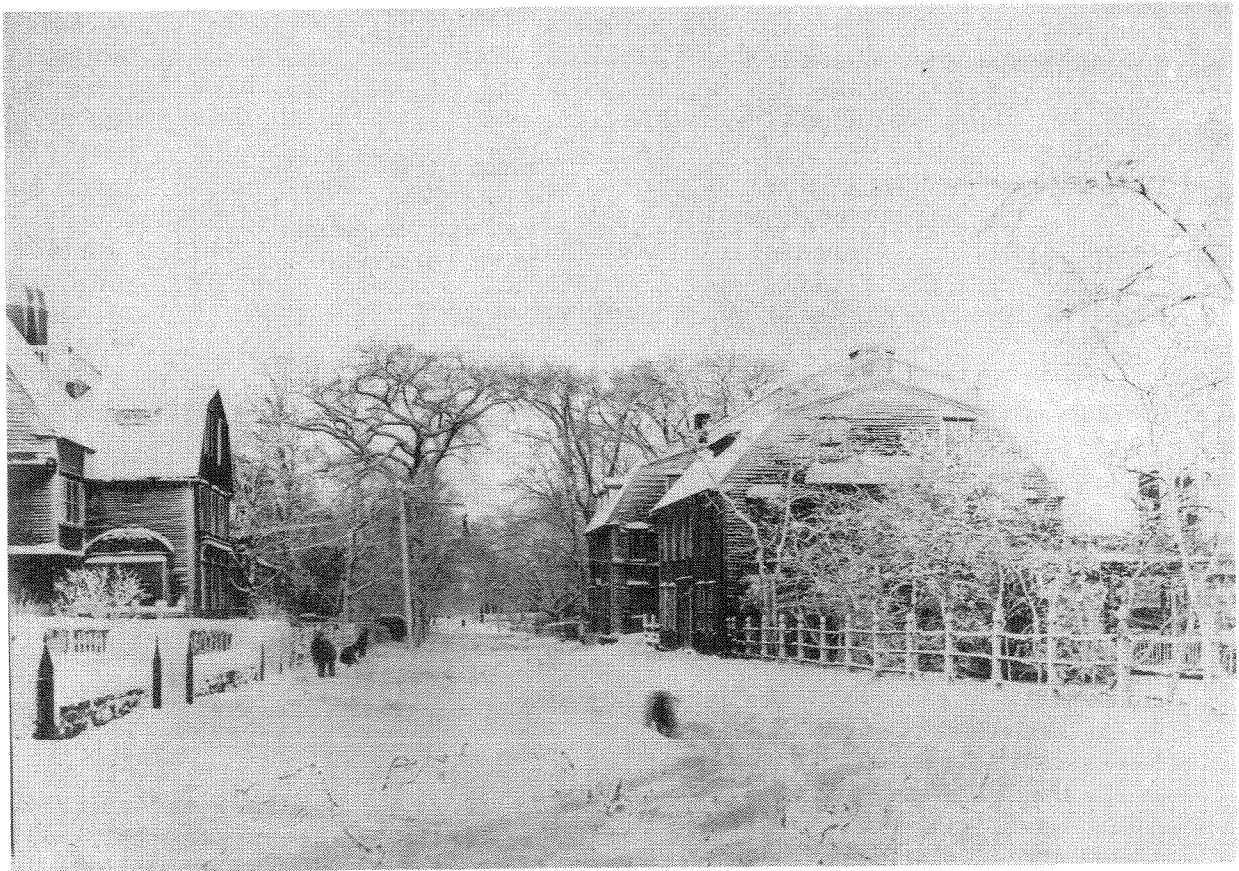


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The GREEN LIGHT

BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

FEBRUARY 1992





The GREEN LIGHT

Vol. XXXVII - No. 1

FEBRUARY 1992

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Cover Photo: Washington Street looking South. Courtesy of Virginia Covell.
Doorway photos courtesy of Herb Rommel.

CALENDAR

- Feb. 8 - Saturday - Institution
and Induction of new pastor - 3 p.m.
at St. John's Church.
- Feb. 9 - Sunday - Pot Luck Supper. - 6 p.m.
St. Paul's Methodist Church
- Feb. 23- Sunday - Gala Point Affair - 4-7 p.m.
Benefit WRC. Stella Maris Inn,
91 Washington St.

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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.

PRESIDENT'S LETTER

January has gone and Ground Hog Day is hardly mentioned on the calendar, but the Pot Luck supper is anxiously awaited. Can anyone tell us how many suppers the Point Association has had? In an era where so many people go in so many directions, it's comforting to know that there will be a Pot Luck supper...the best possible way of bringing families and friends together and maintaining a tradition. Hope to see you at St. Paul's Church hall on February 9.

The questionnaire results were interesting and rewarding. We thank all those who took the time to help us reform, re-evaluate, and, perhaps, bring new life and direction to our organization.

You may have seen our trees being trimmed, shaped and professionally cared for by Stephen Casey, a licensed arborist, and a member of the newly formed Newport Tree Committee. The many young trees purchased by the Point Association or donated by friends, members and residents need proper care...not cutting, hacking or breaking. Because of this, Mary Rommel, our former Beautification Committee chairperson, myself, and the Point Association board voted to take care of the trees and permission was given to Stephen to undertake this project.

At this time, we thank Mary for her dedication to the Point area and for her years of service to the Beautification Committee and the Point Association. Her expertise in gardening, flower arranging, contest judging and horticulturally-related programs has inspired everyone to try a little harder to make this an even better area to live in and be from. Although on the board of The Secret Garden Tours, a leading member in the Naval Officers Wives Garden Club, and many other clubs and boards, she still found time to be of assistance to the Point Association. We thank you, Mary.

A group of agricultural students from URI will be analyzing the Connector Road on the north side (our side) and will offer us a design that will be pleasing, practical and professional for blocking out sound and the sight of the commercial area along the south side.

News of the Cenacle plans are forthcoming...but not in time for this issue. We will keep you posted.

Let's hear some positive stories about the economic situation we're all in...everywhere is gloom and doom and negativity...surely something good is happening. One thing is that families are becoming closer through using their own human resources to entertain each other at home.

Angela and I look forward to seeing everyone at the Pot Luck supper on Sunday, February 9, at 6 p.m. in St. Paul's Church hall.



Joseph A. Verr

CHRISTMAS CAROLING ON THE POINT

Christmas Caroling on the point took place on Dec. 11. Carolers met at the Sanford-Covell House for a light supper provided by Bucci's Liquors, the Rhumblin Restaurant, Third Street Liquors and The Walnut Street Market. This was followed by a short rehearsal led by Phil Mosher and his trusty pitch pipe.

The carolers were Tiffany Belmont, Elizabeth Bisette, Evan Carbotti, Ben and Sarah Gilson, Etienne, Lynn and Maurice Lavalette, Tracy Marinar, John and Roberta Majewski, Christine Montanaro, Phil Mosher, Bill Serth, Mary Simas, Angela Vars and myself.

Along the way we visited with Virginia Covell and other residents at the Nina Lynette Home; stopped in for sweets and song at Bob and Dede Elster's and shared carols with Alexander Nesbit, Posie Hall, Lois and Bruce Dickison, Esther and Phil Burnett and other friends.

Very much missed this year was the usual finish at Herb and Mary Rommel's but we are happy that Herb is home and well.

All in all it was a wonderful night and a wonderful tradition was shared by all.

Peace on Earth.

Sophia Pendergast

CANDLELIGHT TOURS

Colorful Christmas in Newport flags marked the entrances to historic houses on the Point and the Hill open for viewing the three days following Christmas. Again, this year, the Colonial costumed hosts welcomed visitors to their homes which had been decorated for the holidays.

At each house a party was in progress. Tea, punch, consomme, mulled cider or eggnog were served to refresh the guests....tourists and townspeople and the other hosts and volunteers on what were chilly days.

Hosts on the Point included Aylward and Kay Norton, Pete and Toni Peters, Anne Reynolds, Ben and Sara Gilson, Mary Jane Rodman and Myra Duvally.

Coordinators of the weekend event were Jean Baker, Vance Gatchel, Pat Sherman, Gail Gunning and Dede Elster.

Anne Reynolds

RESULTS OF QUESTIONNAIRE

In December 1991, the Association Board distributed a questionnaire to the Association members and to all residents of the Point neighborhood.

The intent of this questionnaire was to collect your input and provide an outline for the work and responsibilities of our established volunteer committees in the coming year.

Questionnaires that were completed and returned have been tallied and you should begin to see the results of this tally in the coming months with new members, an increase in committee volunteers, and some new committees.

New or established committees to address mutual concerns and to broaden our activity programs now being formed are:

Neighborhood Watch
City Council Liaison
Film/Music Series
Instructional & Informational Seminar Series
Young People's Events
Elderly Programs & Services
Holiday Projects & Programs

If you haven't returned your questionnaire, please do so. We value your input. If you've misplaced it during the holiday season, contact me and I will see that you receive another copy.

DON'T JUST LET SOMEONE ELSE DO IT:
REMEMBER YOU'RE THE SOMEONE ELSE TO
SOMEONE ELSE!

David Aguiar, 1st Vice President
849-3821

POT LUCK SUPPER

Donna Maytum is again the chairperson of our annual Pot Luck Supper, assisted by Sophia Pendergast. They promise an evening of fellowship with Point neighbors and other members of the Association from other parts of the island, as we share delicious casseroles, salads and desserts.

Donna has recruited volunteers to set up tables and chairs and to help arrange the various dishes. She still needs volunteers to help with the cleanup after the meal. Call her at 849-4395, if you can help.

COME! Bring your Pot Luck contribution! Get acquainted with one or two people you have not met before!

MEET OUR NEW COUNCILWOMAN

On January 2, at Rogers High School, our new councilwoman, Jeanne Napolitano, was inaugurated and officially seated on the Newport City Council.

Jeanne, the wife of Jack Napolitano, is the mother of four children and is Office Manager at Newport Financial Associates.

She says that the reason she ran was because she was alarmed at the unsolicited growth taking place in the city and the emphasis on tourism...although she has nothing against tourism. She hopes to add that balance to the council which will improve the quality of life within the neighborhoods and more recognition of the wishes of the people.

Some of you met Jeanne at the October Annual Meeting. We wish her well and look forward to working with her.

Welcome to New Members

Daniel deLeiris
Gene E. Irons
Alda Kaye
Ruth C. Lyon
Robert Menson & Margo Waite
Mr. and Mrs. Paul Popple
Christine Silvia
Rodney & Barbara Wakefield
Harry M. Wilson Jr.

Examine the label on this copy of **The Green Light**. If your name is underlined it means that we have no record of the renewal of your membership in the Point Association. Renewals were due in October, 1991 for the current year. Check the form on Page 19 for your category and mail your dues to Membership, P.O. Box 491, Newport, Rhode Island 02840.

The April issue of *The Green Light* will not be mailed to those who have not renewed their memberships.

Your membership dues are needed to help pay for printing and mailing, rental of meeting places, general administrative expenses, etc.

Please be sure we have your current address. If you have a seasonal address, let us know, and we will try to keep in touch. The *Green Light* is mailed third class which is not forwardable and when copies are returned to us there is an additional postage charge.

If you have questions regarding your membership, call me at 846-6194.

Roberta Majewski, Chairperson

POT LUCK SUPPER

DATE: SUNDAY, FEBRUARY 9

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
VEGETABLES
MAIN CASSEROLE
DESSERT



which serves 12
which serve 12
which serves 10
which serves 12

Dear Staff of The Green Light:

Many thanks for the wonderful article by Anita McAndrews and the mention of our Christmas service schedule in the December *Green Light*. You were very kind to think about St. John's for this issue. We do hope and pray that St. John's will once again become the spiritual center of the Point and home to many "Pointers."

Faithfully,
Jonathan J.D. Ostman

A SPECIAL POINT AFFAIR



*The Wardens and Vestry
on behalf of the Parish Family
cordially invite you
to the Institution and Induction of
The Reverend Jonathan James Dunstan Ostman, SSC
as
Priest and Rector of
The Zabriskie Memorial Church of
Saint John the Evangelist
Newport, Rhode Island
on
Saturday, February 8, 1992
at
Three o'clock in the afternoon*

*A Reception follows immediately
in the Rectory*

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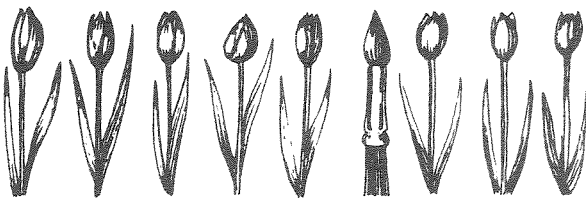
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A group of women who live on the Point have formed a Point Special Committee in support of the Capital Campaign of the Women's Resource Center of Newport County. The mission of the center is to help battered women and children through individual and social change. The Point Special Committee is chaired by Mary Lynn Rooke, and composed of Jennifer Boghaessian, Sarah Gilson, Pamela Kelley, Dorothy Madden, Roberta Majewski, Christine Montanaro, Donna Moody, Sophia Pendergast and Stephanie Shoemaker. Philip Burnett, who has been active on the Capital Campaign Committee, has assisted on the Special Point Committee.

The purpose of the committee is to arrange a gala Point Affair to assist in fund raising. This will also provide a social gathering of people from the Point neighborhood and Newport County.

The event will be held on Sunday, February 23, from 4-7 p.m. at the Stella Maris Inn, 91 Washington St., the use of which has been donated by the Maddens. A festive, social time is promised, including hors d'oeuvres and cocktails, a silent auction chaired by Pamela Kelley, and musical diversions by classical guitarist Michael Barclay de Tolly, vocalist Marilyn Thomas, pianist Richard Gerardi, The Strays (a local women's choral group) and the Senior Choir of the Community Baptist Church.

Admission will be a donation of \$25 per person. Contact Mary Lynn Rooke at 846-6849 or any other member of the Special Committee for invitations.

Rooke adds "I'm really excited about the group of women who have come together in support of the Resource Center. I especially look forward to an evening that will be fun, and that will also provide an opportunity to meet old and new friends from the Point and other parts of Newport County. We anticipate that many will take part in the festivities."

Kit Hammett

THE 1991 CHRISTMAS DOORWAY CONTEST

This year, the first place winner in the Newport Doorway Contest was not on the Point, but we congratulate Paul and Jo Gaines of Eustis Ave. The Newport Daily News termed their doorway "Newport's Adorable Door". All who saw it agreed that it was spectacular.

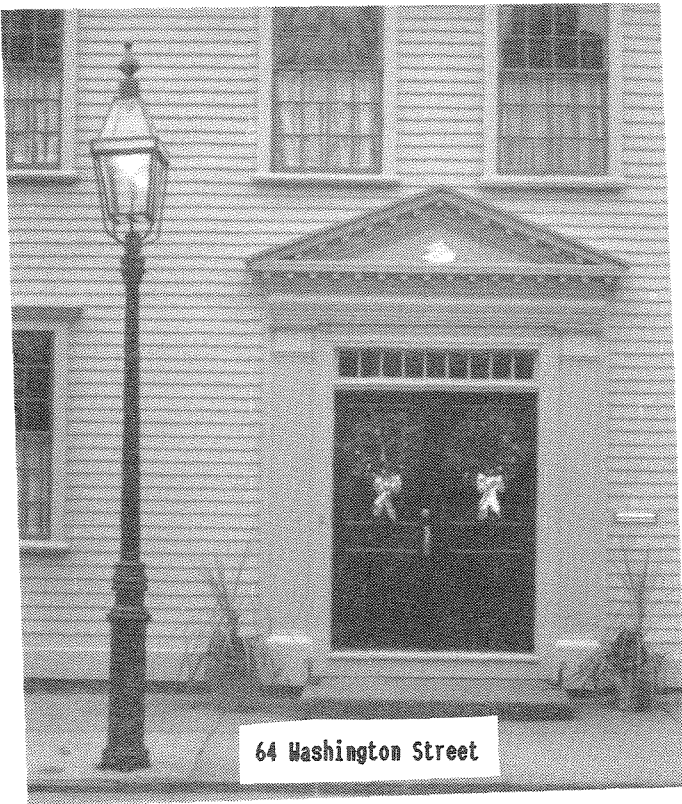
The contest is a city-wide one, with doorways in many sections judged for the use of natural greens and accessories. In addition, participants must use clear bulbs in their window candles and outside decorations. Judging was by the Seaside and Newport Naval Officers Wives Garden Clubs. Gail Gunning and Pat Sherman also assisted in the judging.

The Point was one of several of the geographic areas which received awards. Tied for first place were the Steve Connett home at 64 Washington St. and the Benjamin Gilson home at 18 Chestnut St. Second place went to Sarah and Ralph Plumb at 9 Pine St. and third to Eric Stocker at 4 Second St. Honorable mention went to Jim Wright at 58 Thames St.

In the city-wide categories for restaurants, third place went to the Rhumblin, second place for hotels to The Marriott and first place for stores to Rue de France.

Robert Elster received special recognition for the inside of the windows at the Colony House.

Mary Heines Rommel
Chairperson of judging



Book Bay

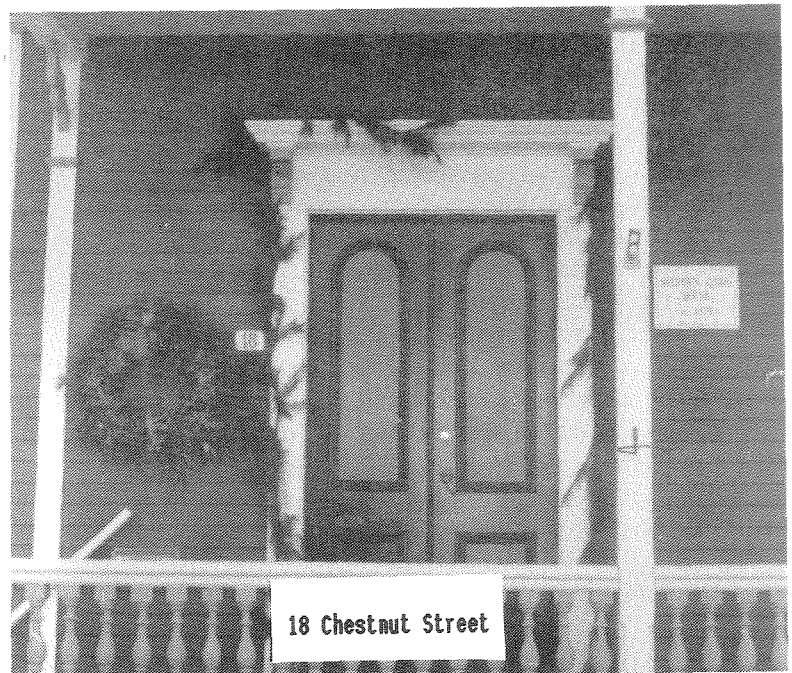
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ARTHUR NEWELL - CLOCK RESTORATION

Clocks surround you in the Newell home...tick-tock, tick-tock...bringing to mind Hayden's "Clock Symphony." If you were to say this to Arthur Newell, he would hum a few bars from the symphony. He has an acute ear for sound, music, and languages. Arthur can speak several languages, including a bit of Turkish.

He was born in Providence and went to Brown University, graduating in 1938 with a degree in Modern History. After graduation he was a radio news announcer for the Providence Journal for many years, and then worked in Boston for WRUL, an international educational short wave station which broadcast in 31 different languages. Arthur was the English language announcer. Thereafter he went into the Navy as a Reserve Officer.

Arthur served 26 years as a Naval Intelligence Officer, including two tours of duty at Newport's Naval War College. The first from 1959-61 and the second, when recalled, from 1969-71.

The clock enthusiasm began in 1947 when he was stationed in Boston and grew as a hobby until 1965 when he retired from the Navy and went to England where he spent a year as an apprentice with a clock maker in Maidstone in Kent. Here he "unlearned bad habits and learned good ones." He then came back to Newport and set-up a clock repair business on Clarke Street. Three years later he was recalled to active duty and in 1971 he retired for the last time and returned to full-time clock restoration.

In 1972 he married Oddie Younger, who later became a procelain restorer (she was profiled in the last Green Light). Both Oddie and Arthur had shops in Tom Benson's building, at 18 Elm Street in Newport.

Arthur prefers antique pendulum clocks. He has worked on many fine clocks for the Preservation Society, Historical Society and Redwood Library as well as for many private clients.

Clock Restoration has been an aesthetic, sensitive career having to do with the senses...sound and touch, and even smell, for instance, when opening the box and smelling the old wood. There is satisfaction in being able to turn your skill to the restoration of a clock that came to you moribund and, through artistic and technical skill, is returned to life again.

Arthur has been able to solve most problems in the restoration of fine clocks, but frequently has had to turn to



other more expert clockmakers for assistance in particularly difficult problems.

Clocks must be taken apart to perform the repairs that are required. First the parts are cleaned in an ultrasonic bath. After thorough cleaning the parts of the movement are repaired and reassembled, and then adjusted. New parts are made for those that are worn. If the owner has disposed of a part, making a new part without a model is a challenge. Following this the accuracy of the movement is tested, and finally the restored clock is delivered to the client.

Quite often a clock's dial needs to be cleaned and restored, and frequently the hands need to be replaced and recut with a fine jeweler's saw.

Among the clocks in Arthur's home is a Trubshaw standing clock with a case by Brian Tuck of Newport. The case has a beautiful marquetry veneer.

An A. Willard, Jr. wall clock has an American Banjo case. Another, a table top clock made for the Turkish market, has a movement by James Markwick and Turkish numerals housed in a case by Brian Tuck.

Another table top clock by Thomas Cartwright also has a case by Brian Tuck, and lovely bells chime the hours, half-hours and quarter-hours.

Captain Arthur Newell, regretfully, has had to retire from his clock restoration business. However, clock repair and restoration will continue, for Arthur has turned over his business to W. Edward Christianson, who also is a fine clock restorer.

Dorothy Sanschagrin

WITCHHAZEL



My herb book says of witchhazel: "a stringent, poultice ingredient, remedy for burns, cuts, itches, bites and stings, gargle, diarrhea, nosebleeds, sore throats, tumors" - all said to yield to the magic healing of witchhazel. Its branches are used in witchcraft and to divine water.

Richard Champlin, former librarian at Redwood Library, and author of "Trees of Newport", published by the Preservation Society, wrote an article for the Newport Review a few years back that told about the harvesting and production of witchhazel (*Hamamelis virginiana*) in Rhode Island. He went to watch the operation from the cutting and chipping of stems and twigs and their transportation to the EE Dickenson Company which since 1866 has been extracting and distilling its essence, mixing it with pure alcohol to sell to a world-wide market for its properties as an elixir and after-shave lotion.

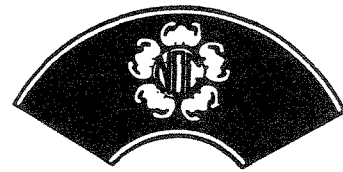
Most of us nowadays go to the drug-store for medicine and douse out water at the faucet, but other varieties give us enjoyment in our gardens in earliest spring. There are some like *H. virginiana* that bloom in the fall. But the spring flowers are a February quick-fix for mid-winter despair. The bush or small tree resembles the later ubiquitous forsythia but blooms weeks earlier.

Instead of the tubular blooms of forsythia, the witchhazel has a flower that seems to be made of little ribbony strips in bunches along its stem. Be sure to see it at local nurseries this season. Ask for *H. Arnold Promise*, or if you prefer red, consider *H. Diana*, an award-winning red.

Anne Reynolds



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(A continuation of the article which appeared in the Spring 1985 issue of Newport History, the bulletin of the Newport Historical Society. Four installments have been published in the April, June, October, and December 1991 issues of The Green Light and we will run the conclusion in the April 1992 issue.)

THE POINT 1925-40

by

L.F. Gracey

Opposite St. John's Church, between Willow and Poplar Streets, were the Smiths, a Pennsylvania family descended from "Quaker Tom" Robinson that summered in a big, gray house and spent hours on their verandas and pier. It seemed curious that, with well-kept grounds and house, adequately staffed by domestics, they still used oil lamps for illumination.

A large, dormitory-like building, used by the Sisters of St. John's Church, faced the home of John Howard Benson, sculptor, expert letterer, professor of fine art, of the John Stevens Studio on upper Thames Street, and outstanding chowder maker. Whenever one passed by his place, he was remembered as a friendly, gracious man.

Hunter House was the last impressive place on the street, as it is today. Admiral De Ternay died there, suddenly, on December 15th, 1780, of a malignant fever and was buried the next day. His coffin, borne upon the shoulders of sailors from his flagship, was carried down Washington Street, along Long Wharf and Thames Street, up Church to Trinity Church graveyard. Saddened people, it is said, filled housetops and windows along the funeral route.

The New England Steamship Company, or Old Colony, had its main office in New York City, but the Marine Construction and Repair Yard was at the end of Long Wharf and Washington Street, where it had been since the middle of the last century. A great, red shear derrick projected high above dockside and was Newport's tallest landmark along its waterfront. The yard

consisted of long, peaked roofed buildings of red brick located on Washington Street and extending out on a central wharf. It was a place of craftsmen and steamboatmen, and during the 20's employed hundreds: women seamstresses and paint scrubbers, boilermakers, blacksmiths, ship carpenters, cabinet and patternmakers, tinsmiths, plumbers and steamfitters, machinists, painters, canvassworkers and upholsters, storekeepers and draftsmen. Winter boats were repaired in warm weather and summer boats in the fall and winter, and there were three steamboat lines.

The Fall River Line was the most famous and had the largest sidewheelers in the world: "Commonwealth", "Priscilla", "Providence", and "Plymouth". Unlike existing paddlewheel ferries and steamers that had fixed buckets, or paddles, Fall River Line boats had great iron paddlewheels thirty feet in diameter upon which curved, iron buckets pivoted to enter the water like a skilled rower's oar feathered to assure long, efficient strokes. Each paddle was trunnioned and connected by spoke-like bars to a turning web, called a Jenny Nettle, eccentrically located on the outboard wheelhouse wall. In operation, these paddlewheels were very effective, providing maximum thrust and safety in heavy Sound and New York harbor traffic since they could, when reversed, quickly stop the vessel.

Gleaming white and black exteriors were more than matched by golds and whites in cabins and saloons, carved wood, black iron worked lighting fixtures, draperies, and soft, deep red and gold carpets upon which sat mahogany and velvet upholstered furniture. There were commodious Presidential Suites, and stringed orchestras played soft music in the main saloons until ten o'clock.

Business was still brisk in the late 20's, and the brightly lighted steamers docked at Long Wharf to board freight and passengers bound to Pier 13, near Manhattan's Fulton Street markets. Animals, automobiles, crated goods, iced and barrelled fresh fish, and other assorted freight were rolled and hand trucked aboard from the terminal on the wharf. A special boat train brought passengers from

Boston and Fall River. At 9:30 P.M., with whistle blast and engine room gong, its great paddles began to turn and the boat, a sparkling, thumping jewel in the night, rounded Goat Island Light, headed toward the sea.

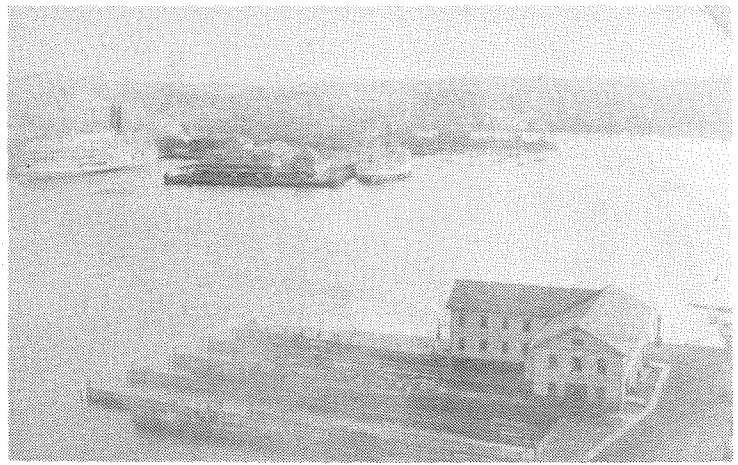
The Providence Line boats, "Chester W. Chapin", "Richard Peck" and "City of Lowell" were propeller steamers that carried freight and passengers from Providence to New York and alternated in service like those of the Fall River Line. But these boats had neither the fame nor the appointments and comforts as found on the "Priscilla" and her sisters. They ran down along West Passage about the same time that the other boats would load at Newport, and they had competition from two independent Colonial Line steamers from Providence, "Arrow" and "Comet".

The New Bedford Line served Nantucket, Woods Hole, and Martha's Vineyard with freight and passengers from New Bedford. These all steel, modern, fast propeller steamboats were equipped for day sailing but had individual, comfortable cabins amidships for passengers. The "Naushon", "New Bedford", "Nantucket", and "Martha's Vineyard" alternated during the year and were repaired at the Old Colony. Mr. A. Haas, superintendent of the facility, was a marine architect and had designed the "Naushon", queen of the fleet.

Two big, black steamers, "Mohawk" and "Pequonnock", ran freight between New York City and New Haven.

Many steamboat and yard workers and their families lived on the Point and had spent most of their lives at the Old Colony. Sons followed fathers there where the atmosphere was similar to that of a large family, everyone knew everyone, and the workplace did not have the stresses found in production work. Workers were fully crafted in specialized steamboat repair and construction, but they were fast disappearing; by 1933, there were but two catch-as-catch-can apprenticeships, a sorry remnant of once excellent programs.

In the 1930's, the N.E.S.S., Co. was affiliated with the New York, New Haven and Hartford Railroad, and business began to fall off rapidly as the Depression, better roads, truck and bus traffic



Fall River Line Yard

increased. The railroad was fighting for its survival, and each additional problem there became twofold for the boats. When the "Morro Castle" burned off the New Jersey coast and many lives were lost, the days of the Old Colony boats became numbered. New national maritime laws required drastic changes in ship safety and fire protection and crew complements before the decade's end. Passenger steamers with wooden superstructures had to have sprinkler systems installed immediately and eventually had to be phased out of service, replaced by all steel vessels. The National Maritime Union became a powerful bargaining force for seamen, and better conditions and salaries were demanded of a foundering company, controlled by a hard-pressed railroad competitor. The Old Colony cut its workforce to a small cadre of craftsmen; others with less skill or seniority found only sporadic work there and fell on hard times in a deep, economic depression. The able found hand-to-mouth relief in the state and national unemployment programs, like W.P.A. Finally, when a seamen's strike was called, the New England Steamship Company laid up all its boats, sold or scrapped them, and ceased operations. The few old timers left were given small pensions by the railroad, and some younger men, who had salable craft experience, found employment at the Torpedo Station as its activity increased. The yard, taken over by the Navy at the end of the decade, became a supply depot and the red brick buildings, high derrick, and all else were razed to the ground after World War II.

A CENACLE BY-THE-SEA REUNION

Plans are underway to hold a reunion of Friends of the old Cenacle (Corpus Christi Carmel) on Battery Street.

Did you go to the Cenacle in the old days? As a child? As an adult?

Did you gain important values? Music? Sewing? Interior life? Volunteering?

Was the Cenacle library significant in your life?

Do you have memories to share with others?

That was the past. The old institution is now gone, but...

Would you like to renew its spirit and share some of the same values in the years to come...into the 21st century?

Cenacle-by-the-sea, a new organization, working on a new concept, plans to revive the old building.

Interested?. Call Ade Bethune at 847-5428. Help make plans for the Reunion.

When: Sunday afternoon (date to be set) 3-6 p.m. in Sullivan Hall, St. Joseph's Church, across from the Police Station.

Program: Old Memories. New Plans. Panel Discussion.

Talk: "Planning a New Life for the Later Years." Socializing. Refreshments.

ST. JOHN'S ANNOUNCES NEW SCHEDULE

St. John the Evangelist Church at Washington and Willow Streets announces a new schedule for daily masses. The church is open daily except on Monday.

Sunday masses include:

7:40 a.m.....Mattins

8:00 a.m.....Low Mass

11:00 a.m.....High Mass

Tuesday thru Friday

7:15 a.m.....Mattins

7:30 a.m.....Low Mass

5:30 p.m.....Evensong

Saturday

8:30 a.m.....Mattins

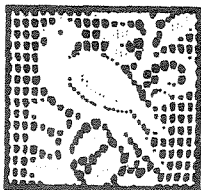
9:00 a.m.....Low Mass

9:30 a.m.....Confessions

Confessions also by appointment.

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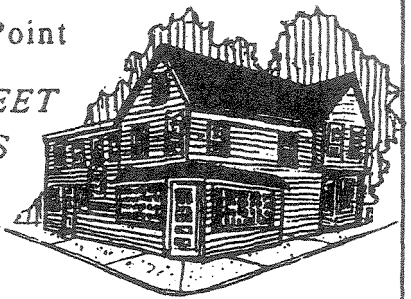
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POINT PLACE IN THE NEWS

The Sanford-Covell Villa Marina on Washington St. was one of two bed and breakfast inns featured in an article in a recent Providence Journal Sunday Magazine. The story was entitled "Great Get-Aways That Aren't Too Far Away".

Included in a description of the Inn (which is owned and operated by Anne and Richard Cuvelier) are photographs of inside rooms, and a fine picture of a corner of the porch overlooking the harbor which includes the Green Light.

Pointers are familiar with the Sanford-Covell house, as the Cuveliers generously offer it for an occasional Association gathering, such as last year's New Members' Party and as a gathering spot for the carollers at Christmas time.

POINTER-IN-THE-NEWS

A feature story in the **Newport Daily News** recently told of good news for Cathy Phillips of Bridge Street, who is happily performing in a job after 23 months of unemployment. She is now the office manager for the Newport Women's Resource Center.

Cathy spent some of her unemployed time studying for an Associate's degree in paralegal studies and taking courses in typing and computer skills. She also volunteered, giving court legal assistance to women in crisis.

Cathy is a Point Association volunteer, also. She chaired the food table at last summer's Day on the Point Fair, and has helped with mailings for the Association.

Good luck, Cathy!

Kit Hammett

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Three Centuries of Family Manuscripts

The Robinson House at 64 Washington Street has always held a particular position in Point history, due perhaps to its simplicity and beauty. More important is the fact that the descendents of Quaker Tom Robinson have lived in the house for two hundred and so years.

During that long span of time an immense number of papers were collected, and safely stored in the house, including warm personal family letters, long lists of Quaker Tom's business transactions, exchanges of sorts, concerns of the Quaker Meeting House, and the eventual freedom of slaves.

On January 4th of this year, the present owners of the house, Henry Wood and his sister Anna Murphy, donated this valuable collection, now to be entitled "Three Centuries of Family Manuscripts", to the Newport Historical Society.

Already a grant from the Champlin Fund has given the Society necessary material for safe storage, and soon an archivist will start work on the collection.

Esther Fisher Benson



Right Here in Newport!

The new Cafe del Mare prepares authentic northern Italian dishes from an array of delicious appetizers, pasta, chicken, fish, and veal specialties to freshly baked desserts.

So when you're in the mood for good northern Italian food, fine wine, and a spectacular view of the harbor, come to the Cafe del Mare. It's not in Italy, but it's the next best thing.

Open for dinner Tuesday - Saturday from 6:00 to 10:00 p.m. Reservations suggested, call (401) 849-7788.

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MORE ABOUT 86 WASHINGTON STREET

Three years ago I wrote for The Green Light about our former home at 86 Washington St. and its subsequent rental to the U.S. Navy during WW II. The Navy rented it to house a team of Italian torpedo experts who defected to the US to assist with the development of a magnetic torpedo exploder about which the Italians were more advanced than the Americans. One of those Italians was Alfredo Scioretta, who became a renowned silversmith and a citizen of Newport.

I wrote of dealing with a Lt. Burke about such mundane things as who would supply the paint and who supply the labor for some of the rooms that needed refurbishing. I said I learned that shortly after our negotiations he had parachuted into Italy to bring out the Italian team, and that his exploits were described in a book about the OSS written by John Hersey. However, my memory had served me incorrectly. I have since found the book again. It was "Cloak and Dagger" written by Corey Ford.

Lt. Burke had not parachuted into Italy but had landed from a P.T. boat and operated behind the lines to bring out the Italians. Later he parachuted into France and operated with the resistance forces there. Recently we came across more information about Lt. Burke, extracted from his obituary published in the New York Times on February 7, 1987.

"Michael Burke, who as president of the Yankees got the city to refurbish Yankee Stadium and kept the team from moving to the Meadowlands in New Jersey, died Thursday in Ireland. He was 70 years old.

"Mr. Burke led the Yankees from 1966 to 1973, when the team was sold to George Steinbrenner by CBS...The ebullient and articulate Mr. Burke then became president of Madison Square Garden, where he was also president of the Knicks, chairman of the Rangers, impresario of boxing, and grandmaster of Holiday on Ice.

"Mr. Burke was born in Enfield Conn and attended high school in Hartford, where he was a star athlete. He won a scholarship to the University of Pennsyl-

vania, where he played football before World War II. He was offered a football contract and joined the Philadelphia Eagles in 1941 but left shortly thereafter to serve with the US Office of Strategic Services, the forerunner of the CIA.

"His activities took him behind enemy lines in Italy. He later infiltrated into France where he joined the Resistance to prepare for the D-Day invasion. He was awarded the Navy Cross, the Silver Star, and the French Medaille de la Resistance.

"After the war, he came home and went to Hollywood, where he helped in the production of the film 'Cloak and Dagger', which was based on his life behind enemy lines and which starred Gary Cooper. However, Mr. Burke was soon back in Europe, serving as an advisor to the US High Commissioner in Germany...from 1951 to 1954.

"When he returned to the US, he became general manager of the Ringling Brothers and Barnum & Bailey Circus. In 1956 Mr. Burke was hired by the Columbia Broadcasting System and soon named vice-president in charge of developing new areas of business expansion. One of his first recommendations was that CBS underwrite a new Broadway musical with an old George Bernard Shaw theme. The multi-million dollar hit was 'My Fair Lady'.

"In the early 1960s the Yankees were for sale and Mr. Burke suggested CBS buy the team, which it did in 1966 for \$13.2 million. In September, 1966 he became president of the Yankees and took on the task of rebuilding the baseball club. When he left the club in 1973, his title was general partner and chief executive.

"After his retirement from Madison Square Garden in 1981, he left the US and traveled in Europe before settling in Ireland, where he owned a 500-acre farm in Galway."

As I read this and thought back to the discussions I had with him at 86 Washington St, I realized that for a short period I was touched by a great man.

Eugene O'Reilly

Wind, or lack of it, drives island days more than degree temperature. If there are no ripples on the water as the rising sun shines pink on the Newport Bridge, I know there may be a chance to mess about on the shore or in the garden.

Yesterday was just such a morning; a little shallow frost kept a weak hold on beets and leeks but the shallow-rooted chickweed and creeping Charlie yielded easily and a few dandelions fell under my knife. I had just time after that to spread the good earth from the Christmas plants on washed-out places in the lawn before the breezes brisked up uncomfortably.

Our friend, who finds his joy in fishing, called at the end of the day. "I'm offering you my entire catch today... a three pound black fish." He saw my rosy morning, but going to sea takes longer than strolling to the leeks. My brisk breeze offshore dragged his anchor away from the fish!

I'm sure that his morning was as pleasant as mine. He managed to get outdoors...a blessing in January. I picked five leeks and four beets and he, his fish. There is satisfaction in taking from nature in this high-tech world... satisfaction in being Earth Mother/Father for a little while on a January day.

Winter beets are thick with sugar and their juice is dark as wine. Leeks are called "poor man's asparagus" by those who don't have to buy them at the market. They do taste a bit like asparagus. I braise them in chicken broth and eat them on toast. I use the leftover broth as a basis for my fish chowder with the last of my garden's potatoes.

FISH CHOWDER

Poach fish in enough salted water to cover. Saute two or three diced onions in butter (PLEASE!) until yellow. Add diced potatoes to onions before adding fish and broth. Cook until soft. Add one quart of scalded milk or a can of evaporated milk and maybe a little parsley or dill as it heats up.

I've been dipping into the Fullerton Memorial books at the Redwood Library. "Birdfeeders, Shelters and Baths" by Edward Baldwin is one I like very much. It contains patterns for feeders and roosting houses and bird houses. Baldwin tells us the differences in case you need to know.

Of the many patterns the best is a Swiss Chalet complete with a balcony for the hobbyist with skill and time to burn. It takes 35 hours to construct but there is also a neat little scrap-lumber feeder with a hook on the top that a Mom/Dad and her/his kid might make and have hung in half an hour.

Seed catalogs and tempting plant lists arrive daily. More about them next time. If you're tempted to start seeds before April, remember that the safe time to plant tender plants is Memorial Day. Early plantings languish leggy and dampoff (rot) all too often in repayment for messy windowsills and anxious hovering. We have a late fall and often flowers in December, so read a book or go to Florida unless, of course, Santa brought you a greenhouse!

Anne Reynolds



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PRESSURE POINTS

ETERNAL VIGILANCE NEEDED!

On the one hand, the State is being urged to protect Coast areas from development in the annual report of the Coastal Resource Management Council, and on the other, close to home, critical decisions by the City Council are weighing heavily in favor of large scale development. Several issues need close public scrutiny and involvement.

COMPREHENSIVE LAND USE PLAN (CLUP)

The Newport CLUP has gone to the State for acceptance. There was controversial debate at City Council meetings on the Flexible Zoning section. There are serious legal questions about the three page section on Flexible Zoning. In addition, the term "Floating Zone" is included but not defined. Exactly what is a floating zone?

Vigilance is needed about the wording and legality of this Flexible Zoning section, and if accepted by the State, public involvement in the drafting of the City Ordinance that will forever define large scale development in Newport is vitally needed.

MARINE TERMINAL

Six million dollars has been approved by Congress for development of a Marine Terminal at South Pier. This is exciting news for Newport and tourism, but is it good news for the fishing industry?

Cruise ships want dockage space in Newport; tourist dollars gleam brightly! In surveying South Pier it would be easy to assess where available space would be, exactly where enormous Tall Ships berthed, displacing the fishermen.

Since South Pier was appropriated for the fishermen, their needs should be the primary concern in any decision. With good planning, it would be possible to accommodate both cruise ships, launch services and the fishermen/lobstermen.

PUBLIC TRUST DOCTRINE

For eight years, Mary Ferrazzoli and Friends of the Waterfront (FOW) have been educating us about the Public Trust Doctrine. At FOW meetings, Donald Connors and David Slade and others were expert speakers on this subject.

Now the Public Trust Doctrine's time has come in RI because of the precedent-setting Hall vs. Nascimento legal decision. The RI Supreme Court has ruled that the General Assembly must draft legislation resolving the rights of the public/State to all filled-in land on the shores of the Bay and all waterways.

While Ethics Reform is the main issue in the Legislature (with good cause!) and attention is focused on this issue, the public must be on its guard about the legislation that is being drafted by the Task Force of the General Assembly.

So far, there has been little publicity about the Task Force's efforts and this is dangerous with the February 1st deadline. A hasty and poorly written law could cheat the public of waterfront access and revenue rightfully belonging to the public trust.

Watch this one carefully!

THIRD STREET ELECTROMAGNETIC FIELDS

There is increasing concern and media coverage about the health risks of electromagnetic fields/high tension wires.

Point residents are continuing their fight to have these high tension wires along Third Street replaced underground.

At a December City Council meeting, residents raised questions and stated concerns until close to midnight and videotaped the proceedings.

A recent article in the January 12 Boston Globe cited a CT lawsuit of a young woman with brain cancer who lives in a cancer cluster neighborhood near Northeast Utilities high tension wires.

The January 26 Providence Journal Sunday Magazine carried an article about "Hidden Forces", the concerns of Rhode Islanders about this health issue.

ROSE ISLAND

"We're back to square one," said Charlotte Johnson in a Newport Daily News article in early January, when time ran out on the State's agreement to purchase Rose Island for open space.

The money to buy Rose Island was part of a \$16 million in open space bonds approved in 1989. Unfortunately, because of a contested court decision on the Black Point property in Narragansett, that bond money is being held, pending the court ruling. In addition, plans to buy North Scarborough Beach take precedent over the Rose Island purchase.

Owners of the island, the CMTS Partnership, are considering their options and Citizens to Protect Rose Island (Charlotte Johnson's group) will continue to fight to preserve the island as open space. The Newport City Council will consider a resolution to place the island in the City's Historic District to preserve its historical uniqueness.

"WHENEVER PUBLIC SPIRIT PREVAILS,
LIBERTY IS SECURE"

Noah Webster

Liz Bermander

* * * * *

OOPS!

Some gremlins got into the computer and the date in the caroling article in our last issue became 1947 when it should have been 1957. We apologize and thank those who brought it to our attention.



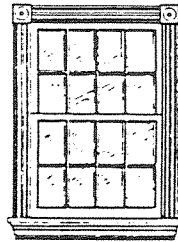
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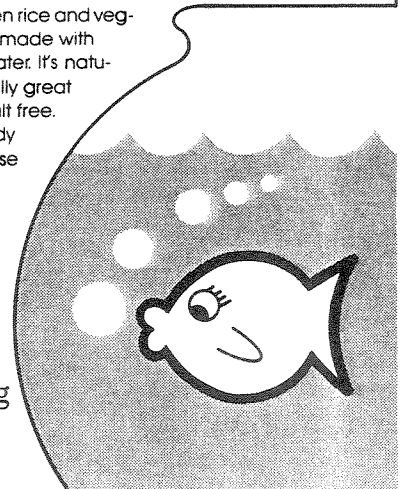
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I REMEMBER! I REMEMBER!

I remember Christmas at St. John's in the 20s. Proud parents, relatives, friends and neighbors filled the Guild Hall with eager anticipation. The curtains opened to reveal the young children of St. John's in the nativity scene with a very young Mary and Joseph and the Babe in the manger. Many little angels in white gowns, wings and halos looked on in adoration.

Then, down the aisle (from the choir room upstairs) to the stage, came the young shepherds dressed in humble shepherd clothes, and finally the Three Wise Men in colorful regal attire with crowns and jewelry bearing gifts for the Babe in the manger. The singing of Christmas carols accompanied all these scenes.

Later came the gift-giving to the children of the Sunday School. The top of the piano was covered with dozens of baby dolls, all alike but lovingly dressed in different ways by the Auxiliary and other women's guilds. They were presented to the little girls by Father Hamblin, himself. It was a lovely annual event and was eagerly anticipated every Christmas.

I remember the plays that were performed on that small stage through the years by men and women of all ages and the young people of the church.

I remember especially "The New Minister" in 1926 with a cast of 46. Our organist, Carroll Ball, played the new minister. It was a play with musical accents. Some plays included whole families. My father was in all the plays and my mother, brother and I were all in "The New Minister." I was 14 years old and the youngest in the cast.

St. John's was such an active, friendly parish and I hope that someday it might again have the same wonderful spirit that I remember so well with such affection. I hope that our new minister, Reverend Ostman and his wife, Mary, will receive some of this same wonderful, friendly parish life.

Louise Child Sherman

TERRENCE GAVAN *Certified Public Accountant*

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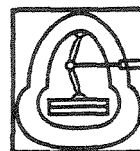
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COOK'S CORNER

The day I came across this recipe I had already thawed chicken for dinner. I used three pounds of legs and thighs with the skin removed and discovered a recipe I will make again. It only takes about 10 minutes to assemble and has a hint of a familiar spice in an unfamiliar place. The plus is that it only uses two tablespoons of oil and the chicken retains its crispness even when cold.

OVEN-FRIED CINNAMON CHICKEN

1/2 c. flour 2 tsp. salt
3/4 tsp. cinnamon 1/4 tsp. tumeric
1/4 tsp. pepper 1 egg
1 TBS. milk
1/3 c. dry bread crumbs
3 lb. chicken, cut into 8 pieces
2 TBS. oil

Heat oven to 375 deg. Combine flour, salt, cinnamon, turmeric and pepper. Beat egg and milk. Coat chicken pieces with flour mixture. Combine bread crumbs and remaining flour mixture. Dip chicken into egg and coat with crumbs. Arrange in a roasting pan. Sprinkle with oil. Bake until crisp and brown, about 40 min. Serves four.

A house guest of my mother's brought this pie from Boston recently, accompanied by the recipe. It was simply delicious. It reminded me of pecan pie but without the overpowering sweetness.

DATE MACAROON PIE

12 saltines rolled fine.
12 chopped dates
1/2 cup chopped walnuts
1 cup of sugar (less, if desired)
1/2 tsp. baking powder
1 tsp. almond flavoring
1 tsp. water
3 egg whites

Beat egg whites and water until stiff, add flavoring. Add remaining ingredients, folding until well mixed. Put into a 9-inch pie plate and bake at 325 deg. for about 30 min.

Now that the cold weather has finally arrived, we don't mind using the oven. Here is a casserole which feeds six and is low on fat.

NEW MEMBERSHIP OR RENEWAL FORM

Name _____ TEL _____

Address _____

I wish to be active on the following committees: Activities/Program _____
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Publicity _____ Raffle _____

Other interests _____

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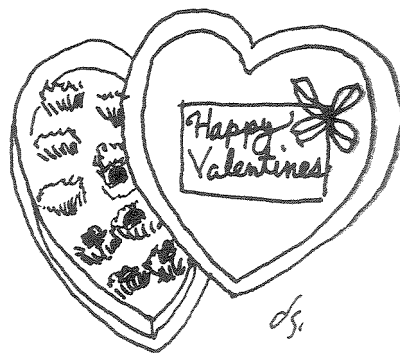
P. O. Box 491 Newport, RI 02840

BAKED ZITI WITH BROCCOLI AND CHEESE

1 package (16 ounces) ziti
2 broccoli spears, coarsely chopped
1/2 cup low-fat ricotta cheese
1 cup canned crushed tomatoes
1 cup Parmesan cheese
2 tsp. salt
1/2 Tsp. black pepper
1/4 tsp. hot red pepper flakes (optional)

Cook pasta according to package directions. Two minutes before the pasta is done, add the broccoli and cook for 2 min. Remove 1/2 cup of the cooking water and reserve. Drain the pasta and broccoli in a colander.

In a large mixing bowl, combine the ricotta, crushed tomatoes, cheese, salt, black and red pepper. Stir in the reserved pasta water. Add the pasta and broccoli and toss to combine. Bake in 9 x 13 pan for 10 min in a 400 deg. oven or until pasta is hot and slightly crisp on the top. Serve immediately. Serves six.



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