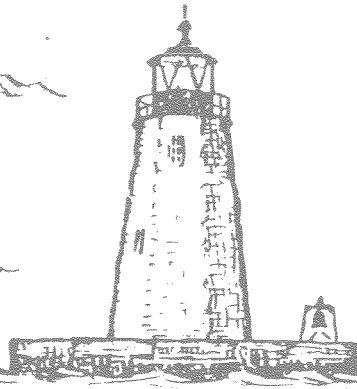


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The GREEN

LIGHT



BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

JUNE 1992



The Fair!

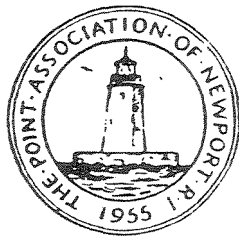
Saturday, July 4...
Storer Park... 10 am to 5 pm

STORER PARK

ANTIQUES

JULY 4

ds.



The GREEN LIGHT

Vol. XXXVII - No. 3

JUNE 1992

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Art work by Dorothy Sanschagrin

CALENDAR

June 12, 13, 14 - Secret Garden Tour -
see inside for information.

June 18 - Thursday - Point Picnic -
6 p.m. - 88 Washington Street
(Rain date - June 25)

July 4 - "Day on the Point Fair"
10 a.m. to 5 p.m. - Storer Park

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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

The squid fishers are reaping their harvest again this year on the Goat Island causeway. The city has provided "Port O'Johns", extra rubbish barrels and signs. Our duty is to be tolerant, patient and understanding. These new Americans have chosen Rhode Island as their home and have found their way to Newport from upstate during this Spring period. Can we exhibit our understanding during this fishing season? As Newport residents, let's remember that the noticeable pineapple symbols have been marks of hospitality for many years.

PLEASE -- clean up under hedges, on the sidewalks, in the gutters and front yards. The Secret Garden Tour is June 12, 13, and 14. Hang your flags on June 14th, our traditional Flag Day to welcome our visitors from around the country. If you haven't experienced this event -- avail yourselves of a special "happening". The Hunter House and garden will be open and plants are marked with their names. Afternoon tea is a civilized respite from a foot tour of thirteen gardens. A special feature is a magnificent flower show in St. John's Church. Get out and see what everyone is coming for! The proceeds are distributed to our Island schools to promote the Arts (music, dance, readings, etc.) to our school children.

Welcome to Dale and Paka Anderson, our new Beautification Chairpersons. Their committee is already at work, meeting, discussing, surveying and planning their program and projects.

A continuing program of concerned letters about the "fiber optics" box on North Baptist is in full swing. We are expecting to hear from Congressman Ron Machtley concerning where we stand with HUD and other Federal projects that may surface without our knowledge.

June 18, Thursday is the date (raindate is Thursday, June 25) for our Annual Point Picnic on the waterfront lawn of Anne Reynolds on Washington Street, a great social event for members, families and guests of the Point Association. This year -- entertainment by the return visit of the Duly Noted Barber Shop Singers from South County. We look forward to good weather -- as usual; so come out for this anticipated event.

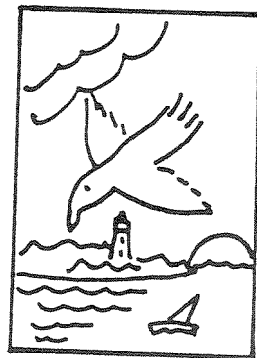
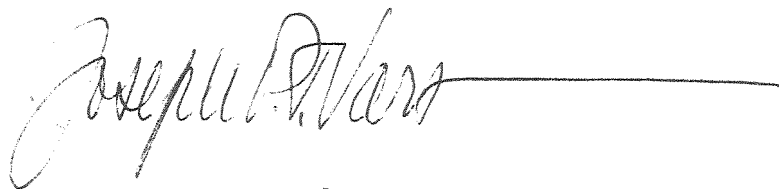
Please let us hear from you with response to the questions here in **The Green Light** or asked by your telephone committee.

A. Would you attend a meeting with the Police Chief and Community Relations Officer concerning the Neighbor Watch Program revival?
YES OR NO?

B. Would you prefer to attend a first Monday Board meeting with the Police Chief and Community Relations Officer concerning the revival of the Neighborhood Watch Program?
YES OR NO?

Summer is upon us and we are anxious to curb any problems of vandalism, breaking and entering, stealing or malicious mischief acts here on the Point before they are in full action, but we cannot honor your complaints without your response and help. PLEASE respond!

Look forward to seeing you at the Point Association picnic and The Day on the Point Fair!



POINT ASSOCIATION PICNIC

Thursday, June 18th at 6 p.m.
Anne Reynolds' Yard
88 Washington Street
Rain Date - June 25th

Come join the fun - Young & Old
Enjoy fellowship with neighbors
and friends

Entertainment by the Duly Noted
Barber Shop Quartet

Bring your picnic supper
and your folding chairs or
blankets for ground sitting

Coffee will be provided

MEMBERSHIP

Welcome to new Association Members:
Thomas Haslam
Donna Moody
Howard Ross
Paul Segal

Memberships run from October to October.
if you have not paid your dues this year,
please do it now. (Don't miss another
Green Light!) See page 19 for categories
of membership. Call me at 846-6194
(evenings) if you have a question about
your membership.

Roberta Majewski
Chairperson, Membership

ASSOCIATION MEETING

The Association meeting held on April 23rd had a disappointingly small attendance, but those who did attend listened with interest to State Representative Paul Crowley's remarks on many issues of local and state concern. Questions and answers were a lively part of the presentation which included such topics as Workmen's Compensation, use of the State Pier, private use of State vehicles, prospects for State acquisition of Rose Island and renovations at Newport Beach.

Newport Mayor Robert McKenna and Councilwoman Jeanne Napolitano took an active part in the discussion. We are grateful for the participation of these local officials. President Joseph P.T. Vars presided.

Refreshments and fellowship brightened the evening.

Police Chief Steven Weaver was unable to attend the meeting, but promises to come to a to-be-scheduled future meeting.

Kit Hammett

PLANT SALE TOPS ALL OTHER YEARS!

A record \$1,097 was collected from plant sales at the Point Association's annual display of beautiful Spring flowers and shrubs on Saturday, May 16. The event was again staged at Anita McAndrews' colorful garden at Washington and Pine Sts.

"What began as a neighborly exchange of plants has blossomed into good fund raising for the Association," said Posy Hall, chairperson of the members of the Plant Committee.

Special thanks go to all of the major contributors, especially Broadway Florist, Chases's Florist, and the private greenhouse collection of Bruce Howe, all from Newport; Carlone's Florist, Island Garden Shop, Portsmouth Nursery, and Wicks Nursery, all of Portsmouth; and Al Perry's Greenhouse and the James L. Maher Horticultural Center in Middletown.

Island nurserymen for the third year in a row have again outdone themselves and have given more than their share of hearty shrubs to the Association. They are Henry Cotta, Bobby Wicks and Victor Hoogendoorn.

Bill and Sheila Reardon



SECRET GARDEN TOUR

The calls are coming in from all over the country as gardening enthusiasts and flower lovers once again want to be on the Point for the opening of the Secret Gardens by the Benefactors of the Arts. The dates and times are Friday, June 12, 1-4 p.m., Saturday, June 13, 10 a.m. to 4 p.m., and Sunday, June 14, 1-4 p.m.

Tickets are \$10.00 in advance and \$12.00 the day of the tour. To volunteer or to obtain tickets call Myra Duvalley at 847-0514. An English Garden Tea will be served on Saturday and Sunday from 2-4 p.m. at Old Nat's house on the corner of Bridge and Second Sts. (Charge - \$6.00) Dede Elster promises a special English tea and would be happy to have your help (847-1563).

An added attraction this year will be the Floral Festival at our neighborhood's Zabriskie Memorial Church of St. John the Evangelist. \$3.00 in advance, \$5.00 the day of the tour. If you haven't seen the inside of this church, you must. It was designed by Frederick Withers and features some lovely stained glass windows. Don't miss the 18th century creche while viewing the floral arrangements of John Cing-Mars.

Morning coffee will be offered to guests who tour the Hunter House. All proceeds from the Secret Garden Tour go directly from the Benefactors of the Arts to Aquidneck Island schools for enrichment programs and activities in the Arts.

There will be lots of visitors to our Point neighborhood that weekend, so join the fun and the tour. Gardens featured include:

33 Washington St. (where tickets may be purchased)	
39 Washington St.	13 Second St.
43 Washington St.	(Old Nat's House- English Tea)
Hunter House (coffee)	
53 Washington St.	18 Second St.
St. John's Church (Floral Festival)	20 Second St. 29 Second St.
88 Washington St.	55 Poplar St.
101 Washington St.	12 Third St.
77 Bridge St.	30 Thames St.

6 Sanford St.
57 Farewell St.

THANK YOU! THANK YOU!

My heartfelt thanks to the Committee who gave of their varied and considerable talents to the beautiful display at the Plant Sale and to helping to find just the right things for gardens. They are Ilse Nesbit, Margaret Jones, Susan Bowen, Sally Mackay, Sara Kessler, Joan and Douglas Stickney, Melanie Aguiar, Anne Reynolds, and, of course, Anita McAndrews.

We are so happy people turned out to make it a neighborly and very successful affair. Marcia Strickland and her cookies at the refreshment table, I am sure helped. We made over a thousand dollars! Special people on the committee were Sheila and Bill Reardon, who brought about the splendid donations from the professional nurseries. The nurseries and florists are listed elsewhere but our Committee wishes to express their own gratitude.

Rosalys Hall alias Posy

PLANS IN THE WORKS

You've seen mention several times of the Landscape Project for the Marsh Street Connector Road, and you'll hear more. David Aguiar is working with some seniors in landscape design from URI. Currently their school deadlines took priority, but hopefully we'll be getting some specifics in our next issue. All the construction and consequent digging and stockpiling along Washington Street, Storer Park, and the causeway, plus the ravaging by Hurricane Bob, have left us with less than desirable after-effects. However, have patience - it's not forgotten or overlooked...plans are in the works!

JOIN THE FESTIVITIES

The Fourth of July will be unique for those of us on the Point. This year we will not only be celebrating our independence, but we will also be celebrating our "Day on the Point Fair". The date is not the only thing that makes this year's Fair unique. For the first time, we will be joined by The Historical Society, The Museum of Yachting, The Newport Artillery Company and The Children's Dance Theater.. making our event a shared community effort in the truest sense.

"The day promises to be festive and entertaining, as we have scheduled many events and activities that will interest all ages. Give yourselves a 'holiday' and bring your family to our 'Day on the Point Fair'", says Christine Montanaro, Point Fair Chairperson.

This year you will be able to start your day with a cup of coffee in a Point Association mug. Mugs personalized with an embossed Green Light and the name Point Association printed on them will be sold filled with coffee for \$5.00. "There are a limited number of mugs available, so don't hesitate to buy one on July 4th," says Roberta Majewski, Fair Committee Member.

The Bake Sale, this year, is co-chaired by Carol Marinar and Gail Gunning. Their goal is to double last year's receipts! The big sellers last year were the finger desserts such as cookies, brownies and bars which were attractively wrapped. (The wrapping also helped discourage the bees!) Gail and Carol will try to contact you in person or by phone, but because the Fair is in July, time is of the essence so it would be really helpful if you would call either Gail at 849-0812 or Carol at 841-5106 and tell them what you would like to contribute to the Bake Sale. There will also be sign-up sheets at the Walnut Street Market for your convenience. Get out your recipes and let's get cookin'!

What could be more exciting than a Pie Baking Contest? Donna Moody is the chairperson of this exciting new event and she expects all of us to bring our best pies to be judged at 2 p.m. the day of the Fair. Judges include Mrs. Robert J. McKenna (who will be accompanied by her husband, Newport's mayor), Joseph P.T. Vars, Point Association president, and Richard Sardella, owner of Sardella's

Restaurant. Prizes will be awarded for 1st, 2nd, and 3rd place with a 4th place Honorable Mention. "We're looking forward to many outstanding entries and hope this will be the first of many contests in keeping with a great American Fourth of July tradition," says Donna. To obtain an entry form, contact Donna at 848-7088.

While we are on the subject of food, Sophia Pendergast and her committee are planning to out-do themselves this year. Plan to have your lunch sitting at tables with family and new and longtime friends while you look out at the boats from the Museum of Yachting anchored in the harbor.

One of the highlights of the Point Fair has always been the raffle. That continues to be true this year...thanks to the generous donation of many fine prizes. Leslie Palmer is this year's Raffle Chairperson and she has arranged for the following prizes:

Brunch for twelve, prepared and served in your home by David E. Prince of Pavillions
The Castaway Weekend for Two at Newport's Doubletree Islander Hotel (includes accommodations, cocktails, dinner and brunch)

Oval "Le Jardin" lace tablecloth, compliments of Rue de France

Brunch for two at the White Horse Tavern
Framed Chinese Zodiac Paper Cut - "Year of the Monkey" - compliments of Norton's Oriental Gallery

Two tickets to any regular Trinity Square Repertory Company production (except "A Christmas Carol")

Leslie says, "It is my hope that ticket sales will be hot! While I certainly hope you will attend the Fair, you need not be present to win. The drawing will be held at 4 p.m. in Storer Park. The prizes are terrific and the price is right...a book of six tickets sells for \$10.00 and individual tickets may be purchased for \$2.00 each." Leslie will be happy to supply you with as many books as you need, just give her a call at 847-7148.

There is always something wonderful about the Point Fair. A sense of community, fun, and friendship prevail. We look forward to joining with you to celebrate the "Day on the Point Fair" on the Fourth of July!

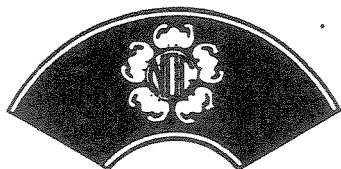
For further information, contact Christine Montanaro at 849-4707.

Come to the Day on the Point FAIR

Sat. July 4., 10am-5p.m., Storer Park

SCHEDULE OF EVENTS

10 a.m.	Fair opens
10 a.m.-2 p.m.	Children's Games (Charge)
10 a.m.-5 p.m.	Historic Boats anchored in the harbor by the park (Provided by Museum of Yachting)
10:30 a.m.	Walking Tour of the Historical Point (Charge)
11 a.m.	Performances of "Nicholas Cricket" and "Bug-a Wags" by the Children's Dance Theater
12:30 p.m.	The Newport Artillery
2 p.m.	Pie Baking Contest
3 p.m.	Tour of Gravestone rubbings provided by the Newport Historical Society (Charge)
4 p.m.	Raffle winners announced
5 p.m.	Fair closes



Compliments of Nortons' Oriental Gallery

415 Thames Street
Newport, Rhode Island 02840
401-849-4468 — 401-847-2307

PDQ Printing and Copying Inc.
176 Broadway
Newport, RI 02840
401 849-3820

HOW MANY ROSES MAKE A POUND?



An old book lends us inspiration for a tea party. First we will need: **Roses to bloom in winter** - On a dry day, when the dew is gone, gather rose buds that are just showing color. Cut those with long stems with a sharp knife. As each stem is cut, dip it in soft wax. When the wax has set, wrap the roses separately in tissue paper and pack them in a wooden box. Keep in a dry place, frost-proof but not warm. When the roses are wanted, cut off the waxed ends and put the stems in tepid water. The buds will open slowly. If we want them for a winter party, we must begin this step immediately.

Rose petal sandwiches: Dark red roses are best for these. Place petals on thinly cut brown bread...don't spare good butter. (As Anne Reynolds would say: Real butter!)

We will brew our **Tea** from the leaves, not the petals, of the dog rose.

And for our **Cake:** it was Charles the First's favorite. Take halfe a pecke of flowre, half a pinte of rose water, a pinte of ale yeast, a pinte of creame. A pound and a half of butter, six egges (leave out the whites), four pounds of currants, one half pound sugar, one nutmeg and a little salt. Work it well and let it stand half an hour by the fire and then work it again and then make it up and let it stand an hour and halfe in the oven - let not your oven be too hot. (**Rose water:** gather the flowers after sunrise in fine weather. Beat in a marble mortar into a paste and leave soaking five or six hours. Put the mass in a coarse canvas bag, and press out juice to every quart of which add a pound of fresh Damask Roses. Let stand 24 hours. Put whole into glass alembic, lute on a head of receiver and place on sand heat. Distill on gentle fire until drops of water run quickly, and clear. let cool, and stand eight days in a bottle stopped with paper. (I know - we should have done this months ago! And where is your alembic?))

Rose hip marmalade - To every pound of rose hips allow half a pint of water. Boil until the fruit is tender. Pass the pulp through a fine sieve. To each pound of pulp allow a pound of perserving sugar. Boil till it jellies.

Rose and Fruit Salad - Cover the bottom of the dish in which this sweet is to be served with red and pink rose petals. Mash four very ripe bananas and with them mix an equal quantity of finely chopped dates. Put this mixture in a layer on the rose petals and cover the mixture thickly with rose petal conserve and then cover with a thick layer of clotted cream. Decorate with **crystallized rose petals**. (This recipe too complicated - can we buy these?) The dish should be so arranged that the rose petals show well around the sweetmeat served on them. **Conserve of Roses:** fresh red rose buds - a pound of these to three pounds of sugar. Stamp the roses small, adding lemon juice as they become dry. Beat the mixture and put up in glasses.

A gift for each guest: **Red Rosary beads:** Gather the roses on a dry day and chop the petals very finely. Put them in a saucepan and cover with water. Heat for about an hour but do not let the mixture boil. Repeat this process for three days, adding more water when necessary. make the beads by kneading the pulp into balls. When dry press on to a bodkin to make holes in the centres of the beads. While drying hard, the beads must be moved frequently on the bodkin.

We can have our rose tea party at the next Plant Sale. That is, of course, if all of you Pointers wax enough stems to give us pounds, yes, pounds of roses next May!

Anita McAndrews

ARNOLD ART STORE & GALLERY
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210 Thames St. Newport ~ 847-2273

TALL SHIPS IN JULY

WHAT a bonus those of us who live on the Point will have when the Tall Ships return on July 17 until the 20th! Local newspapers, radio and TV stations will present coverage of the city-wide events that will take place along the harbor and at Fort Adams, BUT Washington Street and Long Wharf will provide close-up views of some of the vessels.

Here are some of the walk-about to anticipate:

Two large vessels will be anchored off the west side of Goat Island. The LIBERTAD of Argentina will arrive early and be moored there from July 8 to July 10 and the ESMERALDA from Chile from the 17th to the 10th.

Some ships will be moored at the State Pier and Long Wharf and some will be open to visitors. (Check the newspapers for visiting hours.)

On July 20th, all the ships will gather south of the Newport Bridge for the "Parade of Sails". Beginning at 10 a.m., they will sail under the bridge, north to Gould Island and, led by the Coast Guard vessel EAGLE, will then parade south and out to sea. It is expected to take two to three hours before the last ship passes Castle Hill.

Long Wharf, from America's Cup Avenue to Washington Street, will be closed off to vehicular traffic, creating a Pedestrian Mall.

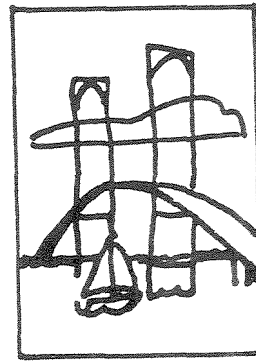
The American Sail Training Association (ASTA) will have ships and crews participating in events at Fort Adams and in the harbor.


Volunteers are needed to serve as hosts and hostesses every day. Interpreters are also being recruited. Contact the office of TALL SHIPS NEWPORT '92 at 849-9292. Annamarie Ringheim, executive administrator, will be delighted to hear from you.

BUT THERE IS MORE! Watch the papers for events that will extend past the July 17-20 period. The SAGRES of Portugal will arrive on July 21 and remain until the 25th. The Spanish Caravels -- the NINA, PINTA and SANTA MARIA, replicas of Columbus's vessels -- will be here August 2 through the 4th. Not on the Point, but worth watching for.

Details of these happenings and other city-wide events should appear in the media.

Kit Hammett





The Rum Runner
LIQUOR STORE
(401) 847-7600

and
Ship's Larder Convenience Store
Located at Goat Island Marina
7 a.m. - 9 p.m.
Summer hours
401-847-7600

SALT FREE.
CALORIE FREE.
DELIVERED FREE.

What more could you ask?



OK, OK, your first month's cooler rental and 2 bottles of spring water are FREE.*
Call 846-0916 and ask about our
Introductory Offer
*New customer only-deposit required

Crystal Spring
NATURAL SPRING WATER

THE HISTORY OF LONG WHARF

The history of Long Wharf, The Point, the railroad and The Cove is a fascinating tale that spans 290 years. As early as 1675 at a meeting of the freemen of Newport, it was granted by Benedict Arnold and others that said freemen would have the right to build a wharf "into the sea where ye new town wharf stands." The records of this time are incomplete but we do have a map dated 1711/1712 as plotted by John Mumford. It shows the town wharf crossing Thames St., stretching out into the water about 400 ft. The wavy shore is well marked, outlining The Cove which is well sheltered from the prevalent south-west wind by Gravelly Point. The northerly limit of The Cove reached what was later to become Walnut St. Shipping of a modest sort was carried on, although the wharf itself was more or less thrown together from stone blocks and timbers. Many ships and boats lay in this protected cove. Everything that came into Newport came by sea.

Several gales in 1702 brought much destruction to both the city and waterfront, forcing the entire city to realize how important was its sea trade. The simple old ways of the freemen, who never kept the dock in good repair, were sidetracked, allowing a group of men in the city to organize the wharf as a business venture. Shares were issued, bought, sold or traded by these so-called proprietors, who affixed the prices. In return, these proprietors were bound to keep the wharf up to standard. They often asked the city to grant money to carry on the repairs. Anyone who landed goods on the wharf had to pay a charge, which went to the proprietors. By 1739, Long Wharf was extended to its full 1755 feet, reaching across The Cove to a landing just west of Gravelly Point, where Water St. (later Washington) began.

The enclosure of The Cove by Long Wharf in 1758 made great changes. In the first place there was no longer full access to the harbor, so the water dammed up by the wharf became putrid and evil-smelling. Bridge St. had been built across the northerly end, but its opening did not help much. Finally it was decided to make a

second opening, a cut through Long Wharf to the Harbor, which would then wash itself clean everytime the tide came in or out. The actual day of this opening turned into quite a celebration, as most of Newport gathered on Long Wharf to watch the change of waters. The smell soon abated, as salt water took over. By this time many additional wharves had been built at varied lengths, west from Thames St., parallel to the Marlborough dock, lining the shore. Small boat-building on Long Wharf's north side was carried on in shops, and there were houses and a rope-walk. The second map shows this development clearly.

Before too long the Revolution put a stop to Newport's prosperity...no more shipping to the West Indies, Charleston or across the Atlantic. The British had a stranglehold on the entire Bay. By the time it was over, Newport was very close to ruin. Many fortunes were lost, endeavors given up. All the sea trade went directly to Providence, that being a more practical route. The Cove was neglected for about 60 years, used only by small enterprises, such as fishing, and the repair of houses, damaged by the British. It lay a large rather unpleasant muddy wet-land.

Change, however, began to overcome the city's inertia. The Age of Steam had arrived, taking over many services. Passengers from up and down the Sound, cargo of all kinds, business men, and visitors used the steamships, travelling to and from Boston, Providence, Fall River and New York. Newport began to bloom again. In 1857 a Dr. Jackson proposed turning The Cove into a park, with grassy lawn, flower-beds, shaded walks, a pool and fountain; not unlike the park now topping Washington Square. Nothing came of it.

Two occurrences now pushed Newport; the need for a railroad to connect Rhode Island and Massachusetts to the steamships, and the emergence of an energetic and monied summer colony. The Newport Mercury's pages make no mention of who or what group of men walking west on Long Wharf realized that all they had to do was fill in a good portion of The Cove and build the railroad tracks over it, running them down Fourth St. (now America's Cup Ave.) directly to the steamship landing. In order to have

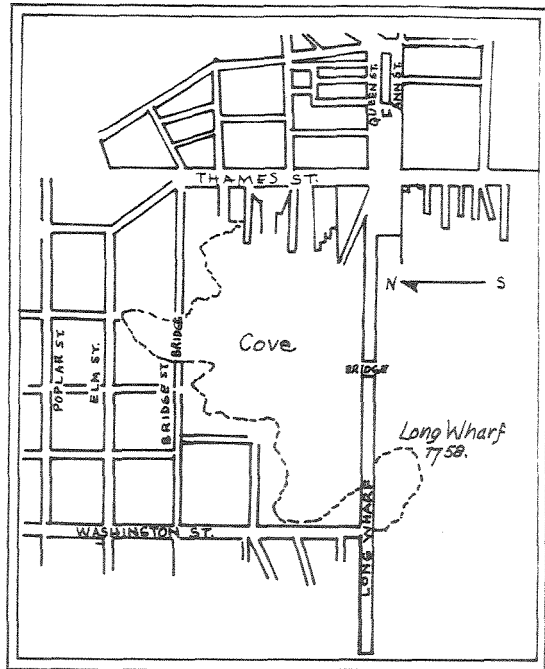
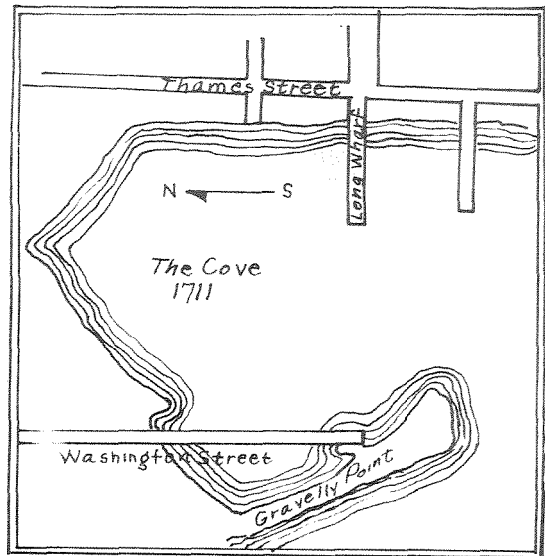
plenty of space for the engine house, turntable, car barns, boiler room, depot, etc., empty lots and rundown old houses were purchased. This was a tremendous endeavor which energized the city, filling it with hope and excitement. Many times during that year, 1864, The Mercury announces that the first train will shortly roll in. But the celebration had to be cancelled. They needed more time. September brought success, when the first railroad train came down from Fall River to the dock on the end of Washington St.

There still remained the other half of The Cove to be dealt with. This smaller part had become a muddy marsh (hence Marsh St.) fed by a fresh underwater spring. It had to be pumped out, and filled with good sound dirt. Five teams of ten men each undertook this work. One hundred fifty carloads of dirt from Chase's cut were moved by steam-shovel. Ten dump cars could be loaded in 15 minutes. Several fresh-water wells were dug deep into the bottom, to provide fresh-water to both trains and steamships. Long Wharf was widened to 50 feet, making room for carriages and foot traffic. This reconstruction of the old Cove gave Newport a commercial success it had not achieved for many years.

In 1879 water had collected again, resulting in another odoriferous swamp. The opening through Long Wharf to the Harbor was enlarged and more dirt brought in. It seemed sometimes as if The Cove could not be conquered, forever turning back into a sheltered basin.

In 1884 the wharf of the Old Colony Steamship Co, which had been undermined by a dredging machine, was rebuilt. Five large blocks of granite from the original Long Wharf were found...also a large rock which had to be dynamited. In 1891 The Cove required more filling in, which disturbed a very large colony of eels.

What is there left to remind us of that cove aside from the names, Bridge St., Marsh St., and Long Wharf? Some of us who live in 18th century houses on the Point worry excessively that two weeks of rain, or a fierce hurricane, will put 12 inches of water in our cellars. Mrs. Bates, who lived at 22 Bridge St. in the 1970s, used to hire a moving truck into which went her



valuable antique furniture from her first floor. That truck then drove to higher land, where it stayed until the hurricane was over... then returning later to Bridge St. and unloading.

Pointers know that The Cove or Basin (as it was called) was there first as a wonderful sheltered harbor, then for many years a starting-off place for boats and shipping of all kinds, and eventually dug up and dumped out so a railroad could open up our world. And now, once more, it serves as an exit or entrance point for many who travel to Newport.

Esther Fisher Benson

THE "AMERICA'S CUP"
and
THE STEERS FAMILY in NEWPORT

by Thelma Steers (Halverson) Ebbitt

PART TWO

It is 1886 and Daniel Steers is here. Now in 1886, at the beginning of a new phase in his life, he was no longer a young man, a young husband, or a young father. This makes understandable the ways in which he chose to spend his time, and his attitudes toward his much younger wife and toward the daughter born to him in middle age.

His first role in Newport is that of husband. My mother, his daughter, has often told me that, as a husband, he was gentle, kind, even-tempered, and indulgent. No raised voices or rifts in his household. The atmosphere seems to have been truly calm and serene. It was a happy marriage although it was also a religiously mixed one. He was an Episcopalian of English background, and his wife a Roman Catholic of Irish heritage. He indulged her strong desire for their daughter to be brought up a Catholic. He went beyond permitting church attendance, and arranged for a Catholic private boarding school education at Elmhurst Academy in Providence. When the Elmhurst years came, he drove my mother to the Bristol ferry, where she was met by school personnel who escorted her the rest of the way. My mother remembered him as a good husband and remembered her home as a very happy one.

Daniel Steers became a father on October 29, 1888. On this day my mother, Mary Frances Steers, was born in their own home on Second Street. She was named Mary for her mother, and Frances for Daniel Steers' only sister, Frances (Steers) Baker. (This is perhaps one important piece of evidence that Daniel's life in Newport separated him from his family only by distance, and not by lack of interest, caring, and affection.) Now a father! And my mother had many memories of Daniel Steers. He was a good disciplinarian: "I soon learned that begging to have punishment withdrawn, or teasing to have a refusal reversed, would get no results. He was fair in his decisions, but absolutely firm once they were made. My father taught me to ride a bicycle. Once

I took it out too late in the evening for too long. I broke a rule I well knew. He said my bicycle would stay in the shed for a week. From past experience I knew better than to beg or tease, and prepared myself for seven days of deprivation -- and walking!"

This story brings out another facet of Daniel Steers' conduct as a father. He taught his daughter to ride her bicycle. He also gave her of his time and other skills and taught her to row, to sail, and to swim. There is no tale I recall hearing about her sailboat that involves punishment. Perhaps by sailing time she had learned to bring her boat to mooring on time -- granting favorable wind and tide. She sailed the harbor alone, and learned to swim its deep waters alone. Daniel Steers shows his love of action in and on the water and his sharing of this love with his growing daughter. His instruction in row boating and sailing seemed to go smoothly. My mother has told me often of her pleasure managing her rowboat, and joy in sailing and exploring Narragansett Bay. The swimming lessons progressed more slowly. Near shore she learned to swim and feel at ease, but deep water brought a touch of fear. Her father wanted her to overcome this feeling, and worked out a program for them to follow together. They rowed gradually into deeper and deeper water. My mother swam holding one end of a long rope, while her father, in the rowboat, held the other end. One practice day when they were in mid-harbor he said to her, "Mary, you are ready now. You are ready and able to swim to shore without the rope. I will be here in the boat rowing beside you, and we will go in together." It seems to me a touching story, revealing in this episode his wish for quiet courage for his daughter and his willingness to help her acquire it.

There are other things he wished for her as well as skills, pleasures, and courage. Their household was a simple one. There was a girl to help my grandmother with chores, and a man to sometimes take my grandfather's place as driver of their carriage. My mother was less than polite to this man on one occasion, and received a long lecture from her father. She remembered he told her to treat everyone with whom she came in contact

with perfect courtesy. He had consideration for others, and taught this to her. Many impressions remained to her of him as a father: his enthusiasms, his kindness, his fairness, and his strictness. She has told me that she felt adored -- but not spoiled!

There was another daughter born about four years after my mother. She was taken as a very young child to be proudly shown to both families: my grandfather's in New York, and my grandmother's in Philadelphia. She contracted what was probably a virus, and died on the trip. How sad for the little girl and for her family. Daniel Steers would have been a good father to both his daughters.

The character of the man is well revealed in my mother's stories of their home life. What he was as husband and father, he was as a person. His tolerance of his wife's religious beliefs made it possible for him to agree to a Roman Catholic upbringing and education for his daughter. This lack of prejudice extended beyond the family circle. His teaching was by example rather than by precept, and it made a strong and lasting impression on my mother. Her own attitudes were affected by him for all of her life. The courage he wanted for her he already possessed himself. The sensitivity he showed in helping her needs, he also showed to others. The Point during his life (and far into the future) had its own sense of being a separate and unique part of the town. It had its own flavor and style and customs. Concern for neighbors was a part of its way of life. My grandfather knew when any family might happen to be in need. He provided what he could. My mother told of food and clothing sent to families, and told also of another "talk" which her father had with her. "Mary, you must never mention to these families or to anyone else that we have given anything to them. When we do this it should be known only to us, and then forgotten by us." Are not her father's words a Bible lesson translated into phrases understandable to a child?

So far Daniel Steers' character traits have been noted. What were his day-to-day activities? His ancestors lived on the island kingdom of England; he chose our island for his home. He must have chosen it to fulfill an inbred need.



**Mary Frances Steers Haverson
as a small child**

The sea was necessary for him. The sea gave him the sports of swimming, rowing, sailing, and fishing. He drove the family carriage with pleasure. My mother had often spoken also of his interest as a young man in racing trotters on Long Island, and his attending trotting races in Rhode Island -- from a Long Island driver to a Rhode Island spectator. I have no knowledge of his early life, so I do not know if he ever worked in the family ship-designing and shipbuilding company. But I do know from my mother that he spent many winter evenings in designing and carving ship models. She has said, "He inherited the family gift; it was in his mind and his hands." (No models are now in our family's possession. Apparently his work was admired by neighbors, acquaintances, and friends, and some models were informally sold or given to them. It would be interesting if one of his models would come to light now as a forgotten attic treasure.)

(continued on following page)

Together the small family enjoyed other pursuits near at hand: walks along the shore to see the boats of the old Fall River Line (whose individual whistles every Pointer could distinguish) and to see the tall masts of the "Constellation" berthed at Coasters Harbor Island, picnics on the Blue Rocks near Battery Park, and rides to Sachuest Point and Brenton Point. They also had the pleasure of traveling together to visit Daniel Steers' father, brothers, and sister in New York. There is a three-generation family picture of James Rich Steers, two of his sons, Henry and James, Jr., and the infant son of James, Jr. (Daniel Steers' father, two brothers, and infant nephew). The photographer had captured the personalities of the Steers men of New York. Newporter Daniel Steers is not in the photograph. Was it given to him on one of his many visits to New York, or was it mailed to him to keep him abreast of family milestones? Either way, it is another proof that he and his family remained close. Before leaving for New York, the Newport Steerses always said a brief goodbye to the family pet, a Schnauzer named (what else?) Kaiser.

All these facts and observations coalesce to make a portrait of a man so good that a verdict of paragon must now present a clear and present danger. I have one photograph of Daniel Steers, which appeared in the last issue of the Green Light. In this photograph the photographer has captured the personality of the Steers man of Newport. There is a twinkle in his eye and a look of elfin glee on his face. This one photograph obliterates any fear that Daniel Steers suffered from righteousness at this moment or in any other. To quote Robert Louis Stevenson, "If your morals make you dreary, depend upon it they are wrong." Daniel Steers' morals clearly did not make him dreary.

This story of Daniel Steers is obviously not the complete story of the whole man. (It is one person's - Mary Frances Steers' - recollection of him as a husband, father, Point neighbor, and individual.) It is a brief sketch of him seen through the eyes of a young daughter who returned his admiration and love.

Through my eyes, the eyes of his granddaughter, it seems a strange and splendid coincidence that Daniel Steers, son and nephew of the men who created the "America", should have chosen as his home Newport, which would later become, too, the home of the 'America's Cup' races. The Steers men who made the "America" in New York and the 'America's Cup' races in Newport are linked across the years by the interim presence of Daniel Steers in Newport.

Thelma Steers (Haverson) Ebbitt



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SPRING?

The old seasonal clock keeps ticking and the calendar says it's spring. We glory in the occasional burst of sunshine and waft of warm breeze, but mostly here on the Point it's cool and damp or just plain cold. But there are brilliant flowers, leaves trying to burst forth, and a few brave boats. The sun is approaching the Bridge, and we see our neighbors out and about. Think ahead. We'll be cool and breezy soon as the sweltering heat hits elsewhere.

POINTERS-IN-THE-NEWS

Herb Rommel of Bridge Street is the newly elected president of the Nina Lynette Home, the long established retirement home on Washington Street. The home and its residents are very much a part of the Point. We are glad to have a Pointer as president.

Meg Graham, a Born-on-the-Pointer, recently graduated with honors from the College of Wooster in Wooster, Ohio. Meg is the daughter of Beth Graham and the granddaughter of Mary and Herb Rommel.

Kit Hammett

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OUR POINT...PAST-PRESENT-FUTURE

The reprint "The Point 1925-40" by L.F. Gracy from the Newport Historical Society's Spring 1985 bulletin, fills our mind's eye as we walk the Point these spring days. As we are tied to the past, our thoughts are also filled with all the activities for this summer...the Secret Garden tour, our Fair, the coming of the Tall Ships, cruise ships and summer visitors.

We're also ever-conscious of our responsibilities to the future...the fate of Rose Island, the fishermen on the cause-way, a marine terminal and another hotel.

In The Green Light, we try to offer a mix of the past, present and future, and the staff would be happy to hear your thoughts and memories in any of those categories. The Point is a special place!

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THE GARDENING CORNER

Spring dawdled in here with only rain and chicken pox to alert us to the season. Gardens, as always, throve on and shed gray flannels for bright leisure suits...red tulips, purple hyacinths, yellow jonquils, and that pretty weed I call Mrs. Eccles because she first warned me of it. Yellow flowers with glossy foliage and danger lurking beneath in the form of brittle tuberous roots that linger to rob the soil and then sink to a slimy brown mess that leaves blank spots in summer turf. The grass is verdant now and there is light to mow after dinner.

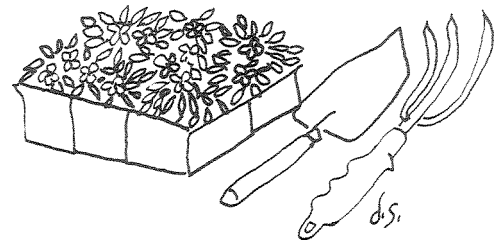
One horrid day in April, I picked up a few gardening books from Jim Weyant's dollar table. The old books tell all and pesticides, herbicides and monsters of tissue culture aren't mentioned...that's o.k. by me. The prize among them was a collection of essays by Agnes Rothery in which she says, (Gardeners) "are not conscious of being old or young but only as being part of surging, growing life." True...but youth showers for a night out while age tubs and goes early to bed.

Water is expensive but I agree with a friend who uses a rain barrel for his garden but would "rather go back to the Marines" than forgo the deep tub. I don't think I'll have a rain barrel, but if I do, I'll put a drop of kerosene on top to discourage mosquitoes.

I will dig a lot of peat into my soil. On top of the soil peat forms a crust that sheds water instead of blotting it up. I'll also use all the compost I have to make my plants healthy and resistant to disease.

Compost needn't be mysterious or even scientific. Nature does it all the time. In "The Last Assent" Edith Wharton speaks of "Nature's secret of drawing fragrance from corruption." Mrs. Wharton with dirty hands! No. She was speaking of the lovely daughter of odiously decadent parents, but that's what compost is... fragrant loamy soil from garbage.

The age-long process that formed plains and primeval forests is accelerated in the garden. We layer soil-laden weeds with leaves and kitchen leavings, coffee grounds, tea leaves, egg shells, and vegetable parings and those many things that slip our notice in the vegetable drawer. Even cider, soda or OJ suffice. There is no fat to grow rancid or attract animals.



Dump it all in a tidy wire pen or a blowsy heap behind a bush, or buy a composter that will hide the messy business. In six weeks, if you fork it over, and six months if you don't, you'll witness fragrance from corruption. Not magic or mystique, but awesome all the same.

The gardener mimics nature as he composts and thwarts her as he picks faded flowers. Nature's cycle is blade, blossom, seed, and death/dormancy. By picking the faded blossoms, we prevent the plants from forming seed so they keep producing flowers, ever hopeful, until frost cuts them down.

Whatever you grow will benefit from deadheading. Bulbs send strength to root instead of seed when the flowers are picked. Let the leaves grow for a while until a sharp tug separates them from the earth, as the tug of the pineapple leaf separates it from the ripe fruit. Those yucky brown braids show who's in control, but serve no other purpose, as water can't pass through limp vascular systems.

All this Spring work won't daunt us. We'll do what we can while dreaming of hammocks and ice cubes and floral extravagance in August. Then I'll speak only of pretty flowers and tasty vegetables.

Anne Reynolds

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A reprint from the June 1960 issue of the
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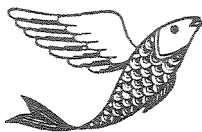
TREASURE TROVE

Digging in his garden near the corner of Third Street and Katzman Place, Mr. John Mazza recently unearthed a penny of the year 1737, when George the Second was on the English throne. The obverse bears a bust of the monarch, crowned with laurel and exhibiting a long Hanoverian nose, and the inscription GEORGIUS:II. The reverse shows Britannia enthroned, with shield and trident, in much the form of more recent English pence, and the inscription is BRITANNIA: 1737. Mrs. Mazza tells us that she has found a redcoat's brass button with a crown on it, in this garden.


Some twelve years ago, we learn, Mrs. Clifford Sherman's son dug up, in the southeast corner of this same lot, an Irish coin of even earlier date. In excellent condition, the piece shows on its face a bust of George the First, and the legend GEORGIUS:DEI:GRATIAE:REX. The reverse bears the word HIBERNIA and the date 1723. The seated figure resembles that of Britannia, but holds a torch and has by her side an Irish harp with a woman's head. The material seems to be a silver alloy; no denomination is given.

In 1947, Mrs. Henry Eccles uncovered in her garden a 2=Real Spanish pieces - CAROLUS:III:DEI:GRATIA:HISPAN:ET:IND:REX: 1776. Worth a fourth of the piratical "Piece of Eight" (8 Reals) it is a silver coin about the size of a quarter.


Who else on the Point has discovered treasure trove? Let us know! Perhaps we could have a most interesting exhibition of such objects on July ninth! (Ed's. note: On the 9th of July 1960 ten houses were open for viewing during "An Afternoon on the Point." Any comments from today's readers?)



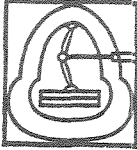
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THE COOK'S CORNER

Now that summer is just around the corner (or at least, I would like to think it is), I thought the following might be of interest to some of you. It won't be long before the markets will be flooded with fresh fruits.

In answer to a question about which fruits ripen after they've been picked and which do not, the Boston Globe answered as follows:

The following fruits do not grow sweeter after being picked: blackberries, blueberries, cherries, grapefruit, grapes, lemons, oranges, pineapples, plums, raspberries, strawberries and watermelons. Some fruits do grow sweeter or riper. They are: apples, apricots, avocados, bananas, mangoes, muskmelons, papayas, peaches, pears and persimmons.

Here is an interesting cookie recipe:

POTATO CHIP COOKIES (Makes about 4 dozen)

1 lb. butter or margarine
1 cup sugar
3 1/4 cups flour
1 tsp. vanilla
1 1/2 cups coarsely crushed potato chips.

Preheat oven to 300 degrees. Cream butter and sugar, slowly blend in flour and vanilla. Gently mix in potato chips. Drop dough by well-rounded teaspoonfuls onto cookie sheet and lightly flatten tops. Bake 20 to 25 min. until light brown. Cool and sprinkle with powdered sugar.

This seems to be the issue for cookies. At last year's plant sale I tasted the most delicious cookies and when I asked the cook for the recipe she agreed to send it to me. It arrived in the mail the other day. Perhaps her memory was jogged by this year's plant sale.

CARROT-ORANGE COOKIES (Makes 4 dozen)

1 cup shortening
3/4 cup sugar
1 egg, unbeaten
1 cup mashed, cooked carrots
1 tsp. vanilla extract
2 cups sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
Orange frosting

Cream shortening until light and fluffy. Gradually beat in sugar. Add eggs, carrots and vanilla; beat well after each addition. Sift together dry ingredients and combine with carrot mixture. Mix well. Drop batter by TBSP. onto greased cookie sheets. Bake 350 degrees for about 20 minutes. Remove to racks to cool. Frost with orange frosting while still warm.

ORANGE FROSTING

Combine juice of 1/2 orange, grated rind (zest) of one orange, 1 TBSP. butter and about 1 cup confectioner's sugar. Note: After cookies have cooled and been frosted, I put them in the refrigerator on trays covered with wax paper. This guarantees the frosting will set up - even in humid weather! Take the cookies out and bring them to room temperature before serving. Marcia Strickland

It'll soon be time for the fresh asparagus to be appearing in the stores. Here is a different recipe for its use.

LINGUINE AND ASPARAGUS (Serves four)

1 lb. linguine
1 cup pasta water
1 lb. asparagus, cut in quarters, length-wise
1 TBSP. olive oil
2 cloves garlic, finely chopped
Salt & pepper to taste
1/4 C. Romano cheese, grated
1/4 c. Parmesan cheese, grated

In a large pot bring 4 qts. of water to a boil. Add linguine and cook for 8 minutes. Add the asparagus and cook for 1 minute or until the pasta has a bite. Remove 1 cup of pasta water and reserve. Drain the pasta and asparagus. Refresh under cold water.

While the pasta is cooking, in a large saute pan heat the olive oil until hot. Add the garlic and cook for 1 minute. Add the pasta water, drained pasta and asparagus, salt and pepper. Warm through.

Pour into a large pasta bowl and sprinkle with the cheeses. Toss and serve immediately.

Florence Archambault

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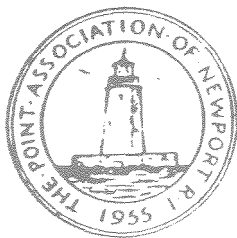
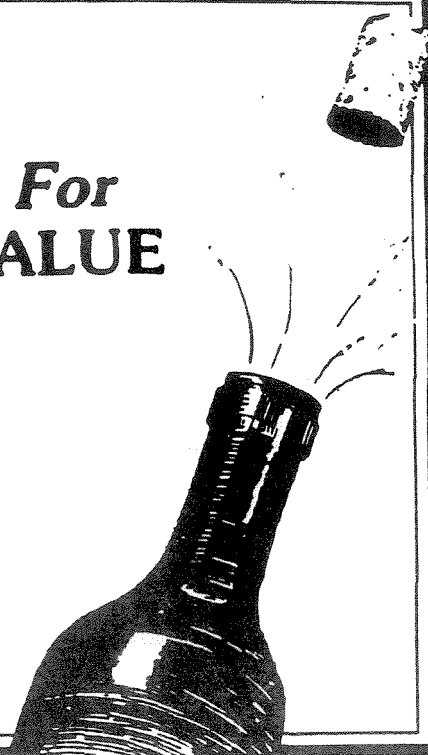
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