The Friends' Quarterly A Newsletter from The Museum at Lower Shaker Village

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Sister Fannie Fallon (Frances Charlotte Fallon) was the last Shaker to teach in the Church Family one room schoolhouse - the last of a long line of teachers, many of whom became leaders in the Community.

Fannie came to the Community at the age of 9 in 1864. Her own education was in the same schoolhouse in which she eventually became a Town records as teacher. well as Church records indicate that Fannie was appointed assistant to Sister Mary Elkins in 1882. In 1888 Sr. Mary retired from teaching, and Fannie became the full teacher, assisted by Sr. Agnes Newton. (During this period, the classes were so large that there was a need for an assistant.) From this time until 1914, Sr. Fannie taught the scholars in that one room schoolhouse - a total of 32 years; and the longest record of teaching by any one person in any one-room schoolhouse in the town of Enfield.

Through the years the reports of the Enfield School Committee on the Church

Family school under Sr. Fannie's leadership were only of the highest praise. Some were extensive and others were terse, to wit:

"1889 - SHAKER SCHOOL, Fannie C. Fallon, teacher for the year, assisted by Miss Jones in the summer. Winter term now in session. Register not received. The penmanship and reading of this school is the best of any in the district. The pronunciation conformed to the highest and most recent In both manner and authority. method this school excelled any former one."

"1896 - SHAKER SCHOOL -

Sister Fannie Fallon

A Shaker School Teacher

by Wendell Hess, Museum Trustee and Local Historian



Sister Fannie Fallon and her pupils salute the flag in front of the Enfield Shaker schoolhouse.

Teachers Fannie C. Fallon and Sadie Y. Weber. The characteristic of this school is to do the right thing in the right way at the right time."

The following is the last entry in the Enfield School Report on the Church Family School, 1915:

"Teacher's Salary: Fannie C. Fallon, teacher \$156.00

Janitor Service, Fannie C. Fallon, Shaker 3.00

Fuel, 3 cords wood, Fannie C. Fallon, Shaker 12.00

Enrollment, Fannie C. Fallon, 3 terms, 10 pupils

School year ending July 15, 1914"

From the time the school closed until the remaining Enfield Shakers went to live with those in Canterbury, Sr. Fannie was a bulwark of strength to Eldress Rosetta Cumings in the tremendous task of closing out the Enfield Community. Buildings had to be emptied of their furnishings, either to be sent to Canterbury, or put in the dining room of the Great Stone Dwelling to be sold to the "World's People." The everyday details of life and living had to be tended, and Sr. Fannie was there to help.

After the community closed in 1922, Sr. Fannie went to Canterbury with the remaining 8 Sisters and 1 Brother. But, the youngest of the sisters became an apostate shortly thereafter. She soon fell on bad times, and Sr. Fannie, who had raised her from a small child, left the Society to care for her until she got over her troubles.

The Society at Canterbury would not allow Sr. Fannie to return to live with

Instead, a very Christian woman in Enfield Center took Sr. Fannie into her home, where she cared for her until she died of pneumonia on February 6, 1928.

Fannie had expressed to her friends, "it would be the happiest moment in her life if she could be buried beside her lifelong friends." In the end, the Ministry at Canterbury allowed her remains to be buried in the Church Family cemetery. She was the last Shaker to be buried there. A true Shaker, a devoted teacher, a loyal friend, and a Christian woman, those who knew her loved her dearly.

Sage Thoughts

by Happy Griffiths, Herbalist

For most people the New Year begins on January 1st, but for gardeners it begins March 20th, with the vernal equinox which signals spring's official arrival and the start of another growing season. According to Joseph Krutch, noted naturalist and author, "the calendar of the soul begins" in March, the first month of the ancient Roman calendar.

Rosemaries are the first plants I take outside in the spring, usually in late April. This tender perennial will not live outside during our harsh New England winters, but will take the light spring and fall frosts. Wintering Rosemary inside can present many problems. Most houses are too dry, and as a rule too warm, and some people have trouble watering their rosemaries just the right amount. I have also found that leaving a Rosemary pot bound puts too much stress on the plant, therefore when the plants are brought inside in the fall I make sure there is plenty of room for root growth in each pot.

Rosemaries are happiest when kept in a bright, cool room. A temperature of 50 to 60 degrees at night and 70 degrees during the day is ideal. Watering is the key ingredient to success with Rosemaries. As soon as the soil feels dry give them a good drink, but make sure the pot is not left standing in any excess water. Usually once a month I'll fertilize with a diluted solution of fish emulsion or liquid seaweed. Given proper care, a Rosemary can last for years.

The one product on the market which I have found effective against white flies, aphids, mealy bugs, spider mites and scale, yet is safe for beneficial insects, bees, birds, animals and people is Safers Insecticidal Soap. I had immediate success using it with a scale infestation on a citrus plant. This clear soaplike liquid is simply a mild solution of an emulsified fatty acid formula, containing no petroleum additives, that has proved especially effective as a pesticide. Follow the directions on the bottle for use both indoors and out.

Happy Gardening!



Jay Boucher (left), owner of Defiance Electric, Inc., hands Dana Robes, owner of Dana Robes Wood Craftsmen, Inc., a corporate sponsorship check for The Museum at Lower Shaker Village. Dana Robes Wood Craftsmen was The Museum's first corporate sponsor; Defiance Electric is the second. Each has contributed more than \$1,000 to The Museum.

Board of Trustees Develops Mission Statement

One of the most important tasks before the Board of Trustees is the development of long-range plans for The Museum. Last October, the Board met with **Ken Spritz**, Director of Foundation and Corporate Relations for Dartmouth College, to begin the process. Ken has a great deal of experience with organizational development, and was able to lend his expertise as the Board worked to develop a mission statement.

A well-developed mission statement provides guidelines for making program and funding decisions within the context of priorities established through careful thought. Following several sessions of deliberation, the Board members have developed a mission statement that they feel can be used to determine workable long-range plans for The Museum. The next step in the process will be for the Board to review suggestions and options for specific programs and funding needs as they establish goals and objectives for The Museum's development.

The mission statement is as follows:

"Whereas, the Enfield Shaker community existed from 1793-1923, it will be the mission of The Museum at Lower Shaker Village to perpetuate the Enfield Shaker legacy and its place in Shaker history. Consequently, The Museum will work using professionally accepted standards to:

- Preserve the existing Shaker buildings, including all Shaker detail, the grounds, specifically the Shaker cemetery, Feast Ground, the space immediately surrounding the Shaker buildings and some agricultural space including the gardens, and the Shaker contents of the buildings.
- Educate through exhibits, programs and publications.
- Develop and maintain a permanent collection of Shaker artifacts." If you have suggestions for the Board to consider as they work through the process of long-range planning, please send those ideas and/or comments to The Board of Trustees in care of The Museum. The Friends' Quarterly will contain updates as available. □

In the Sap Bush

An Extraordinary Sugar Season at North Family Shakers in 1881

"All old sugar makers will remember the season of 1881 as the great sugar season. The winter had been an ordinary one, the ground was frozen only moderately, and the snow the first of March lay about knee deep in field and forest alike and was drifted but little...A team was started in the morning distributing the buckets, and about nine o'clock three of us started in to tap the trees. The sap started very freely, often running a stream at first and then dropping just as fast as one drop could follow another. By night we had 600 buckets hung and many of them were two-thirds full and sap running fast. The next morning two teams were set to gathering the sap, as many of the buckets were full and some were running over. We also continued tapping so that by night...we had about 1500 trees tapped, had gathered 25 barrels of sap and had the boiling going on full

Henry Cumings, Enfield Advocate, April 20, 1906

...and in 1988!

The spring of 1988 will see the return of maple sugaring to Lower Shaker Village, and hopes are high that the season will be as successful as the season described above. **Richard**

Village Gardeners An Exciting Garden Education

An Exciting Garden Education Program Begins June 6

The Shakers were master farmers, with fields and gardens surpassing the standards of their day. This summer an additional fertile acre has been added to The Museum's display garden space. This will be used to grow vegetables and flowers in accordance with the guidelines of the New Hampshire Organic Farmers Association and the Shaker traditions of orderliness, experimentation, and thrift.

Beginning June 6, The Museum's Village Gardeners program will offer a select group the chance to learn a multitude of skills from garden experts, as well as a chance to help create, tend, and interpret to the public, the display gardens.

Village Gardeners receive 11 workshops over 13 weeks. They pay a \$25 fee to cover materials (scholarships available), and commit a minimum of 5 hours each week to the gardens.

If interested, please call The Museum for further details. Applications must be received by May 27. □

Dionne and Norman Tourville have been hard at work laying tubing in the North Bush, and will have tapped between 500 and 700 trees when the sap starts to run. Once the sugaring is underway, The Museum will have fresh maple syrup for sale in The Shaker Store.

If you want a close look at the process of making maple syrup, sign up for one of our guided tours:

Saturday, March 19 & 26 1:00 PM, 2:00 PM, or 3:00 PM

Space is limited, so reservations are requested. The tour includes a chance to sample maple syrup as fresh as it comes. Adults \$1.25, Friends \$.75, Youth \$.50.

And if just a taste of maple syrup is not enough, you can satisfy your craving at our Pancake Breakfast. Adults \$4.50, Friends \$4.00, Youth (12 and under) \$3.50.

Saturday, March 26 9 - 11 AM
Choice of Juice
Blueberry, Cranberry and
Buckwheat Pancakes
Fresh Maple Syrup
Sausage or Bacon
Coffee and Tea
Reservations Suggested.
Call The Museum at (603) 632-5533.



Why Doesn't This Museum Offer Guided Tours?

That was a question we heard often last summer and we think it was a valid one. The Museum should offer guided tours of the historic village, and this summer we plan to begin them.

The first step is to recruit some interested people to train as tour guides. Do you, or anyone you know:

- Want to become knowledgeable about the Shakers and local history?
- Enjoy speaking to people?
- Want to volunteer a minimum of two hours a month?

If so, please call The Museum. Tour Guide training begins in May for the summer season.

Other volunteer opportunities at the Museum include: helping in the office, working with school groups, doing historic research, helping with the archaeological dig, demonstrating a craft or becoming a Museum Docent, or becoming a Village Gardener. The possibilities, the enjoyment, and the benefits are limitless! We encourage you to call today.



Becky Powell, weaver, prepares the loom for weaving a linen dish towel.

Docents, Craftspeople, Bring History to Life

Becky Powell is one of The Museum's craftspeople-in-residence. A superb weaver, Becky has become increasingly fascinated with Shaker textile designs. "I like their deceptive simplicity," she says. "Everyone thinks the designs are so simple, but the Shakers used some very complex weaves. They appear to be simple only because they are so orderly and symmetrical."

Other people who've been demonstrating their skills for Museum visitors are **Deborah Coffin-Rearick** and **Suzanne Wallis** (both spinners), **Sue Hammond** (who makes handmade hooked rugs), and **Happy Griffiths**, Museum Herbalist.

Our thanks to them, and to "Museum Docents," a group of knowledgeable volunteers who have been enriching many people's visits to The Museum's collection. Perhaps you've had a chance to chat with Greg Schwarz, Harry Auger, Mary Noordsy, Nancy King, Marjorie Carr or Ray Howe. If so, you're certain to have come away with a deeper appreciation of the Shaker legacy.

Holy Ground Dig Update

by Greg Schwarz, Museum Trustee

The October snowfall marked the end of the "dig" at the Holy Ground for 1987. Thanks to the efforts of some local Boy Scouts under the direction of Scott Waehler, the site has been cleared of brush and small trees, which opens up a spectacular view of the lake and village below. Richard Dionne and his crew kept the site mowed and John Markowitz put up several trail markers, all helping to make your hike up the hill worth the trip.

The dig began in April by surveying the site and laying out a grid of five foot squares. This allowed us to plot the site's features, and the location of any artifacts uncovered, on a graph

paper map.

Although the Lord's Stone has yet to be discovered, other features of the site were located. After the grass had been cut we discovered a line of shallow depressions two inches deep, a foot in diameter, and nine and a half feet apart, along each each side of the site. These were holes left when the fenceposts of the outer fence were pulled up. Mapping these depressions showed the Feast Ground to have been 141 square feet.

The next step was to excavate several of the post holes. Throughout the summer, numerous volunteers



(From l. to r.) Nancy King, Carolyn Smith, and Greg Schwarz excavate a post hole at the Feast Ground.

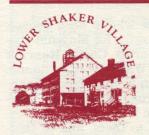
(particularly **Nancy King**, a Museum Trustee) helped with this process. The results confirmed that stone fence-posts had been used at this site.

Excavations at the base of the Lord's Stone revealed numerous fragments of the iron plates and lead caulking used to secure the stone to the base. The shards of the base, made of a stone called gneiss, could actually be fit back together. It appears that the Shakers had used sledge hammers, in an attempt to remove the Stone intact by breaking up the base. Either the task proved too daunting or the marble cracked, because the brethren finally just snapped off the slab, leaving a portion of the marble in the mortise.

From historical records we know that the Fountain fences were to be hexagonal in shape. nine feet wide and fifteen feet long. The exact placement of this fence, however, is difficult to determine. Four large, flat rocks were discovered. and it is likely that, following Shaker practice, these were placed under wooden fenceposts to prevent them from rotting. Unfortunately, these stones were no longer in their original positions. However, by careful ob-

servation of the coloration and density of the soil, we may still be able to locate the placement of the fence.

We recently located the original spiritual directives for the Holy Grounds. Given in 1842, they detail how these sacred places were to be constructed and used. Now that Mt. Assurance, the Enfield Holy Ground, has been mapped and excavated, we can use this information to restore some of the original features. By the end of 1988 we hope to have the Fountain Fence replaced and several granite fenceposts in place around the perimeter of the site. During your next visit plan to make the walk up the hill to take in the beauty of Mt. Assurance as it once was.



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