

*News and Notes from*

*The Historical Society of Glastonbury  
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*"Knowing our past, guides our future."*

**Historical Society of Glastonbury**

**Membership Meeting**

**Tuesday, Jan. 24, 2017**

**at 7:30 pm**

**Meeting Location**

**First Church Congregational**

**2183 Main Street**

**Parking is in the rear of the Church. Come in the bottom rear door or the side door facing the driveway**

**Program**

**The role Connecticut played during WWI leading up to the war, the home front, local stories and how commemoration**

**Presenter**

**Christine Pittsley**

**Project Director for the remembering WW I community archiving project, and Chair for the Connecticut WW I Centennial Committee. serves as Connecticut's liaison to the United States WW I Centennial Commission**



**Assistant Treasurer Position**

The Board of Directors is looking for an individual to assist the Historical Society's (HSG) Treasurer. The Treasurer for HSG tracks the income, expenses and investments, generates checks, reports to the Board of Directors once a month, and puts together the yearly 990 Federal tax report. Payroll is currently handled by a payroll company.

HSG's Budget and Goals and Objectives for 2017 are available upon request at the Museum.



## Holiday House Tour

The Holiday House Tour Dec. 10 was a huge success beyond all expectations, netting approx. \$31,500. It was a cold but beautiful winter day as Main Street filled with people from all over New England and New York who came to HSG's Holiday House Tour. I especially thank the homeowners and church who shared their beautiful properties, all decorated for the season and helping with the docents!

1. First Church Congregational, Office Manager, Rebecca Fleahman was a huge help.
2. Connecticut River Valley Inn., Pat & Wayne Brubaker.
3. 2174 Main St., Lizabeth & Richard Zlatkus
4. 2168 Main St., Norah Dannehy & Leonard Boyle
5. 2162 Main St., Karen & Brian Davis
6. 2016 Main St., Jane and Brian Fox
7. 1944 Main St., Museum on the Green,  
Historical Society of Glastonbury
8. 1995 Main St., Laura & Mike Perry
9. 2027 Main St., Barbara Theurkauf
10. 2077 Main St., Morgen & Jared Carrillo

Thanks also goes to HSG's Tour Committee: Jack Raycroft, Sue Marchinetti, Heather Pulito, Judy Harper, Leslie Horst. Also, many thanks to the numerous volunteers, including members and non-members as docents, kids from the High School creating joyful music and serving hot chocolate, Bob DiBella and Mike Roberts for security and parking, Quality Name Plate, Glastonbury Citizen, Glastonbury Life, the Town of Glastonbury, Police Department, Parks and Recreation, Glastonbury Partners in Planting, Senior Center and the ticket venues (Katz Hardware, Gardiner's Market, Emmy Lou's, Community Center).



**Save our History  
Hopewell-Glazier-Slocum Mill  
(Pres. Brian Chiffer)**

With the passing of the holiday season, your board continues to work on the preservation of the historic Hopewell Mill Site. We have been in contact with masonry contractor Greg Cooke, who has agreed to begin work on the granite walls of the mill as soon as weather permits.

So far we have raised \$9,000 of the \$13,000 needed for Greg's work. This leaves just \$4,000 left for us to acquire. If you would like to contribute to this effort, kindly contact Jim Bennett at the HSG Museum at 860-633-6890.

To discover remains of a mill site this old and in such good condition is very rare indeed. Please help us in our effort to preserve this most historic site for future generations to learn from and enjoy.



### **Holiday Sale and Reception!**

The Holiday Reception Sunday, December 4 was a great success, as was the Christmas sale, netting over \$2,700 in donated Christmas items. The Museum store also had over \$300 in sales. The Museum was decorated by Heather Pulito, Leslie Horst and Jane Fox. Jane also set up the food and beverages with items she purchased and donated to HSG for the party along with a delicious assortment of food prepared by our wonderful volunteers. Please join us again next year!



### **Hartford Foundation for Public Giving Grant-Sestero Fund**

The Hartford Foundation for Public Giving's (HFPG) Norma and Natale Sestero Fund has granted HSG \$60,000 to restore the exterior of the historic Welles-Shipman-Ward house (WSW) and white barn (c.1790), and restore the exterior of the historic Welles-Chapman Tavern (WCT). The work will include the restoration of deteriorated clapboards, structural elements, and windows, followed by the painting of the structures. The preservation of these historic buildings is essential to the educational programs of the Historical Society of Glastonbury (HSG).

The WSW house and white barn are unique learning tools in the educational programs of the HSG, while the historic WCT is a focal point for Glastonbury's Town Center, houses the non-profit Glastonbury Chamber of Commerce, The Sow's Ear and architect Cheryl Newton. Most importantly it supplies HSG income to continue its many education programs and preservation projects. It is essential to continue proper maintenance of these buildings, and when necessary, restoration to maintain them for future generations. Students, educators, tourists and the populous of Glastonbury will benefit from the restoration and preservation of these historic structures.



**Yr. End & Donations throughout 2016**

**\$10,000**

Ed Swift

**\$6700 +**

Charles Snyder

**\$1120 +**

Jim, Dana & Sidney Bennett (Admin. & Dinner Lecture)

Joe & Jean Greene (Hartford Foundation for

Public Giving Restricted Endowment & Dinner Lecture)

Henry & Janet von Wodtke (Admin., & Dinner Lecture)

**\$1000 +**

Robert Brautigam & Susan Ambrose

**\$595 +**

Betty Schmitt (Publick Post & Dinner Lecture)

**\$620 +**

Brian & Dale Chiffer

**\$500 +**

Anne Alvord

**\$700 +**

Gil & Ginny Tyler

**\$570 +**

Jack & Betsy Raycroft (House Tour & Dinner Lecture)

**\$375 +**

Judy & John Harper (Tag Sale mat., Admin.)

**\$300 +**

Jean Bartlett

James Mann

**\$250 +**

Debby Duch & Dave Scampoli

**\$200 +**

Melissa Arnold (Curatorial/Admin.)

**\$200 +**

FOSA (Friends of the State Archaeologist)

Andrew & Sue Dasinger (United Tech. matching)

Jean Holden

James Kelsey (Library)

John Parkins

Mimi Sanford

Crawford Westbrook

Roger & Della Winans

**\$180 +**

Charles Deane

**\$175 +**

Dan & Lynn Sharp (Amica matching)

Lorraine & Robert Marchetti (Admin., Dinner Lecture)

**\$150 +**

Josephine Photography  
Susan O'Keefe

**\$135 +**

Marian Brusberg (Admin., Dinner Lecture)

**\$120 +**

Sarah Betts (Dinner Lecture)  
Nancy & Rich Connell (Dinner Lecture)  
Josie & Geoffrey Dellenbaugh (Dinner Lecture)  
Dave & Sue Motycka (Dinner Lecture)  
Tom & Lin Scarduzio (Dinner Lecture)  
Bob & Nancy Shipman (Dinner Lecture)

**\$100 +**

Anonymous  
Russell & Mary Collins  
Suzanne Delany  
Jane & Brian Fox (Holiday Reception)  
John & Donna Kidwell  
Anne O'Connor  
Mike & Laura Perry (United Tech. matching)  
Sue & Joe Sullivan (Education)  
Harry White  
Lynn & Beverly Willsey

**\$75 +**

Bertha Nollman  
Bruce Perry  
Ernie & Eleanor Reale  
Ivar Stauers (United Illuminating)

**\$50 +**

Anonymous (United Way)  
Inga Buhrmann  
Nancy Chabot (Amica matching)  
Paul & Alice Densmore  
Robert Hollister (Dinner Lecture)  
Phil & Ann Lohr (Aetna)  
Albert Rizzo  
Gladys & James Stedman

**\$36 +**

Marilyn Weil (Publick Post)

**\$30 +**

Richard & Sue Inman

**\$25 +**

Sandy & Richard Allen  
Richard & Kristine Brown  
Howard Horton  
Monica Shea  
Russell & Pina Shenstone

**\$20 +**

Hill & Dale Garden Club  
Kate Wick

**\$15 +**

April Quast (Art at the Museum)

**Grants (\*)**

\*Exchange Club of Glastonbury      **\$500**  
(Farm Day)

\*HFPG      (Norma & Natale Fund) (Information Technology at the Museum)  
**\$13,606**

**Hopewell Mill Restoration Project**

*HFPP Eric Mahoney Fund	3000
Josie Dellenbaugh	3000
Nayaug Dental (Chiffer)	500
Mary Ellen Linderman	500
Bob & Nancy Shipman	400
Gil & Ginny Tyler	300
Tom Gullotta	250
Whit Osgood	250
Joe & Jean Greene	100
Jim & Dana Bennett	100
Mike & Stacie Berdan	100
Beckett & Associates	100
Dave & Sue Motycka	100
Packard, Theodore & Shelia	75
Cara Keefe	50
Diane & Wallace Hoover	50
Paul & Susan Marchinetti	50
Aileen Charland	25
<b><u>Total:</u></b>	<b><u>\$8,950</u></b>

**In Memory of David Roser**

David & June Moore	100
Pam Durniak & Family	100
Alfred & Helen De Gemmis	100
Glast. Park Assoc.	100
David Ringquest	60
Edward & Kathryn O'Donovan	50
Ann Canavan & Family	50
Scott & Dana Hinzmann	50
Ted & Angie Augustinos	50
Edward & Diana Bogue	50
James & Dana Bennett	25
<b><u>Total:</u></b>	<b><u>\$735</u></b>

**In Memory of Bobbie Roser**

Ann Gordon	<b><u>\$25</u></b>
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### **Total Donations & Grants for 2016**

Year- End & Throughout 2016:	\$31,000
Grants:	14,106
Hopewell Mill Restoration:	8,950
Memorials:	760
<b><u>Total for 2016:</u></b>	<b><u>\$54,816</u></b>

I would also like to thank everyone who gives through their different Membership levels, donations to the Tag Sale, and items for the Society's collection. Finally, thank you all who give their time and expertise to make the Historical Society of Glastonbury successful!



### **Education (Diane Hoover)**

#### **Fall Tours**

The Welles-Shipman-Ward House was once again the setting for a very successful fifth grade fall tour season! Students came well prepared with background information on colonial life, and history came alive for them as they participated in activities that were part of a child's daily life. Trying on colonial clothing, carding wool, helping in the kitchen, making rope and learning about milking the cow and eel fishing were a few of their undertakings. This trip allowed students the opportunity to make history more meaningful as they were able to draw connections from local history to their own lives today.

HSG is so thankful to the nearly two dozen docents who shared their time, knowledge and passion for history with these young people. They are always appreciated, but especially when the weather is inclement. Colonial homes and barns were cold and the WSW property always makes the experience realistic!

This year we were delighted to have thirteen young docents from Smith Middle School's club "Time Traveling Techies" join us for two days of the tours. These students studied hard and were fully prepared to discuss one part of a station's presentation. The adult docents were impressed with their knowledge and the way they quickly felt at ease and connected with the fifth graders. We are excited that all members of the club plan to help out at the spring museum/cemetery tours.

The adult docents attend a thank you tea in December and all enjoyed the wonderful thank you notes that the fifth graders wrote, to thank us for our time and let us know what they learned from the trip. Enjoy a few of their comments:

- "What surprised me was that the kids and their parents never had time to play or relax."
- "Thank you for many things but most of all a fun field trip! I really appreciate how you provided hands on activities within the groups...Also thank you for being so thorough with the way you taught us all about colonialism in Glastonbury! I learned about how girls and boys did chores, how they slept, ate and went to the bathroom. Most importantly thank you for making it fun."
- "...I thank you for putting together the awesome and mind blowing field trip."

- “You all taught me jaw-dropping facts. Thank you so much for all the wonderful learning.”
- “Thank you so much for this fun field trip! It was so cool to see how life was back then was. It felt like I was actually in the 1700’s.”
- “Thank you for teaching us all about the Welles Shipman Ward House. I would not like to live there forever but Maybe I would like to live there for a week.”
- “I learned that the oldest female child had to weave and that she would walk a good twenty miles, just in one day. If she had a fitbit, she would break it in a day!”
- “Thank you for letting me have a twine rope souvenir. I kept in a special box that has the name (My Favorite Field Trip Souvenirs)... Now I play a game at home pretending to be a docent and decorate my playground. When my mom & dad asked me what I did I almost took an hour telling them because there was so much I learned.”

### **Time Traveling Techies**

I’ve already noted the role of this club’s members in our school tours, but many of these students have also expressed an interest in joining us at some of the events at the Welles Shipman Ward House in 2017. Please look for them at Maple Sugar Madness, Textiles, Tool and Technology Day, Farm Festival and others. Be sure to interact with them, they will delight you with their responses.

At present, the club is learning about different technology programs to “populate hot spots in a 360-degree video” of the Welles Shipman Ward House and barns. What this means is that they will research different artifacts or activities of the property to add content to a video. This video would allow a person to take a virtual reality tour of the area, click on a spot where additional content has been added, and then a new student made video such as “Puppet Pals” or “Chatterbox” would add more information. The original audience for this will be the fifth graders. Over the next few years, it is hoped that this video would be available to all visitors to the house who might have difficulty accessing all the rooms.

### **“Traveling Miss Rebekah”**

A new outreach program has begun which is aimed to help introduce the “idea” of history to preschool children. While three and four year olds are much too young to understand the concept of history, if it is introduced as “a long time ago” or a “different way people live” it may help plant seeds of our past to these youngest citizens of Glastonbury. Miss Rebekah (aka Diane) is visiting some preschools in Glastonbury dressed in colonial garb. Children are asked to compare their clothing to hers, farm animals and plants are discussed using pictures, sounds and objects, and games are played. Some students make their own toy, a buzz saw of a button and string, which they can bring home.

### **Help Wanted!**

HSG is once again looking for a few good men and women willing to join our docent team. Opportunities await to share your love of the history of Glastonbury with others. You can become involved with fifth grade tours (in the fall at the Welles-Shipman-Ward-House, in the spring at the museum and cemetery), or with summer tours at WSW or join us at special events at the House. You are promised training, great companionship and very rewarding experiences! There will be a tea on April 18th at the Museum to present overviews of the opportunities. Join us to find out if being a docent would interest you. More details to follow.

## **Gardening**

If gardening is your passion, we have a need for a few people to help out with a unique educational program at Smith Middle School. This past year, the courtyard at Smith (sponsored by GPIIP) added a colonial garden. It was the starting point for a colonial project for all of the eighth-grade U.S. History students. Over five hundred students viewed the garden with its traditional colonial crops of the “three sisters” – corn, beans and squash, carrots, onions, and a variety of herbs used for both culinary and medicinal purposes. Students were able to see, touch and smell the herbs as Ms. Rebekah explained how she used them to care for her family. Next, students were able to see and handle artifacts from the Welles-Shipman-Ward-House to learn more about colonial life.

Students at Smith maintain the garden while school is in session, but we are in dire need of a few people to care for it during the summer months. If you are willing and able to help out with watering and weeding at that time it would be greatly appreciated!! Please contact Diane at [hoover.diane.daly@gmail.com](mailto:hoover.diane.daly@gmail.com) or by calling 860-930-1042, or by leaving a message at the museum. Thank you!

## **Dinner in Jerusha’s Kitchen (Lin Scarduzio)**

There were 9 people signed up for Dinner in Jerusha’s Kitchen, which we held on **Sunday, October 16**. We can take 10 but no more as it makes the kitchen crowded enough to be unsafe. The first woman walked in for the class and said her husband had taken a new job that occasionally required his traveling on weekends and so she had signed up for the class for something to do while he was away. Then it turned out he did not have to be away that weekend and he was sitting at home very unhappy because he would have loved to take the class. I told her there was one opening left. Could he have it? Of course! We’d love to have him. She made the shortest phone call I have ever heard and when she hung up, she said she’d write a check right away. I think her husband showed up before she had finished writing the check. And so we had our full complement of 10 for dinner.

I had had a couple of e-mails back and forth with one of the couples regarding bringing wine to drink with dinner. I explained that no one had ever brought wine to that event but if they didn’t mind drinking it from redware mugs, it would probably be ok. They arrived without their wine, but a little confused. As we were cooking, they said they really didn’t know what they had signed up for. They had been to Supper at the Welles Hotel in the past, to which guests are invited to bring wine or other potent libations and they thought that was where they were coming. They were a little confused as to why it was on a Sunday afternoon, rather than a Saturday evening. As it turned out, they had wanted to take the cooking class right along and were thrilled to do it. They liked it so well; I even got a hug at the end of the afternoon.

The meal began with Gourd Soup and included Pork Cormarey, a recipe which possibly dates to 1390. It is seasoned pork loin, cooked in the tin kitchen, served with a port wine sauce which is seasoned with the same spices as are rubbed onto the meat before cooking. With it we enjoyed Potatoes Roasted under Meat, apple pie, carrot pie, and potato bread.

In past years, we’ve been able to make our apple pie from apples grown on Welles Shipman Ward property. This year, we could not. The late frost last spring killed a lot of the apple blossoms and the dry summer caused the apples that did form to drop prematurely from the trees. Fortunately, there were enough apples left from Farm Festival to fill our need. However, the pumpkin we used for our Gourd Soup was grown in our GPIIP Heirloom vegetable garden at WSW. GPIIP had also planted some kale which we expected to have with our dinner, however the late frost this fall allowed some bugs to live on and the kale was not anything we would put

onto our colonial table. We did have carrots for the carrot pie and onions for seasoning from the garden at Smith School which had been planted by the 8<sup>th</sup> grade American History class last spring and tended by a summer life skills class. Part of the work on this garden was also part of an Eagle Scout project. We are grateful for the heirloom vegetables grown at Welles Shipman Ward and at Smith School, as they give us a chance to taste some things that are close to what Jerusha Welles might have fed to her family.

If there is anyone who would like to learn to cook in our big fireplace, we would like to take on a student cook. Tom and I are not going anywhere soon, and we do enjoy teaching the class. It's a fun way to spend an autumn afternoon and the food is really good. However, we won't be able to keep it up forever and it's not something that is quickly learned. We started about 10 or 12 years ago, working with Claire Gregoire from Old Sturbridge Village for 2 or 3 years, then continued on our own when she felt we had learned enough to be able to carry on without her. Tom and I were very familiar with cooking on a campfire when we began, so we had an advantage. We're still learning. The beehive oven, particularly has its idiosyncrasies. How heat is controlled, the best place to put a pot, whether to hang it or use a trivet, are all things that must be considered. Think about it. Believe it or not, this is a marketable skill. There are few enough people who know how cook on a colonial hearth that there is a small demand for it. Besides that, it's fun.

### **Thanksgiving is Here! (Lin Scarduzio)**

On Sunday, November 13, Thanksgiving was celebrated at the Welles Shipman House. Diane will tell you about the happenings all over the property but I was in the kitchen and this is what happened.

Some of our more experienced cooks made Marlborough Pudding at home and brought it to the House to share with our guests. Jean Bartlett, Mary Ellen Linderman, Anne O'Connor, Julie Thompson and I all made pies. A Marlborough Pudding is a complicated pie to make. First of all, it has a puff pastry crust rather than a standard pie crust. It has shredded apples. It has lemon juice and zest. And it has a butter and egg custard to mix with the apples, lemons, and sugar. While it is not too time consuming to make at home where I used my Cuisinart and Kitchenaid, to perform the grating, shredding, and beating operations, with colonial tools, which includes a small bundle of birch twigs as a balloon whisk, it would take more than the 3 hours for which the event was scheduled. And then it would still need to be baked.

Our young cooks, Annika Hurley and Rosalie Lyons, made a cranberry pie and a chicken pie while our visitors watched, and baked them in the bake kettle on the hearth.

A new demonstration was done by Jen Bussa, who brought pumpkins and apples to be strung to dry, as was the method of preservation for these fruits in Jerusha's time. Jen also brought a Pork Cake to share. It was very good and we hope she does it again next year!

### **In the Buttery** **(Lin Scarduzio)**

Unless you have worked in the buttery, or pewter room, at Welles Shipman Ward, you will not appreciate this, but for those of you who have helped at a cooking demonstration or taken a cooking class, this will be good news.

We have had a barrel in the buttery for longer than I have worked for HSG. It's actually a trash barrel but it looks like a period storage barrel and it "portrays" a flour barrel. It has become very

unstable over the past couple of years. The bottom was missing and the staves were letting go from each other and it was precarious when we brought it into the kitchen to dispose of dishes used by guests who had sampled our fare. Dick Inman very kindly took it home to his workshop. He gave it a new bottom and re-fastened the staves. It looks like a hard-working barrel, but it is stable and will last us a few more seasons.

The backsplash area over the sink was a dark mustard color. It matched the remainder of the walls but absorbed all the light put out by the small fluorescent lights over the sink. Tom painted it a nice, reflective off-white, using a really tough, washable paint that we have proved in our own kitchen in the house we really live in. Not a panacea but a good deal brighter.

As he was working at the sink area, Tom discovered that the old faucet was leaking under the sink, wetting the wooden interior of the cabinet. He replaced the old faucet with a new, high arched faucet with a built in cleaning spray. We thought that we should complete the job and found a pair of under cabinet lights that are modern and more energy efficient than the old ones with their cracked lenses. They should be much brighter.

### **Upcoming Events**

HSG is sponsoring two events this March to help you survive the “winter doldrums.”

**Maple Sugar Madness** will be on **Sunday, March 12th** (snow date of March 19th) **from 1-4p.m.** at the Welles-Shipman-Ward-House. Mark Packard will once again demonstrate the maple sugar making process, and you are welcomed to ask questions as he works. Lin Scarduzio and her assistant cooks will prepare pancakes over the open hearth using an 18<sup>th</sup> century “receipt” which will be served with authentic native syrup – a definite delight for your palate! The house and barns will be open for touring. Come and join us on this first harbinger of spring!

Another event to treat yourself (and a friend) to is **Supper at Welles Tavern** on **Saturday, March 25<sup>th</sup> from 6 to 8p.m.** Susannah and Joseph Welles will be preparing an authentic 18<sup>th</sup> century supper of ham, hot slaw, cheese, and homemade bread and apple pie. Visitors will be stopping by the hotel, including Connecticut’s first State Troubadour, Tom Callinan, who will entertain the tavern’s guest with his melodious voice. This event always sells out quickly, so be sure to contact the museum to save your spot soon! It is always a fun filled and delicious evening.

### **Curatorial (Lin Scarduzio)**

### **Glastenbury Wood Planes**

In the 18<sup>th</sup> and 19<sup>th</sup> centuries, wood molding planes were made in our town. The two major makers of these planes were Obid Andrus (Andrews) and a generation or two of the James Killam family.

For three afternoons, this fall, Alvah Russel, our local plane expert, and Don Reihl, curatorial volunteer, sat together and sorted through planes owned by HSG. Some had been gifted to us by Alvah, some by Ed Swift when he lived in town, and a few from other members.

When it was all told, Alvah and Don recorded 144 wooden molding planes, mostly made by Killam, in a variety of different forms.

After Alvah had shared his knowledge by identifying the type of each plane, Don continued with the project, updating the database, photographing the planes, and accessioning those that had not been accessioned.

### **Picking Your Brains**

Does anyone remember the Research & Model Co., Inc.? You may know it as R and M Electric Baits or Rand M Moulded Lures. R&M manufactured fishing lures, probably in the late 1950's to early 1960's in Glastonbury. It appears that they made three: a Will O' The Wisp electric fresh water bait, a Glo-Squid Electric Salt Water Bait, and a Pork-Mouse The New Pike & Bass Killer. In the HSG collections there is both the Will O' The Wisp which is battery powered, and the Pork-Mouse. Can anyone tell us anything about the company? Where was it located? When was it in operation? Did you use their lures? How effective were they?



### **Library (Phyllis Reed)**

The library had a busy 2016. Both Summer and Fall were exceptionally busy with visitors. They came from all parts of the country looking to trace their ancestors back to Glastonbury. They asked questions on the history of Glastonbury; some needing information on various subjects for school papers, others writing newspaper articles or books and some doing family genealogy. We also have people coming in and give us all different types of paper items that will increase the volume and depth of our library on the history of Glastonbury.

One gentleman from Solana Beach, CA e-mailed us and made an appointment two months ahead of his visit to the East Coast. He was researching his Moseley Family. On November 7 he arrived and we were able to show and give him all the information we have on the Moseley family. When he returned home he wrote back thanking us for all the help given him. He said he visited Westfield, MA where the Moseleys' first settled, Wethersfield and Windsor historical Societies and was most impressed with our library contents and service.

The library received a request from the newest part of the Smithsonian Institution, the National Museum of African American History and Culture, for information on the slave Prince Simbo. Because of the work by Patricia Ann Trapp, "Silent Voices and Forgotten Footsteps" we were able to send them a great many details and copies of documents on the life of Prince.

The Monday Morning Volunteers have been working on identifying and indexing our Post Card Collection. They have also been indexing our indenture Records and the photos of Glastonbury service men of WWII.

I thank the Monday morning Volunteers for all the help in the library throughout the year. There help is so valuable in our record keeping.

Thank you, Sue Motycka, Susan Sullivan, Nancy McGaw, Betsy Raycroft and Martha Morgan, Mary Combs and Jean Greene.



New Memberships  
2016

**New Life Members**  
**Michael & Nancy Lepore**

**Patron**  
Andrew & Sue Dasinger

**Family Membership**  
Kenneth Coyne  
Jonathan Dickinson  
Helene Langevin-Ward  
Andrew & Anne Laskowski  
Aimee & Jeffrey McDaniel-Laut  
Forrest Meyer  
Richard Swanson

**Individual Membership**  
Diane DiBerardino  
Anne Harrington  
Roger Kinoschi

**Senior Individual**  
Martha Drummond  
Nancy Kulas  
Steve Moseley  
Susan Noga  
Susan Riba  
Penny Rusnack



**Memoriam 2016**

In the past-year the Society and the Town of Glastonbury have lost treasured members of our community. We will miss their enumerable contributions to the Society, the Town, and our Nation. People like these have made Glastonbury a place we are all proud to call home. God bless them all.

**Robert Bowden  
Robb Brusberg  
Robert Erf**

**Business Members**

**Quality Name Plate  
(Sustaining)  
22 Fisher Hill Rd.  
East Glastonbury**

**Margaret Wilcox & Associates of William Raveis Residential Realtor  
(Sustaining)  
Margaret.Wilcox@raveis.com  
860-916-3517**

**Emmy Lou's Ltd.  
(Supporting)  
17 Hebron Ave, Glast.  
(860) 633-9565  
www.facebook.com/EmmyLousLtd**

**Anderson-Meyer Insurance Co.  
(Supporting)  
2225 Main St., Glast.  
860-659-3721**

**Ginger & Pickles Catering  
(Supporting)  
Nancy Hayden  
(Supporting)  
Yummy@GPCookies.com  
www.GPCookies.com**

**Hale Law Firm**  
**(Supporting)**  
**41-B New London Tpke. Glast.**  
**attyhale@sbcglobal.net**  
**www.attyhale.com**

**New Zealand TV Series**  
**(Sue Motycka)**

Last summer the Historical Society was contacted by a New Zealand Television company who planned to visit Glastonbury to film a segment for 23andme; a DNA program similar to Ancestry's Who do You Think You Are. The featured celebrity was a descendant of John Hollister. Because I have Hollister roots, Jim asked me to work with them. My "Hollister cousins" Brian Hollister and Mark Packard agreed to participate. As an added bonus, State Archeologist Brian Jones who recently completed a dig at the Hollister home-site was also willing to help.

Jane the Producer and her two assistants arrived at the Museum on the Green at 10 a.m. on Sunday September 25th. After reviewing our plans, they hooked us up with microphones and recorders. The filming would take three to four hours. Finally, it was time for us to meet Kylie Bax. For editing purposes, I was asked to greet her at least 6 times. When we both began to giggle, I knew it would be a fun day.

After a successful career as an internationally known model, Kylie returned to Thames, New Zealand where she breeds horses. Her interest in family history was an incentive to participate in the TV series. Each day would be a new adventure. Her first stop was Iceland, and prior to Glastonbury she was in Pennsylvania. She never knew where she would go next.

In Glastonbury Kylie learned that she is descended from Amos Hollister and his wife Bathsheba Hollister. Amos was the son of John Hollister's great-grandson Josiah, and Bathsheba was the daughter of John Hollister's grandson David. She was fascinated with the Hollister artifacts that Brian showed her. Much time was spent filming and refilming that segment. After viewing some primary sources in the Records of the 1st Congregational Church, we visited the Hollister graves in the Green Cemetery. Time flew, it was 1:15 and the crew was getting hungry. We drove to Nayaug, bought sandwiches at Gardiners and went to the Ferry Landing for a picnic. Then we climbed aboard the "Hollister" and crossed the river. (The film crew went twice.) Next, we went to the dig site, which is in Mark's pasture. Kylie was quickly enamored with Mark's horses. Of course, we couldn't forget the John Hollister House. Lots of pictures were taken there. Suddenly it was 5 p.m. and time for Kylie and the crew to leave.

Jane promised to send us a copy of the program after it airs in April. We're anxious to see how much of our 7-hour adventure will be included. In a recent e-mail, "Cousin Kylie" said that Glastonbury was one of her favorite stops. She plans to return with her family.

## Historical Society of Glastonbury Current Calendar 2016

Jan. 24

**Membership Meeting:**

**Location:** First Church Congregational

**Time:** 7:30 PM

**Program:** Connecticut's role before and during WW I

**Speaker:** Christine Pittsley

Mar. 12

**MAPLE SUGAR MADNESS!!**

**Location:** Welles-Shipman-Ward House, 972 Main St., S. Glast.

**Time:** 1 – 4 PM

**Program:** See how maple syrup is made. Sample last year's stock.

**Rain date:** Sunday, March 19

**Admission:** \$5, Members Free

Mar. 25

**SUPPER AT THE WELLES TAVERN**

**Location:** Welles-Shipman-Ward House, 972 Main St. S. Glast.

**Time:** 6 – 8 PM

**Program:** 'Tis the year 1792. The stage coach is quite late. Share our victuals from 18th century "receipts" while we wait for its arrival.

**Reservations required. \$40**

Mar. 28

**Membership Meeting:**

**Location:** First Church Congregational

**Time:** 7:30 PM

**Program:** Connecticut's Old State House

**Speaker:** Sally Whipple