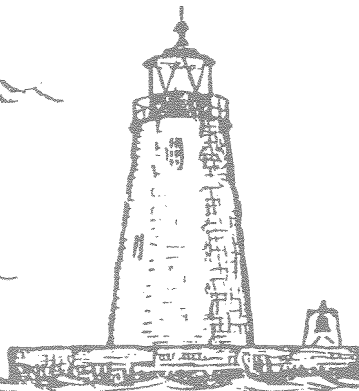


The
GREEN

LIGHT



BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

APRIL 1993





The GREEN LIGHT

XXXVIII No. 2 APRIL 1993

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Art work by Dorothy Sanschagrin

Photo credits:
Cover; The Cenacle on Battery St.
Kay O'Brien
Pg. 7, Garden Tour, Florence
Archambault
Nina Lynette tree, Nancy
Espersen
Pg. 8, Post cards courtesy of
Joan Calcutt
Pgs. 10 & 11, Christopher Owens

CALENDAR

April 24 - Saturday -10 a.m. -
Clean Up - See inside for
details.

April 29 - Thursday - 7 p.m.
General Meeting - St. Paul's
Methodist Church

May 22 - Saturday - 9-12
Plant Sale - corner Pine and
Washington Sts.

June 11, 12, 13 -Secret Garden Tour

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Poplar and Thames Streets; Aidinoff's
Liquor and Gourmet Shop, Warner Street;
Clipper Wine & Spirits, Third Street, and
the Walnut Street Market.

PRESIDENT'S LETTER

The Pot Luck Supper was a great success by any measure, including our waist sizes. As the evening unfolded, it was reassuring to realize that there were enough salads, main courses, and desserts to feed the ninety-plus people. Thank you to Donna and her committee for their dedicated efforts and hard work. Thanks also go to Angela Vars and her telephone committee.

Spring begins a busy time for the Point Association. We look toward the General Membership meeting on Thursday, April 29. Our speakers will be Peter Simpson, Newport's Tree Warden, who, by the way, has established a satisfying working relationship with the Point. In addition, Bruce Cotta, Vice-president/General Manager of Island Development Corporation, Goat Island, will speak about the proposed pier on the west side of Goat Island. The pier will provide dockage for the cruise ships that visit Newport. Mr. Cotta has much information to share about such a development and will answer questions and concerns of the residents of the Point.

May is the month for the now famous Plant Sale. Rosalys Hall will be the organizer once again. She, too, has a formula all her own that continually guarantees success. The date for the Plant Sale is Saturday, May 22.

Spring is also the time when we look toward our summer fundraisers. As I stated at the Pot Luck Supper, we will not be doing the Point Fair as it has been done in the past few years. The Board has decided to host an event "A Day on the Point" which will be similar in style and feeling to the ones which began in the 1950s. The event will be more intimate than most recent fairs and will reflect the unique qualities of the Point today. We always need help from our members. Volunteers for this event can contact me at 849-4708. Finally, we are planning a Silent Auction and also a fundraiser, hosted by the White Horse Tavern. Further details will be forthcoming.

I close this letter with enthusiasm for the Point and for the Spring when winter hibernation is over. Save Saturday, April 24, for cleaning the shoreline and the parks. Details will be found in this issue of the Green Light.



Christine Montanaro



POINT PLANT SALE

The Point Plant Sale will be held on May 22, from 9 a.m. to 12 noon, at Pine and Washington Streets, with our wonderful hosts, Anita and Shawn McAndrews. Since "The Apple Blossom Festival" with Admiral and Isabel Eccles, our plant sale has settled in most comfortably there.

Some of the most knowledgeable gardeners on the Point are, as usual, giving their help. We are hoping for the lovely, healthy plants from Bruce Howe and the shrubs so generously donated by Bill and Sheila Reardon's nursery grower friends.

Do please donate any plants you can. This has ever been a Point tradition - "grown on the Point" - these plants do best.

If you have something, we shall be glad to pick it up. Call 846-7566.

See you at the Point Plant Sale!

Rosalys Hall

POT LUCK SUPPER

Once again, it was a happy occasion for the many people who participated in the Point Association's annual pot luck supper. The center table presented delicious casseroles, vegetables, salads and breads. The dessert table was loaded with delicious (caloric!) goodies.

Our thanks to Donna Maytum for chairing the supper. Special thanks to helpers, Robert and Dede Elster, Jack Maytum, Bill Pendergast and Phil Mosher. Donna reported that several people helped with cleanup and dismantling tables and chairs.

Association president, Christine Montanaro, presented a brief accounting of current association concerns and activities.

Kit Hamnett

CLEAN UP TIME

This year Newport Clean and Green has invited neighborhood groups to join in their celebration of Earth Day on Saturday, April 24. Our focus will be cleaning our own shoreline and parks. We'll meet at Storer Park at 10 a.m. to pick up trash and recyclables. If you want to add a special touch or talent, plan to join other Newporters at Touro Park at noon where there will be a sculpture contest using the "whatevers" that have been collected. Call me with suggestions or questions. Let's show the city our Point pride on April 24.

David Aguiar
849-3821

THANKS FOR THE MEMORIES

The Board is happy to announce that two Point Historians are in place - Rowan Howard and Anita Rafael. May they have fun collecting and recollecting. Help them if you can.

MEMBERSHIP

Welcome to the following new/returning members of the Point Association:

Rene & Cathy Bernier
Alson & Mary Castonguay
Bruce Cotta
Cynthia DeGhetaldi & Family
Chris & Tamar Kern
Debra Mathinos
Linda Mathinos
David & Laura Pedrick
Sharon Rust
Richard Searle & Trish Loberti
Jim & Pam Stanek

As always, if you have questions regarding your membership or know of someone who would like to join the Point Association, feel free to call me at 846-2907.

Nancy Espersen
Membership Chairperson

POINT ASSOCIATION MEETING

Thursday-April 29-7 p.m.
St. Paul's Methodist Church - Marlboro St.

Speakers: Peter Simpson, Tree Warden
Bruce Cotta, Island Development Corp.

Come meet your neighbors
Discuss Point Association concerns.

MEET OUR ASSOCIATION COMMITTEE CHAIRPERSONS

Nancy Espersen, co-chairperson of membership, and her husband, Gordon Armstrong, live on Battery Street in what is known as the "Edith Ballinger Price House." They moved to the East Coast from Minneapolis five years ago when Gordon took a job with Ocean Spray Cranberries, Inc. For a year and a half they have been Pointers. Nancy is a member of the Green Light staff, and she, and Gordon, are active in the Rose Island Lighthouse Foundation.

Nancy's major committee responsibility is keeping the membership list up-to-date for various Association mailings.

She enjoys walking, and is interested in Point history of people and houses. She also volunteers at Blithewold in Bristol, and enjoys watching college basketball on TV.

Terrence Gavan, publicity chairman, and his wife Christine live on Bridge Street. Terry is the author of two books on Newport, "Barons of Newport" and "Exploring Newport". He is a certified public accountant and teaches taxation and accounting courses at Salve Regina University.

Christine is the owner of the Newport Gourmet Cafe in the Brick Market Place.

Carol Marinam, program chairperson, lives with husband Jim on Third Street. They moved here from West Hartford, CT, when he retired and spend part of the winter in Florida. They have six children and four grandchildren.

Carol was active in the preparations for the 1992 Point Fair, and has been on the Association Board since last fall. She is an interior designer, and enjoys gardening, tennis, golf, bridge and music.

Kit Hammett

BOARD MEETING HIGHLIGHTS FEB/MAR

The Board of Directors meets monthly to discuss and consider issues affecting the Point.

The Board discussed beautification projects in a couple of locations. David Aguiar (Beautification Committee) persuaded the city to assist in widening and planting trees on the island divider between Marsh Street and the Goat Island connector road at the end of Third Street. Posey Hall will plant the strip of land near the train depot. Also, the annual Plant Sale is slated for Saturday, May 22.

The Board heard presentations of plans for the former Corpus Christi Retreat House (Battery Street).

The Board discussed replacing the Point Fair (no one volunteered to chair) with a revived "Day on the Point". The "Day" could feature open houses and gardens, ferry rides to Rose Island, White Elephant Sales, Bake Sales and a pie baking contest.

The current Point Association membership has an 82% renewal rate. A door-to-door membership drive is under consideration. The Spring meeting of the Point Association membership is set for April 29.

Terry Gavan

CALL GAIL

Gail Gunning has been calling on new neighbors and giving their names to the membership committee. We all watch the moving vans to see how they maneuver our tight turns. Let's also watch to see where they are stopping and call in the address to Gail at 849-0812. She's ready and willing to contact these recent arrivals.

Recently Gail called on Ann Wiley, 30 Second St., Ginger Hornaday, 25 1/2 Willow St., and Brian and Fran Babcock of 47 Washington St.

As the weather warms, we all enjoy our chats as we walk. Let's make everyone feel welcome. Give Gail a call.

FROM COUNCILWOMAN NAPOLITANO

Within the past year, the Newport City Council has enacted ordinances which should dramatically affect our quality of life. The Noise Ordinance was passed due to the concerns expressed by individuals and organizations like the Point Association. Once again, our citizens will be able to enjoy the simple pleasures of life, such as a decent night's sleep, or normal conversations with their family and friends, without being subjected to outrageously loud music all hours of the night, unrestrained traffic or a barrage of obscenities.

On a more positive note, the appointment of Peter Simpson as Tree Warden is one of the best moves our city has taken in recent years. Seldom do we have the opportunity to hire someone who is willing to work with our citizens and civic groups, such as the Tree Commission, to secure outside funding to offset the expense of their department. Peter's resourcefulness and talent will benefit all...now and in the future.

Finally, it is most important to recognize that the future of Newport is in **your** hands. Changes we make today will affect our families tomorrow. If we are to survive these difficult economic times, we must be willing to be part of the solution by our participation. From now until June, on the 2nd and 4th Wednesday of the month, there is a City Council meeting at 8 p.m. There will also be several advertised budget meetings. I invite you to come, and if you so choose, participate. If you are unable to attend, but would like to share your concerns with me, I can be reached at 846-3000.

No one has a monopoly on good ideas for good government! It rests with the goodness of its citizens.

Jeanne-Marie Napolitano
Councilwoman, 1st Ward

NEWPORT'S TREES

Our new Tree Warden, Peter Simpson, has been busy, indeed, since our last Green Light. Under his direction, the Newport Electric Company's crew has pruned street trees where they were under power lines and the city crew has been trimming trees in parks and on roadways.

Toni Peters, Ade Bethune, Peter and I walked up and down streets of the Point one raw slushy morning to assess needs and discuss possible priorities of both cutting and planting.

Peter is going to be needing volunteers this spring and summer to continue the mulching projects begun in the fall. He also has approval for a groundcover program to create a healthy environment for our trees. You will be hearing more about this.

He told us of opportunities for residents to help in providing much needed trees for the Point. Anyone who wants to help financially may either give money to the Newport Tree Society or to the city which has been awarded a Small Business Grant for trees. Both entities will match your tax-deductible donations.

When a citizen requests a street tree he will be asked to sign an agreement to be accountable for its care. To find out more, call Peter at 848-6495 or contact the Tree Society, P.O. Box 863, Newport.

On our walk, Peter, Ade and Toni waxed knowledgeably about certain rare and valuable trees and I took in enough to learn that trees on private property may be declared historically valuable and thus be entitled to care by the city.

Anne Reynolds

REMINDER! PARKING STICKERS!

Many streets on the Point will have restricted parking during evening hours from May 1 through September 30. Stickers are required for residents' cars that are parked on these designated streets after 6 p.m. The stickers are available through April for early registration for \$2.00 at the Collection Office at Newport City Hall. Early purchase is advised. Be sure to take

- 1.) A valid motor vehicle registration.
- 2.) Proof of residency.
- 3.) Valid driver's license.



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02840
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SECRET GARDEN TOUR

Though there's snow on the ground, spring is officially here. Croci are blooming and snowdrops, as well. Time to plan on participating in the Secret Garden Tour, sponsored by The Benefactors of the Arts, on June 11, 12 and 13.

As usual there will be quite a few gardens which haven't been shown on previous tours, as well as ones that we have seen before.



SECRET GARDEN TOUR -1992 - ANITA MC ANDREWS' GARDEN

Old gardens mature and owners have new ideas in progress so an "old" garden is "new" every day. The ticket, this year, will include the Floral Festival at St. John's Church done by John Cing Mars, a floral consultant from North Kingstown.

This weekend tradition is enjoyed by crowds of visitors and requires crowds of volunteers to take tickets and show the gardens.

If you want tickets, they are \$12 in advance and \$15 at the door. To obtain tickets, or to volunteer, call 847-0514, or send a check to The Benefactors of the Arts, 33 Washington Street, Newport, R.I. 02840.

Proceeds from the tours are used for programs and performances at Island schools. This year they gave \$18,000 for programs requested by the schools. They included a songwriter and storyteller for Triplett School, and performances by Pendragon for Underwood and Carey Schools. Coggeshall had a musician in residence and Sullivan saw The Looking Glass Theater, and Thompson was visited by the Newport Jazz Orchestra. Rogers High School enjoyed The Island Moving Company, the Stopover Theater, Pianist Matthew Quinn and a performance of "The Belle of Amherst." So let's hope for another successful Garden tour in June.

Anne Reynolds

THE LIBERTY TREE IN DANGER

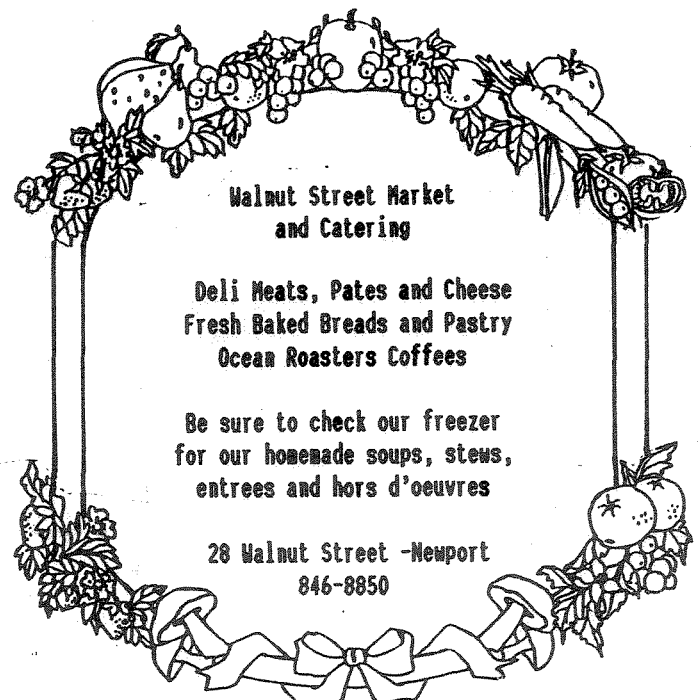
Our Tree Warden's going to do all that's possible to save the Liberty Tree at the junction of Thames and Farewell Streets. He will "mulch the entire area under the drip line with wood chips or bark mulch to help maintain a constant soil temperature, and moisture ground cover may be planted in the mulch bed." He also recommends {making} "a deep root liquid application of the biostimulant 'Roots'" and says that applying fertilizer to declining beech trees can accelerate their decline.

We'll hope he is successful, as we all love "our" trees and mourn the loss of so many. The huge one at Nina Lynette went down in the Blizzard of '93.

Anne Reynolds



TREE DOWNED BY BLIZZARD OF '93 AT NINA LYNETTE HOME



I REMEMBER! I REMEMBER!

There have been lots of "I Remember" stories in past Green Lights, but here's a new angle on a teenager's job in the 1950s. Before the days of fast food chains where many teens now work, a busy spot for weekend meals was the Cenacle Convent on Battery Street. Each weekend carloads and sometimes busloads of Catholic women came to the convent for weekend retreats. There to serve them their meals was Joan Marren, born on the Point, and now Joan Calcutt of Sycamore Street.

She heard about this job from a friend's mother who was housekeeper at the convent. Joan and two other girls were pleased to have part-time jobs.

The three waitresses ate first, and then they got ready to serve. The kitchen was downstairs and the meals were brought up to the pantry with the help of a dumb-waiter. There were eight big round tables seating 10-15 women. Silence was observed during the meals while the Mother Superior read from the prayer book.

The meals the Sisters prepared were very good, Joan remembers. Everything was homemade, including the bread and mayonnaise. The menus each weekend were pretty much the same. Friday night, there was salmon loaf. Saturday was hot dog and beans night. Big, hearty breakfasts of bacon and eggs were served, with the main meal at noon. The highlight of the weekend was Sunday's main meal dessert of Baked Alaska.

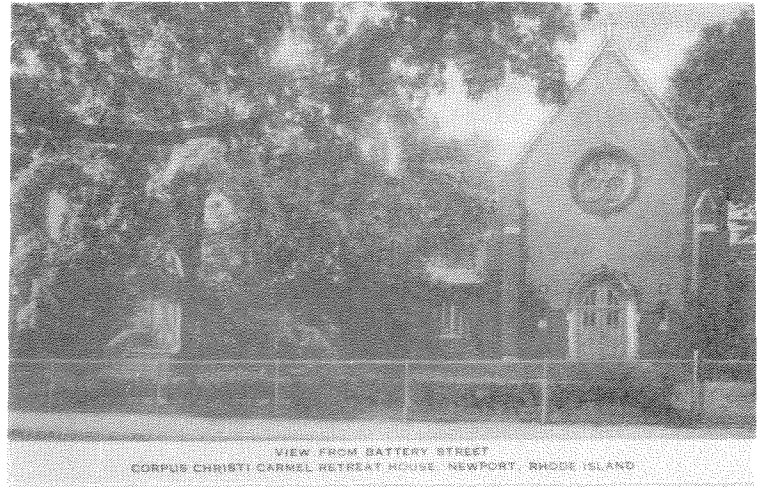
Cleanup was not difficult because there was an automatic dishwasher. Since the dishes came out hot, they practically dried themselves; but there was the tedious task of polishing the silverware when eggs were served.



THE CENACLE CONVENT, NEWPORT, R. I.
THE MAIN HOUSE

THE CENACLE RETREAT MOVEMENT CAME TO NEWPORT
IN 1905 WITH THE COMPLEX COMPLETED IN 1914

Joan estimates she worked about two hours for each meal. And how much was she paid? Fifty cents per meal! Tipping was allowed, but not often done. It doesn't sound like much now, but three dollars a week was enough for her to go downtown and do some clothes shopping or to take the bus to go roller skating at the rink by Easton's Beach.



VIEW FROM BATTERY STREET
CORPUS CHRISTI CARMEL RETREAT HOUSE, NEWPORT, RHODE ISLAND

IN 1955, THE RETREAT CENTER WAS SOLD TO
THE CORPUS CHRISTI CARMELITES FROM TRINIDAD

Joan would also help out in other ways. One morning there was a frantic call for her to come! The clothes dryer was broken and the sheets needed to be hung outside to dry. Makeshift clotheslines were strung from tree to tree. It must have been quite a sight to walk by and see the front lawn filled with sheets blowing in the wind!

Mondays Joan helped wrap cookies in wax paper to be given to the children attending religious instruction. While she was busy with her task, a Sister would usually ask her if she wanted something cold to drink. Soon a glass of ginger ale and milk would be given to her. Sometimes Joan wished that they would give her just ginger ale and skip the milk!

Evidently the Sisters had a sense of humor. They loved to tell jokes, such as, "What is honeymoon salad?" The answer, "Lettuce alone." Perhaps it was one of the Sisters who did the cooking who enjoyed telling that one!

The Mother Superior was very pleasant, Joan recalls. She always talked to you and, one time when she went to Rome for a retreat, she brought back religious medals for everyone.

Currently on the corner of Van Zandt Avenue and Farewell Street is a directional sign pointing the way to the Corpus Christi Carmel Retreat House, which now stands empty. But for many, the memories live on.

Nancy Espersen



WATCH WHERE YOU WALK

Now that the cold and snow of winter are hopefully over, many of us have been walking around the neighborhood, looking for the first signs of Spring. Unfortunately, rather than being able to observe budding trees or chirping birds, many times it is more important to watch where one is walking so as not to step in anything "unpleasant". It is obvious that over the winter many dog owners have not been cleaning up after their dogs.

The animal control officer has been patrolling the neighborhood, once again reminding dog owners of Newport's "pooper-scooper" ordinance. In a very friendly manner he suggests that dog owners bring along a plastic bag when out walking their dogs. One never knows when "it" will happen, so this way the owner is always prepared to clean "it" up.

This will help to make walking around the Point a much more enjoyable experience for all of us.

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THE ROSE ISLAND LIGHTHOUSE

Residents and friends of the Nina Lynette Home enjoyed an afternoon with Charlotte Johnson, executive director of the Rose Island Lighthouse Foundation in February. With a very interesting slide presentation, and an animated narrative, Ms. Johnson gave a vivid picture of the history and the present-day restoration of the lighthouse building and its surroundings. The slides and the talk included maps of the entire island, and historical information about the maintenance of the light.


Photos showed the families who were the resident keepers of the light from 1869 to 1971, when the Coast Guard deactivated the light. A dozen years of vandalism and the result of natural elements nearly completely devastated the buildings and grounds. Before and after photos showed the exterior and interior facilities to the present, highlighting the tremendous job the volunteer members of the Rose Island Lighthouse Foundation have achieved.

In the past year the lighthouse has been open for visitors and some live-in caretakers, and the coming spring and summer months promise much activity there.

Ms. Johnson was assisted in her presentation by Christopher Owens, who is presently residing in the lighthouse. (See story elsewhere in this issue.)

The Point Association considers Rose Island as a geographical part of the Point, and has helped finance some improvements. A number of Point residents are active members of the work groups that have given hours and days of hard work in construction, clean-up and fund raising. They are justly proud of their part in these accomplishments.

Kit Hammett



TEN SPEED SPOKES

18 Elm Street
Newport, Rhode Island 02840
401-847-5609

EASY LIVING

by

Christopher Owens

(Chris has been living at the Rose Island Lighthouse as an interim keeper.)

On Saturday evening, the day the Blizzard of '93 hit, an eerie calm set in for several hours. During this time I took refuge in hearing Garrison Keillor's program on public radio.

Garrison, broadcasting live from storm-ravaged North Carolina, was in the midst of reciting a monologue about some past blizzard in Minnesota. He captured, in his elegantly humorous way, the feelings and adventure that accompany such an event. In closing, he said, speaking to the radio audience, "A blizzard teaches us...it teaches us that sometimes just living can be enough...you need not be concerned with all that planning and figuring that goes on in your everyday life...the blizzard shows us that...just surviving is in itself enough...nothing else is needed..." He paused for a moment, there was silence. Then he said, "And that's the news from Lake Wobegon, where all the women are strong, the men are good looking and the children are above average."

Those few eloquent words summed things up. Heeding the weather radio warnings, I had spent the past several days preparing for this storm. Everything that could be blown away was removed and stowed, or weighted down. Things that might float away if the island was washed over were tethered together in the storage bunker. It was all up to me to do what needed to be done. (Though Morgan, my three-legged dog, was there to provide moral support!) In the end it was my judgment that would determine how ready we were in the face of such uncertainty. I had the necessary food to last for days, if need be. I had the kayaks for transport, should our float and pier be damaged in the storm.

The warnings on the weather radio were about as serious as they come, reminding me of similar warnings that accompanied me through a hurricane spent in a tent on a small island off Islesborough, Maine, several years ago.

As Garrison said, during storms like these you forget all those normal plans and schedules, and just concentrate on surviving...on living.



MORGAN, THE THREE-LEGGED DOG AND HIS DOGHOUSE

So often in our man-made worlds we forget what living is truly like. Think about driving in a car. Close the windows and you no longer can hear outside sounds. If it rains, you have windshield wipers; if you are cold, there is heat; if you are warm, there is air conditioning; if it is dark, you turn on the lights...Soon you forget what the rain feels like on your skin...or just how very dark it is on a moonless night, or how many wondrous stars there are above us every night.

Living...knowing you're alive. Not merely existing behind walls of metal and glass...for yet another chance to watch "Wheel of Fortune" on the television!

As a boy back in Connecticut, people would ask me, "Christopher, how come you're not wearing a coat...don't you know it's winter out there?" My reply was "What's the point...I go from warm house, to warm car, to warm school", etc. I was leading a sheltered life in more than one respect.

Lying on the couch that Saturday evening...waiting for the storm to hit again (the worst was not due to arrive until after midnight) I fell fast asleep. I was exhausted from days of preparations, moving boats, picnic tables, etc. It wasn't until after midnight that I awoke. Morgan (ole Three Leg) was already up looking agitated. The lighthouse was shaking violently in the wind. I looked out a window and watched the waves breaking violently over our float and pier. Bad, but not that bad, I thought.

Sure enough, checking the weather radio told me the storm had indeed changed, sparing us the worst of it. I stayed awake most of the night, and even ventured outside (attached to a life line), watching the waves break on the seawall. I was indeed feeling very alive!

The next morning the wind switched to the west and the tide was lower. I headed out to fix the damage. Our float was in tough shape, but still floating! Our weather station instruments were blown over, but other than that, all my preparations had paid off.

I ventured out into surf (again wearing a life line) to retrieve a handsome wooden bench that must have come from a marina. It took nearly 40 minutes for me to wrestle that thing out of the water and off the rocks! I just couldn't watch something so nicely built be smashed to pieces.

Later, as Morgan and I left for our daily walk around the island (No kayaking



for me in this weather. There's a fine line between living and LIVING!), I noticed a problem on the float. Two of the bolts holding the wheel to the ramp had sheered off. The wheel was being dragged

sideways along the ragged surface of the float.

I knew that if I did not act fast, the damaged wheel would soon collapse causing massive amounts of damage. The waves were breaking hard across the float when I returned with two wrenches and a pocket full of bolts. I struggled to realign the wheel and secure it without being rolled over by the ramp. I was having trouble holding on to the small nuts and washers. Just then I felt the end of the float lift up and then dive down behind me as a huge wave broke across it, flooding my waterproof pants, while spreading my tools and bolts all over the deck!

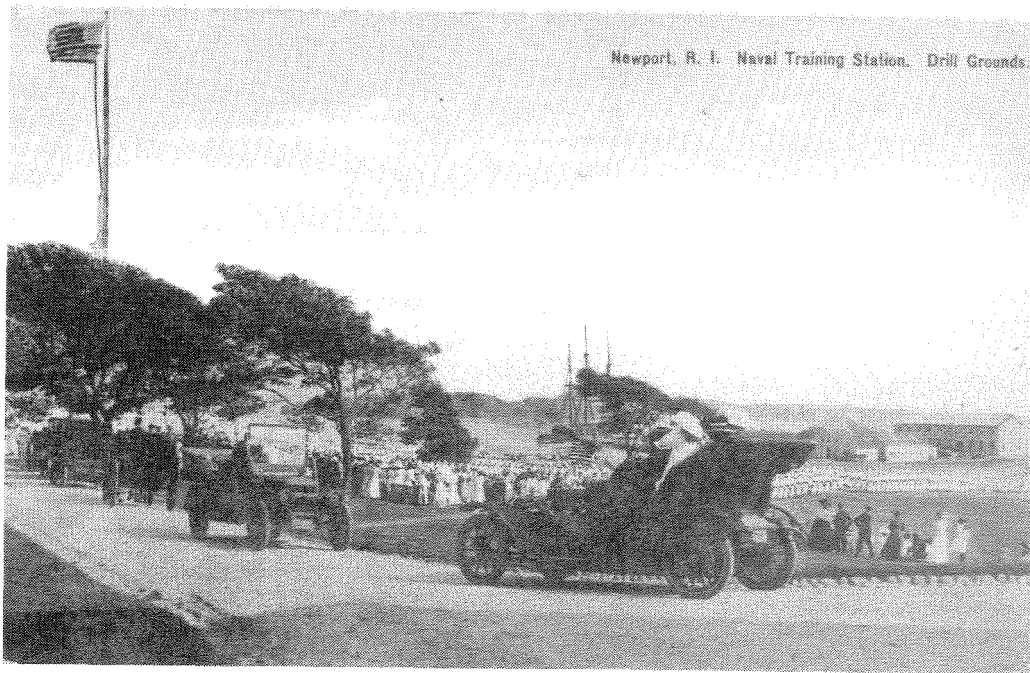
I was screaming madly at everything by this point. Morgan, who was waiting on shore, must have thought I was yelling at her because the next thing I knew she was traversing down the steep angle of the ramp towards me...balancing as well as she could on three legs. She reached me and gave me a huge lick on the face!

"Morgan," I said, "You are a good dog with horrible timing." She licked me again! Another wave then broke across the float knocking Morgan down into my arms. I quickly thrust her as far up the ramp as I could and helped her get jump-started on her way back up. With Morgan out of harm's way, and reassured she was a "good dog," I finished securing the wheel and collected what remained of my tools. What had started out as a simple walk had turned into quite a challenging situation!

Well, Morgan and I returned to the lighthouse. She lay down by the wood stove while I took a hot bath. I decided to spend the rest of the evening playing "Wheel of Fortune" on my computer!...One can only "live" so much in one day!

In case you're wondering...Yes, I am wearing a winter coat this year! And we are looking forward to summertime, "when the livin' is easy!"

("Saving a Lighthouse from the Inn Side" is the title of an article in the Spring issue of **Countryside** magazine. It details how one may stay overnight at Rose Island Lighthouse. It's already sparking interest.)



Newport, R. I. Naval Training Station. Drill Grounds.

HISTORY ON POST CARDS

We are still looking for post cards of the Point. There is so much history pictured on them that does not appear anywhere else, so if you have some unusual ones, please contact me.

Florence Archambault
846-9024

This card is postmarked March 27, 1911 and was sent to a young lady in Washington, D.C. In the early part of this century it was a popular pastime to drive to the Naval Training Station to view the drills. The vehicles in this picture range from horse and wagons to the newly popular automobiles. It is apparent from the clothing on the observers that this was an occasion to dress up for.

WALKING THE WATERFRONT

Even though its been more challenging through ice, snow, slush and cold winds, walking is still the only way to catch the many changes along the waterfront. The Coast Guard's "Eagle" has left its high perch in drydock and is gone from the shipyard. The new piers for fishermen on state land at the end of Long Wharf look impressive after all the winter work. Now we note the city is seeking bids for renovation on Long Wharf. In the meantime the blizzard hit hard at "Hurricane Gloria" in the inner harbor corner and, also, the already fragile seawall back of the Hunter House. The restoration of the Brick Market, which began last year, has been completed with interior finishing on its way. The opening of the museum conversion has been postponed until fall when it hopes to tell the story of Newport's history and culture. It takes a long time for our bay waters to warm in the spring, but hardy boaters will be eager to get back on their moorings and we'll be walking and watching.

Nancy Espersen
Kay O'Brien

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Joseph P. T. Vars

THE DRIFTWAY CROSSINGS

ON WASHINGTON STREET

I had just turned 22 when I first came to Newport, having been invited to do a small job of wood carving at the John Stevens Shop. Fisher and John Howard Benson took me in as their guest at 62 Washington Street, offering me the hospitality of the second floor bedroom at the northeast corner of the great old Quaker house.

Coming from my family's crowded apartment in New York, I could hardly believe the spacious, well-proportioned room with four small-pane windows, 18th century woodwork, a fireplace and family antique furniture.

The year was 1936...the month April.

First thing every morning I walked briskly on the west side of Washington Street for Mass at the Cenacle Chapel on Battery Street. On the way up, I noticed the driftway crossings with their double rows of flagstones. On the way back, I saw them again in a slightly different light.

Fifty-seven years later, I now live at the other end of Washington Street and drive up and down almost every day in a car. But nothing equals doing it on foot in Spring. The fresh, bracing breeze; Jamestown beyond the water; trees in bud; the smell of lilacs, mock orange, locust ...86 Washington Street's walls dripping with honeysuckle. The driftway crossings became friends.

But the decades have not been kind to them. Today, largely covered with tar, the emerging cobblestones look at me pitifully. "What have we done? Save us!"

It is not clear to me when the driftway crossings were put in. Perhaps in the early part of this century. Many Newport streets were not paved until the coming of the private automobile in the 1920s.

Though partially covered with tar, the Elm Street driftway crossing still gives a reasonable idea of the pattern. The crossing is essentially laid with cobblestones. But to make it more agreeable to pedestrians and baby carriages, two parallel rows of smooth flagstones are set between the cobblestones. Sidewalk corners are angled with a three or four-inch piece of flagstone set on edge, as are in fact, most of the curbstones edging our old Newport sidewalks.

The Poplar Street crossing is almost entirely covered with tar. Only a small piece of flagstone and a few cobbles are still visible.

The Willow Street crossing is slightly better. Perhaps, at Poplar and Willow, over the years, the need to take boats in and out with trailers has called for added layers of tar covering.

The Walnut Street and Chestnut Street crossings are the best preserved. Except for a few broken or missing flags and a partial covering of the cobblestones, they give a good idea of the original design.

The Cherry Street crossing is now almost entirely buried in tar.

Finally, the Pine Street crossing is in fairly good shape. It differs from the others in that here the cobblestones are replaced by brick, and the flagstones are considerably wider.

It is interesting to notice that a pattern similar to that of the Washington Street crossings is still discernible on the north side of Van Zandt Avenue, crossing Bayside.

Some flagstone sidewalks are still in place. The stones of the 86 Washington Street sidewalk have suffered breaks over the years. However, the ancient Tom Robinson house at 64 Washington has a great set of substantial flagstones bordering the side yard. And, though split, another large flagstone graces the front door of 78 Washington Street and served for some years as a royal seat for the beloved family dog.

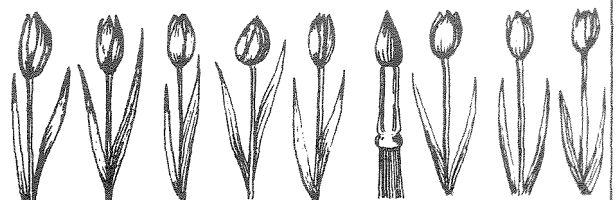
On the east side of the street several flagstone walks are still in place. But the pedestrians generally use the west sidewalks, for the water side of Washington Street is better suited to that ancient form of transportation, "by foot."

Memories flood back with the coming of every April. Once again I look forward to the gentle fragrances of Spring -- treasures revealed, not to the hurried drivers, but to the pedestrians along our interesting Point streets.

Adc Bethune

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YEAR ROUND FRAGRANCE

We are all familiar with Ilse Nesbitt's woodcut of the Lily of the Valley which we've purchased on notepaper at the Third and Elm Press. Here on the Point our air will be premeated with the wonderful fragrance of these favorites which bloom in profusion in the month of May.

These plants are among the first to sell at the Point plant sale. Some of us who need to thin these plants and would like to get them to the sale find them difficult to dig as they spread and wind themselves around borders, tree roots, and even gravel walkways.

As we gather a handful of blooms to give our neighbors, we find ourselves wishing to extend their season. A fascinating story has been told of Lily of the Valley blooming year-round in a nearby neighborhood.

Edith Jurgens Tilley tells in a recent NHS Bulletin (Fall 1991) of this specialty started by her father and continued by her husband and herself. Some may remember the large greenhouses of William Jurgens, wholesale and retail florist, at the corner of Butler and Evart Streets (off Van Zandt) operated from 1901 until 1972.

Mr. Jurgens came from Europe at a young age to work for a brother who was a florist in Chicago before he came here to build his own greenhouses. When he wanted to grow Lily of the Valley, he had to import the rootstock known as valley pips from Holland, Germany and Denmark. Domestic pips cannot be forced to bloom out of season. Imagine having this fragrant flower available every day of the year except in May as they bloom outdoors.

Edith Tilley tells how they were grown and prepared for shipment by ship in cold storage to the Hiermance Refrigerator Company in New York City. Easter, June, September and December were the favorite wedding months and brides continually requested them for their bouquets.

There were wholesale outlets and retail stores in New York and Boston and retail stores in Providence, Philadelphia and Washington, D.C. Train service to these cities was very good.

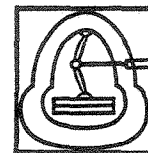
She tells about the planting. They were kept cool using blocks of ice in the refrigerators...not electricity and shipped in special boxes made in Fall River.



Here we pick up Mrs. Tilley's story: " Our growing of the "Lily of the Valley" came to an abrupt end. Suddenly in the 1940s, the United States government agents came to see us. They said there was slight evidence of golden nematode, a parasite, on the valley pips, and there was the risk of them infecting other crops. The government suggested that we have the pips pasteurized in New York before having them sent on to us. We agreed to try it. The only alternative was to buy from different source, which would have been much more costly. Our first sterilized case of 500 grew to only a few inches and never bloomed. We knew then that we were at the end of our valley business. We could not afford to try them anymore.

In the fall of 1951 we did order a small case of 250 pips from a certified grower to force them in bloom for December 29th - for my daughter Fae's bridal bouquet and my corsage. Thus the grand finale."

Kay O'Brien



The Third & Elm Press
Alexander Nesbitt Ilse Buchert Nesbitt
29 Elm Street, Newport

POINTERS-IN-THE-NEWS

Nicholas Benson and the long-established John Stevens Shop were highlighted in a Focus profile in the **Newport Daily News** in February.

Nick is the third generation of Benson stonecutters to head the shop on Upper Thames Street. He recently took over from his father, Fud Benson. The history of the shop goes back to 1705 when John Stevens started the hand stone-cutting business. Nick's grandfather, John Howard Benson bought the business in 1927, and it has had an illustrious history ever since.

The fascinating story of hand stone-cutting is part of the Focus article, as is an account of Nick's education, training and apprenticeship. Nick is Green Light staff member Esther Fisher Benson's grandson.

Our own well-known historian, Gladys Bolhouse, was once again honored when the William Ellery-Col. William Barton Chapter of the Daughters of the American Revolution presented her with its History Award Medal.

A **Newport Daily News** article also included names of three Aquidneck Island high school students who were awarded Good Citizen Awards which may lead to national scholarships for them.

Point-dog-in-the-news! It is perhaps a "first" to have had one of the regular Point canines who walk daily on Washington Street pictured without his human companion in the **Newport Daily News**. Brenda and George Gordon's basset hound, Alistair, appeared in color recently. He is a Point-dog although the photo was taken at Second Beach!

Kit Hammett

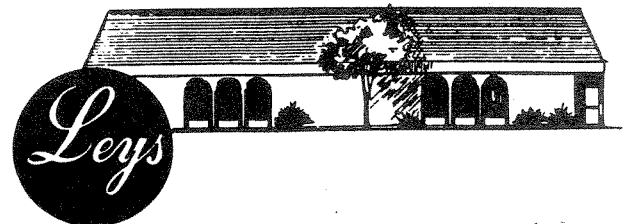


IN MEMORIAM - EDITH BOZYAN

Newport lost a very vital part of its art community with the recent death of Edith Bozyan. The loss is a Point loss, too, for Edith grew up on the Point, and as a part of the Bozyan-MacLeod-Gordon family, was an active member of the Point Association. She attended meetings, participated in events and gave a helping hand in all Association activities.

John Pantelone, editor of **Newport This Week**, wrote a moving tribute to Edith in which he recognized the uniqueness of her contributions to the arts and other parts of the island community.

It will be difficult to fill her place.
Kit Hammett



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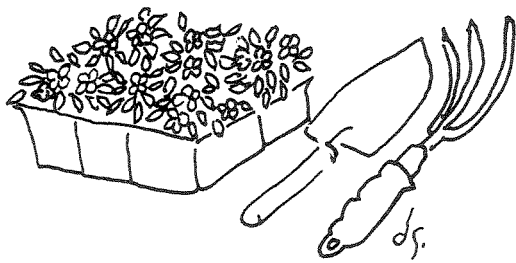
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GARDENER'S CORNER

Anne Reynolds will answer any questions you may have concerning gardening. Give her a call at 847-2009 or drop them by her house at 88 Washington Street. Here is this month's crop.

Q: Clematis is one of my favorite summer flowers but most varieties available here peak early. Is there a variety that blossoms into the early fall? **A:** Clematis paniculata is a fall blooming white one with buoyant panicles of small white fragrant blossoms called sweet autumn clematis. Clematis tangutica has little yellow umbrella-like flowers on dark green foliage. Other red ones are Sir Ernest Markham, Dutchess of Albany and Gravetye Beauty; the last two being cultivars of C Texensis. It's a good idea to buy locally grown varieties of any perennial plant.

Q: Slugs seem to make my plants ugly. I hate them! What can I do?

A: There are poisons available but surely you don't want to pollute the earth for your own pleasure. Pick them off, early in the morning or at dusk, put them into a cup of liquid fertilizer and throw them in the compost pile when they're dead. I've read that they will congregate on slices of potato or citrus rind hidden under the foliage. Remember insects and slugs don't spoil healthy plants. Feed and water your garden well and healthier, disease-resistant plants will result.

Q: My shrub rose bush stands at least 12 ft. high. Every May and early June, I get a wonderful display of bloom but the bush is too large and out of control. Can I prune back the main trunks to 3 or 4 feet?

A: Your bush sounds like a climber to me. In any case, the "rule of three" applies. Cut 1/3 of the larger "trunks" to the ground each year after it blooms. Then cut out a few of the weakest thin ones to the ground and, only then, cut a few more at your desired four feet. Cut these last to an outward facing branch of five leaves. As you prune, eliminate branches which cross one another.

Q: I like to have fresh mint in my garden to freshen up summer drinks and tea but I find most vines take over my garden. Can I plant mint roots in a pot to contain their growth? Should I take the pots in for the winter?

A: I like to plant mint in a large pot sunk to the rim right in the garden. Even then, if you're not on guard, the runners may choke surrounding plants. You may take mint in for the winter if you need it but it is almost totally frost-hardy, if planted in humusy, well-drained soil.

Q: Do female or male holly bear fruit (berries)? I am told the male plant has nice foliage. Is this true?

A: Females bear fruit. There are at least three hundred varieties of holly, so be sure to choose one that will be the right size for your garden. You don't want a tree that's meant to grow 40-feet high in a space that can't handle it! Buy named varieties and ask questions. If your neighbor has a male holly, you don't need one. Holly was used by the Romans for the Feast of Saturnalia to decorate houses. Early Christians followed the custom to hide their faith. Later church canon forbade its use as pagan.

Anne Reynolds

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LETTER TO THE EDITORS

I enjoyed seeing the beautiful calligraphy in the December issue of the Green Light and looked immediately to the "credits" listing - to no avail - I knew Alex Nesbitt was the creator. I trust this was an oversight that will be remedied in the next Green Light. Best wishes,

Nan Pease

You're right, the beautiful "Joy to the World" was done by Alex. In our zeal to fill an empty space we lifted it from the previous year's December issue and neglected to give him credit. Sorry.

The Editors



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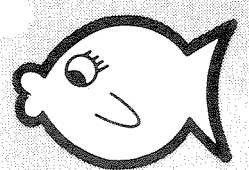
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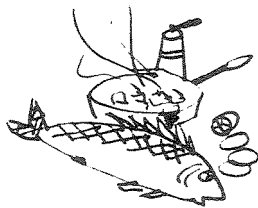
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COOK'S CORNER

Henry van Dyke, famous author and one time pastor of the United Congregational Church here, once wrote the following:

"The first day of spring is one thing, and the first spring day is another. The difference between them is sometimes as great as a month."

This must have been an observation he made while he was living in Newport! Outside my window lies snow, while in my heart I long for spring!

Perhaps the following recipes will hasten the season...at least in the kitchen.

Spring brings us many delicious vegetables. Among them is the wonderful and versatile asparagus. Rich in vitamins A, B-complex, C and E, it's perfect just steamed with a little butter or margarine. But, it is also good in many other ways. Here are a few.

ASPARAGUS PASTA

2 lbs. asparagus, 1-inch diagonal slices
 1/4 cup Dijon mustard
 1/4 cup olive oil
 1/2 cup thinly sliced shallots (or green onions)
 2 cloves garlic, minced
 1 tsp. anchovy paste
 1/2 tsp. thyme
 1/4 cup chopped parsley
 1 lb. very thin spaghetti
 salt & pepper to taste

Cook asparagus until tender and still bright green (about 3 minutes).

Combine remaining ingredients, except for spaghetti, and set aside.

Cook pasta. Drain, but reserve one cup of the cooking water.

Combine pasta with dressing and asparagus and mix well. Add some of the cooking water if too dry. Season with salt & pepper to taste.

Why not make a vegetable-filled crepe instead of one with poultry or seafood? Much better for you. To start make six crepes from your favorite recipe.

ASPARAGUS-CARROT CREPES

3/4 pound fresh asparagus (or 10 oz. package frozen)
 3 carrots, grated
 2 Tbsp. butter or margarine
 6 crepes
 Fresh-grated Swiss cheese

Cook asparagus. Set aside. Saute carrots in butter or margarine over medium-high heat until they begin to brown. Add the asparagus to pan until heated. Season with salt and pepper. Fill each crepe with the filling, and place, seam sides down, on a greased baking sheet. Top with grated Swiss cheese, and place under broiler until cheese is bubbling hot. Top with a bit of sour cream.

If you like your asparagus on toast or are looking for a different and simple lunch-eon menu this recipe fits the bill.

GOLDENROD ASPARAGUS

1/2 to 3/4 lb. asparagus, cooked.
 3 hard-cooked eggs
 12 stuffed olives
 2 cups medium white sauce
 6 slices buttered toast

Make sauce, add chopped egg whites and olives. Arrange hot asparagus on toast, cover with sauce and garnish with sieved egg yolks. Makes 6 servings. Serve with more buttered toast.

Florence Archambault

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ElderACCESS

Child and Family Services of Newport County has recently announced a free consultation and connections service to help Newport County elders and care-givers with telephone access to resources they may need.

The service is called ElderACCESS. The name means Assessment, Consultation, Connection, Education and Support Services.

Carol Cummins, who lives on Walnut Street, is the director of Elder Program Development. She advises that telephone service is available to residents of Newport County, and to care-givers who live out of the county but are concerned about elderly relatives who live here.

ElderACCESS utilizes a comprehensive data base of public and private community resources. These include in-home and delivery services; housing; pharmacies; social, recreational and cultural activities; home health agencies; nursing homes; senior centers; support groups; medical equipment suppliers; financial resources; transportation; police advocates; legal services; respite care...and much more.

For Aquidneck Island the number to call is 841-0709.

For Tiverton and Little Compton, the number is 625-1900.

Help is available Monday-Friday from 8 a.m. to 5 p.m.

Call for help with solving problems, in emergencies, or for information on multiple community resources.

Kit Hammett

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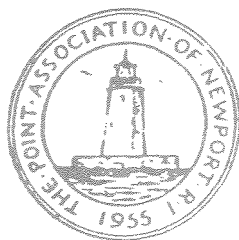
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