



Spinnings

Chesterfield Historical Society Newsletter

Number 36

Summer 2014

WHAT'S HAPPENING AT THE HISTORICAL SOCIETY

The history of the Chesterfield Town Hall is being completed. It will include photographs as well as a comprehensive written history.

There is also research being done on the sheep craze in Chesterfield and how it affected land use in town. We continue to catalog items of historical interest, putting information into the computer so it can be easily found.

We have received a beautiful artist's rendering of a proposed addition to the Pine Grove Springs hotel. It has been framed and is on display at the Historical Society.

PHOTOGRAPHS OF HOTEL RECEIVED

Photographer Bob Cretul sent the Historical Society five color photos of the Pine Grove Springs Hotel c1950s. We would love to show these to anyone who is interested. Our hours are Thursdays 9:30 A.M. – 12 noon and Sundays 2-4 P.M.

VOLUNTEER PROFILE

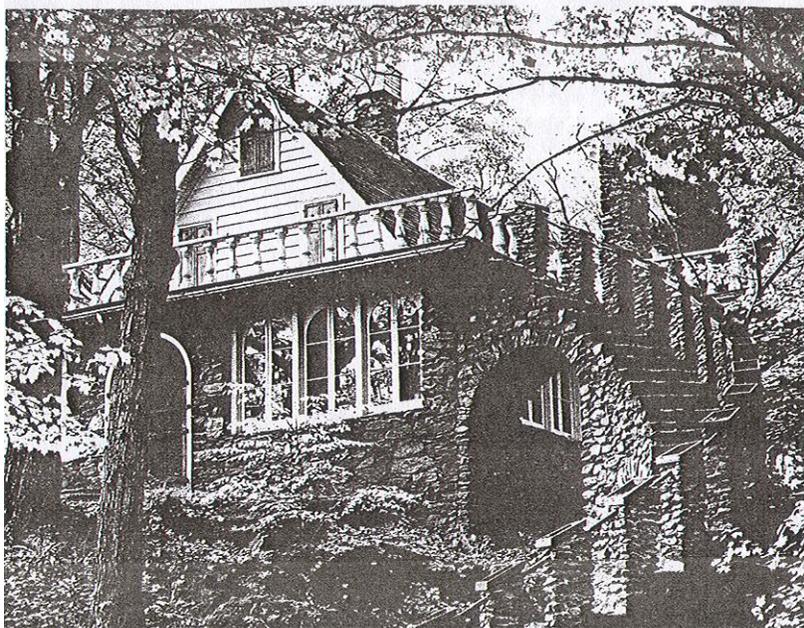
Carol Riendeau has been volunteering at the Historical Society for several years. She has lived in Chesterfield since 1960. Carol has worked at various jobs in the area including 33 years in the kitchen at Chesterfield School. She has been married to Stu for 54 years; they have three daughters and seven grandchildren. All her children and grandchildren live locally or close enough to visit often, consequently, many of Carol's and Stu's activities center around the family. Gardening, reading and traveling take up Carol's spare time since she retired from Chesterfield School eight years ago.

Carol has been entering information into the computer for the many articles of historical interest the society has stored. Carol is also a member of the Board of Directors for the Historical Society as well as a valuable volunteer.

PROGRAM ON MADAME SHERRI

Lynne Borofsky, who has researched the life and times of one of Chesterfield's most colorful characters, Madame Sherri, will present a program on Madame's life, home and times. This program will be presented at the Madame Sherri Forest on WEDNESDAY, AUGUST 6th at 10:00 A.M. The presentation will be given at the picnic tables and will include a short walk to the remains of the "castle". No hiking is required. Feel free to bring a folding chair and/or an umbrella if the weather is not perfect. Madame Sherri's favorite refreshments will be served. There is plenty of parking. Be prepared to be amazed at the photographs Lynne has gathered for this program. This will be an enjoyable event so be sure to mark your calendars with this date. If you have any questions, please call Neil Jenness (363-8018).

Directions: Take Route 63 south from Route 9 through Chesterfield Village past town hall (or north from Hinsdale). At 1.6 miles from Route 9, take a right on Stage Rd and then shortly after bear left onto Castle Rd. Castle Rd. will join Gulf Rd. and continues 2.6 miles (from Route 63) to the Madame Sherri Forest. There will be a red gate on the left.



MADAME SHERRI'S "CASTLE" BEFORE THE FIRE

CHESTERFIELD'S 250TH ANNIVERSARY ALBUM

We have a photograph album of Chesterfield's 250th Anniversary celebration. Please come in to the Historical Society during our regular hours (Thurs. 9:30 A.M. – 12 noon or Sun. 2 – 4 P.M.) to see the album and sign your name next to any photos in which you appear. Even if you aren't in any of the photos, you will still enjoy looking at the album. While you are at the Historical Society take some time to look at our many interesting exhibits.

The following recipe is from the Old Farmer's Almanac Colonial Cookbook published by Yankee Magazine in 1982:

**Ye Finest Recipe For
Cooking Ye Fishes**



(A curious and ancient recipe)

Take fish while alive and scour and run him clean with water and salt, but do not scale him. Open him and put him with his blood and liver into a small kettle to which add Sweet Marjoram, Thyme, and Parsley, each half a handful, a sprig of Rosemary, another of Savoury, bind them in 2 or 3 small bundles and put them into the fish with four or five whole onions, 20 pickled oysters, and 3 anchovies. Pour on your fish as much Claret Wine as will cover him and season the wine well with salt, cloves, mace, orange and lemon rind. Cover pot and put on a quick fire till it be sufficiently boiled. Then take out the fish and lay it with the broth into the dish and pour upon him a quarter of a pound of fresh melted butter and beaten with 6 spoonfuls of the broth, the yolks of 2 or 3 eggs and some of the herbs shred. Garnish dish with lemons and serve it up.

Now you folks who fish on Spofford Lake will know how to prepare your catch the old fashioned way.

ITEMS FOR SALE AT THE HISTORICAL SOCIETY

We still have a few 2014 calendars for sale. Even though the year is half over, you may want one for the wonderful photographs. The \$6.00 price is quite a bargain.

We also have 3 adult sweatshirts for sale (1 gray size Med., 2 teal size Small) depicting the Historical Society and old Town Hall for \$4.00.

The Spofford Lake book (A Retrospective of Her Cottages, Camps and Resorts by Martha Dodd Potter) is still available for \$35.00.

Other Items for Sale at the Historical Society:

Previous years calendars.....\$3.00
Coloring Books.....\$4.00
Note Cards.....make an offer
Old Town Reports.....make an offer
CD – History of Chesterfield by Owen Randall.....\$10.00
Spofford Lake Maps (1892).....\$4.00
Spofford Lake Maps (1898).....\$4.00