

## Highlights

- Mark your calendar for the Colonial Feast on April 18
- New grant to benefit Fort Edwards
- Meet Merrie and John Hammond

# The Fort Edwards Gazette

*The Newsletter of  
The Fort Edwards  
Foundation  
Volume 13 • Issue 2  
April, 2009*

A letter from President Bob Flanagan

## Calendar of Fort Edwards Foundation Events for 2009

**The Visitors Center  
will be open weekends  
June 27– October 4**  
Saturdays: 10 a.m. to 5 p.m.  
Sundays: 1 to 5 p.m.

**April 18, 4-7 p.m.,  
Colonial Feast**  
6 p.m. Volunteer Fire Hall  
Capon Bridge.

**May 16, Wine & Cheese**  
2-6 p.m. Asa Cline House  
B&B, Yellow Spring.

**June 27, Children's Day**  
10 a.m. to 4 p.m. Fort  
Edwards Visitors Center

**Sept. 12 & 13, Hampshire  
County Heritage Days,**  
along with a celebration of  
the French & Indian War in  
Romney at the Bottling  
Works

**November 9 at 7 p.m.  
Annual membership  
meeting,** Capon Bridge  
Library.

## **Recognizing your economic concerns**

Finances are the current scourge of all, and Fort Edwards is no exception. We move forward with projects, pursuing our goals despite a slowdown of fiscal wherewithall. But our members come through. Our last fund-raising letter resulted in a fair number of you sending in dues or contributions for 2009. The funds, greatly appreciated, help sustain our programs; we are equally gratified to witness the continued interest of this body of supporters. Large-grants funding has gone the way of the Dodo, but the Foundation has been fortunate to benefit in smaller measure. (See article. page 2.).

In this atmosphere of want, The Fort Edwards Foundation carefully husbanded resources, guards meager assets, and constantly seeks the financial means to keep the work going. If we come across to you as unmerciful money-grubbers, please bear in mind our impersonal goal. We seek funds to do our work and pay our bills. We recognize that some members are inordinately affected by this economic crisis, and we understand reluctance to commit funds to non-family expenditures. Please know that very conundrum makes your contributions, payment of dues, and event participation all the more dear.

Fund-raising letters are sent out quarterly, e.g., the letter you received in January. Many members responded to that plea. The next letter is not directed at you who contributed, but seeks to gain the interest of others who have not responded. This opportunity will perhaps be right for them to help Fort Edwards Foundation, where earlier appeals were untimely. We strive for total membership payment of dues as our main source of revenue, and each succeeding quarter you will receive another such letter. Please do not feel put-upon; you have not been targeted for harassment or some Hampshire County Ponzi scheme. If you have paid your dues or made contributions, accept our thanks and view the letter as an effort for survival.

## Board of Directors

As of the elections at our annual meeting held on November 10, 2008, the current Board Members of the Fort Edwards Foundation are tenured through November of the year given in parenthesis.

**Robert Flanagan** (2010)

**Mark Tooley** (2010)

**Mark Jones** (2011)

**Lisa Polk** (2011)

**Charles Hall** (2010)

**Jeanne Barb** (2010)

**Vera Anderson** (2010)

**Julia Flanagan** (2010)

**Clyde DeWitt** (2011)

**Fred Berkeridge**

(Appointed, town of Capon Bridge)

**Jean Shoemaker**

(Appointed by Hampshire County Commission)

## Officers and Committees

(Officers for 2009 are as follows)

President: **Robert Flanagan**

Vice President: **Mark Tooley**

Secretary: **Mark Jones**

Treasurer: **Lisa Polk**

Recorder: **Jeanne Barb**

Standing Committees and Chairs:

Database Administrator: Vera Anderson

Grants: Mark Tooley

Grounds: Fred Berkeridge

Hospitality: Mark Jones

Kitchen Garden: Julie Flanagan

Membership: Lisa Polk

Newsletter: Jo Ann Tooley

Research & Publication: Charles Hall

Visitors Center: Bob Flanagan

Webmaster: Charles Hall

-----

**Be sure to visit our  
website at  
[www.FortEdwards.org](http://www.FortEdwards.org)  
New material!**

## Coming (very) soon: the Colonial Feast

Fort Edwards's annual Colonial Feast will be held April 18 from 3-7 p.m. at the Capon Bridge Volunteer Fire Department dining hall. And this year it promises to be a very special event. From 3-5 p.m., a number of Colonial-era artisans will demonstrate their particular talents, each a feature of Colonial life. The Artisans for Fort Edwards will answer questions about their arts and skills, and will have for sale some finished works. Artisans will demonstrate wool rug braiding, lace-making, doll- and doll-clothes-making, wool rug hooking, historic gowns and fashion, and calligraphy. During this period, a bagpiper will entertain.

From 5-6 p.m., Brian LaMaster, a noted authority in the world of armaments, will give a slide show-and-talk presentation on 18<sup>th</sup> Century weaponry. We are fortunate to have someone of Brian's stature, who is particularly knowledgeable about the black powder, long rifles of our period of interest. Brian made the critically definitive guns used in the Daniel Day-Lewis production of *The Last of the Mohicans* movie.

The Feast will begin at 6 p.m., and this year's spread is slated to be our most ambitious effort ever, as well as the most authentically Colonial in style and menu. Gini LaMaster, who is

### It's a Fact

The recipe for Martha Washington's Great Cake called for 40 eggs.

married to Brian, is our chef, working with Evan Oates of the Capon Bridge Fire Hall. Gini has extensive background in Colonial events on many levels: she has worked at Mount Vernon and Glen Burnie in Winchester. The chefs' menu includes: Hampshire hog roast, Chuck's Chikin (a special recipe by Oates), Mrs. Edwards's Haunch of Game in Stew, boiled cabbage and new potatoes, stewed spinach and greens, Cymlins—which are assorted squashes—roasted root vegetables; a bread, butter and cheese board; pear cobbler and Caudy's Bread Pudding for desert; and hand-ground coffee.

Tickets are: Adult, ages 13 and up, \$18; children, ages 6-12, \$13; under 6, free. Call Bob or Julie Flanagan for tickets and information at 304-856-3866 or 304-856-1635. Tickets are also available at the Capon Bridge Library, the Hampshire County Convention & Visitors Bureaus in the Bottling Works, and at the Chamber of Commerce in Taggart Hall, Romney. Ticket sales and reservations for dinner cut-off is April 13.

# Hoisting a Glass to the Hammonds

*An annual wine and cheese party hosted by a Yellow Spring couple has raised badly needed funds for Fort Edwards.*

The sheep grazing in the meadow by the Asa Cline House Bed and Breakfast are named after herbs. There are Basil, Thyme, Borage, Bee Balm, and Parsley. They got those names because innkeeper Merrie Hammond keeps sheep and enjoys cooking with culinary herbs. The B&B, a 23-acre property situated along West Virginia state highway 259 just past the old Yellow Spring Mill, is owned by Merrie and her husband John who purchased the 200-year old house in 1997, following his retirement from the Air Force.

While in the military, John worked as a pharmacist at the Wiesbaden Hospital in Germany. The couple enjoyed entertaining visiting friends and relatives and began thinking about buying a bed and breakfast once John was out of the Air Force. They loved the Asa Cline House right off, but it took more than a year before the owner agreed to sell. After extensive renovations, they turned the historic house into the comfortable and charming inn it is today.

The sheep on the hill are more than just props in the spectacular landscape surrounding the inn. Merrie is a weaver and uses their wool to make beautiful coverlets, shawls, and scarves that she sells at the Lost River Cooperative and other venues. John keeps his apothecary hand in, working part time at the nearby Wardensville Pharmacy.

On a number of occasions, John has transported Merrie's large loom to the Fort Edwards visitors' center in his truck so that she could demonstrate weaving—an important skill in Colonial America. The weaving of cloth wasn't practiced much in this country until the Revolution, when

colonists could no longer import textiles from England. Then a thriving industry developed in the New World.

The Hammonds have long been active in Fort Edwards and are lifetime members. The organization has many reasons to be grateful to them—more than eleven thousand of them, as a matter of fact. The couple has helped add over \$11,000 to the organization's coffers since 2004. That's the year they first hosted a wine and cheese party at the Asa Cline House



with all the proceeds going to Fort Edwards. They have continued the tradition each year since. It's an elegant event that attracts more

than 50 people who come to see the fine country house and enjoy the specialty wines and cheeses, gourmet appetizers and other fancy fare prepared by Merrie and her friends. About a dozen artisans contribute wares, including hooked rugs, pottery, watercolors and photographs which are sold in a silent auction. Last year, a handcrafted Windsor chair fetched over \$500. Altogether, ticket sales and the auction raised \$3,367 in 2008.

The Hammonds say they are delighted to host the event each year. In addition to helping Fort Edwards, it's an opportunity to introduce the B&B to a whole new group of people. And not only that, they enjoy the party as much as their guests.

*This year's wine and cheese party will be held May 16. If you are interested in receiving an invitation, and information about prices and details, contact Merrie Hammond at 304-874-4115 [merrie@asaclinehouse.com](mailto:merrie@asaclinehouse.com) or Julie Flanagan at 304-856-3866 [connemara@frontiernet.net](mailto:connemara@frontiernet.net).*

## Fort Edwards awarded two grants

To help in our fund-raising, the Foundation has been fortunate to secure two new grants that will allow us to better publicize our efforts in the community and to conduct more research on the colonial era in Hampshire County.

The first grant comes from a long-time supporter and provider of funds for our work, the Freas Foundation, a non-profit organization in Pennsylvania that is interested in historical projects. Members of the Freas family visit our facilities every year and enjoy our docent presentations, museum shop, Colonial kitchen garden, and other offerings. Delightful people, they have a vital interest in the success of our efforts in historical causes. We are pleased to announce that they have awarded us a \$4,000 grant for 2009 to implement planned growth and expanded education and public awareness of our site and its programs. The grant will allow us to publish four newsletters this year, helping us keep our members informed about events and programs—and provide for other areas of interest as well.

The second grantor is a new supporter and one with whom we hope to have a long relationship. Dendrochronology is "the science of dating events and variations in environment in former periods by comparative study of growth rings in trees and aged wood." Early in 2008, Charles Hall, founding board member, recognized this esoteric specialty as a potential source of new information about Fort Edwards, and sought funding sources for this innovative research project. Such research, it was anticipated, would help "fill the holes" in our body of knowledge about the fort, the Edwards family activities, and life and climate in general in our interest period.



**Fort Edwards president Bob Flanagan receives a \$2,500 award presented by Abby Chapple of the Research Conservation and Development Council. Others pictured are Linda Mercer, also of the Council and District Conservationist Steve Ritz.**

On March 9, Fort Edwards was presented a certificate representing a grant of \$2,500 for the Fort Edwards Dendrochronology Project. Abby Chapple, President of the Potomac Headwaters chapter of the Resource Conservation and Development Council, made the presentation.

Having gained this critical asset, the Foundation must now write a plan for use of the funds, and begin research. Jim Rentch, Forestry and Natural Resources professor at West Virginia University has offered to provide aid and professional guidance; data processing will be

done in WVU labs. To volunteer help on this project, or to provide information on old trees or building timbers in the county that might be studied to the project's benefit, contact Charles Hall, 304-496-7218 or Bob Flanagan, 304-856-3866/856-1635.

## Proclaiming our presence

A sign announcing the presence of Fort Edwards will soon be installed at each end of Capon Bridge along Route 50. The signs will be placed on the “welcome boards” at the east and west limits of the town. Funding for the signs was approved by the Board at a recent meeting and the design has gone to the printer. As we go to publication in late March, we’re expecting a call to pick up the signs. By the time the *Gazette* reaches you, they may already be in place.

Look for them as you enter Capon Bridge from either end of town along Route 50. The sign will appear along with similar notices of civic and religious activities. Originally designed by Board member Vera Anderson, with some tweaking by other board members, we are very proud of the sign’s attractiveness and utility, which we believe will draw more visitors to Fort Edwards. Be sure to check it out yourself as you drive past the welcome board on either side of Capon Bridge. Another sign is being discussed to replace the old state sign at the intersection of Route 50 and Cold Stream Road; funds have been approved, but we’re unsure as of now exactly where it will be placed.



## A twofer: Opening Day/Children’s Day

Like the Monarch butterflies to the Monterey Peninsula, Fort Edwards returns to you again this year with Children’s Day to coincide with the day we open for the 2009 season: June 27<sup>th</sup>. We are planning an event similar to last year’s which attracted more than 100 children, from toddlers (younger) to toddlers (older), all of whom had a great time learning about Colonial life.

As of this writing, details are not complete, but we know it is going to be an action-packed day of fun and education. We’re already lining up some of the big hits from last year, including the "snake man" with his sinuous charges; the Conestoga wagon man; Colonial soldiers (and we hope Indians); artisans demonstrating skills and storytellers. Of special interest to grownups will be Brian LaMaster’s talk-and-slide show on 18<sup>th</sup> Century Weaponry, especially the black powder, long rifle of the French & Indian War period. He has become a good friend of Fort Edwards and will also make a presentation at the Colonial dinner on April 18.

Children’s Day promises to be a festive occasion. There will be toe-tapping music, people in colonial garb and snacks for the kids. Plan to spend the day. Bring your kids and grandkids, nephews, nieces, or someone else’s progeny. Come if only for your own pleasure. All outside events free to the public. There’s a small fee for inside events.



## Spice in colonial life

Colonial-era settlers used herbs and spices to good effect, especially on the frontier. It would be the rare housewife who did not have a "dooryard" patch of these comestibles just outside her kitchen door. Herbs played a large part as both medicinal and culinary basics, and also were used in color dyeing of fabrics and in preservation of foods. We will make it a regular feature of this newsletter to discourse on various such garnishments.

**Allspice** (*Pimenta officinalis*): This spice, from the berry of the Allspice tree which are dried and grated while still under-ripe, is used in many recipes, and like other herbs or spices, also has its medicinal component. It was discovered in Jamaica in the 16<sup>th</sup> Century where Columbus wrote of it, "There we found a tree, the leaves of which smelled just like cloves." We now think it smells like a combination of cloves, cinnamon, and nutmeg—thus, *All-spice*. Some insist that it also tastes and smells of juniper and pepper.



The spice quickly gained popularity in Europe, and was brought with the settlers back to the New World. It became so popular that when, during the Revolution, a source of this spice was not available to colonists, the Spicebush (*Lindera benzoin*) was substituted. Early recipes often referred to allspice as "Jamaica pepper." It is also called "clove pepper." Likely the most common use for modern cooks would be its necessity in pumpkin pie filler and ginger cakes.

Ford Edwards Foundation  
PO Box 623  
Capon Bridge, WV 26711

