


Golden Ball Tavern Grapevine

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Golden Ball Tavern Museum • 662 Boston Post Road • Weston, MA 02493
<http://www.goldenballtavern.org>



North Bennet Street students explore the Golden Ball Tavern

Colleges Collaborating with the GBT

BY: JOAN BINES

At our Outdoor Antiques Show last September, one of the many visitors who toured the house was **Andrew Thompson**, son of **Nathalie** and **John Thompson**, volunteers with the museum. Andrew is a student at North Bennet Street School, which began in 1885 in the North End as an industrial school to teach new immigrants skills by which they could earn a living. The school has evolved into a premier educational institution, still committed to training people for employment using time-honored methods and skills. Andrew was excited by what he saw in the tavern. He greatly appreciated all the “evidence” that **Howard Gambrell**, the museum’s founder, had left in place detailing the methods and materials used by the housewright to build the Golden Ball Tavern in the 1760’s.

He returned to his class in Preservation Carpentry and told them about the museum. A few days later, the class and their instructor, **Rich Friberg**, made a trip to the museum for a detailed tour of their own. They were thrilled to see the cut wind braces, the old hardware, molding, paneling, fireplace surrounds, plaster, gunstock posts, and much more. To see such fine craftsmanship and in its original location greatly enhanced their understanding of early materials and techniques. We hope Rich will return with his students in following years, and that this will be the start of a wonderful collaboration.

Also, now that our own **Lauren Forcucci** is a full time professor at Regis College, one of her first projects has

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been to develop a collaboration between Regis and the Golden Ball Tavern that has students come to use the artifacts, archives, house, and grounds to learn what these resources tell about the history of the period. Others will draw from our collection to create exhibits that will be installed in the Regis College Carney Art Gallery, while still others will come to the museum to learn about operating a museum on an ongoing basis. We may additionally benefit from having interns work with us. We look forward to building this relationship.

Education Committee Update

BY: CAROLYN MCGUIRE

The Education Committee has been working over the past year to develop programs to offer to Girl Scouts. These programs are in addition to the ones offered to schools and are tailored specifically to Girl Scout requirements so that the visiting Scouts can earn a badge at the end of their visit to the Golden Ball Tavern. We currently are offering five two-hour programs, each focused on a different Girl Scout badge: *Listening to the Past, My Heritage, Local Lore, Folk Arts, and It's Important to Me*. These programs, targeted to girls in the 2nd to 5th grades, will be offered after school and weekends when Girl Scout troops usually meet.

In each of these programs, the girls will tour the house, but each tour will focus on a different aspect of the museum. For instance, for the Folk Arts badge the beeswax scone, silhouettes, and family photographs will be emphasized, whereas for the Local Lore badge they will hear the story of the spies who visited the Golden Ball Tavern and read a newspaper account of the 'Weston Tea Party.' These tours will be supplemented with Scout activities that relate to the badge, such as creating a journal with their family tree, visiting the Jones' graves at the Central Cemetery, or creating their own sampler.

To market our Girl Scout Programs, we exhibited at a conference for representatives from 70 towns in the Eastern Massachusetts District of Girl Scouts. The attendees, especially those from nearby towns, were enthusiastic about our offerings. We have already been contacted by a troop leader for older Girl Scouts to see if we would be willing to work with them on a program.

We are excited about our new additions to our programs! If you are interested in helping with these or our other educational programs/tours, please contact **Carolyn McGuire** at 781-893-0780 (ccmcguire@comcast.net) or **Susie Nichols** at 781-647-7810 (nichols.ma@comcast.net) or GBTmuseumeducation@gmail.com You can do as little or as much as you'd like! Training will be provided.

Our 43rd Outdoor Antiques Show and Sale

BY: TARE NEWBURY

The streak continues... A great bunch of volunteers, together with great New England weather, combined to produce another successful Show, the proceeds of which help fund our expanding educational programs.

John Thompson's crew of **Chick Swain, Bruce Peterson, Patrick Casey, and Tare Newbury** picked up donations, and **Lyn Lord** distributed posters. **Tom Jackson's** Banner announced the event, and **Peter and Susie Nichols** again "showed the way" with their wonderful signage. **Chick** was once again in charge of the Fence Gang, which is getting younger every year. Having received their tickets from **Pam Fox**, Friends of the Tavern were fed by **Karen Gallagher** and a large group of chefs at the Friday night party. **Bill Gallagher** was in charge of bartenders, potties, and police.

Thanks to **Karen Valovcin's** Ticket Team, visitors who came in droves were welcomed by **Peter Gates'** team of gate keepers. **Rosemary Lydon** and friends provided for a sumptuous lunch under the tent on Saturday. Many tours of the Tavern were given, thanks to **Lauren Forcucci** and her team of guides, and we must not forget **Travis Powell** and **Chappy**, who tallied all the receipts and paid all the bills.

Again contributing to our success were the gate, **Barbara and Dale Peatman's** Café, **Claudia and Dan Quinn's** Popcorn Stand, **Marsha Tucker's** Gift Shop table (which set a record for revenue), and THE BARN! Under the leadership of **Sue Newbury, Deena Powell, Linda Kilburn, and Bryn Madden**, many volunteers received, sorted, cleaned, priced, and displayed the usual wide variety of donated items. The good news is that it all sold; the bad news is that the Barn is almost EMPTY!!

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In addition to the financial success, we also welcomed over twenty new members who signed up at the Ticket Booth. A strong and growing membership is a key to our future success.

Again, thanks to all the volunteers who contributed to making this year's show such a success, and thanks also for the legion of Friends of the Tavern for their significant and continuing support.

Herb Garden Research

Sue McFarland generously agreed to take over the Golden Ball Tavern herb garden that Country Garden Club had designed and maintained for many, many years. Sue engaged in extensive research on the herbs already in place and created new signage that tells the medicinal, household and culinary uses of these herbs. These are the same herbs that the Jones women would have used to heal, soothe, and flavor. Sue would welcome volunteers to help her in the spring to prepare the herb and boarder gardens. Please call the

museum at 781-894-1751 or **Joan Bines** at 781-861-6218 to volunteer.

Below are some interesting uses of a number of the more well-known herbs, but we invite you to come enjoy the garden and the full labels come spring.



The herb garden in bloom

Basil: Used externally to relieve the pain of bee stings. Used internally to treat stomach upsets, enhance digestion, induce sleep, and clear nasal passages.

Chives: Used to stimulate appetite, promote digestions, clear stuffy nose, and help motion sickness and nausea.

Lavender: Used to relax spasms, benefit digestion, and stimulate peripheral circulation. Used internally to sooth and calm anxiety, irritability, exhaustion and headaches.

Lemon Balm: Used internally to treat nervous disorders, indigestion, depression, anxiety, and headaches. Also used topically for soothing and promoting relief from herpes and shingles.



Parsley: Used as a breath cleanser when chewed. Used to cleanse the blood, boost circulation and ease muscle spasms.

Rosemary: Used to treat headaches, aid in digestion, circulation and memory.

Sage: Used internally to treat indigestion, flatulence, female disorders, depression and insect bites.

Spearmint: Used to treat indigestion, gas, colic, hiccups, fever, and upper respiratory tract infections in children. Used as blended massage oil, to help with headaches and anxiety.

Thyme: Used topically as an astringent, antiseptic, and antifungal.

Also used to improve digestion, relax spasms, and control gum disease and coughing.

Isaac Jones's Land

Today when you decide to buy a home, you might consider the size of the lot you want—whether you want a small lot perhaps because you hate to mow grass or whether you want a large lot because you appreciate its privacy and possibilities. But when Isaac Jones acquired his land on the Old Post Road in Weston in the 1760's, he had to think of how much land he needed just to sustain his family of eight people and counting.

Historians have concluded that he needed at least 60 acres, depending on the fertility of the land. It is an interesting study to see what was considered necessary in those days. Isaac would have needed a two acre house lot on which to build his house, barn or barns, and outbuildings and to locate a dung hill, poultry and pig cribs, an herb garden, and an extensive vegetable garden. He needed a two acre orchard for fruit, cider, and vinegar; six acres of tillage for grains and flax for linen; fifteen acres of pasture for grazing in three seasons of cattle that would provide beef, lamb, mutton, dairy, leather, and wool; fifteen acres of meadow for hay to feed the flocks; and twenty acres of wood lots.

Isaac, in fact, bought 80 acres, and the 1771 census gives us a clear picture of how he used his land. In addition to his house and barns, Isaac had two horses and mares, eight oxen, seven cows, thirty six goats and sheep, and three swine. He had sixteen acres of pasturage, eight acres of tillage land that could produce 150 bushels of grain and corn. He produced sixty barrels of cider from his orchard. He had twenty acres of English and upland (grasses) mowing land that produced eight tons of hay, and fifteen acres of fresh meadow, producing ten tons of fresh meadow hay.

While his woodlot acres are not mentioned in the census, we know that as the century came to a close, even twenty acres of woodlots would not have been sufficient. We have evidence of Isaac's purchasing wood lots all the way up in Vermont, and designing and building a brick Franklin-style stove that used less wood and threw more heat into the room and less up the flue.

A visit to the Golden Ball Tavern museum will open your eyes to the differences between then and now. Isaac's needs were a far cry from ours today, but his home, barns, and land offer a fascinating glimpse into life in the 18th century.

**Information courtesy of Mary Fuhrer and the 1771 Weston Census.*

Director's Report

BY: JOAN BINES

Most of what I would usually talk about in my annual report has already been spoken of above. We are thrilled to be working with schools in the area and to be reaching out to Scouts in what we hope will become significant enhancements to our already rich educational programming.

We welcome **Pam Aghababian**, who has come on board to help us work with our museum software, Past Perfect, and to help us organize and coordinate our Registrar files and our other museum files. It is a real pleasure to have her as a colleague.

Watch for news of our exciting new exhibits in the two front bedrooms come spring. So many committees contribute so much to the ongoing success of the museum that I can only say thank you again and again for all you do and welcome newcomers to come join the fun.



Don't forget to begin saving your treasures for next year's Annual Outdoor Antiques Show! Look for your yellow postcard for more information!