sam" at the Torpedo Station.

"Between you and me," he would say, drawing you into the sage advice he was about to give you.

Bob was always a part of my life since I was a small child, following him around like a puppy dog. Through my teenage years, and as a young mother, Bob was always there with a cheerful word or a word of practical advice.

In recent years, his deafness made it difficult to communicate, but all I needed to do was yell a question in his ear, and he would tell one of his wonderful stories. It must have been the Irish in him, because he certainly had the gift of gab and was a masterful storyteller.

From his childhood on Kerry Hill with Lizzie, his mother, through the days of rumrunning in Newport, to all his days-at-sea stories...how he was shanghaied by Father Murphy, the D-Day landing at Normandy...what a rich and colorful life he led. I especially valued his stories of his days as "first mate" with my father as captain on the Maureen, on the Sunday fishing trips with J. T. O'Connell.

In his nineties, he said, "I guess the good Lord doesn't need me yet, he always has some work for me to do." And work he did, helping all of his neighbors. His positive outlook on life set an example for all of us.

Bob was a wonderful neighbor and a wonderful friend, and we shall all miss him. Bye Bob!

Liz Bermender
It was so exciting in 1947 to move into a home of our own after 23 years of moving about, that I could hardly wait to start on the many projects I wanted to get done. At 6 o’clock of our first morning there I was struggling with Bon Ami and a brush trying to scrub away the verdigris on our front doorknob and the balls on the iron railing of the stone steps. I wanted so much to make them as bright and beautiful as those of the 18th century houses on lower Washington Street.

As I worked I became aware of four or five men across the street who seemed to be observing me, although their faces turned away when I glanced their way. “Early risers,” I thought as I went on with my scrubbing.

When old Admiral Sadler and his wife, who lived in the house which later became the home of the deBethune’s, came to call and welcome us to the neighborhood, I mentioned the old men.

“They are the ‘Point Hummers’,” they told me. A special breed of old men who had been born and lived all their lives on The Point - connected as a rule to the sea as fishermen, with the merchant marine, or, in some cases, in the Navy. They were not at all enthusiastic about newcomers. The Admiral’s overtures of friendly comments had been politely acknowledged with two word... “that’s so”... either as a question or in agreement.

Once the Admiral joined a Hummer who was sitting on a bench in the park across the street. “I’m Sadler,” the Admiral said. “What’s your name?” “Herbert Windsor,” the Hummer replied, and to the Admiral’s delight, a conversation followed. They discussed weather, boats, etc. When he returned to his home, he was quite elated as he told Mrs. Sadler he had at last been accepted. But the next time he saw Herbert Windsor, he was with the other Hummers, and somehow the Admiral never could catch his eye to exchange a greeting.

I liked the sounds of early morning; the bells of the Naval ships anchored in the harbor, the squeak of Admiral Sadler’s wheelbarrow as he pushed it over to his garden plot in the empty lot on Third Street where sections had been assigned to neighbors to raise vegetables during the war. Some continued after the war and the Admiral enjoyed raising the special Southern fare he’d known as a boy in Alabama, such as turnip greens and black-eyed peas.

Shortly after he passed, I would hear two voices conversing as they moved down Pine Street to the waterfront - a deep one and a high raucous one. As I heard them day after day, it occurred to me that their comments were always the same, the pitch and rhythm unchanging. When my curiosity forced me to, I got out of bed and saw a stocky old fellow with a parrot riding on his shoulder.

“He is an old seadog,” someone told me. When not at sea they went each day to inspect the waterfront and breathe the salty air.

On trash collection day, we heard another sound - a quiet rustling as “Timmy the Woodhooker” went through our trash can before the collector’s van arrived. Anything he fancied, he put into his wheelbarrow and, when it was full, pushed it up the hill and out to his Bellevue Avenue home, where he had lived longer than anyone could remember with his sister “Dirty Julia”. Their small house was sandwiched between two large imposing estates. Its small front yard was literally covered with objects he had rescued from trash cans and which some people labeled “junk”. One neighbor tried in every way she could to have them evicted; but they had been there longer than the estate owners, they paid their taxes, and they bore a name well-known in political circles.

Back in the 40s and 50s, there were at least five convenience stores on The Point. They were very important to the residents of the run-down houses since few people owned cars to take them to the grocery store on Thames Street or the one supermarket on Broadway. They sold all staples... milk, soft drinks, bread... especially that delicious Portuguese kind and sometimes fresh vegetables and fruit, and, of course, candy for their small steady customers who came each day to stand before the candy case with their pennies and stare at the tempting variety... and, at last, decide which to buy.

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Pete's Canteen was our favorite store, but we had to go to another one nearby because the cross old owner there was the only one who sold the New York Times. His store was unique because, in addition to the regular items, he had a line over his counter on which hung quite elegant dolls, far out of the reach of the Point children. They had hair and big blue eyes that closed when they were in a horizontal position. They were expensive and seemed incongruous and I wondered who would buy them...a homesick sailor, perhaps, to send as a present to his little sister or might it be to a lady love in a far off land?

On our first Christmas Eve we had a lovely surprise when the Point carollers stopped outside our house. When they came the next year I invited them in to get warm and have some hot spiced wine and cookies. King, Robert and Virginia Covell were the leaders; John Howard Benson and another man accompanied with recorders, and a dozen more young and old sang lustily. Fisher Benson, Edith Price and her blind adopted daughter, Ade Bethune, Suzanne Aubois, her sister and some of their young, a Miss Philebrown and a variety of others came for many years bringing Christmas cheer -to the shut-ins and new arrivals, the ladies at the Home for the Aged (now the Nina Lynette Home), and Stella Maris, where the nuns ran a rest home - spreading joy to our homes on Washington Street.

Isabel Eccles

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**PARKING STICKERS**

Alert to Pointers! From May to October, parking stickers will be required on designated Newport streets from 6 p.m. to 6 a.m. Several streets on the Point are included. These streets are marked. Stickers will be available in April - watch newspapers for dates.

This year there is an increase in the fee...stickers are $2.00 for 1992.

They will be available at City Hall in the Tax Collection Office. Applicants must present:
1) A valid registration with a Newport address
2) A valid driver's license
3) For short term residents, a copy of a three months' lease with a Newport address.

Ask at the City Tax Office about guest stickers.

Kit Hammett

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AUTHOR! AUTHOR!

Writers and illustrators find that one of life's great satisfactions comes from holding in hand the FIRST copy of a just-published book--by the writer or the illustrator.

The Green Light co-editor, Florence Archambault, had this satisfaction in March when she received a first off-the-press copy of her book "Occupied Japan for Collectors - 1945-1952". Florence is a well-known writer of newspaper and magazine articles (and, of course, for The Green Light!), most of which are of a historical nature. But this new publication far exceeds all of her other writings. It highlights just one of Florence's interests.

This is a beautiful hard cover book of 208 pages of over 400 color photographs and descriptions of hundreds of objects made in Japan after World War II, and of the "marks" which authenticate such objects as "OJ - Made in Occupied Japan". These objects and marks are very collectible, and are valued by collectors nation-wide, many of whom are members of The OJ club of which Florence is the prime-mover, newsletter-producer and president.

A large number of the articles pictured are from her vast collection, but fellow collectors also loaned photos of objects and marks from their collections. The descriptions and explanations of values add interesting information.

In February, an article in USA TODAY included information about the forthcoming publication, with data of the club, and collecting tips.

WHAT a treasure for OJ collectors! Non-collectors will also find the book fascinating, and will undoubtedly be turning over ceramic pieces, hoping to discover an OJ mark.

CONGRATULATIONS, FLORENCE!

Kit Hammett
"Mount Hope" was originally the name of a section of the shoreline of upper Narragansett Bay, across the Taunton River near the city of Fall River. The name was borrowed to identify a small vessel designed for passenger service on Narragansett Bay between Providence and Block Island. The boat made regular stops at Newport during the season, and occasional ones at Prudence Island and a few points in Portsmouth.

For its modest length, it was rather wide. Boat-owners use the word "beam" for this particular measurement. The owners of the "Mount Hope" took advantage of its unusual width for its routine of complete turn-arounds inside the Old Harbor at Block Island each day, while most of the passengers were ashore.

Within the memories of persons still alive, it is believed that its date of birth was 1888. It is thought that the same naval architect, George Pierce, who is credited with the design of all but the last of the four giant Fall River Line "floating palaces" which carried both passengers and freight down the sound to New York and back, also had a hand in the design of the "Mount Hope".

For several reasons, she was a curiosity. Her engine, simple in design, represents a mid-point in the ever-changing designs of steamboat engines. Earlier ones were less efficient. For the same reasons that steam locomotives have long since disappeared, engines made in the early years were inefficient in that they were lacking in "condensers." These were the devices that made it possible to use the same steam vapor over and over again, without losing it through the exhaust stack, as on a locomotive. The secret in re-using the steam lay in a large vacuum chamber, in which the steam was momentarily converted back into liquid form. This was the only method by which it could be forced back into the boilers against their own internal pressure.

Another detail found in the design of the paddle wheels on each side of the vessel was the altering of the fundamental design so that the paddles were hinged to retain their vertical posture as they passed through the water, their function concentrating on pushing the vessel forward through the water. The term "feathering" was borrowed from its established use in rowing to describe the new function of the hinged paddles.

The final development was to replace the previous vertical concept of steam engines with the more efficient inclined engines. Besides lowering their center of gravity, they also had the advantage of a smaller number of separate parts, each bearing less stress, and greater reliability. The fear of an engine stopping in a "dead center" position was eliminated by the use of multiple cylinders, each slanting slightly upwards towards the center.

Robert R. Covell

Saver's Wharf
Newport, Rhode Island
02840

The Third and Elm Press will be closed on Mondays and Tuesdays except for appointments and open Wednesday through Saturday from 9 a.m. to 5 p.m.
HAPPY BIRTHDAY!  EDITH BALLINGER PRICE

It was 30 years ago that Edith Price left Newport to take up residence in Virginia Beach. Until that time she had been an invaluable member of the Point Association, as well as founder of The Green Light. Almost alone she ran that periodical: gathering Point news, writing stories, and supplying many drawings to illustrate the paper. As if this were not enough - she also, in the guise of the Point Seagull, delivered most of The Green Lights by hand, walking around the neighborhood.

On April 26th, Edith will be 95 years old. She still misses the Point, her real home, though not, emphatically over the phone, the changes in the city. Let us then send her our warmest greeting on this anniversary and thank her for her devotion to the Point, The Green Light, and our mutual endeavor.

Miss Edith Ballinger Price
214 70th Street
Virginia Beach VA 23451

Esther Fisher Benson

Edith Ballinger Price, author and illustrator of many children's books, began drawing at an early age. She is noted for her fine drawings of Newport scenes and especially, the Point area. In the early 1900s drawings done by a young Edith were a regular occurrence in the monthly issues of St. Nicholas Magazine, a very popular children's publication of the day. This one, done by 14-year-old Edith, is from the July, 1911 issue.

Florence Archambault

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Here it is - that wonderful time of the year when the harbingers of Spring include asparagus, new peas, and shad roe.

If you haven't tried shad roe, then you are missing a big treat. The secret is to cook it at a low heat.

Here is a simple recipe for this elegant and very special dish. Most recipes say three pair will serve 3-6 persons but I would say allow one pair per person.

Shad Roe Poached in Butter

3 pairs shad roe 1 tsp lemon juice
salt & freshly ground pepper 1/4 cup chopped parsley
6 TBS butter Lemon wedges

Wipe shad roe with a damp cloth and sprinkle them with salt and pepper. Prick them all over with a needle or a pin. Melt butter in a heavy skillet and add the shad roe. Cook over a low heat for 10-15 minutes until a delicate brown, turning once. Remove the roe to a warm platter. Add the lemon juice to the pan drippings and pour over the roe. Sprinkle with the chopped parsley and serve with lemon wedges. Delicious served with steamed asparagus and rice!

Here's a casserole recipe contributed by Georgette Jestings for a dish that would be appropriate for a potluck supper!

Zucchini Casserole

2 lbs. zucchini (or yellow summer squash) sliced rather thick (7 cups)
1/4 c. chopped onion
1 10 3/4 oz. can cream of chicken soup
1 8 oz. carton dairy sour cream
1 c. shredded carrot
2 cups herbed seasoned stuffing mix
1/4 c. margarine melted

In large kettle cook squash and onion in salted water for 5-10 minutes or until "crisp tender". Drain well.
In large bowl combine soup and sour cream, stir in carrots and fold into squash mixture.

From the "Toll House Cookbook" comes this simple recipe.

Thimble Cookies

Cream 1 c. butter until very soft. Blend with 1/2 c. confectioners sugar. Add 2 c. flour, 1/4 tsp. each of salt and baking powder.
Shape into balls 3/4" in dia. Press a thimble into the center, fill the depression with jam & chopped nut meats. Bake in 350 deg. oven for 12-15 min. Makes about 4 dozen cookies.

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