

The Friends' Quarterly

A Newsletter from the Enfield Shaker Museum

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Summer 2002

The Shaker Bridge

By Galen Beale

The original Shaker Bridge built by the Enfield Shaker community will soon undergo its second major reconstruction. The first came after the hurricane of 1938 and now, 64 years later, the bridge is again in need of major repairs. In anticipation of the new bridgework, the NH Department of Transportation commissioned a survey of the bridge by a team of underwater archaeolo-

gists. Included in the report were a number of photos of the remains of the original Shaker Bridge. The report also added, "any interference with submerged remains that result from construction of a new bridge on that site is archaeologically acceptable." Anticipating that construction of a new bridge, while providing safer access across Mascoma Lake, will significantly change the appearance of the site, the Museum has mounted an exhibit focusing on the construction of the original 1849 Shaker Bridge.

The story of the Shaker Bridge began when Caleb Dyer, First Trustee of the Enfield Shakers, began thinking about a bridge over Mascoma Lake in 1847. The impetus for the bridge's construction was the Shakers' desire for a more convenient way to get their goods to the newly built Northern Railroad Depot in North Enfield. Dyer's plans came to fruition and construction of the bridge was completed in 1849. Dyer employed "Boston John" Clark, a self-taught engineer from Boston to design the bridge and George W. Fifield as superintendent of bridge construction.

The site chosen for the bridge was problematic: the water was 40 deep and below that was 30 feet of mud. Conventional bridge construction methods could not be used and the Shaker Bridge more closely resembled a causeway than a bridge. Standing only a few feet above the water, the bridge needed frequent repair because of the continual action of water and ice.

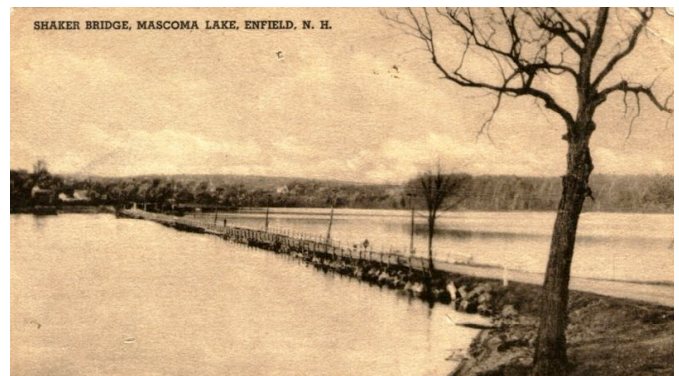


By the time this photograph was taken the Shaker Bridge had become a regional attraction. This couple chose to have their photo taken next to the bridge and even brought along the family's black Labrador dog. (Photograph from the Enfield Shaker Museum's Leavitt Collection).

Many early travelers were afraid of crossing the Shaker Bridge because of its roller coaster effect combined with its zigzag motion. Further adding to the drama of a trip over the Shaker Bridge was the thunder-like rumbling that emanated from the bridge's planked surface.

Perhaps as a reaction to the thrill of a bridge crossing, the Enfield Shakers also

used boats to cross Mascoma Lake and were instrumental in starting the first pleasure cruises on the Lake. In 1873, the community was transporting bark in a lumber scow across the lake to a tannery. Named the "Sally Ann" in honor of the Shaker Sister Sally Ann Tucker, the scow traveled from the Shaker Village to a wharf built on the Mascoma River between the railroad and highway near the Universalist Church. This turned out to be an unsuccessful venture and several years later, the Shakers turned the scow into an excursion boat that could accommodate 75-100 people. (Continued on page 3.)



This photograph, taken in 1894, shows just how unstable the bridge was. In addition to rocking from side to side, the bridge also rose and fell with the movement of water on Lake Mascoma.

From the Director

One of the joys of starting this new job is getting to know the Museum, its collections, and its staff and volunteers. This began during the winter, when I first came to Enfield to interview for the job, and continued over the spring as I traveled to the Museum each month.

As a newcomer to the Enfield Shaker Museum I have been repeatedly impressed by the tremendous potential of our Museum. We have a group of dedicated volunteers, a young and dynamic board of trustees, a dedicated staff, and a growing collection of Shaker artifacts. Our tour guides and craft demonstrators do a great job in sharing their knowledge and skills with our visitors, and our gift shop attracts shoppers from throughout the region. Our Shaker gardening program is world-class. We now own nine historic structures ranged over 23 acres, and we are the only place in the region where it is possible to have lunch and dinner and stay overnight in a Shaker dwelling house. Our success is all the more remarkable when one considers that our Museum was founded just 16 years ago, and until five years ago did not own any property in the Village Core except the Laundry/Dairy Building.

At the same time, there is much work to be done here at Enfield. Our historic structures need repair and restoration, especially the West and East Brethren Shops and the Laundry Building. We need to do a better job of promoting the Museum and the Shaker Inn, both to tourists visiting our region, and to local residents who often tell me "we haven't been there for years." Despite the number of buildings we now own, we have run out of suitable space for our collections and exhibits. Perhaps most importantly, we need to enliven our site by adding educational programs aimed at both school children and our family visitors.

We also need to develop a long-range vision for the Museum. This plan must address how we restore and interpret our site and buildings, what programs we offer to our visitors and to schoolchildren, what artifacts we need to acquire, and what additional growth we should undertake as an historic village. Throughout all of this, we need to remain committed to interpreting our site as a place of faith, hope, and charity.

All of this takes time, energy, and money, and I am confident that with your help we can move ahead. In some ways, the Museum has been too shy in its efforts to attract volunteers and donors. We need to do a better job of recognizing those who have supported us, and we need to invite more of you, our members, to volunteer your time and talents to our Museum. As noted in this issue of the Quarterly, we have a new team of volunteer coordinators, Barbara Brady and Jean Beard, who have taken on the task of building our volunteer ranks. As a volunteer, we can guarantee that your talents and work will be appreciated, and that they will make a tremendous difference to our Museum.

The welcome I have received over the past four weeks has been exceptional. I look forward to meeting more of you, our members, over the coming weeks.

Rob Rudd
Director

A Call for Volunteers

Like all Museums, the Enfield Shaker Museum relies on the dedication and hard work of its volunteers. Reflecting the importance of volunteers to our daily operations and major projects, the Museum welcomes two new volunteer coordinators, Barbara Brady and Jean Beard.

Our need for volunteers is great. We are looking for volunteers who can help with greeting visitors, conducting tours, doing small maintenance chores (caulking windows and painting), developing children's programs, growing a pumpkin garden, helping with developing bus tours, and distributing brochures. Of special interest are volunteers who would like to paint and restore our buildings and exhibits.

We are also looking for volunteers who would like to share their crafts expertise with our visitors. Especially important are volunteers who can demonstrate crafts the Shakers would have done, including spinning, weaving, basket weaving, broom making, and other traditional crafts. These demonstrations are very popular with our visitors, and provide volunteers with a chance to spend a morning or afternoon working on their favorite project.

The Museum also needs volunteers who enjoy planning and managing special events. Volunteers can work on the Harvest Festival, Pumpkin Day, and the Christmas Cookie Fair, as well as on smaller events held throughout the year.

Volunteers at the Museum are recognized each year with a volunteer picnic, and volunteers are listed annually in the Museum's newsletter. To learn more about how you can volunteer at the Enfield Shaker Museum, please call the Museum at (603) 632-4346.



This new bridge, built by local Boy Scouts, crosses the brook between the Stone Mill Building and West Meadow Barn.

Museum Wish List

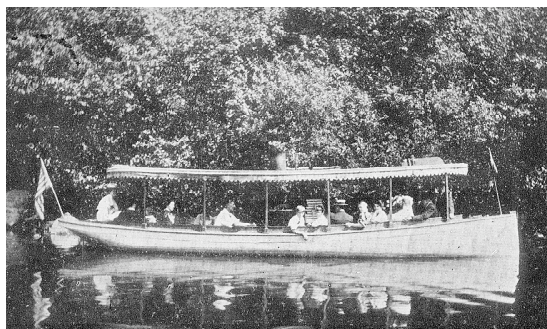
Do you have any of the following items, in usable condition that you would be willing to donate to the Enfield Shaker Museum? If so, you receive a tax deduction for the value of your gift.

| | |
|-------------------|----------------------------|
| Extension ladders | Heavy-duty extension cords |
| Hand tools | Shop vac |
| Cordless drill | Metal shelving |
| Filing cabinets | Bookcases |
| TV and VCR | DVD player |
| Digital camera | Tablecloths |

The Shaker Bridge (Continued from page 1)

Several years later, Charles A. Packard bought the "Sally Ann" from the Shakers and remodeled her into an excursion boat. Packard immediately began to agitate for a larger passageway under the Shaker Bridge. A town meeting was called and Packard's petition was denied as an unreasonable request to the town. But by the following summer the town made a drawbridge at the eastern end of the bridge. Captain Packard renamed his boat the "S. S. Helena", covered it with a new awning and commenced carrying train passengers from the East Lebanon Depot to points around the Lake. Capt. Packard went on to erect a pavilion and picnic grounds on the sandy shores at the head of the lake that were a great recreational attraction for many years. He even took passengers from Enfield to the Shaker meetings on Sunday mornings in good weather.

Eventually an archway replaced the drawbridge in the Shaker Bridge and by 1900 Capt. William A. Saunders had the first launch steamer on the lake. He named it "Bertha", after his daughter, who was the second woman in the state to obtain a steam pilot's license. The boat delivered mail and passengers around the lake. Cottages on the lake were furnished with flags to set at the end of their docks when the services of a boat were desired.



This image appeared on a postcard (postmarked in Lebanon, NH on October 23, 1908) titled "Steamer Bertha, Capt. W. A. Saunders, Mascoma Lake, Enfield, N.H."

By mid-September, 1938 the Shaker Bridge had seen many seasons of sleds, ice skaters, horse and carriages, boats, and automobiles. Heavy rains that September brought the Mascoma River to flood stage. Efforts were made to reinforce the historic landmark by dumping stones on its south side. On September 21, road agent Dan Ivey drove along Route 4A and noticed that the wind and rain had raised waves on Lake Mascoma many feet higher than he had ever seen. Ivey immediately commissioned two of his crew to cross the bridge on foot and halt any traffic that might try to cross. His crew members were the last people to cross the original Shaker Bridge. When daylight arrived the next morning all that could be seen where the bridge had crossed the lake was a single telephone pole.

The Enfield Shaker Museum's exhibit details how the Shakers constructed their bridge. Drawings illustrate how the Shakers sank wooden cribs into the mud and filled them with stones. Photos of the bridge from the Museum's newly-acquired Robert Leavitt glass plate negative collection add to the story. Cynthia Barton, a member of the Museum's Collection's Committee, researched and wrote the text for the exhibit. Galen Beale and Clinton Pitts assisted in mounting the exhibit. Carolyn Smith, the Museum's first director, loaned examples of commemorative pieces and souvenirs that were manufactured at the time. These include a souvenir china cup and saucer that were made in Germany for Wilmot's Department Store in Enfield. The cup is illustrated with a view of the bridge. The museum also has on exhibit a piece of the original Shaker Bridge with an attached postcard of the structure, an example of how, as the Enfield Shaker community began to diminish, the bridge became a symbol of all their good works.

Much of the preceding information has been extracted from a manuscript in the Museum's collection entitled *THE SHAKER BRIDGE HERITAGE* by Mrs. Francis Childs, member, Enfield Historical Society, 1989.

Museum Welcomes New Staff and Volunteer Leaders

This spring finds two new staff members working at the Enfield Shaker Museum. Rob Rudd, the Museum's new director, is a graduate of the Winterthur Museum/University of Delaware graduate program in Early American Culture, and has worked in Museum's for 14 years. Prior to his time in Delaware, Rudd worked at the Huntington Library in San Marino, California, and as director of development at the Columbia River Maritime Museum in Oregon. A native of Northern Michigan, Rob is an avid cross-country skier.

The Museum Gift Shop welcomes a new manager, Suzanne Hinman. Suzanne holds a Ph.D. in art history, and combines career experience in retail gallery sales, as a professor of art history, and as a museum director. Most recently, she was director of the League of New Hampshire Craftsmen Gallery, in Hanover, NH and prior to that associate director of the Hood Museum of Art at Dartmouth

College and director of galleries at the Savannah College of Art and Design.

The Museum also has two new volunteer managers, Barbara Brady and Jean Beard, whose work and support of the Enfield Shaker Museum is legendary. Barbara and Jean will be managing volunteers as volunteers themselves. This issue of *The Friends' Quarterly* also welcomes a new volunteer editor. Carolyn Smith, well known to Museum members and formerly the Museum's executive director, has taken on the task of editing the Quarterly from her offices at Shaker Workshops.

The Museum welcomes a new member of the board of trustees as well. Caroline Cannon, the new owner of Dana Robes Wood Craftsmen, Enfield, NH and a graduate of the Tuck Graduate Business School at Dartmouth College, begins her term as a trustee this month.

Calendar of Upcoming Events

Build a Night Table

Friday, Sept. 13 - Sunday, Sept. 15, 2002. Attend a three-day workshop at Dana Robes Wood Craftsmen, located next to the Enfield Shaker Museum. Students will learn how to mortise and tenon, taper legs, chamfer and edge, and build and fit a drawer. Materials will be roughed out before class; some experience required. Table size is 17 1/2" x 17 1/2" x 27." Tuition is \$455. Class limited to 7 students. Call Dana Robes Wood Craftsmen at 603-632-5377 or 800-722-5036 for information and registration.

Dried Flower Wreath Workshop

Sunday, Sept. 15, 2002. 1:00 pm to 4:00 pm. Create a lovely wreath from the everlasting flowers and herbs grown in the Museum Shaker Herb Gardens. Take home a beautiful finished wreath approximately 15" in diameter. All materials supplied. Please bring scissors or small clippers. Instructor: Happy Griffiths, Museum Herbalist. Fee: \$35.00/\$31.00 Museum members.

Harvest Festival

Saturday, Oct. 5, 2002. 11:00 am to 4:00 pm. It's the Museum's most fun and popular event! Participatory activities celebrate the autumn harvest period. Fee: \$5.00 adults, \$2.00 children.

Build a Mirror

Saturday, Oct. 5, 2002. 8:00 am to 4:00 pm. Learn some basics with the experts at Dana Robes Wood Craftsmen. Rip, plane, join, miter, and bead your way to a beautiful mirror. Finishing techniques will be covered. Mirror measures 18" x 30." Tuition is \$195. Class size limited to 8 students. Call Dana Robes Wood Craftsmen at 603-632-5377 or 800-722-5036 for information and registration.

Hand-Cut Joinery Class

Oct. 8, 15, 22, 2002. 5:30 - 7:30 pm. Learn about saws and chisels, and how to use them in your shop. The experts at Dana Robes Wood Craftsmen will cover dovetails and mortise-and-tenon joints. Tuesday nights. Tuition is \$79. Call Dana Robes Wood Craftsmen at 603-632-5377 or 1-800-722-5036 for information and registration.

Herbal Cosmetics Workshop

Sunday, Oct. 20, 2002. 1:00 pm. In this hands-on class participants will learn how to make a soothing medicinal salve, lip conditioner, massage oils, a wonderful face cream and more! These useful recipes can be prepared from ingredients found right in the kitchen cupboard and from nature's own beneficial herbs. Take home samples, recipes and reference charts. Instructor: Happy Griffiths, Museum Herbalist. Fee: 35.00/\$31.00 Museum members.

Pumpkin Day

Saturday, Oct. 26, 2002. 1:00 pm to 4:00 pm. What is your favorite orange vegetable that matures in October? Games, contests and activities centering on the noble pumpkin. Fee: Included in regular Museum admission.

Service Elderhostel

Sunday, Oct. 27 to Friday, Nov. 1, 2002. Come enjoy a week at the Enfield Shaker Museum, learning about the Shakers and working on important Museum projects.

Dried Flower Wreath Workshop

Sunday, Oct. 27, 2002. 1:00 pm to 4:00 pm. Create a lovely wreath from the everlasting flowers and herbs grown in the Museum Shaker Herb Gardens. Take home a beautiful finished wreath, approximately 15" in diameter. All materials supplied. Please bring scissors or small clippers. Instructor: Happy Griffiths, Museum Herbalist. Fee: \$35.00/\$31.00 Museum members.

Build a Hall Table

Friday, Nov. 1 - Sunday, Nov. 3, 2002. Attend a three-day workshop at Dana Robes Wood Craftsmen, during which you will make an elegant hall table. Students will learn how to mortise and tenon, taper legs, chamfer an edge, and build and fit a drawer. Materials will be roughed out before class; some experience required. Table is 35" x 13 1/2" x 29." Tuition is \$455. Class limited to 7 students. Call Dana Robes Wood Craftsmen at 603-632-5377 or 800-722-5036 for information and registration.

Build a Shaker Bench

Saturday, Dec. 7, 2002. 8:00 am to 5:00 pm. Make a reproduction of a small Meetinghouse bench using a handsaw and chisel. Instructor: Dana Robes Wood Craftsmen. Fee \$175.00/\$160.00 Museum members.

Christmas Cookie Fair

Sunday, Dec. 15, 2002. 1:00 pm. An annual favorite. Select from over 100 different kinds of homemade cookies. All cookies sold by the pound. Come early! We often sell out.

Making Ornaments

Dec. 4, 2002. 9:00 am - 12:00 pm. Get into the Christmas spirit with this class at Dana Robes Wood Craftsmen. See how they design and construct ornaments. Some hands-on work; suitable for all levels. Make five ornaments. Tuition is \$55. Call Dana Robes Wood Craftsmen at 603-632-5377 or 800-722-5036 for information and registration.

If you would like to 'get a taste' of The Shaker Inn at the Great Stone Dwelling, the restaurant is open Tuesday through Sunday for lunch and dinner. Or, try this Shaker Inn recipe:

Shaker Inn Three-Onion Soup

| | |
|--------------------------------|-------------------------|
| 1 cup white onion | 1-quart beef broth |
| 1 cup red onion | 1/2 quart chicken broth |
| 1 cup green onion | Salt |
| 3-4 garlic cloves | Cracked pepper |
| 1 bottle full-bodied dark beer | Croutons |
| 1/4 cup soy sauce | Sharp cheddar cheese |
| Garnish: sprigs of oregano | |

Chop white, red, and green onions. Finely mince garlic. In a heavy-bottom pot "sweat" the onions and garlic until the onions are opaque. Add salt and pepper to taste. Pour dark beer and soy sauce over onions and stir, allowing 3 - 4 minutes before adding beef and chicken broth. Simmer just below boiling 20 minutes. Top with a crouton and cheese, and garnish with fresh sprigs of oregano.

From the Shaker Inn at the Great Stone Dwelling

For many of our members a trip to the Shaker Museum is not complete without lunch or dinner in the Shaker Inn at the Great Stone Dwelling. Beautifully restored and furnished with exact Shaker reproduction furniture, the Inn captures the feeling of Enfield's Shaker period.

This year, the Inn is offering four new packages especially designed for people who want to celebrate the holidays in style:

The **Thanksgiving 3-Night Getaway** will make for a memorable Thanksgiving in the Great Stone Dwelling. On Thanksgiving Day, guests will enjoy a grand buffet of American fare. The package includes four days and three nights in the Inn, a full country breakfast each morning, a complimentary bottle of wine, and the Thanksgiving Grand Buffet for two. Rates: \$315 to \$465 double occupancy.

The **Holiday Shopping Spree** will be held Dec. 6 & 7, 2002. Come enjoy the Hanover Crafts Show, the Museum's two shops, and the Dana Robes Wood Craftsmen showroom while staying three days and two nights in the Shaker Inn. Package includes a full country breakfast each morning and a candlelit dinner for two. Rates \$299 to \$399 double occupancy.



Christmas at the Shaker Inn, held both December 24 & 25 and December 25 & 26, 2002, will celebrate Christmas in old time New England at the 161 year-old Great Stone Dwelling. Guests will enjoy decorations throughout the village and the light festival at the La Salette Shrine and on Christmas day they will enjoy a Communal Christmas Dinner. The packages include three

days and two nights lodging, full country breakfast each morning and the Christmas day dinner. Rates: \$285 to \$385 per couple.

The **New Year's Eve Celebration** will ring in the New Year with a buffet, then dance to a DJ in the Shaker Meeting Room, and end with a bonfire and exclusive fireworks above Lake Mascoma. Horse-drawn sleigh rides will be included. This package includes three days and two nights lodging, a complimentary bottle of champagne, the New Year's Eve buffet for two, and a country breakfast each morning. Rates: \$410 - \$510 per couple.

Space for each of the special packages is very limited. If you would like to spend a holiday in the Great Stone Dwelling, call the Shaker Inn at (603) 632-7810 for reservations.

Sage Thoughts

By Happy Griffiths, Museum Herbalist

Lovage - *Levisticum officinale*

An herbaceous perennial, lovage is not only an agreeable seasoning but is also a medicinal herb. The Shakers used it as a 'corrective' for some of their strong tasting medicines because its strong flavor covered up some of the bitter tasting medicines they made. The thick roots were used to relieve heartburn, toothache, nervousness and stomach ache and were often cooked in a sugar solution and eaten like candy. It has been said that Europeans were very fond of this confection and the Shakers sent candied lovage root to 'Europe's distant shores'. Modern day scientists say it is mainly the root, which has a diuretic effect that could relieve colic, stomach problems, headaches and minor kidney problems.

Lovage leaves, seeds, stems and roots taste like celery and can be used as a substitute when needed. The fresh leaves blend well in potato, macaroni or green salads and



Happy Griffiths, Museum Herbalist, talks to visitors about herbs growing in the Museum's Herb Garden.

used fresh, dried or frozen in soups, stews and sauces. The stems are hollow and when young can be chopped and added to salads or can be cut off at either end and used as a straw to sip a tomato drink. The ripe seeds can be ground and used in pickling brines, salads and sauces. Lovage goes particularly well with potatoes, tomatoes, poultry stuffing, chicken and creamed soups and can add life to many low or no salt recipes.

This hardy perennial is best propagated by root division in the early spring. Seeds may also be sown right after they ripen.

Lovage prefers rich, moist, well-drained soil and a sunny spot in the garden. It can grow to a height of 5 - 6 feet and because it has a very long tap-root it should be placed in the back of the garden where it can grow for many years without being disturbed. The leaves can be harvested and used fresh throughout the growing season.

From the Museum Store

This issue of the Quarterly welcomes Suzanne Hinman to the museum as store manager, following the "retirement." of Barbara Brady. Barbara and the rest of the store staff have spent the past several months working with Suzanne as she begins her time at the Museum. In reflection of the great job Barbara Brady has done, the store will continue stocking a wide range of Shaker books, boxes, tin ware, pottery, herbs, and other goods.

Suzanne will be drawing on her knowledge of New Hampshire and Vermont craftspeople, and plans to increase the number and range of handmade goods. Recent additions to the inventory include new styles of pottery, the works of two new basket makers, note cards with New England landscape photography, and pewter jewelry and ornaments. In the near future, the store will add new note cards that will feature beautiful photographs of the museum itself.

The museum store continues to be very much the face of the museum, greeting visitors as they arrive at the Museum. Colorful window boxes filled with flowers have been added to the exterior (thanks to Village Gardener Carol Stanigar) and store staff will be painting, rearranging, and sprucing up the interior this fall. On August 28, a team of Dartmouth graduate students will be painting the exterior of the store. At the same time, the focus of the inventory is being changed so that all items will clearly relate to the Shaker experience.

Finally, what is probably the most significant change will not take place until winter and may not be very visible. The store inventory and sales will be going on computer, which will allow for better and more efficient inventory control and ordering, and quicker processing of sales.

Members will continue to enjoy a 10 % discount on all purchases, including Shaker boxes. These boxes make the perfect gift—they fit any decor, are easy to ship, and distinctively represent our area's cultural heritage.

Look inside for the following features:

- | **Calendar of Upcoming Events**
- | **Holiday Packages at the Shaker Inn**
- | **Shaker Inn Recipe**
- | **Sage Thoughts**
- | **New Staff and Volunteer Leaders**
- | **Museum Wish List**

The Friends' Quarterly is a publication of the Enfield Shaker Museum.

The Enfield Shaker Museum
24 Caleb Dyer Lane
Enfield, NH 03748
www.shakermuseum.org
chosen.vale@valley.net
(603) 632-4346

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