

F

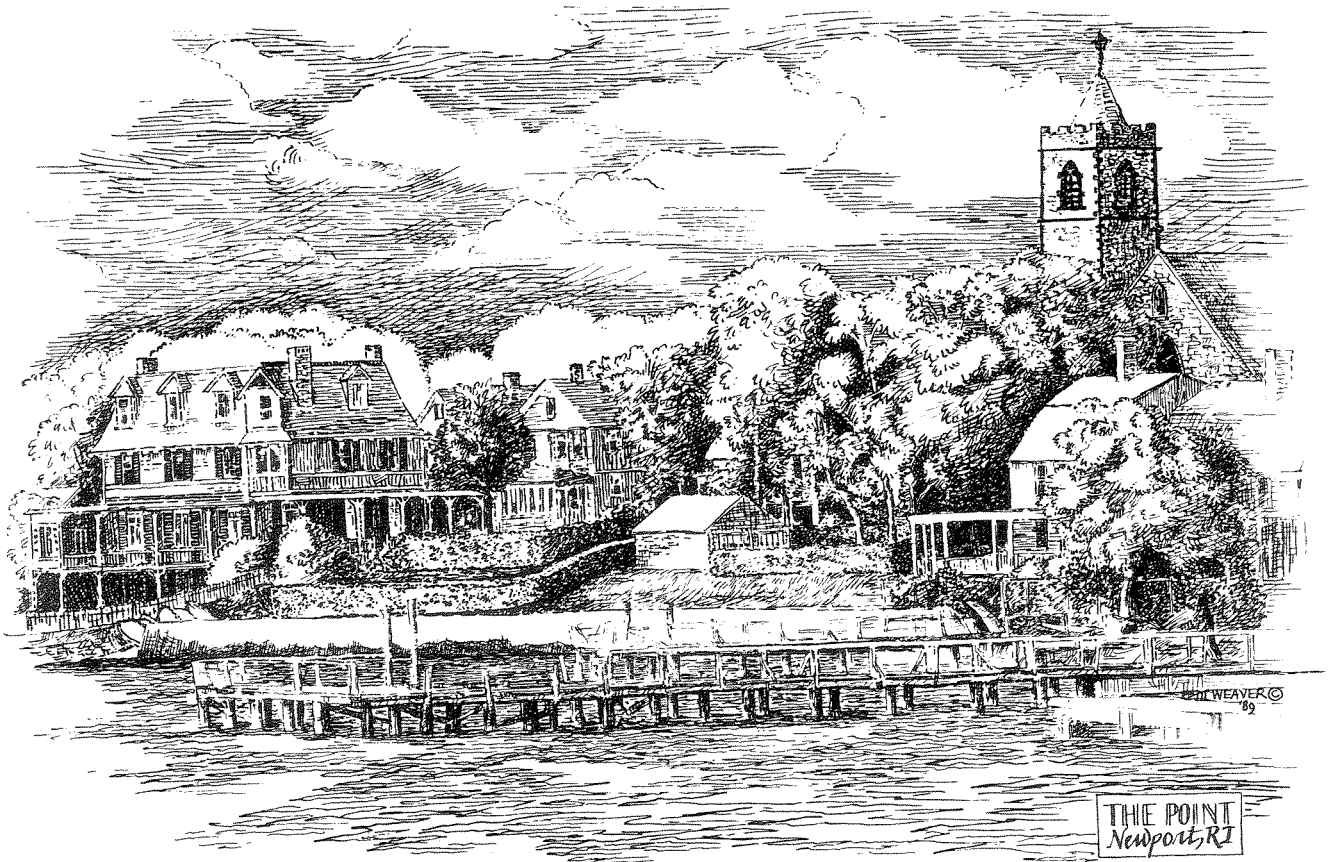
The
GREEN

LIGHT



BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

FEBRUARY 1993



THE POINT
Newport, RI



The GREEN LIGHT

XXXVIII No. 1 FEBRUARY 1993

FEATURES

President's Letter	3
Point Association News	4 & 5
Artist on the Point	6
1930 Yacht Races	7
A Trip to Siberia	8 & 9
Torpedo Station	10 & 11
Trees	11
Faisneau Boarding House	12
History on Post Cards	13
Assessors	14
Pointers-in-the-News	16
Cook's Corner	18 & 19
Art work by Dorothy Sanschagrin	

Photo credits:

Cover; Courtesy of Pat Weaver
Pages 8 & 9, Nancy Curran
Page 10, Naval War College Museum
Page 12, Newport Historical Society
and Joan Clacutt
Pages 15 & 17, Herb Romnell

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; Clipper Wine & Spirits, Third Street, and the Walnut Street Market.

OFFICERS

Christine Montanaro, President
849-4708

David Aguiar, 1st. V. President
849-3821

Roberta Majewski, 2nd. V. President
846-6194

Lois Dickison, Corr. Secretary
846-4367

Donna Moody, Rec. Secretary
848-7088

Philip Mosher, Treasurer
849-4708
(Note Phil's telephone number.
He is not the one listed in the
phone book.)

GREEN LIGHT

Co-editors
Florence Archambault
Katharine O'Brien

STAFF

Esther Fisher Benson
Virginia Covell
Nancy Espersen
Catherine Hammett
Anita McAndrews
Anne Reynolds
Dorothy Sanschagrin

John Howard, Advertising
Katharine O'Brien and Nancy Espersen
Circulation
Florence Archambault, Typing
Frances Schmelke, Proofreader

PRESIDENT'S LETTER

The Holiday Season has come and gone, but the sentiments of goodwill and warmth that accompany the season that seem to linger. The Point events of "Christmas in Newport", the Holly Tea and selected house tours, were seen as great successes as they attracted so many people, not only from our state, but also from neighboring states. Thank you to all the people who worked so hard to keep the traditions alive. More now than ever, we urge Point residents to take advantage of the neighborhood events that so many others value.

There no longer seems any immediacy for Doubletree's request for an outdoor amphitheater as Doubletree has withdrawn its request from both the Planning Board and the City Council. There was an overwhelming resolve against the scope and the magnitude of the proposal as we collected more than 500 signatures for our petition within just a few short weeks. We will continue to be watchful of further requests for outdoor concerts on Goat Island and the implications for the neighboring communities. Thank you, again, to all those who informed their neighbors and worked diligently to take an active stand.

Finally, as we face the long months of winter, we can be encouraged by the upcoming Pot Luck Supper on Sunday, March 7. As most members know, the Pot Luck Supper is one of our best attended Point events. So, let's give ourselves a party and eat the "fruits" of each other's favorite recipes.

Christine Montanaro



MEET THE NEW OFFICERS

You met our new president, Christine Montanaro, in our October issue. She has her second President's letter in this issue.

Now, here are some notes to help you feel acquainted with the other new officers.

Roberta Majewski is the new 2nd vice-president. She served in this position in the 1980s, and in 1989 became the membership chairperson. In her everyday life she is the administrative secretary to the president of Child and Family Services, and also serves on the board of the Edward King House Senior Citizens Center. She, and her husband, John, are well known as volunteers for the Association's annual fairs, pot luck suppers and new members' party.

Lois Dickison, who continues as the corresponding secretary, is a retired realtor who lives on upper Thames Street. She is a watch-dog for concerns of the streets, especially on the east side of the Point. Her granddaughter, Morgan Haley Dickison, was presented with a Born-on-the-Point certificate at the recent annual meeting.

Donna Moody, who is new to the board as recording secretary, lives in one of the new condominiums on Washington Street. She grew up in the Warwick area of the state and moved to Newport in 1991. She is a dental hygienist with an advanced degree in Health Care Management, and is presently a consultant on dental practices. She assisted with last summer's Point fair.

Continuing officers are David Aguiar, 1st vice-president and Phil Mosher, treasurer.

The officers and other members of the board give much time and energy to the Association's affairs. They need the support of all members.

Kit Hammett

NOTICE

There will be a suggestion box available at all Point functions. We hope you will avail yourselves of this opportunity to make suggestions for the good of the Association.

WANTED

Person to Chair or Co-Chair
Point Fair Committee

The Point Fair is the major fundraiser of the Point Association and the board is in need of someone to head the committee. If you are that person, or know of anyone who might be interested, contact Christine Montanaro at 849-4708. New ideas are always welcome...perhaps a scaled down neighborhood event.

POT LUCK SUPPER

It's time again for one of our favorite and most popular events. On Sunday, March 7, at 6 p.m. we will all get together at St. Paul's United Methodist Church on Marlborough Street and feast with neighbors and friends on delicious and diverse delicacies. The menu will consist of your very own creations! We need your contribution of main dish entrees, vegetable casseroles, pasta dishes, salads, breads and desserts. If you haven't been contacted by telephone, follow the directions in the ad in this issue of The Green Light. Volunteers are needed for set-up and clean-up. Please call Donna Maytum, 849-4395.

We look forward to greeting new members, and meeting those who wish to join the Point Association. If you need a ride, we would be happy to pick you up and see you home. Please call Lois Dickison, 846-4367 for transportation.

Carol Marinan

CHRISTMAS CAROLERS

The Christmas Carolers gathered, in spite of torrential downpours, and were restricted from traveling too far from cover. We enjoyed meeting and visiting with newcomers to the Point. Our thanks to Point Association business groups who made their usual generous contributions. Bucci's, Rhumb Line, Walnut St. Market, and Clipper Wine and Spirits made the annual event a joyous and delicious one, in the spirit of Christmas.

Carol Marinan

MEMBERSHIP NEWS

New members include:

Reese Brown
Jean Cannon
Mary E. Fairman
Andy Fallon & Holly McLearn
Cora Lee Five
Fortunee Franchi
Father Tom Gimple
David Kane
Carmine Kelly
Paul F. Miller
Peggy O'Keefe
George Perry
Ann Ritterbusch
Mrs. Alma Rushing
Hon. & Mrs. Paul Taylor
Elizabeth Ward
Mark & Victoria Williams
Joan Wilson

CHECK YOUR LABEL.

THIS MAY BE YOUR LAST ISSUE!!

Examine the label on this copy of **The Green Light**. If your name is underlined it means that we have no record of the renewal of your membership in the Point Association. Renewals were due in October, 1992 for the current year. Check the form on Page 19 for your category and mail your dues to Membership, P.O. Box 491, Newport, Rhode Island 02840

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

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

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

If you have questions regarding your membership, call me at 846-2907.

Nancy Espersen, Chairperson

POT LUCK SUPPER

DATE: SUNDAY, MARCH 7th

TIME: 6:00 p.m.

PLACE: St. Paul's Church, Marlboro St.



This Year's Pot Luck Supper will be
A TRADITIONAL POT LUCK SUPPER
There will be no admission charge at the door.

MAIN COURSES

will be POT LUCK CASSEROLES.

Beverages (Coffee, Tea and Milk) will be provided.

You may bring wine, beer, cider etc.



EVERYTHING SHOULD ARRIVE PIPING HOT
WRAPPED IN NEWSPAPER AND PAPERBAGS

Every Container and Server should be labeled

If you have NOT received a phone call, please bring:

GREEN SALAD

VEGETABLES

MAIN CASSEROLE

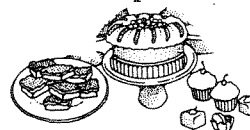
DESSERT

which serves 12

which serve 12

which serves 10

which serves 12



OUR GIFT - THE HOLLY TEA

Again the Holly Tea was the Point Association's gift to Christmas in Newport and brought out a large turnout who spent a quiet and tasty candlelit hour in the hall at St. Paul's Methodist Church. It's interesting to hear the comments of the guests who come from near and far, and who are often "repeaters" who watch for this December event.

Dede Elster is the organizer and #1 hostess, but thanks also go to those who joined her in Colonial costume, who baked goodies at home, helped behind the scene in the kitchen and with the set-up and clean-up. It's a team effort and a great way to enjoy a neighborly afternoon filled with Christmas spirit.



CHRISTMAS DOORWAY CONTEST

The annual Christmas in Newport doorway contest was judged several days after Christmas by members of the Aquidneck Island Garden Clubs. The city-wide contest included Point doorways, though this year there were fewer awards than usual on the Point. As always, the decorations were judged on the basis of natural greens and accessories and the use of clear light bulbs.

The grand prize winner was Patsy Robertson of 41 William Street. We congratulate her, and remember her as a Pointer who lived on Battery Street.

Point doorways receiving awards were as follows:

Honorable mention for residences was given to 70 Third Street, home of James and Gail Gunning.

The Walnut Street Market received third prize in the commercial category.

First place in the restaurant category was given to the White Horse Tavern on Marlborough Street.

CANDLELIGHT TOURS

Christmas everywhere means comfort in the dark of the year. Food, drink and candlelight heightened the celebration.

One very pleasant annual custom is Christmas in Newport's Candlelight House Tours which are frequented by hundreds every year who come to wander through privately-owned homes. They are greeted by host owners of these historic houses and costumed volunteers who answer their questions...no guided tour...just a party at each house. This year the hundreds of people were greeted at six houses by fifty hosts and hostesses. The tour was organized by Dede Elster and her committee.

Anne Reynolds



ARTIST ON THE POINT

The cover of this month's **Green Light** has been done by Pat Weaver. This line drawing shows a traditional view of the Point from the bay looking towards St. John's Church and is a finely rendered pen and ink drawing.

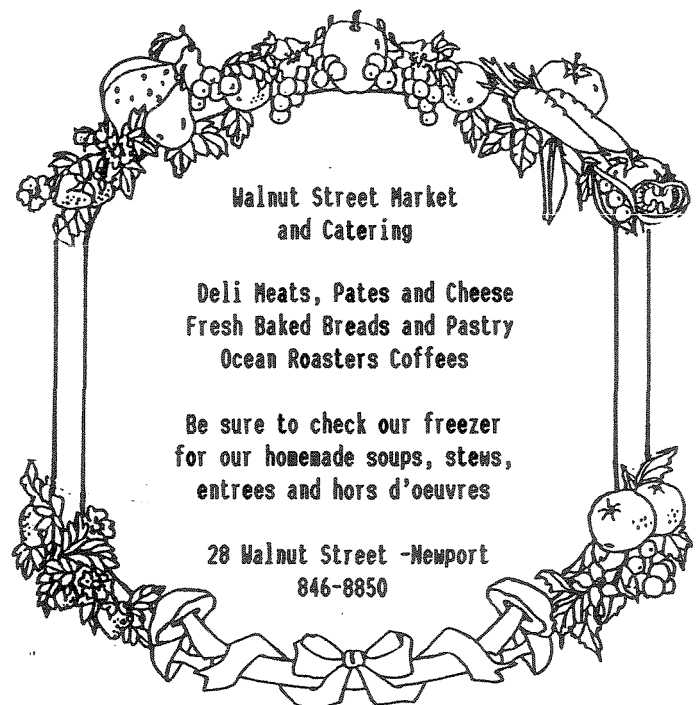
Pat is a self-taught artist who recently turned to drawing houses and historical views at the urging of her husband. She has enjoyed doing abstract art, inspired by American Indian art and African art, since high school.

Pat comes from Pepperell, Mass. near the New Hampshire border where she went to school. She attended Westfield State College. She has lived on the Point for 15 years, is married to Matt Weaver (brother of Steven Weaver, Newport's Chief of Police) and has a nine-year-old daughter, Jacci.

Pat and Matt Weaver have a Computer Graphic business called Spectrum. They have been in business for one year and do ads and computer illustrations, brochures and, also, photography and video. Two percent of the profit from this business will go to environmental causes.

She is interested in jewelry and fabric designing and, at present, is working on these designs with an eye to marketing them. Her pen and ink drawings are on exhibit at Viewpoint and the Kennedy Gallery.

Dorothy Sanschagrín



1930 INTERNATIONAL YACHT RACES

The following is an excerpt from the journal of Esther Morton Smith submitted by Esther Fisher Benson.

Sept. 13, 1930. First day of International Yacht Races. The two important spectators of the races boarded the tug "Champion II" at 9:15, ie Betsy and EMS. Austin Wood, and Dagmar drove us and our lunch and wraps to the dock at West Pelham St, the car being full to capacity, and the party quite striking in appearance.

Many people were already waiting for their various vessels. We were cheerfully greeted by the lady who sold us the tickets, and told that a "young lady", who was going alone on our boat, had been told the we were to be there and she need have no fear. We were escorted on the tug, given two camp stools with backs, and later two wonderful wicker chairs with arms, and sat very comfortably on deck at the bow, watching the crowds standing & waiting on shore for their boats.

The very threatening look of early morning grew less so, but alas, fog began to come in. John Nicholas Brown and a nice looking young woman, presumably his wife, boarded a tender carrying people to the "Evangeline" waiting outside. Newport Harbor last evening and this morning presented an unknown spectacle. All day yachts kept pouring and pouring in, anchoring outside the Breakwater after the lower harbor was full.

From 8:30 to 9:30 in the evening there was quite a spectacular display of search lights from the various Navy craft on the Conanicut and Newport shores.

When we looked out this morning there were two large steamers lying outside the Breakwater, among yachts and destroyers. The whole atmosphere was expectant. At 10 o'clock we cast off, having been scheduled to leave at 9:40.

As we left the harbor mouth the number of boats grew & grew & grew - big steamers including the "Commonwealth", City of Lowell, George Washington, etc. fishing boats & tug boats, more or less nondescript, lots & lots of US Navy boats, many of which were acting as patrol boats, and about every conceivable kind of pleasure boat that could be used.

There must have been hundreds collecting for the start, and there we all waited, laying to or slowly chugging around, rolling & pitching through water

discolored by fuel oil & breathing the foul odor of it. But the view of all this mass of different boats with sombre clouds above the fog rising and hanging low! Now & again something almost like a glint of sunshine, with waves breaking into white foam about the bows. It was an unforgettable sight. After a while the waiting grew tedious - would they never start - had they decided not to sail today. What was holding them up. Of course there was not much wind, but there was some.

At last we began to hear "They are getting up their sails." and sure enough their huge, tall masts that towered above the forests of bare poles around them, were suddenly transformed into exquisite great white butterflies, that slowly began to float to the eastward - and then the race began!

Simultaneously all the hundreds of large and small craft headed in the same direction, and everyone began to wake up and take notice. So many boats, so close together, all having the same objective, must surely have seldom been seen.

We ate our little basket lunch of sandwiches and coffee, and for some reason the racers were allowed to sail far off by themselves to the eastward, with comparatively few boats following them. During this time one of the party took a very comfortable nap, then being aroused by excited comments such as "They're just going round that buoy" "There goes the "Enterprise" --- Now the "Shamrock". The Enterprise is just about a minute & a half ahead.

Then the faithful followers of the race all turned about and headed back toward the buoy to see the finish - all the boats coming closer together again - many boats, big steamers, pleasure crafts, all intent on the same end. Why there were not collisions unnumbered can hardly be told. The "Shamrock" was beaten by about three minutes, if I remember correctly. She was beaten in such a way - i.e. the ability of the Enterprise to sail closer to the wind than "Shamrock". Those who hoped for "Shamrock's" Victory in this race began, this first time, to have misgivings as to the result. As we all know now, they were all too well-founded.

Esther Morton Smith
1930

A TRIP TO SIBERIA

Last summer at a neighborhood picnic here on the Point we heard the exciting news that Nancy Curran from Pine Street would soon be traveling to Siberia. Nancy, who works as an occupational therapist in Hartford, Ct., was asked to join a team of pediatricians and, in October, flew into Moscow. After two wonderful days of touring, the group left for Irkutsk in Siberia, five time zones away. Looking at the atlas, we find Irkutsk half way around the world north of Mongolia and China. Here we pick up Nancy's story.

- - - - -

Arriving in Irkutsk on a Sunday, we were met by our respective host families. We parted that morning for a few hours to settle in with them, and then met for an enchanting fall day at Lake Baikal, the "Pearl of Siberia" or the "Sacred Sea."

For the next two days, while the American physicians shared a seminar on pediatrics with their Russian colleagues, I was fortunate to tour in and around Irkutsk with their wives. Then on Wednesday, I, and the two neonatologists, visited a maternity hospital and saw children for evaluation at an outpatient facility. My specialty in occupational therapy is in the area of neonatology and early childhood development.

The following day found the American team heading off once again to Moscow for a return trip home. However, I stayed in Irkutsk for another week in order to work with the children. I was fortunate that the woman with whom I was staying was a neonatologist. She arranged for me to visit two maternity hospitals, a children's hospital and a neurological institute in Irkutsk.

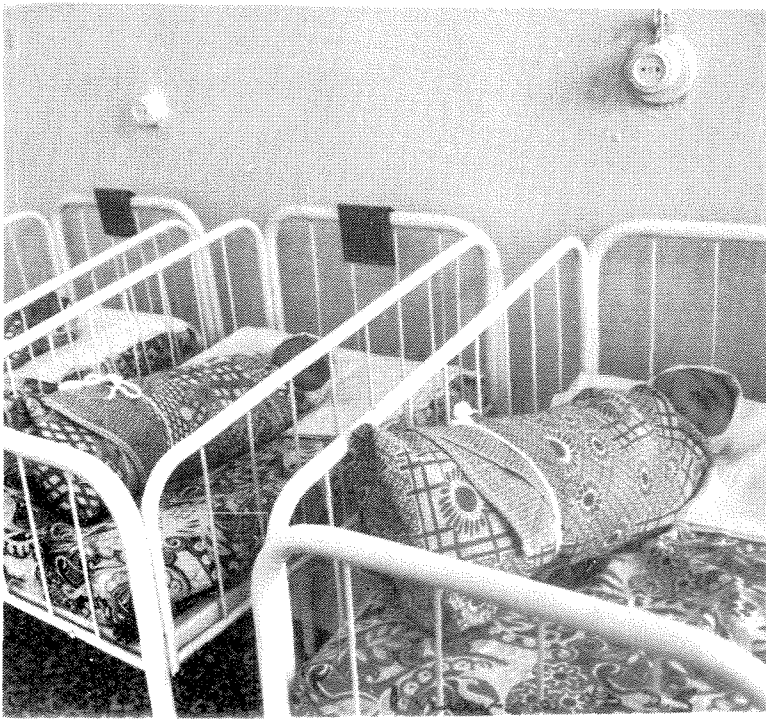
Interestingly, there is no such profession as occupational therapy in Russia, and it appeared that physical therapy is limited to massage, electrical stimulation and other modalities. Thus, my time was spent at these institutions introducing a new approach to rehabilitation by direct intervention with hands on, called Neuro-Developmental Therapy.

Generally, I would see three children ranging from birth (premature) to about ten years of age for approximately an hour each. While the pediatricians at the various facilities watched, with the help of interpreters the physical therapist would share her treatment of a specific child. Then I would demonstrate my treatment techniques with the same child.

In one facility, I requested a bedsheet to place on the floor in order to work with an ambulatory ten-year-old with cerebral palsy. This was a new concept for those observing as their therapy consisted of massage on a narrow plinth. Imagine my surprise when they brought in an 8' x 8' Oriental rug for me to treat on! I heard a few days later that the therapist at this facility had rearranged her room so that she could begin trying to facilitate balance/equilibrium reactions of the children while they worked on the floor.



**NANCY CURRAN, LEFT,
WITH ONE OF THE RUSSIAN DOCTORS**



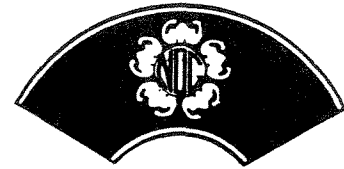
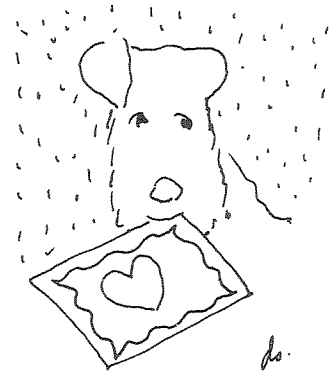
NURSERY IN SIBERIA

Much of my time was spent in two maternity hospitals with the neonates, both premature and full term. In using T. Terry Brazelton's Neonatal Behavior Assessment Scale, I again introduced a new concept to the physicians and nurses. Very often the staff would reflect on my active interaction with the baby and with the parent in a very positive manner. They were especially pleased with the behaviorable component of the assessment.

I found the Irkutsk medical community to be a loving, caring group which has an incredible need for all kinds of the medicine and medical equipment which we take for granted. That, coupled with a disastrous financial situation, makes for an extremely arduous task in meeting the daily treatment challenges of their people. I admire their courage in marching forward and meeting these tasks head on, for never giving up hope, and for persevering in spite of insurmountable odds!

Now, after sitting down with Nancy over wonderful pictures and many more tales, we find our most lasting impression to be the question which she was most frequently asked in that troubled land, "Do you believe in God?"

Nancy Espersen and Kay O'Brien



Compliments of Nortons' Oriental Gallery

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

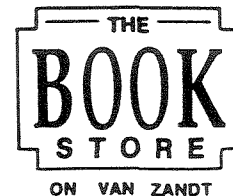
TERRENCE GAVAN CERTIFIED PUBLIC ACCOUNTANT

Individual & Corporate Tax Services

Small Business Accounting

Management Consulting

24 Bridge Street
Newport, RI 02840
847-1260



USED **BOOKS** BOUGHT & SOLD

95 Van Zandt Ave. 849-7370

THE TORPEDO STATION

It has occurred to the editors of the **Green Light** that there are probably many Pointers who are not aware of the history of Goat Island. It has a long and interesting one. It was first purchased in 1657, along with Coasters Harbor, by Benedict Arnold (grandfather of the traitor and a governor of Rhode Island) and John Greene from the Indian, Gaschanagasant, for 6 pounds 10 shillings.

In 1672, John Greene surrendered his ownership to Arnold and the two islands were conveyed to the town of Newport. The first fortification on the island was built in 1702. Earthworks were begun about 1720 and called Fort Anne. In 1727 more were developed and it was known until after the Revolutionary war as Fort George. In 1784 it was called Fort Liberty until 1800 when it once again returned to the original...Fort Wolcott.

During the Civil War Goat Island was used as a training ground for the Naval Academy cadets who had relocated here. There was a push to keep the Academy in Newport after the war but it was returned to Annapolis. Newport, however, was compensated for this loss by the establishment of a torpedo station here in 1869. Thus began the current and close relationship between Newport and the United States Navy.

Goat Island has always been a place of great activity but it was never so vital and alive as when it was occupied by the Naval Torpedo Station. It was an important contribution to Newport and its economy during the years the facility was in operation.



In 1882 we are told, "After all, however, Goat Island, with its torpedo station, represents the very latest type of defensive and offensive warfare. Thus Newport furnishes an admirable picture of the progress of the art of war." As if the art of war could be termed admirable!

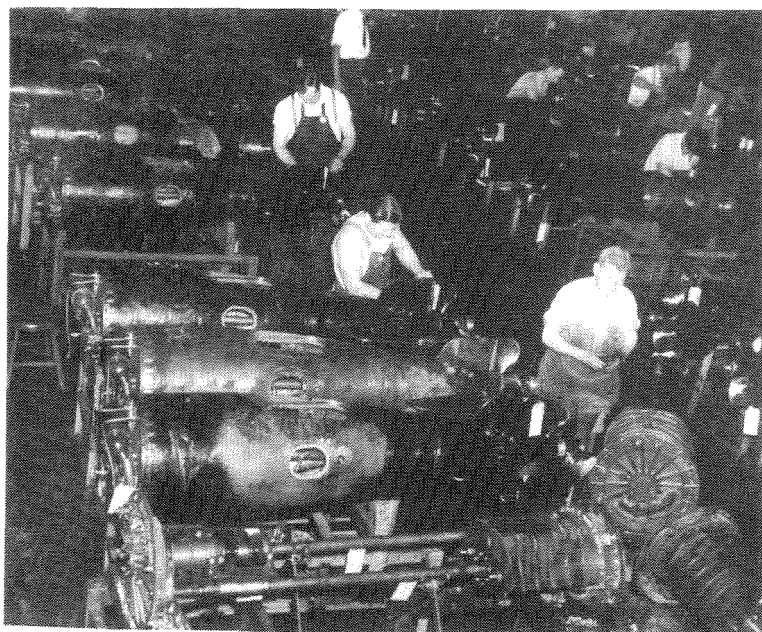
The torpedo station opened with only two employees and grew to 13,000 (its highest) during World War II. In 1917 and 1918, needless to say, there was much activity there. The complement of workers was increased to 3,200.

Following the first World War, manufacturing was scaled down and the number of employees was reduced by 1,000. There was pressure from Washington to close the station but the Chamber of Commerce was successful in keeping the plant open with a reduced work force of 927. For the next ten years the focus was on modernizing the present torpedoes and developing radio-controlled ones.

In the late 1930s the government was gearing up installations all over the country, and the Torpedo Station was part of that buildup and jobs began to become plentiful again.

Newport's Torpedo Station was not only the primary facility in the country for the manufacture of torpedos but it was also servicing torpedoes for England.

Following World War II, the work force was again cut back again and again, until in the late 1950s the station was phased out and the island was declared government surplus.



In 1964, after almost 100 years, the island was returned to the city. The causeway construction was begun in 1965 and rapidly neared completion that same year.

In 1966 the skyline of Goat Island was forever altered when the Torpedo Station was demolished, and in 1971 the Colonial Hilton hotel was a fact of life, along with apartments and a modern marina. The hotel later became the Sheraton Islander and now is the Doubletree.

Many Newporters have fond memories of working at the Torpedo Station. For those who want to know more, the Naval War College Museum has a permanent exhibit highlighting this important and vital part of Newport's history.

Florence Archambault

LIGHTHOUSE TO WHITE HOUSE

In honor of the inauguration of President Bill Clinton, the red beacon atop the Rose Island Lighthouse was lit on January 20, 1993. "Kind of lighthouse to White House," according to Charlotte Johnson, executive director of the Rose Island Lighthouse Foundation. It was also the 123rd anniversary of the first time the light was lit.

Determined not to miss this special lighting, we were out just after sunset to watch. As it became darker, it was amazing how many red lights could be seen in the direction of Rose Island. But then there was a different red light, and soon a floodlight on the actual lighthouse flashed on and off. It was Charlotte waving to all of us! How beautiful the lighthouse looked with the red beam glowing in the darkness. It was a tribute to the people who worked so long and hard to protect Rose Island and the lighthouse. After this exciting event Charlotte is already looking to the future when electricity on Rose Island will be produced by a wind generator using renewable energy.

Nancy Espersen and Kay O'Brien

TREES

A new day is dawning for Newport's neglected trees. That neglect has a long history that began in the depression years when mansions were boarded up. Pollarded trees grew blowsily atop their walls and untrimmed privet bloomed, rank-smelling, in July, eventually towering housetop-high. The '38 hurricane felled many, and the more prosperous war years left few workers for trees.

In recent years developments sacrificed ancient beauties for parking lots and phone and power companies butchered trees to preserve overhead lines. The increase in cars, bigger trucks and vandalism maimed and killed the relatively few replacements. The hurricane of '92 finished off scores and the DOT threatened more.

Now there is new hope. Newporters have formed a Tree Committee and in cooperation with city and state have surveyed the urban forest, mulched trees from Miantonomi to Morton Parks, and hired a Tree Warden.

I talked to the warden, Peter Simpson, who is a qualified arborist. He has already taken his crew out to begin work on the most endangered trees on the most travelled roads and will progress to the side streets as summer traffic builds.

He wants to work with residents and walk the neighborhoods with interested citizens to verify pruning needs and agree on planting priorities.

Simpson says that Newport Electric Corporation has a Systems Forester, Kevin Eckhart, who will supervise their new program for care of trees near power lines, and will soon be putting out a public information statement.

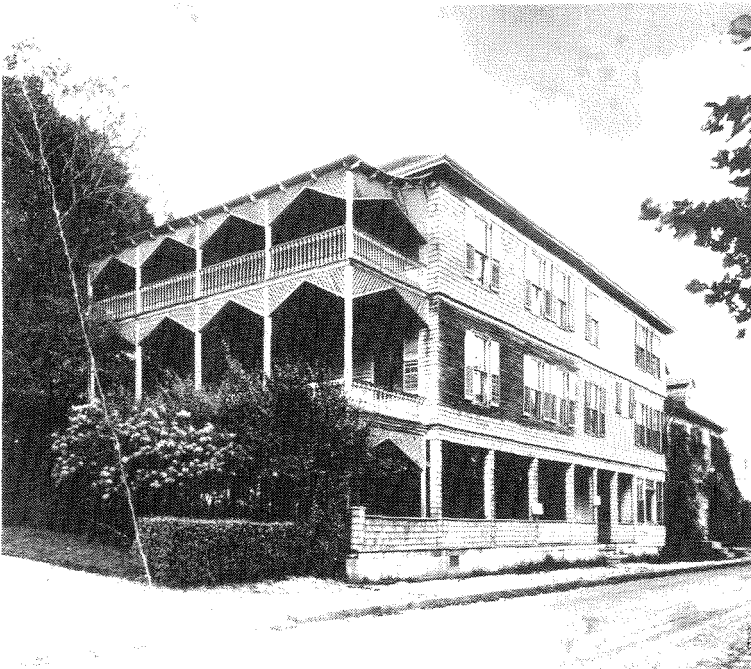
Paul O'Neil will be Newport Electric's site supervisor. His crews will ring our doorbells and try very hard to please the property owners, who are urged to call with concerns or questions. The numbers are Peter Simpson, 848-6496 and Paul O'Neil, 847-1734

Anne Reynolds

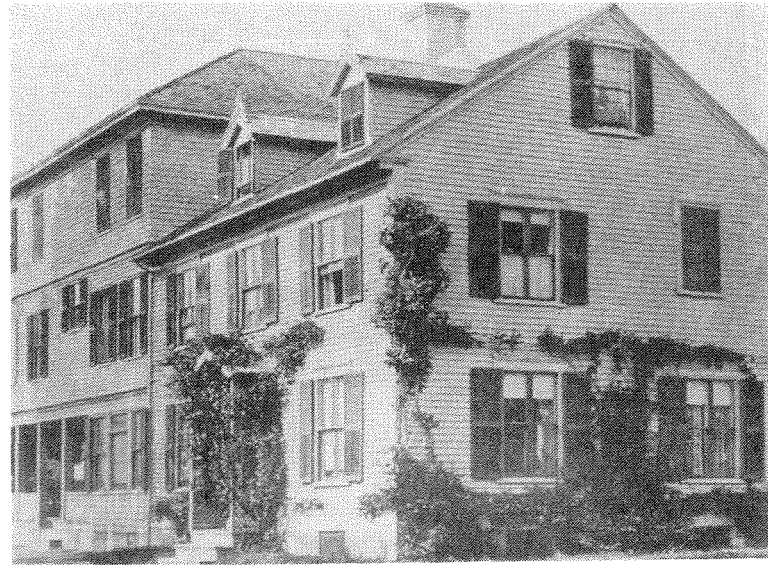
THE FAISNEAU BOARDING HOUSE

Today summer visitors to Newport are looking for bed and breakfast accommodations, but in the past boarding houses flourished. In the Fall 1991 bulletin of the Newport Historical Society, Virginia Covell, writing of "Newport Boarding Houses", tells of 75 listed in the City Directory of 1885, more than 45 in 1914, with that category disappearing in the 1950s.

One house still partly with us has been moved and drastically changed - 41 Washington Street, the George Topham house, built in 1770, was a part of the famous Faisneau boarding house which stood on Washington Street at the northeast corner of Chestnut. It had a large wing attached to its north side containing a sheltered piazza. From that vantage point the residents of the Faisneau had an uninterrupted view of the Bay. They could watch the Fall River Line steamers, the regular ferry run, Naval flotillas, sailing and pleasure craft of every size. Some visitors patronized the Faisneau year after year, but a substantial body of permanent residents kept the place comfortably filled even in winter.



We know that there have been many caring people on the Point who have helped to preserve much of its past, but we'd like to pinpoint the original Oldport Association which flourished in the 1930s. In an article, again from a Newport Historical Society Bulletin (Spring 1984), Esther Fisher Benson tells this part of

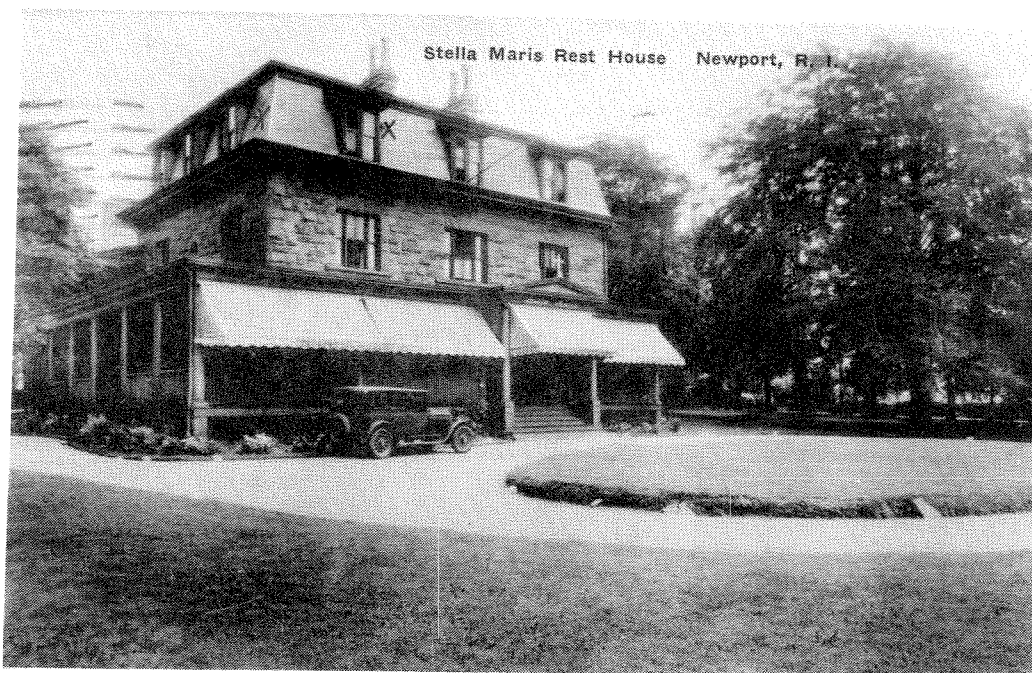


history in "The Restoration Movement in Newport, Rhode Island from 1963 to 1976". We quote...

"In 1929, a large sprawling summer boarding house called "the Faisneau" at the northeast corner of Chestnut and Washington Streets was slated to be torn down by Guy Norman, whose summer residence was across the street. A Colonial house and a small early 19th century house were part of this complex. In order to save these two buildings, the original Oldport Association was founded, its purpose "to beautify the Point and perpetuate its old time greatness in maritime tradition." Constitution and by-laws were written, officers voted in, and stock issued by a group of fourteen or so Newporters who had long been anxious about the survival of 18th century homes. Finally, the two houses were moved south on Washington Street to the Bridge Street corner, where once had stood the Redwood and Boss Houses. Both of these Oldport Association houses were rented for many years, finally coming into the caring hands of William Fullerton."

Members of the original Oldport Association included Miss Agnes Storer, William K. Covell, Mrs. Elizabeth Covell, Miss Esther M. Smith, Commander and Mrs. Albert Knox, Edward Smith, Admiral Reginald Belknap, William MacLeod, the estate of Hannah Shipley, Mrs. Edith Hunter, Judge Walter Curry, Mrs. George Cerio, Mrs. Charles Gardner, and the estate of Mrs. Louise Norman.

Kay O'Brien



HISTORY ON POST CARDS

In our October, 1992 issue we commented on how much history is available on post cards and asked that Pointers search for post cards depicting the Point. The following is one of the prizes of my Newport collection and its message reminds us of the original purpose of Stella Maris.

Florence Archambault

July 21, 1940

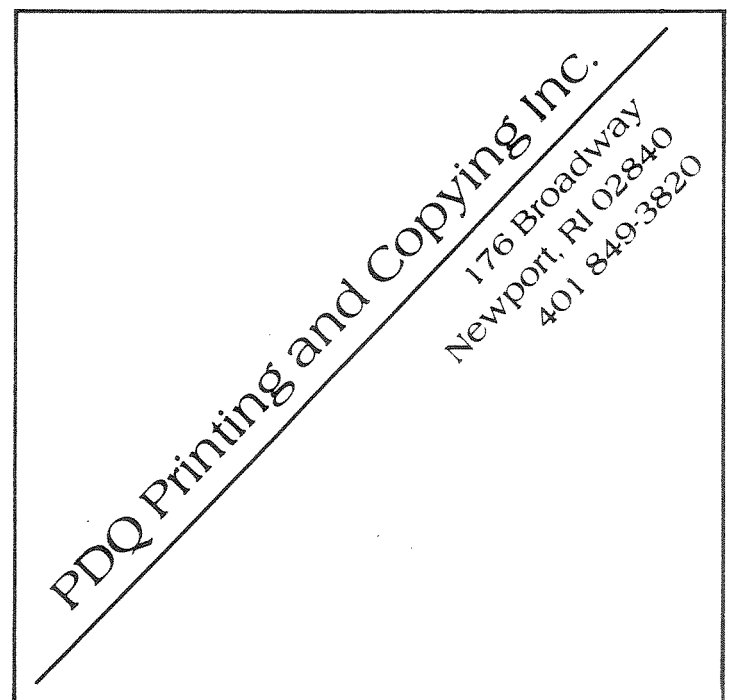
"This room is the only one I could get looking out over the water. It is large and has two beds in it. I would prefer the second floor, the rooms are small and the windows wide but I love the view and the sound of boat bells and whistles. I slept poorly last night and the nuns are displeased at my lack of appetite but everything is delicious, both to the eye and to the taste. I sat out on the porch this morning at 5:30. There is a chapel in the house, so going to Mass is just stepping into the parlour, as it were. It is truly a rest home and I hope for all our sakes that the fire burning in my nervous system subsides entirely this week. Please take care of yourselves for me. Love, Mom."

MORE HOLES

As walkers you know there's a public walkway along the shore back of the Hunter House from the Elm Street pier to Storer Park. You also find a small beach there at low tide. We're happy to have the Elm Street pier restored but now find parts of the seawall along the walkway breached and hanging precariously. Public Works has fenced off the area and closed it. Calls to city officials tell us that it's on their list of needed repairs, but it's a major job with no time schedule as of this date.

Of recent note is that the Goat Island Causeway tops the list of recommended capital improvements for 1994. According to a 1988 inspection the 22-year-old causeway is safe to drive on but there is concern about the corrosion and deterioration of the steel pilings.

Kay O'Brien



ASSESSORS...EVEN THEN

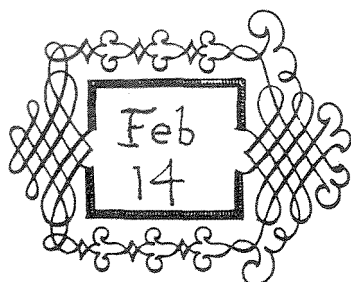
With trepidation, we, here on the Point, awaited our new property evaluations. Some possibly felt outrage upon their receipt. Here's a reprint from the October 1959 *Green Light* that may place a different perspective on them.

ALMOST AN OBITUARY

When Jonathan Easton sorrowfully took stock after the Revolution, he sharpened his quill and wrote as follows:

"To the gentlemen assessors for ye town of Newport, 1781: memorandum. One acre ye turf taken off, about two acres in cellars and heaps and cannot be replaced without great expense. I had 3 houses burnt, one pulled down, a good orchard cut and upward of eight hundred trees cut, new two thousand rails burnt, ye only house left crowded with British troops for near three yeares, they stole my cattle and hogs and poultry and almost everything outdores. I owed 2 thousand silver dollars when ye British came here, and obliged to borrow money to support my family. The July after there departure, the French encamped in the meadow before it was mowed. Laid both meadows and pasture common, the town cows and hoarses to the number of forty to sixty every day. I was obliged to put out part of what little stock I had, and ye remainder almost starved. Ye French kept there cows and hoarses in ye meadow the whole time they staid. Gentlemen, as it is impossible to give a detail of ye losses for near four yeares, shall rely upon you gentlemen to do what you shall think is just, as my case is almost singular, make no doubt that you will make such deductions as you shall think equitable. If your Honors should think anything exaggerated, I am ready and willing to give every proof called for. From your assu'd friend and most Distressed Petitioner--

JONATHAN EASTON"



BILL DEL NERO CLEANERS AND LAUNDRY INC.

11 FAREWELL ST., NEWPORT, R. I.

THOMAS C. BENISCH
Production Managers
WILLIAM F. BENISCH II

(401) 847-6800



*Come Taste
the Flavor of
Northern
Italy...*

Right Here in Newport!

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

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

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

Free hotel parking available!

Cafe del Mare

Located in the Newport Marriott
75 Long Wharf, Newport

PLANS TAKING SHAPE

OUR CONGRATULATIONS

Hats off to the Benefactors of the Arts, which recently announced nearly \$18,000 worth of arts programming for local schools. Eight public schools in Newport will either have performances by professional artists or will use the money to enhance arts programs already underway. A grant has been made to Middletown and an application from Portsmouth is being considered.

As you know, the group has been raising money for such programs since the early 1980s, and it does so primarily through its Secret Garden Tours here on the Point. You'll be alerted to their 1993 plans in the next **Green Light**.

THINKING SPRING?

Anne Reynolds has graciously consented to answer any questions you may have about gardening. Give her a call at 847-2009 or drop them by at her house at 88 Washington Street. The days are getting longer and it will get warmer.

**SALT FREE.
CALORIE FREE.
DELIVERED FREE.**

What more could you ask?

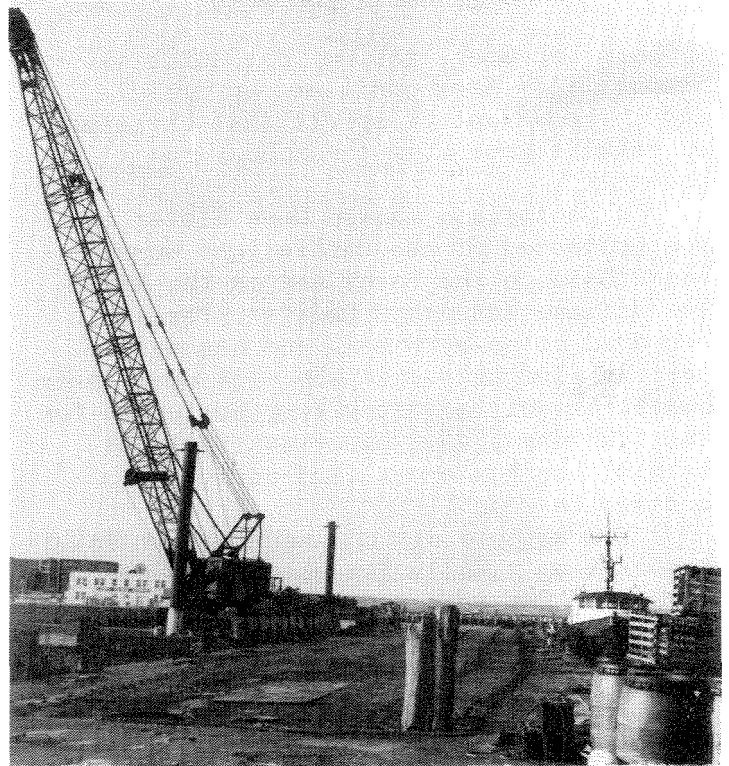


OK, OK, your first month's cooler rental and 2 bottles of spring water are FREE.*

Call 846-0916 and ask about our
Introductory Offer

*New customer only-deposit required

Crystal Spring
NATURAL SPRING WATER



There's lots of activity onshore and offshore at the State Pier at the end of Washington Street. It's harder to watch as cold winds are blowing and much of the work is underwater. Heavy timbers are stockpiled and new pilings begin to march across the water as finger piers are renewed and extended for commercial fishermen. The state received authorization for this work some time ago, and now we see these plans taking place.

**WE SHIP
PACKAGES**

Lots of Parking

Open Monday - Saturday

Duncan Signs

65 WEST BROADWAY

846-0294

POINTERS-IN-THE-NEWS

In December, the Holiday Guide of **Newport This Week** contained an article about the volunteer spirit that Christmas In Newport generates throughout the community.

A photograph showed Dede Elster and two hostesses of the Candlelight House tours held on the Point and on the Hill. The article described Dede's interest in restored colonial homes, and her active part in finding people who will open their homes, as well as recruiting hostesses for the tour days. This sometimes includes helping the hostesses find colonial dresses to wear.

The article did not mention our Point Association's Holly Tea which Dede has organized for many years, but it is well-known as a great volunteer effort.

Mary Rommel was also mentioned in the article for her part in the past in the Christmas Doorway Contest, and in coordinating the Turtle Frolic which is also on the Christmas In Newport calendar.

A recent television program on Channel 36, involving the Newport in Bloom contest held every summer, featured Carol Marinan and her garden on Third Street. Carol explained how the lattice under her front porch, which was right on the sidewalk, was moved back and a brick wall installed to allow for plantings.

Kit Hammett

MORE-POINTERS-IN-THE-NEWS

In January, Kit Hammett was featured in a **Newport Daily News** article about the 75th anniversary of the first nationally registered Girl Scout troop in Rhode Island. It was organized at the United Congregational Church when it was located in the stone building at Spring and Pelham Streets, and Kit and her sister, Frances Schmelke, are two of the nine original members. Commemorative plaques were presented to the Newport Congregational Church, which now occupies that building, and to the United Congregational Church located in Middletown. A color photo of Kit, surrounded by Girl Scout memorabilia, accompanied the article.

Florence Archambault

 **Book Bay**

Brick Marketplace, Newport, R.I. 02840
(401) 846-3033


CLIPPER
Wine & Spirits

**Come in
and meet one
of your newest
neighbors.**

*Specializing in fine
imported & domestic
wines*

48 Third Street
Newport, RI 02840
401 846-7993



A Newport Shopping Tradition
Since 1796

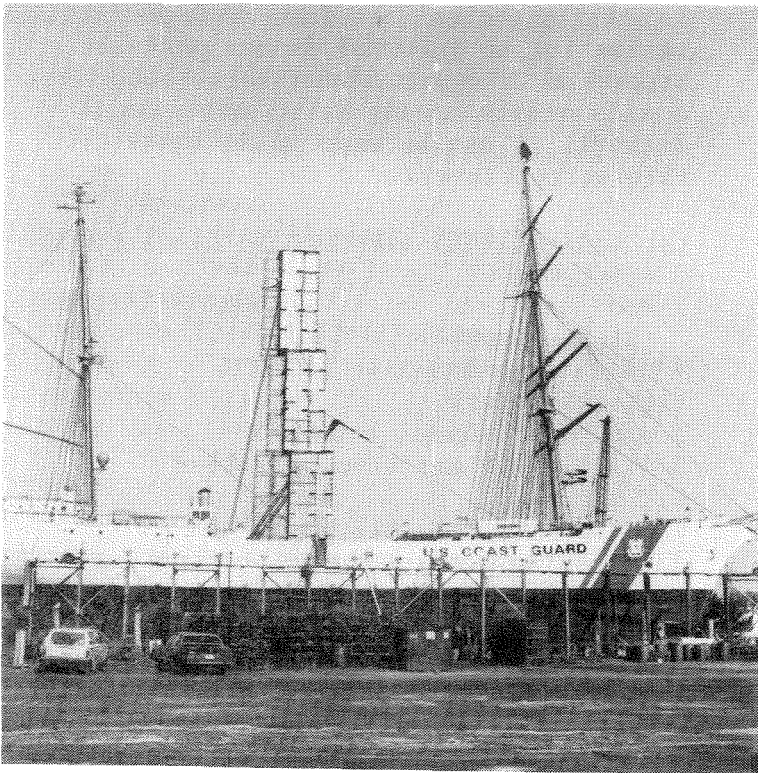
For nearly 200 years the Leys Store has been serving the families of Newport County and its many visitors with personal, friendly service. Leys features nationally known brands and its own selective merchandise. Be sure to stop in and visit our interesting store while in the Newport area.

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

On the Waterfront -Long Wharf Mall
Opposite Gateway Center
Open Daily and Sundays

All Major credit cards accepted Free validated parking.

THE EAGLE'S BACK



Who can miss those towering masts and spars? The Coast Guard ship is back for some repairs and refitting at the shipyard. As it sits in dry dock, you can see what's usually under water, and if it doesn't make you dizzy, you can watch the men working topside. Now they have some plywood built around a mast as shelter from the wintery blasts. Someone even climbed to the top to secure a Christmas tree. We're happy to lay claim to the Eagle whenever she's here...on land or sea.


Kay O'Brien

CANN ANNUAL MEETING


Citizens Against Noise and Nuisance in Newport (CANN) will hold their Annual meeting on Thursday, March 4 at 7 p.m. at the Elks Home on Pelham Street.

Speakers include Police Chief Steven Weaver and William Fitzgerald from the Newport Police Department.

The public is invited to attend.



Sayer's Wharf
Newport, Rhode Island
02840



The Waters Edge Flowers Inc.
23 MEMORIAL BOULEVARD
NEWPORT, RHODE ISLAND 02840
SPECIAL FLOWERS FOR SPECIAL OCCASIONS
TELEPHONE 847-1111 *Joseph P. T. Vars*



Imported traditional country
lace of France
Rue de France
Gifts • Accessories • Linens
78 Thames St., Newport, RI 02840 - 401-846-3636
Mon.-Sat. 10-5:30 Sun. 12-5:00



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

COOK'S CORNER



I recently added a new cookbook to my collection (as if I needed another one!). It is the Family Circle Cookbook (New Tastes for New Times) and contains recipes that contain less of all the things that are bad for us...cholesterol, fat, sodium, and, of course, calories.

This time of year, when the weather is sometimes nasty and chilling to the bone, calls for a hot bowl of soup and I have chosen two recipes from it for this month's Cook's Corner. I hope you like them.

WHITE BEAN AND KALE SOUP

1/2 lb. dried navy beans, picked over & rinsed

Water

2 TBSP. olive oil

3 stalks celery, diced

2 med. carrots, pared & sliced

1 med. onion, diced

1 clove garlic, finely chopped

2 ounces prosciutto, diced

1 can (46 oz.) chicken broth or stock

1/2 tsp. pepper

1 pkg. (10 oz.) frozen chopped kale OR:
frozen chopped spinach

1/2 c. small shell pasta

Grated Parmesan cheese (optional)

1. Place beans in large saucepan. Add enough water to cover by 2 inches. Bring to boiling over high heat; boil 5 min. Remove from heat; cover and let stand 1 hour. Drain.

2. Heat oil in large saucepan or Dutch oven over medium-high heat. Add celery, carrot, onion, garlic & prosciutto; cook, stirring frequently, 5 min. Add beans, chicken broth & pepper. Bring to boiling over high heat. Lower heat; cover and simmer 1 hour or until beans are tender.

3. With slotted spoon, remove 1 cup beans to bowl. Mash beans with potato masher or fork. return mashed beans to saucepan. Add kale. Bring to boiling over high heat. Lower heat; simmer 10 min. or until kale is heated through.

4. Meanwhile, prepare pasta according to package directions; drain. Stir pasta into soup. If you like, serve with freshly grated Parmesan cheese.

Low in cholesterol and fat. Makes 8 servings (8 cups)

This next recipe is low in cholesterol, fat and calories! It is also a good recipe for an informal dinner party or supper as it makes 12 servings. Good with a nice crusty bread, salad and a fancy dessert. It can be made up to three days before, refrigerated & reheated.

CAROLINA CHICKEN STEW W/LIMA BEANS & CORN

1 broiler-fryer chicken (about 3 1/2 lbs). cut-up

4 c. chicken broth or stock

2 stalks celery

1 tsp. leaf thyme, crumbled

3/4 tsp. leaf marjoram, crumbled

1/2 tsp. salt

1/2 tsp. pepper

1 lb. (2 lg.) all-purpose potatoes, pared and cut into 1/2-inch cubes

2 med. onions, coarsely chopped

1 can (16 oz.) crushed tomatoes

4 med. carrots, pared and cut into 3/4-inch cubes

1 pkg. (10 oz.) frozen baby lima beans

1 pkg. (10 oz.) frozen whole-kernel corn

1. Combine chicken, chicken broth, celery, thyme, marjoram, salt and pepper in large saucepan or Dutch oven. Bring to boiling. Lower heat; cover and simmer for about 30 min. or until chicken is tender and no longer pink near bone. Remove chicken from broth. Skim fat from broth. When chicken is cool enough to handle, remove meat from bones and remove skin. Cut meat into bite-size pieces. Reserve.

2. Add potato, onion, tomato and carrot to saucepan. Cover and return to boiling over medium heat; lower heat and simmer 20 min. Add lima beans and corn; simmer, covered, 10 min. Stir in reserved chicken. Gently heat through. 12 servings.

Stir-fried dishes are very popular right now. Beef, chicken and pork are favorite meats to use in these dishes but here is one that has an unusual ingredient...fish.

Splash Some Color into Your Life



Framing • Gallery • Art Supplies
ARNOLD ART STORE & GALLERY
210 Thames St. Newport RI ~ 847-2273

STIR-FRIED FISH W/MUSHROOMS AND SNOW PEAS

3/4 lb. sole, flounder, or other white
fish cut into 1-inch strips
2 TBSP. cornstarch
1 cup water
3 TBSP. soy sauce
1/4 c. rice wine, sherry or white wine
6 scallions, white and green tender parts
chopped coarsely
2-inch cube fresh ginger, chopped
6 shiitake or other large mushrooms, cut
into thin strips
1/2 lb. snow peas
3 to 4 TBSP. oil

Toss the strips of fish with 1 TBSP. cornstarch. In a bowl mix the rest of the cornstarch with a little of the water to make a paste, then add the remaining water, soy sauce, rice wine or sherry, half the scallions, the ginger and the mushrooms. Wash the snow peas and trim off any coarse ends.

Heat 2 TBSP. of oil in a wok or deep frying pan. When it is very hot, add the strips of fish and cook, stirring all the time, until they are golden - about 2 min. Remove from the pan and keep warm. Add another TBSP. of oil (or 2 TBSP. if the first amount has been absorbed) and, when it is hot, pour in all the ingredients in the bowl, stirring until the liquid thickens. Add the snow peas and stir for another 2 min., then return the fish and remaining scallions and cook for another minute. Serve with rice. makes 4 servings.

Florence Archambault

NEW MEMBERSHIP OR RENEWAL FORM

Name _____ TEL _____

Address _____

I wish to be active on the following
committees: Activities/Program _____
Beautification _____ "The Green Light" _____
Membership _____ Plant Sale _____
Point Fair _____ Potluck Supper _____
Publicity _____ Raffle _____

Other interests _____

DUES:

Individual	\$ 5.00	Family	\$ 8.00
Sustaining	\$15.00	Patron	\$25.00

Please make checks payable to:

THE POINT ASSOCIATION

And mail to:

The Point Association
P. O. Box 491 Newport, RI 02840



Colonial Travel Inc.
204 Thames Street
Newport, R.I.
02840
401-849-6433

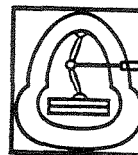
BUCCI'S COMBINATION STORE

Liquor and Grocery

3 THAMES STREET NEWPORT, R. I. 02840

ANTHONY BUCCI

PHONE: 847-0035



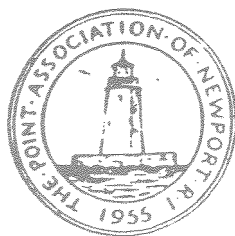
The Third & Elm Press
Alexander Nesbitt Ilse Buchert Nesbitt
29 Elm Street, Newport

People Shop Aidinoff's For
QUALITY-SERVICE & VALUE

Aidinoff's
People who know wines,
... know us.

16 Warner St. Newport, R.I. Call 846-7000

For Free Delivery



THE GREEN LIGHT
THE POINT ASSOCIATION

Editor: P.O. Box 491
Newport, RI 02840

Bulk Rate
US Postage
PAID
Newport, RI
Permit No. 36