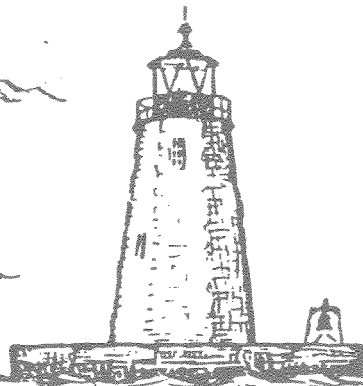


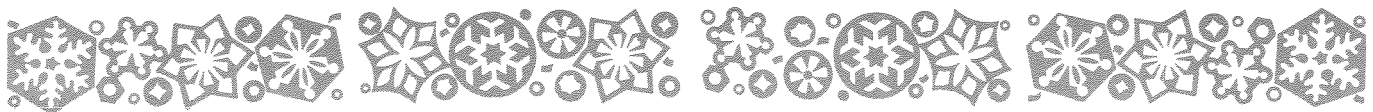
The
GREEN

LIGHT



BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

FEBRUARY 1994





The

GREEN LIGHT

XXXIX No. 1 FEBRUARY 1994

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Cover: Ralph Arnold on Willow
Street in the 1930s.
Photo courtesy of Fisher Benson

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;
and Clipper Wine & Spirits, Third Street.

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PRESIDENT'S LETTER

Is it Spring yet? The last few cruel weeks have certainly provided a backdrop that will make the first few signs of new growth seem that much more miraculous and electrifying for all of us. As we wait for Mother Nature to come out of hibernation, we entertain ourselves with hearty meals, fireside gatherings, or simply a "good book." It is also a good time for members to anticipate the calendar of events that lie ahead for the Point Association and how to involve themselves in their favorite one. Throughout **The Green Light** there will continue to be mention of each upcoming activity. Please join us to help make the events as successful as always.

During our January Board Meeting, we voted to become formal members of the Newport Preservation Alliance. You may recall that John Canham, Acting Executive Director of the Alliance, spoke at our Annual Meeting in 1992 about the infancy stages of the Alliance. At this time, the Alliance has incorporated with the purpose "to speak with a unified voice in order to more effectively address local issues centered on historic preservation." With that purpose in mind, the Alliance adopted the following mission statement:

"The Newport Preservation Alliance is a non-profit organization committed to protecting and preserving neighborhood identities that define the unique heritage and character of Newport, Rhode Island by identifying common issues such as historic architecture, streetscapes and view sheds."

Some of the Alliance's accomplishments to date are: the formation of the Advisory Commission for the Common Burial Ground; assistance to the City of Newport for the preparation of three Certified Local Government grant applications. Our Board was encouraged by and enthused with the present undertakings of the Newport Preservation Alliance as it complements the concerns of our organization. We will be sending a representative to be on their Board. Further information will be forthcoming.

The Point Association Marine Terminal Task Force has been formed and will be holding regularly scheduled meetings throughout the next few months. Their mission statement is as follows:

"To examine a need including all aspects and implications of building a marine terminal in Rhode Island and specifically on Aquidneck Island and to oppose any such terminal on Goat Island site."

Their agenda is ambitious and will require communication with state and local officials. The preliminary results of their study will be shared in April.

So we are busy as usual but never too busy to miss the Pot Luck Supper where we can dine together as one very big family. See you all there!

Christine Montanaro

HARK, THE HERALD ANGELS SING

We all sang vociferously; few in number but with much gusto. Our announced date of December 14 was postponed to the next evening which was the announced "rain date." The generosity of Steve at the Rhumblin' of his "famous" clam chowder and the Bucci's donation of wine were the main ingredients of a light supper including salad and bread. Armed with song books and flashlights, we headed off to Mumford Manor, Anna Dunphy's, and Posey's houses, through to Elm Street stopping at a home where through a window we could see a family decorating their Christmas tree. They came out to greet and thank us for our true sounds of Christmas. We were invited to stop at Alex and Ilse Nesbitt's at the Third and Elm Press where refreshments greeted us and Alex's booming voice put us all in awe! The residents of the Nina Lynette Home greeted us warmly and we gave each one a holly sprig with a red ribbon to wear. Sarah Gilson welcomed us with hot mulled cider laced with spices where we greatly admired her magnificent Christmas tree. Finally several of us trudged up Third Street to Mary Sargent's back window where we rendered a final carol. Although we knew she couldn't join us, we all bid her our "Christmas greetings and to all a good night."

Angela & Joseph Vars

MISSED

Yes, something was missing this Christmas season...the Holly Tea. For years Dede Elster has planned and produced this Point Association offering for Christmas in Newport. Neighbors have looked forward to a quiet time during the holidays to relax and enjoy a cup of tea in a candlelight setting with hostesses in Colonial costumes. Her kitchen crew has had the first look (and sometimes taste) of the sandwiches, cookies and cakes so lovingly made and donated by Association members. It has taken a lot of organization all done by Dede, but this year the tea had to be cancelled as she was ill and there was no one to step in. We missed our tea but mostly we realized how much we missed Dede.

LOOKING BACK AND AHEAD

Despite bitter cold and fierce winds, the popular **Christmas in Newport** Candlelight House Tours brought visitors to the Point on December 27 and to Historic Hill on December 26 and 28. Those visiting at 33 and 53 Washington Street and 4 Training Station Road were welcomed by hostesses in Colonial costume and Artillerymen in full uniform and enjoyed the opportunity to tour the interiors of homes admired from the outside. Newport's New Year Eve's celebration **Opening Night** brought families through the snow to participate in special events and entertainment topped off by fireworks from Long Wharf. Now more attractions are planned for the **Newport Winter Festival** to be held January 28 through February 6. The Point Association's **Potluck Supper** is February 27. Then it's **Irish Heritage Month** in March... and on to spring. The seasonal clock keeps ticking.

Welcome to New Members

David Bowens & Wendy Rodman
Diedre Fogg
Sharon & Doug Schultz
Miss Ruth Shor
Mrs. P.K. Willis

NOTICE

Don't be dismayed if your April issue of **The Green Light** arrives late. The staff are having a problem coordinating a paste-up time. Half of them are leaving town!



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Joseph P. T. Vars

ANNUAL POT LUCK SUPPER

When you receive your copy of **The Green Light**, go immediately to the refrigerator and mark your calendar on Sunday, February 27. This is the long-awaited date for the Point Association's annual Pot Luck Supper at St. Paul's Church Hall on Marlborough Street. Our organizer is Donna Maytum...once again her direction assures us of a successful event. One of the most popular Association events, the Pot Luck Supper has been an annual happening for years, bringing together friends, relatives and neighbors ...but most importantly, our children.

The membership will be called as usual this year and everyone will be asked to bring their best efforts to fill out the planned menu. The newest members will give us a chance to sample their culinary delights.

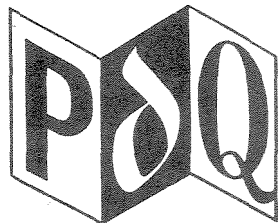
Elsewhere in this issue is the notice for the Pot Luck Supper containing time, date and place and what you will be asked to bring.

Don't forget the calendar on the refrigerator door! (Isn't that where everyone has their calendar?) Call me to join a "set-up" and "breakdown" crew at 847-4289.

**THIS YEAR ST. PAUL'S CHURCH
WILL NOT ALLOW WINES TO BE SERVED.**

If you need a ride call any Board member listed on Page Two.

Joseph Vars



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**ST. PAUL'S CHURCH HAS REQUESTED
THAT THERE BE NO WINE AT
THE POT LUCK SUPPER**



DATE: SUNDAY, FEBRUARY 27
TIME: 6:00 p.m.
PLACE: St. Paul's, Marlborough 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.

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 which serves 12
VEGETABLES which serve 12
MAIN CASSEROLE which serves 10
DESSERT which serves 12

WINTER BRRRR

Winter has brought some new sights in the neighborhood...sea smoke across the bay...some adventurous skiers on roads and parks...ice skaters on the free rink offered at Goat Island. We're sorry our **Green Light** photographer Herb Rommel wasn't at the right place at the right time. Its been tough on walkers as shoveling is almost impossible. Owners and their dogs both look unhappy. But the thaws will come and go as does the ice and snow. In the meantime the sun is heading north again as the days get longer and some sunsets are as spectacular as usual.

POINTERS-IN-THE-NEWS

Ade Bethune of Washington Street was one of three speakers at a program on Sunday, January 23 at Swinburne School. The program "Gifts of the Elderwoman" was highlighted in the previous day's **Daily News**. She, and the other two speakers, Rodie Siegler and Ruth Whitman, spoke to a standing room only crowd.

- - - - -

The two sons of Alex and Ilse Nesbitt were highlighted in a **Newport This Week** article the beginning of January. An exhibit by the brothers opened January 6 at Island Arts of Newport and ran until January 23. "Stranger-travels in the developing world," featured drawings by Rupert Sebastian Nesbitt and photographs by Alexander Hugh Nesbitt. The show consisted of art done during their extensive travels over the last three years. Who says genes don't mean anything?

- - - - -

Washington Street resident, Annette Peterson, was shown in a photo in the **Newport Daily News** on January 22, taking advantage of the snow and ice and cold temperatures by cross-country skiing in Morton Park.

- - - - -

George Marshall of Second Street has been in the news lately. As Executive Director of Flickers, he is responsible for the "Between Takes" television show, which presents documentaries of public interest as well as videos about filmmaking. They are now airing on TCI Cablevision on Friday nights at 8:30 p.m. on Channel 55. George is also the vice-chairman of the Newport Cultural Commission and was one of the coordinators of its new Cultural Directory, copies of which may be obtained at the Gateway Center.

Florence Archambault

Kit Hamnett, **Green Light** staff member, who usually does Pointers-in-the-News became ill shortly before Christmas and is recuperating at the Forest Farm Nursing Home. Speedy recovery, Kit! We sure do miss you!

T-SHIRTS

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WE NEED YOUR HELP

The staff of **The Green Light** invites Point Association members to submit articles for publication. There are many categories in which you may participate. One is the I Remember! I Remember! feature of reminiscences of the many activities which took place on the Point over the years. Another area for which we could use articles is the one of historical nature. We feel that one of the purposes of **The Green Light** (along with disseminating Association news and concerns) is the preservation of the Point's history and we know that there are many out there who could contribute to this.

Pieces should be typed, double-spaced on 8 1/2" x 11" paper and run from 2-3 pages. If the piece is exciting enough, exceptions can be made and, if it is not possible to turn in a typed article, a clear handwritten one would be acceptable.

The editors reserve the right to edit for length, clarity and grammar.



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DATES TO REMEMBER

There are certain times of the year when fascinating, ugly items appear along the sidewalks and we know it is time for the city-wide pickup for bulky waste.

Workers with backhoes and trucks load up and haul away such items as furniture and appliances. But it is by appointment only and you must tell Public Works what type of items you are going to put out so that they can send the right kind of equipment to pick them up. To make an appointment for the Point area, call 846-1474 between 8 a.m. and 3 p.m.

Pickup dates for the Point area are March 3 (call by Feb. 22), March 17 (call by March 7), July 7 (call by June 27), July 21 (call by July 11) and November 17 (call by October 24). On these dates you will usually see some folks cruising around to see what's for the taking...old fashioned recycling!



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Annette Peterson

HISTORY AND ARCHIVES

You haven't missed your chance yet! We've been discussing how to get started so here's the where and when. Come join us Friday, February 11 at 1 p.m. at the Howards at 51 Second Street. The what is a chance to look over old scrapbooks, photos and memorabilia of the many years since the Point Association was organized back in 1955. We're not sure where this will lead us, but we need your help, suggestions and contributions. Many of you have items you'd like to share or pass on. Maybe we can find ways to preserve them and make them accessible. It should be fun and rewarding. Come, join us on the 11th, or give us a call on any aspect of this file-cabinet archaeology which interests you.

Rowan Howard 847-8428
Kay O'Brien 847-7311



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POINT PEOPLE

Frances (Frinnie) Hammett Schmelke has been cleaning up our spelling and grammar and making sense of our sentences since she moved to the Point to be with her sister Kit several years ago. We have our **Green Light** meetings in their living room with its view of sparkling water and the Newport Bridge.

Proofreading is an old story for Frinnie for, "Unless my memory is wrong," she says, "I began working as a proofreader for the **Daily News** the day after I graduated from Rogers High School in 1918. I suspect my father arranged that!"

At that time the paper was on the second floor of the A & P next to the Government Landing on Thames Street. Her father, Fred M. Hammett, was assistant editor of the paper and editor of the **Newport Mercury**.

Frinnie's job included checking legal notices with her assistant, Lena Lowney, by reading them to one another.

In that day news stories were set by hand in metal type and a copy sent to the proofreader. Frinnie says, "Sometimes Mr. Sherman (the owner) would stop and might have a clipping from the latest edition. He would have found an error and wanted to know why it wasn't caught. I would look at it and say, 'It was caught.' The machine type-setter didn't always have time to make corrections and the tape would still be on the hook by her machine. Now there are no real proofreaders for the newspapers and it is all done by computers. I believe errors do creep in though! Except when the editor has an article and it must have been proofread!"

She continues, "One time Mr. Sherman came in for a minute or two. He knew through conversations that I was interested in antiques and china and he brought in a copper lustre pitcher with a blue band and sold it to me for five dollars. It was my first real antique purchase and I loved it, but in the 1950s when I lived in Pleasantville, N.Y., I came home from work and found the broken pieces of my first real antique in the sink. I looked many times to find a similar one when I went to antique shows, but wasn't successful. There was an antique show in the Episcopal church parlors each year in Pleasantville and several antique shops, but no luck. I found other treasures though!"

Frinnie was born in Newport on February 10, 1900, the third child of Emily Sherman Crandall and Frederick Mason



The five Hammett girls, l. to r., Ruth, Catherine (Kit), Frances (Frinnie), Mary and Elizabeth

Hammett Sr. They lived on Mill Street then and were to have five daughters and one son. They all went to Sunday School at the United Congregational Church on Spring Street and later Christian Endeavor where sister Ruthie accompanied their singing. "Ruthie always jazzed it up a little," Frinnie says. "The minister, Edwin Silcox, taught us all the old hymns. One Frinnie still loves, she wrote for me from memory:

"The earth has grown old with its
burden of care
But at Christmas it always is new
And the voice of the angels is heard
on the air
As the song of the Christ Child is
heard."

She sat with a school friend in church every Sunday and says they chatted during the service to the irritation of the lady in the pew in front. The friend had come in from the South County Yawgoo Pond area to "help out" as many young people did in those days, in return for room and board and schooling. Later her friend married Irving Blaine, a Newport man, and Frinnie was in her wedding in South County.

Fred Hammett, along with all his editing work, was the local reporter to the **New York Herald Tribune**. Frinnie remembers going to the Casino with him to see the tennis "greats" of the day. But more important in her life was the subscription to the **Tribune** which published poems that she clipped, starting scrap-books of poetry to which she has added all throughout her life.

"Today I neither toiled nor spun,
But turned the pages one by one."

"I worked for the **Daily News** for six years and lived at home, but my very good friend who had lived in Newport worked for the visiting supervisor of the Boys and Girls Clubs of RI. His office was in Kingston at R.I. State College, now URI. She got married and I took her job. Since I didn't have shorthand then, I went to Providence to Katharine Gibbs for a two years."

She roomed with two single genteel ladies in a big white house in Kingston and ate at the Johnny Cake Club for single men and women on Main Street.

Our story lapses for 60 years. Camp Hoffman as cook's assistant with sister, Kit, who was director at that time; working for the YMCA Retirement Board in New York ; the Union Station Oyster Bar; the print galleries; antiques, china, glass, silver and furniture; ferryboats and dockside fish markets; her marriage to Robert Schmelke; housekeeping, public library work, and books aplenty and other secretarial jobs.

Work seems to have been a source of pride to Frinnie..that and the people she loved. A trip to the hospital in the 50s for an appendectomy brought a handwritten letter from the director of the YMCA Retirement Fund. He wrote, "Take it easy and don't try to hurry your recovery too much. We will get along without you at the office but not too well. I find that I count on you for many things and may be a bit hard on persons who get ideas slowly...Let me know if you need any funds advanced for hospital bills."

I bet he missed her, and we are missing her for this issue while she is busy with household matters as Kit is recovering. Take it easy, Frinnie, we'll be glad to have you back at work!

Anne Reynolds



Frinnie as a child

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GEORG DANIEL FLOHR'S JOURNAL

Over the years, while visiting my sister in the valleys of southwest Virginia, I've wandered through a little nearby country churchyard and cemetery, reading the history on the headstones. Recently this history has come alive here in Newport.

Most of us don't keep a journal these days. We may have a few favorite stories and like to think of the good old days but, on the other hand, we are fascinated by the exciting, enlightening and sobering insights unveiled by writings of the past. The recent discovery in France of the 200-year-old journal of Georg Daniel Flohr begins with a landing in Newport in 1780.

In the December 1992 issue of **American Heritage** magazine, an article appeared by Robert A. Selig, a college professor, entitled "Private Flohr's America." John Millar of Williamsburg (formerly of Newport) alerted Leonard Panaggio, who wrote of this in his Grist Mill column in the **Newport Daily News**.

In the Summer 1993 issue of **Colonial Williamsburg**, Dr. Selig again wrote "Georg Daniel Flohr's Journal: A New Perspective." Last fall the latest Newport Historical Society's Bulletin (Volume 65, Part 2, #223) featured another article from Dr. Selig's material, "A German Soldier in New England During the Revolutionary War: The Account of Georg Daniel Flohr." After all this bibliography...who was Flohr?

Georg Flohr was a German peasant who came to Newport with Rochambeau and the French forces during the Revolutionary War. To date we have had only the account of the French officers but now a much different viewpoint of American experiences emerges by enlisted man Flohr in his 250-page text "Description of America based on the Travels made by the Honorable Regiment of Deux-Pont on Water and on Land from the years 1780-1784" emerges. This is Flohr observing the life and customs in the New World...a sharp contrast to what he left as a young European peasant.

At 19 Georg Daniel Flohr, son of a butcher and small farmer, joined the German regiment in the service of France in 1776. In the fall of 1779, France decided to send an expeditionary force, under the command of General Rochambeau, to aid the Americans, and one of the regiments chosen was the Royal-Deux-Ponts.



Flohr began his journal with the Atlantic crossing which brought him to Newport on July 14, 1780. His account is largely descriptive and does not focus on daily camp life but his unique experiences studying the life and customs of the local inhabitants.

He says, "On the morning of the 14th around 9 a.m. we started to disembark, of which we were desirous, to meet the people who lived there. But as soon as we entered the city we could not see anybody but some blacks, one here and one there, which made us believe that the whole city was inhabited by blacks. But that was not so: the white inhabitants had just all gone into hiding as they thought we were enemy troops. As soon as they saw however that we were their friends and thus auxiliaries there to help protect them, they slowly returned to the city. We thought that we would be lodged in the city, but No! The road we were ordered to take went right through the city and to a place close by, where we had to set up camp."

He recorded his impressions of slavery, Indians, the freedom of the Colonists, the abundance of land, and the peaceful living together of people of different religious faiths.

The French army left Newport on June 12, 1781, marching to Providence, Hartford, West Point and Philadelphia. September found the French in Yorktown, Virginia, where the British under Lord Cornwallis had established their base. Flohr's regiment participated in the final American victory storming the fortifications which forced Cornwallis and his troops to surrender in October. The journal contains graphic reminders of this bloody battle.

The French moved into winter quarters around Williamsburg and Jamestown where they stayed until July, departing for Boston. On Christmas Day in 1782 they set sail for the Caribbean and returned to France in June of 1783.

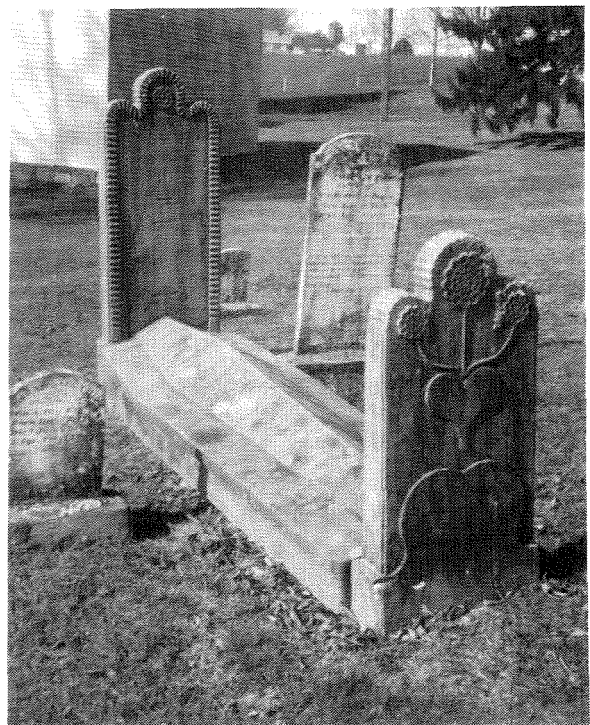


Flohr was discharged in 1784 and moved to Strasbourg where he compiled his journal. Aside from Flohr's verbal impressions are 30 drawings of the towns and countryside he visited. He was an untrained artist, but certainly talented with his watercolor folk art stylized drawings including Newport, Providence and Williamsburg.

What happened to Flohr and his journal? In 1789 he left Strasbourg to study medicine in Paris leaving his journal with his family. Through a descendent it found its way into the city library in Strasbourg sometime after 1870 where it lay forgotten for more than 100 years. The French revolution broke out after Flohr's arrival in Paris and he abandoned his studies and returned to Virginia which he had remembered as "most beautiful country...so pleasant that anybody could have liked to stay there... where all people are rich and well," and where "the German nation" was held "in very great esteem."

In Virginia he studied theology and was ordained a Lutheran minister. In 1803 he took up residence in Wythe County (named for George Wythe, a signer of the Declaration of Independence) in southwest Virginia. There he established St. John's Lutheran Church which he served until his death in 1826. Over 100 of his books are listed, appraised and recorded in an 1836 Wythe County will book. Topics varied from travel books about China, Jerusalem, Abyssinia and Africa to theological topics, sermons, text books and medical books.

To conclude the story, Father Flohr's unique coffin-shaped marker carved by Lawrence Krone stands in St. John's cemetery outside Wytheville...the little country churchyard I've been visiting these many years.



On my last visit, after hearing about the discovery of the journal, I took these photos of his grave site and log cabin and visited the Father Flohr room in Wytheville's Holy Trinity Lutheran Church. Dr. Selig, who discovered Flohr's journal in Strasbourg while researching the Deux-Pont regiment, is now preparing its publication. When we are able to read Flohr's journal and see his drawings, we will be standing in time over two centuries ago in Newport.

Kay O'Brien

VIGNETTES OF THE POINT

"Aging in Place" on the Point

In 1940, when I had saved \$1,000, I put it down as part payment for an old house at 36 Thames Street -- a house that King Covell had inherited from his family -- and I invited my parents to move in with me. The young lawyer who prepared the deed was Edward Corcoran, Sr. who recently celebrated his 100th birthday.

After 13 years as immigrants in the "concrete jungle" of New York City (where, at \$200 a month, and rising, apartment living was becoming prohibitive) Father and Mother were delighted to move to Newport. At last, they would enjoy a real house of their own, with a nice back yard where they could put their hands in the earth and grow a garden. My father was 63, my mother 59. I was 26.

Mother was able to continue her own business of laces and lingerie from home. I worked across the street, renting the second floor of the John Stevens Shop for \$10 a month.

When we settled on Upper Thames Street few people owned a car. Automobile traffic was not "one way" as now. You could drive both ways and you parked wherever you wanted, on either side. Just below the sidewalk curb, an 18" gutter of cobblestones directed rain water down to the sewers.

Supermarkets were still in the future. At the corner of Bridge Street, stood a convenient small A & P store. For meat, you went to the butcher's; for cheese, butter, milk, to the dairy; to the greengrocer's for vegetables and fruit. Our corner A & P had only staple groceries. Next to it was another small grocery run by Gert Toppa and family of Bridge Street.

The house now belongs to Christine Montanaro, president of the Point Association, and Phil Mosher, its treasurer, and I rejoice that they too now give it tender loving care. Attending board meetings there is a joy to me, as old memories come flooding back.

But, a year before the 1954 hurricane (Carol), Father, Mother and I moved to Washington Street, to a larger house on the Bay, where I too could work from home. Twice in their old age, then, my parents had to adapt to a new house, and they adapted well, settled in easily, and quickly made new friends in the Point neighborhood.

In the wake of Hurricane Carol, the Point was without electricity. Although Mother had immediately gone to the wharf for a big block of ice so we could at least refrigerate our food, how could we cook it on a dead electric stove? However, Rear Admiral Henry E. Eccles and his wife, Isabel, at 101 Washington Street, at the corner of Pine, cooked with gas. The two families then joined forces for a week, using the Bethune "ice box" and the Eccles' stove. As a result of their common "hardship," the Eccles and Bethunes became, not merely acquaintances, but staunch friends.

When my parents had first come to Newport, Dad worked in engineering on Goat Island. In his 70s, a retired Colonel in the Belgian Army of World War I, he proudly became a Seaman first class in the US Coast Guard for the duration of World War II. He was to live on to 89. Mother continued her work for 38 years in Newport. I was at her side the night she breathed her last. She was only 96.

How can I thank the Lord that both were able to die at home, independent to their last day? Dad's memory had gradually gone. Still, by strength of habit, he continued, ever courteous and able to take personal care of himself to the end, needing no assistance. Mother's mind remained sharp, learning new things every day; it was her legs that failed. But neither parent was ever in need of being placed in an institution. We were home together -- and with close friends.

In thanksgiving, as I now enter my 80s, I have a dream! I have a dream of elder folk spending their last decades in charge of themselves, not "Home Alone" (as was Florida's Ruth Clark, stuck for seven days, unable to get out of her bathtub, totally helpless, with only her little cat for company), nor having to be institutionalized, but "Home Together," with caring neighbors nearby, ready to lend a hand, and not too proud to accept a friendly gesture -- comrades for better or worse, "independent together." That is my dream for the Cenacle -- a neighborhood-under-one-roof where elders are judged, not by the number of their years or of their disabilities, but by the content of their character, by their independence and, especially, by their willingness to give and take, to help others and to accept their help in simplicity. I have a dream!

Ade Bethune

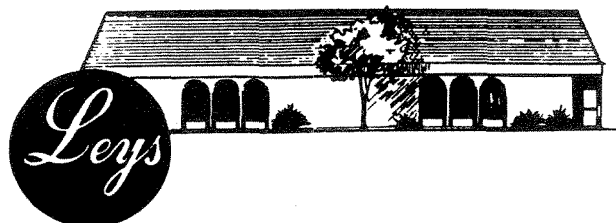


HISTORY ON POST CARDS

This post card shows Thames Street looking south. The building on the right is the old Brick Market which now houses the recently opened Museum of Newport History. The time is the early 1900s. Past the Brick Market we see that portion of Thames Street which was razed during the 1970s for Redevelopment which the retail complex known as Brick Market Place now occupies.

On the left in place of an apothecary stands the modern-facaded building now The Banana Republic. If you look carefully at that corner you will see a group of people, one of whom is pushing a wicker baby carriage. The wonderful old car in the foreground is driving North...the opposite of today's traffic pattern. Judging from the numbers of people strolling along the street, the sidewalks of Thames Street were as congested as they are today.

Florence Archambault



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Cafe del Mare

Located in the Newport Marriott
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The New Year on the City Council has come in with a bang! Excuse the pun, but there will be a movie made in February using Ochre Court and the surrounding area as its backdrop. The production crew from 20th Century will be in Newport for several weeks. The Council was informed in December of the request by the producers for a noise variance, as a particular scene requiring shots to be fired will take place early morning between 5 and 7 a.m. It will star Arnold Schwarzeneger, Jamie Lee Curtis and Tom Arnold. No doubt February will not seem as bleak with this type of excitement in the city.

There were some who strenuously protested any variance from the noise ordinance. However, none of the abutters objected. Some have asked why I was opposed to the noise variance for a downtown business to conduct a series of concerts, but not for this event. Quite frankly, there seems to be little comparison. No abutters objected, unlike the many residents located near the Thames Street event who objected to the potential impact of the crowds, traffic and noise. The production company gave a specific duration and time frame with a description of the type of noise which could be

anticipated. The noise variance requested this summer by a local business could not provide the Council an idea of the type of music to be performed, the number of dates they were requesting, the number of people who would be attracted, nor an alternate traffic pattern to alleviate parking and traffic problems in the area. The movie production crew left no question unanswered. Individuals, both pro and con, addressed the Council citing the financial impact which could result if this movie could be made in Newport.

Some suggested, if approved, it could only be the result of the City Council becoming greedy and showing a lack of concern for residents.

This line of thinking never crossed my mind. If there would be no traffic or parking problems, no objections from abutters, and the city's economy and image would be enhanced by this event, I would welcome this request. I weighed the merits of this particular variance and feel it is in the best interest of the citizens of Newport to grant the request for the filming.

(continued on next page)



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Newport's Council will be addressing several issues over the next few months including the issue of sticker parking, looking at the potential of reducing taxes on owner-occupied buildings, promoting an ordinance (of which I am the sponsor) to have buses cut their engines upon entering and leaving the terminal. This should help with both the noise and air pollution that many residents in the lower portion of the Point have brought to my attention. Also the city has agreed to include lower Third Street in their plans for beautification. Special thanks to Jeff Kalousian, Ann Simmons and Carol Marinan for their continued efforts and support to make a difference in your neighborhood.

Concerns have been expressed regarding the structure being built on Goat Island. I have checked with city and state officials (CRMC) and found that the appropriate permits were sought and granted as all the plans fell within current guidelines. The reason for the structure is to accommodate guests of the hotel for outdoor events rather than the tents which have been used in the past. Indications were that it was more cost effective for their operation from an insurance liability standpoint plus it will minimize the ongoing manpower needed to maintain, assemble and disassemble the tents. There is no indication, at this time, that there will be other requested uses.

Jeanne-Marie Napolitano



DID YOU GUESS RIGHT?

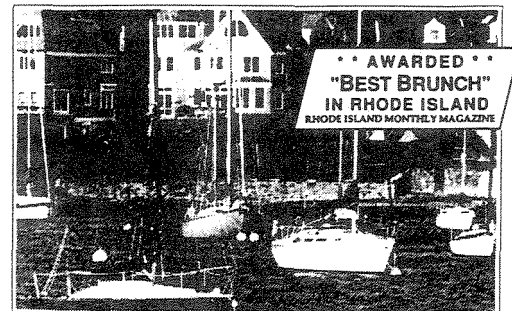
The cover photo for the December 1993 issue was taken around 1957 in the southwest living room of the Sanford-Covell House at a Christmas carol rehearsal. Where you able to guess who the carollers were? Here is the list.

STANDING: left to right: Hiliary Haylor, Michelle Georges, Catherine Covell, Michael Georges, Celia Georges, Marion Covell, Jane MacLeod, Marianne MacLeod, Genevieve Ramos, Mary Jemail, Nancy Price Carey, Graham Carey, Steven Weaver (now Newport's Chief of Police).

MIDDLE ROW: Kateri Concannon, Virginia Covell, Dorothy Fillebrown, Ursula Jaresewska, Eddie Galvin, Gladys MacLeod, Esther Fisher Benson, Marion Galvin, Ade de Bethune, Bill Fitzpatrick Jr., Vincent Auboiss.

FIRST ROW: Margie Donovan, Anne Kinsella, Marie Auboiss, Adrienne Haylor, Ruth Covell.

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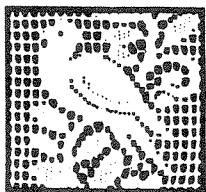


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I REMEMBER! I REMEMBER!

In our December I Remember! I Remember!, Mary Dennis Willis of Varnville, South Carolina, wrote of her many memories of growing up on the Point when she lived on Marsh Street. What changes have taken place on this part of the Point! Most houses on the north side remain (one of which is currently in the process of restoration), but those across the street are all gone. Now there's a little grassy island along the Connector Road which shuts off Second and Third Streets and crosses Washington to skirt Storer Park, then on over to Goat Island. To help reconstruct a picture of "Marsh Street and Environs", we start a reprint of Carrie Ericson's remembrances from the October 1977 Green Light.

I wonder how many have seen what has taken place on the south side of Marsh Street? All the old houses are gone and where they stood is now the connecting road to Goat Island and the new highway. There are so many changes on the south end of the Point, the old neighborhood is gone and all has taken on a new look. Just to mention a few changes,- On the west side of Washington Street, south of the Hunter House, once stood the Wilbur house. Next came a row of old houses (probably the homes of sea captains) with their lovely back yard gardens extending to the shore where children played, swam and rowed. These are gone and the area is now Storer Park. Brigg's Wharf with its row of quaint, privately owned fishhouses is gone, the space where the New York boats were tied up for paint jobs and repairs vanished, and this is the causeway, the connecting link to Marsh Street. The old Torpedo Station, where thousands were employed, with its shops, buildings, destroyers and ferries, is gone, and this is a new Goat Island, with the huge Sheraton Islander for the tourist trade.

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ANTHONY BUCCI

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South of the causeway stood the New England Steamship repair shops and buildings. This is now the Pearson ship building plant. Off here, nightly, the New York boat stopped to take on passengers and freight; here the Jamestown ferry and the Boston train connected to unload their passengers. Oh, do you remember the New York boat when it turned around the lighthouse with its thousands of lights! Here, later, was the Fleet Landing, also gone. On the opposite of Washington Street, from Marsh Street down, there was this row of old houses, including Keely's big boarding house. Gone. Do you remember the circus trains arriving and unloading? What a thrill! All gone and with so many, many changes.

As to Marsh Street today, the houses on the north side are about the same. It was a nice street, where hard-working people lived with their large families. Many of the men were employed in the fishing industry or at their trades at the Old Colony Steamboat Company. Here are a few of my memories and recollections of fact. Marsh on the corner of Washington - this house has historic value as one of the early school houses of Newport, under the Trustees of the Long Wharf. Many an old Pointer was born in this old house and many lived here over the years. A Greek man we called "John the Candy Man" was one I remember. He carried a wooden tray suspended around his neck, and this held a big chunk of creamy white candy, which he chopped off, put in white bags, and sold around town and at the beach. In the evening when he returned, he was greeted by the neighborhood kids who were rewarded with the candy chips. Pennies were scarce and candy a treat. With him lived Nick Spirates, a young boy newly arrived from Greece, who in later years became one of Newport's businessmen. In the attic lived a hardy soul named Will Allen, nicknamed Cad, said to come of a well-to-do family, who preferred doing odd jobs, chopping wood and being a handyman. His long hair and beard made him an outstanding figure in those days. Mr. Frank James, father of Mrs. Charles Dennis, also lived here.

(to be continued)

Maybe some of you can help us recapture this neighborhood in old photos you'd like to share.

GARDENER'S CORNER

Garden catalogs jam gardeners' mailboxes in the new year. The best of them are rich with informative photographs and drawings and useful cultural instructions.

Others need to go right to the trash basket after a quick run through. One I tossed advertised 18 onion plants (that's 18 onions) for almost \$15 and twelve tomato plants for \$11. Any hardware store sells a summer's worth of onion sets for under a dollar.

The same catalog skirts naming true varieties, calling a bush "snowball"... Viburnum? Hydrangea? or "Wall of China" which shows a rendering of green leaves and red flowers. Reputable firms will always state the genus and species of every plant they sell.

"Fast growing and carefree"...another trap for tyros. Unless we plan to sell and leave town soon, "fast growing" obviates "carefree", making a perfect horticultural oxymoron that may cost hours of work.

A word needs to be said about pictures of bunches of blossoms which may mislead without some research. Will this plant, lovely as its flowers may be, stand on its own or by a strong plant to bolster it or even be put with the carrots in the vegetable patch and used for cutting?

It is good to consult a good garden book before investing in mail order plants. I use Roger Phillip's and Martin Rix's books "Shrubs and Perennials" (Random House) which show many of the plants in their habitats. White Flower Farm in Connecticut publishes catalogs for each season which "tell all" and suggests planting companions, as well as genus species and cultivar, if any.

Be sure to find out how old the offering is and the size shipped. Sometimes the trees are so small that 25 will fit in a fanny pack. O.K. for long range planning but not if you need them to show off for you anytime soon.

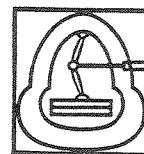
Shepherd's Seed Company is another that is truly interested in you having helpful information about soil conditions, sun and the blooming time for each variety. They tell how to grow their flowers and tasty vegetables and have recipes for cooking the produce. This year's catalog tells us how to make our own paprika (page 40). They have enticing varieties of potatoes and a brand new annual artichoke that I can't wait to try. "Vigor, high yields, thornless and mild/sweet flavor with early harvests"... irresistible!

A packet of the artichoke seeds cost \$2.85 and the "Haricots Verts" I grow to please a fussy friend are \$1.95. Most of my seed supply comes in at ten for a dollar from my favorite dime store. Detroit red beets, Nantes carrots, Black-seeded Simpson and Boston lettuce are all fine old varieties and with the cosmos, callendula, asters and marigolds will grow to be the backbone of my economical vegetable garden. (Annuals grow nicely with the vegetables as they enjoy the rich soil there and it's convenient to deadhead every harvest day)

There are lots of incentives for growing backyard vegetables. They are crisp and fresh, but saving money is almost as satisfactory as avoiding waxed and sprayed vegetables at grocery stores.

So, happy hunting. If you don't have catalogs, the libraries do. Just copy the order forms and send in your orders and I'll guarantee you'll be on their mailing lists forever.

Anne Reynolds



The Third & Elm Press
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COOK'S CORNER

Has it been cold enough for you? More likely, it's been too cold! This is the time of year when we don't mind turning on the oven for additional heat. A plus is the wonderful smell that permeates the house. It's time to bake and time to cook those wonderful one-dish meals that warm the heart as well as the tummy. Rice is a good binder for casseroles and here are some suggestions.

This recipe is one that I used a lot when the children were growing up. It was especially good made with shrimp.

SEVEN SEAS CASSEROLE (4 servings)

1 can condensed cream of mushroom (or celery) soup
1 1/4 cups water or milk
1/4 tsp. salt
1 1/3 cups Minute Rice
1 can (or 1/2 lb.) sea food*
1 box frozen peas, thawed
Cheese slices

Mix soup, water and salt in a saucepan. Bring to a boil over medium heat; stir occasionally. Pour about half into a greased 1 1/2-quart casserole. Then, in layers, add Minute Rice (right from box), sea food and peas. Add remaining soup, top with cheese, sprinkle with paprika. Cover. Bake in moderate oven (375 degrees) for 20 minutes.

* Saute fresh or frozen sea food in butter about 3 minutes.

LEMONY LAYERED FISH BAKE (4 servings)

2 cups cooked rice
1/4 cup lemon juice (fresh or reconstituted)
1 cup shredded cheddar cheese
1 pkg. (10 oz.) frozen chopped broccoli, thawed and drained
1 pound white fish fillets
1/4 cup margarine, melted
2 TBS. lemon juice
1 tsp. salt
Dash of pepper
Paprika

In a bowl, combine rice, 1/4 cup lemon juice and cheese. Spread rice mixture in an 8-inch square baking dish; top with broccoli. Arrange fillets on broccoli.

In a small bowl, combine margarine, remaining lemon juice, salt and pepper; pour 3 tablespoons over fish. Bake in a 400 degree oven 20 to 25 minutes or until fish flakes easily with fork, basting occasionally with remaining sauce. Sprinkle with paprika.

Here's a rice recipe that is very simple but makes an elegant accompaniment to any meal.

1 cup uncooked rice
1 can consomme
1 can onion soup
1 4 oz. can mushrooms
1/2 stick margarine

Mix everything in a 1 1/2 quart casserole. Bake, uncovered, 1 hour at 350 degrees.

Rice is also used in many dessert recipes. This one doesn't need much watching once you assemble it since it is cooked in a crock pot or slow cooker.

RICE PUDDING (6 servings)

2 1/2 cups cooked rice
1 1/2 cups evaporated milk
2/3 cup brown sugar
3 TBS. butter or margarine
3 eggs, beaten
1 tsp. vanilla
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 cups raisins or chopped dates.

1. Grease cooker well.
2. Combine all ingredients in cooker and mix thoroughly.
3. Cook on low 4-6 hours, or on automatic 3 hours.

Florence Archambault

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