

The Friends' Quarterly

Newsletter of the Enfield Shaker Museum

Sharing history and hospitality



Vol. XXXI No. 1
Winter 2021

UPCOMING EVENTS

For more details, visit our website
at shakermuseum.org

- Apr 27 **From the Collection:
Enfield Medicinal
Industry Bottles**
- Apr 29 - **Spring Shaker Forum**
May 20 **Online Lecture Series**
 April 29 - Robert Emlen
 May 4 - Ned Quist
 May 6 - Christian Goodwillie
 May 11 - Sharon Koomler
 May 18 - Jerry Grant
 May 20 - Kerry Hackett
See the website or page 8 of this
newsletter for talk details.
- May 1 - 31 **"Spring Forward" May
Calendar Raffle**
- May 13 **Weather-Wise: "Climate
in Words and Numbers"**
- May 25 **From the Collection:
Enfield Sewing Desks**

A publication of Enfield Shaker Museum
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Bringing Enfield Shaker Recipes from the Past into the Present

by Nan Munsey

My "pandemic project" for the Museum is to preserve and share as many recipes attributable to the Enfield Shakers as we can find. First, we had to find them. Thanks to the scholarship of Dick Dabrowski, Mary Ann Haagen, and Carolyn Smith I have a collection of 40 recipes to test (sometimes several times) to update for today's cook. Times have changed, and so have the tools and equipment, ingredients, preparation, and taste. What has remained the same is the wish to feed family and friends plentiful and healthy food, or as Mother Ann Lee, formerly a cook in a public infirmary, once said, "your victuals prepared in good order, so that when the Brethren come in from their hard work they can bless you, and eat their food with thankfulness, without murmuring" (*Shaker Testimonies of the Life, Character, Revelations and Doctrines of Mother Ann Lee, and the Elders with Her*, [1816; rpt. 1888]).

"Store up the sweet things of life and give small space to the bitter," wrote Enfield Shaker Sister Rosetta Cummings, not only to comfort herself, but others in the order as well. She lived through difficult times—snowstorms, the Civil War, World War I, Enfield village's closing, and certainly personal difficulties. And here am I, a mother and grandmother missing her family and friends, kitchen testing her recipes during the worst pandemic our country has seen in a hundred years. Her words give me strength. Her recipes give me pause.

Forty recipes, some requiring a background in wine making, others maple production, and of course, baking with ingredients that have changed over the years, stretched my skill set, so I sought help from friends and experts. **Sue Jukosky**, a long-time friend, Museum member, and volunteer, had gifted me with her tasty blueberry wine over the years, so I consulted her on the recipes for fruit wines. **Eric Wiswall** from Haunting Whisper, a vineyard in Danbury, NH, was helpful with techniques for improving upon fruit wines by using yeast, an ingredient the Shakers apparently did not use for wine making. Another invaluable assistant, **Peggy Mitchell**, Museum volunteer and supporter, has made maple syrup since she was old enough to walk and carry a sap bucket. A former high school science teacher, she could differentiate the sugar content in sap, sugar, and syrup, and calculate temperatures for syrup to be used in pie or sauce.

Thirty-six recipes later, I could focus on baking, a subject familiar to me and my kitchen. Due to the number of recipes to be tested, I sought the kitchen experience of another friend, Museum member and volunteer **Karen Wolk**. Her skill with the oven is legendary, but it was her willingness to talk through recipe after recipe, research similar items, work out proportions, and test recipes that kept me at this project when I felt overloaded. The helpful experts at King Arthur Flour confirmed the kind of wheat (red) grown in the

Continued on page 2.



Eldress Rosetta Cummings c.1907

Enfield Shaker Recipes *Continued from page 1*

Upper Valley and the kinds of yeast available in the 1800s. My mother's old, spattered Boston Cooking School cookbook, published in 1896, offered up some similar recipes with a few more directions than were provided by the Shaker sisters.

Whew! We were ready to start baking and cooking.

But first, I wanted to know, who were the original cooks? What did their kitchen look like? What equipment and tools did they use? How did they keep their food from spoiling? To appreciate their diligence in the kitchen, I needed to know more about them and why, perhaps, these recipes have been preserved. Just three names—Elmira Allard, Rosetta Cummings, and Martha Wetherill—have been linked to the given recipes. Ten recipes from *The Best of Shaker Cooking* (1970) by Amy Bess Miller and Persis Fuller are simply ascribed to “Enfield Shaker Village, New Hampshire.” Surely some Shaker sisters, not wanting special distinction, happily—but anonymously—provided their recipes.

The kitchen in the Great Stone Dwelling, according to Hervey Elkins, measured “forty feet in length and twenty-four in width. Carpets protect the floors, the walls are pure white and the inside of the cupboards and closets of a sky blue. Large ranges, twenty feet in length, protected by a frame of cast iron, forms the laboratory of the kitchen.” Across the hall was the bake room, in which “solid masonry, as high as the room, painted a sky blue, is the only object which distinguishes this room from the others. Within those beautiful polished walls are free stone ovens, seven feet in length” (*Fifteen Years in the Senior Order of Shakers*, 1853).



Stereoview - Culinary Department, Great Stone Dwelling, WGC Kimball, Concord, NH, photographer, c. 1880

The kitchen's running water was decades ahead of its time. Blocks of ice from Mascoma Lake ensured cool storage in the basement for fresh perishables. Rotary apple peelers made short work of peeling and slicing apples for pies, a real help when making 10-15 pies at a time. What a pleasant space to create meals to feed eighty sisters and brothers!

The three Shaker sisters I've come to know through their biographies and recipes have drawn me into life in the Enfield community. Elmira Allard, born in 1808 in Sharon, Vermont, came to visit the Shakers with her brother at age 11 and stayed until her death in 1886. As with many in the community, she held several positions of responsibility. In 1870, she was designated “doctress.” Her recipe in *The Best of Shaker Cooking* is a clearly written description of making blackberry wine. Surely a woman with a scientific mind!

My baking nemesis, Rosetta Cummings, born 1841 in Hebron, New Hampshire, came as a child with her family to the Shakers in Enfield. As a young woman, she taught school and later accepted more positions of responsibility in the community as Eldress and Trustee in the North Family. She lived a long and fruitful life, moving to Canterbury with her Shaker sisters and brother as they closed the Enfield Village in 1923. She died there in 1925. From what we know of Rosetta, she was certainly interested in healthy food for her community. Her recipe for graham bread sent me into research mode:

“... as we make our bread from a home brewed yeast, I always make my Graham Bread very nearly like the Fine Flour [bread]. The batter which I set over night I always make of fine flour, also in mixing the bread I add some fine flour, perhaps a quarter part. Without this it is apt to be rather dry and incline to crumble. I do not think it requires as much working or kneading as fine flour [bread] and so it rises more readily. Care must be taken that fermentation is not carried too far as this would render it tasteless & unwholesome. In the recipe given ... I notice water only is used in mixing the batter. I prefer to use half sweet milk and think you would like them better. The general directions for mixing and baking are as I should give them.”

These are: Three quarts unbolted wheat meal; one quart soft water, warm but not hot; one gill of fresh yeast; one gill of molasses, or not, as may suit the taste; one teaspoon saleratus. This will make two loaves, and should remain in the oven at least one hour; and when taken out, placed where they will cool gradually. *The American Frugal Housewife*, Child, Boston 1833.



Rosetta Cummings' Graham Bread

(The original letter is in The Galen Beale Collection #16: Letters of the Hervey Elkins Family. Enfield Shaker Museum very much appreciates the opportunity to share this recipe; the Graham Bread is delicious.) *Continued on page 4.*

From the Collection

by Michael O'Connor

The short, dark days of winter find the bears hibernating, but things at the Museum have been as busy as ever—possibly even busier. We are still working away at the digitization of our collection records and our online searchable database is available at <https://shakermuseum/pastperfectonline.com>. Many of the online images feature the work of photographer **Jim Gilmour**, who spent nine days here last fall with his co-worker **Nancy Belluscio**, photographing items in the collection as part of a project funded by the National Endowment for the Humanities.

New programming has also been introduced this winter, enabling us to connect with our audience even during this period of Covid-19 restrictions. A series of five monthly presentations looking at the material culture of the Enfield Shakers and featuring objects from our collection is ongoing. In the last *Friends' Quarterly* we mentioned the first presentation examining the Enfield Shaker chair. Since then, topics have included Enfield cooperage and Enfield tables. Videos are available on the Museum's YouTube channel. Please join us for the last two presentations, "Bottles and the Enfield Medicinal Industry" and "Enfield Sewing Desks", the last Tuesdays of April and May (learn more and register at shakermuseum.org/events).

Some additions to the collection since we have last reported in these pages include:

- Anonymous donation: Dining room chair
- Carolyn Smith and Richard Dabrowski: Large chest with four drawers, interior till, drawers and compartments, and books for the Museum's library
- Estate of Jean and Martin Popelka: Two Enfield chairs, oval carrier with lid, two Enfield anodyne bottles, and book collection
- Rev. Joe Gosselin, M.S.: three woodworking planes
- Christopher and Ann Wadsworth: Enfield anodyne bottle
- Robert Emlen: Large collection of primary and secondary research materials
- Joe and Cathy Gasparik: Shaker doors with hardware
- Jean Patten: Two photograph albums added to the Richard Henderson collection
- Shirley Historical Society (Massachusetts): Letter, dated 1882, from Enfield to Shirley Shaker Village
- Miriam Sargent: Enfield spinning wheel marked "ND"
- Jim Klaneski: Enfield, Connecticut, Shaker chair
- John Keith Russell: Dining room chair
- Mary Ann Haagen: Collection of Enfield Shaker cartes-de-visite, cabinet cards, and photographs.
- Museum purchases: Large chest of six drawers, North Family sap buckets, dining room chair, Enfield sewing table with gallery of eight drawers, small side table, dining room chair, and blue double desk



Jim Gilmour photographing Shaker shoes.



Recent acquisitions (left to right) Enfield Dining Chair, Four-drawer Blanket Chest with Eight-drawer Till, and Small Second Family Side Table



2021 Archaeology Field School

by Kyle Sandler, Education Coordinator

Enfield Shaker Museum will conduct its seventh archaeological field school this June. **Hannah Dutton**, Teaching Lecturer of Anthropology at Plymouth State University, will lead the effort. The field school, consisting of two two-week sessions, will take place from June 1 to June 25, 2021. Participation is open to university students (for course credit) and volunteers.

Since 2015, Enfield Shaker Museum and Plymouth State University have collaborated to sponsor an annual archaeology field school on the site of the former Enfield Shaker Village. This year's field school will focus on the area adjacent to the south facade of Brethren's East Shop (1819) and Brethren's West Shop (1820), as well as the nearby well platform and walkways. Both sites provide the potential to unearth artifacts related to two important Shaker trades, tailoring and woodworking. A second project will be to determine the exact location of the East or Long Wood House (1814/1841).



We all look forward to a successful season of discovery. If you are interested in participating, please email Hannah Dutton at hdutton@plymouth.edu.

For more details visit <https://shakermuseum.org/learn/shaker-studies/enfield-shaker-archaeology/>

Enfield Shaker Recipes *Continued from page 2.*

I had many questions. How did one make one's own yeast? What was graham flour? Unbolted wheat meal? Saleratus? Fine flour? How do I translate these to a recipe that is true to the original but readable by today's baker? Several days of producing loaves of bread resembling door stops followed, and finally, the breakthrough. Rosetta made a batter which she set overnight. Her "batter" was a starter in today's terms, not the entire loaf. What a difference!

Martha Wetherell (1855-1944) was the most prolific cook, with 25 recipes to her name. Over her long life she resided in five different Shaker societies, spending eight years in Enfield's North Family (1905-1913). She was a fine seamstress who also designed and created "straw fancy work," and was an accomplished salesperson. Her recipes, chronicled in William Lassiter's *Shaker Recipes for Cooks and Homemakers* (1959), include eight cake recipes, four for cookies, three for muffins, two doughnuts, one lemon pie, three puddings, a frosting recipe, an amazing potato salad with pickled beets, salad dressing, and a green tomato chutney. Her recipes reflected her efficient style, wasting no time on extra instructions:

Nice Cheap Cake

One cup sugar, half a cup butter, one cup flour, half a cup milk, two eggs, three teaspoons baking powder. Beat thoroughly.

Bristol Cookies

One cup sugar, two-thirds cup milk, half a cup butter, two eggs, half a nutmeg, three teaspoons baking powder. Flour to roll.

Part of the joy of this project has been the challenge of recreating the original recipes and updating them for today's cook who expects to know, in cups, how much "flour to roll." We can share the final products with neighbors, Museum staff, and volunteers and enjoy watching them lick their lips over Peggy's maple pie, Karen's potato salad, and my doughnuts.

We are not done. We have several recipes more to test, photograph, and add to the website: <https://shakermuseum.org/learn/shaker-studies/enfield-shaker-recipes/>. Visit the website and you, too, may share with family and friends. As Sister Rosetta observed, "It is not the spurt at the start, but the continued, unhesitating advance that wins the day" (Journal, Rosetta Cummings, Wendell Hess Shaker Collection). Thank you, Rosetta.

Museum Garden Update

by Diana Kimball-Anderson, Garden Coordinator

Spring is in the air and plans are underway for a great gardening season! Our seeds are in and most are starting to germinate in their indoor "mini-greenhouse." You might want to check out our "seed starting" video on the Museum's YouTube channel: <https://bit.ly/3dl0xIt>. Videos have been one of the off-season activities for all of us here at the Museum, we also have one on traditional maple sugaring and are looking ahead to a whole series on historic Shaker plantings.

CSA stands for "community-supported agriculture" and we deeply appreciate everyone who has indeed supported our garden through our popular Herb and Berry CSA—now in its third season! We have added a new pricing structure which allows for different membership levels as well as the ability to "gift" a membership! <https://shakermuseum.org/event/herb-and-berry-csa-membership-enrollment/>

Our new apple orchard will be waking up, and we have our fingers crossed that the few original varieties we have yet to find will be located and added in this year. We just had our first in-person (and socially distanced) class of the year with a lesson in pruning, which started with our youngest trees, those in the new orchard, proceeded to the trees behind our building complex, and finished with the grand old Russet apple in the garden.

We are looking forward to seeing everyone this summer as we relish the freedom of a large outdoor space well-stocked with scents, pollinators, and beauty.

Sunday Shaker Takeout Dinner Fundraiser a Success!

by Anna Guenther, Events Coordinator

Before the pandemic, the staff at Enfield Shaker Museum enjoyed the occasional perk of surplus catering food left behind as B&W Catering was packing up after a big wedding weekend. Without the occasion to gather for events, B&W Catering's food has been sorely missed – until this winter!

Thanks to our “Shaker Sunday Takeout Dinner” fundraiser with B&W Catering, featuring three Shaker-inspired meals in January, February, and March of 2021, more than 225 individual meals were ordered, prepared, delivered, and enjoyed! As a result, the Museum raised \$4,570 in operational support.



Picking up supper at the Museum.

Enfield native **Brent Battis** founded B&W Catering and runs it with his wife **Whitney Battis**, with a focus on fresh and local food. Brent dove into Shaker cookbooks and recipes and came out with three delicious menus featuring his interpretation of popular and compelling Shaker foods, from squash biscuits to pineapple-and-lime dainty desserts.



Brent Battis of B&W Catering doing what he does best!

We asked Brent a few questions about his process:

Q. What is your first memory learning about the Shaker Museum?

A. They were farm to table before it was hip. Haha!

Q. What's your favorite new food to cook these days?

A. I've been really intrigued by Middle Eastern foods and spices recently. We have been trying out a lot of fun recipes during quarantine.

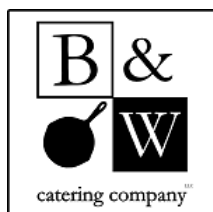
Q. Did you learn anything surprising in this most recent round of creating Shaker-inspired menus?

A. I was very impressed with the hard work and dedication that the Shakers put into raising and preparing their foods.

Q. Any thoughts on Shaker food in general?

A. Shaker foods are fresh, simple, and delicious!

Watch our website for information about Shaker inspired take-out picnic lunches this summer! We can't wait to see what Brent and Whitney put together for this next culinary adventure at Enfield Shaker Museum.



2020 Online Fall Auction

by Kathryn Jerome, Development Coordinator

Enfield Shaker Museum is pleased as punch to announce that our 2020 Fall Auction moved online due to the pandemic, was a success! From November 16 through November 30, 2020, more than 120 participants bid on 68 items and raised over \$9,000 towards general operations and educational programs here at the Museum! Additionally, thanks to some very generous donors and a \$5,250 Board match, we raised over \$15,000 for our Cause Within a Cause fundraising segment.

Kudos to the Auction Committee - **Shirley Green, Anna Guenther, Kathryn Jerome, Carolyn Maloney, Ed McLaughlin, Nan Munsey, Carolyn Smith, and Shirley Wajda**. We could not have had a successful auction without their effort and determination!

Our Causes Within a Cause this year spanned Collections, Digitization, and Preservation projects, as well as general operating funds. We are thrilled to have met our goals to raise \$7,000 to restore the windows on the west façade of the Dairy, and over \$2,800 for various technology and digitization costs, including computer tablets for visitors, annual subscriptions to PastPerfect, Plantsmap.com, and Zoom, and hosting our website. Our collections will also see some love, as we raised over \$4,800 towards some upgrades to storage equipment, including a flat-file cabinet for rare documents, exhibition vitrines and reading rails, and ultraviolet window protection film and storage blackout curtains.

A heartfelt thanks to everyone who supported the Auction in its new digital form! Even just helping to spread the word about events like this one, in this world dependent on digital impressions, can make all the difference. Thanks also to our 62 business and individual item, gift certificate, and services donors, without whom we would have nothing to auction!

Special thanks to our event sponsors **Bank of America, Bar Harbor Bank & Trust, and Mascoma Bank**, and to all of our Cause Within a Cause donors:

Tim Baker and Elizabeth Beliveau
Debra Ford
Judith Gandel-Golden
Mary Ann Haagen and Charles DePuy
June Hemberger
Virginia and Richard Hoxie
Carolyn Maloney
Ed and Juleann McLaughlin
Nan and Ken Munsey
Rebecca and Steve Powell
Amy Resnick
Nancy Rosenthal
Carolyn Smith and Richard Dabrowski
Nancy Smith
Bruce and Betsy Stefany
Ardis Vaughan and Bob Chorney
Chris and Ann Wadsworth
Paul and Lynn Waehler
Shirley Wajda

Dr. David R. Starbuck – A Remembrance



David Robert Starbuck, archaeologist, professor, and author, was born on 2 October 1949 in Chestertown, New York, the son of Samuel L. and Frances C. (Barkley) Starbuck. His father was the fifth generation of Starbucks who lived and worked on the family's 400-acre farm. During his high school summers, David planted (with his brother James) what seemed to him to be an endless number of Christmas trees that were the mainstay of the farm income in those days, along with apples, beef cattle, and thousands of white Leghorn chickens. David had an egg route, which earned him the nickname "Eggman" in high school. He graduated from Central High School in Chestertown in 1967 (with an overall four-year average of 95.63 percent) and attended St. Lawrence University in Canton, NY for two years before transferring to the University of Rochester in Rochester, NY, where he received a BA summa cum laude (Archaeology) in 1971. He later received an MPhil and a PhD (Anthropology) from Yale University in New Haven, CT.

He was a lecturer and assistant professor at Phillips Exeter Academy, Dartmouth College, University of Vermont, Rensselaer Polytechnic Institute, Boston University, Yale University and, most recently, professor of anthropology at Plymouth State University in Plymouth, NH from 1992 to 2020.

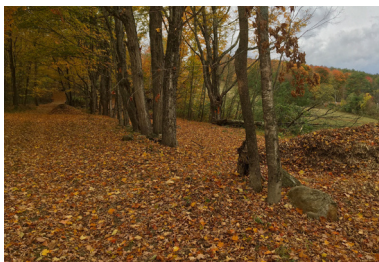
David's enthusiasm for local history, especially that of the French and Indian War, was inspirational. He conducted countless archaeological digs in northern New York, including Fort William Henry and Battleground Park in Lake George, Rogers Island and the Sutler's (merchant's) House at Fort Edward, and Saratoga National Historical Park in Saratoga. His favorite areas also included the New Hampshire Shaker Village sites in Canterbury and Enfield and sites in Loch Lomond, Scotland, the home of his maternal ancestors. David finished his last dig at Fort Edward in November 2020 while fighting stage four pancreatic cancer. He had been ill for about 18 months. David Starbuck died on 27 December 2020 in Chestertown.

David's legacy includes the 22 books that he published or edited, over 130 articles, chapters in books, and book reviews; and nearly 500 papers and talks at local, regional and national conferences and meetings. But he felt that his most important legacy was the fact that during the course of his career he taught thousands of students and led thousands of students and volunteers at 70 archaeological field schools. His many friends at Enfield Shaker Museum will miss him.

ESM Preservation Update

When we look back on 2020 and think about the effects of the COVID-19 pandemic on Enfield Shaker Museum, one of the positive results will be the progress we have made on our preservation efforts.

The Museum's **Buildings and Grounds Committee** has been hard at work restoring the path to the Feast Ground. It is not yet possible to go all the way to the Feast Ground but a long section of the path has been cleared and provides a lovely, shaded walk through the woods.



Thanks to generous grants from **Mascoma Bank** and **The Lucy and Eleanor S. Upton Charitable Foundation** we have repaired the slate roof on both the south side of the Stone Mill Building and the entire Ministry Shop. Each of these buildings still has its original slate roof and **Leon Shabott** was able to repair/replace broken or missing slates and replace the flashing with new copper. The Ministry also has a new coat of paint and is looking wonderful!



In addition to the roof work, the Stone Mill Building is getting newly restored windows. **David Lewis** has removed thirteen sets of window sash and is repairing damaged woodwork, replacing broken panes, reglazing, and repainting them for reinstallation in May 2021.



Dick Dabrowski, Paul Waehler, Lynn Waehler, Chris Wadsworth, and Tim Baker have been hard at work transforming the basement of the Great Stone Dwelling. Much of their work has been infrastructure (heating oil tanks, laundry facilities, and plumbing) but the most fun has been the discovery and restoration of the Shaker smoke oven and chamber in the southeast corner of the basement. Stone mason **Jeremy Brown** has rebuilt the smoke oven using the original bricks (found in a basement passageway), reinstalled the iron door (found in the West Brethren's Shop) and replaced the missing schist top.



We look forward to showing you these and other exciting changes the next time you visit Enfield Shaker Museum!

“Fascinating subject and very knowledgeable presentation”: Enfield Shaker Museum’s Online Shakers 101 Course

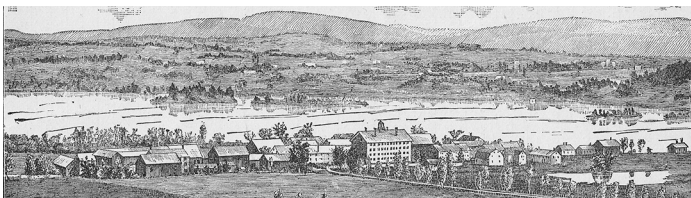
by Kyle Sandler, Education Coordinator

In 1774, a small group of religious dissidents known as the United Society of Believers in Christ’s Second Appearing arrived in New York after a difficult ocean voyage from England. Better known as the Shakers, they brought with them a unique approach to Protestant Christianity centered on celibacy, confession, and communalism. Over the next half century, the Shakers grew from a small group of English immigrants to an order of over four thousand people living in communities from Maine to Kentucky.

Who were the Shakers? What were their beliefs? How did religion inform their daily lives and material culture?

We explored the answers to these questions and more in the Museum’s first-ever online course, Shakers 101, held in six weekly sessions in February and March. The ten-person class explored, with an emphasis on primary sources, the fundamentals of Shaker belief and the sect’s history from 1747 to the present day.

In week one, participants investigated one broad question: who are the Shakers? We explored the early economic and social environment in which Shakerism arose, linking that environment’s influence on Shakers’ early spiritual development. In weeks two and three we surveyed Shaker experience from the early 1780s through the mid-1830s. Participants read excerpts from Shaker leaders Benjamin Seth Youngs, Joseph Meacham, and others.



The class explored the Era of Manifestations and the 1850s during the fourth week. The writings of Isaac Newton Youngs, Hervey Elkins, and Anna White provided for much discussion. The fifth class examined the impact of theological disagreements in the wake of Mother Ann’s Work, the American Civil War, and the early Gilded Age. To accompany this discussion, participants were assigned excerpts from Nancy Moore, Anna White, Leila S. Taylor, and Alonzo Hollister.

In the final class, we surveyed Shaker history from the Gilded Age through the present day. The class then discussed larger themes in Shaker history, including racial diversity, equality of the sexes, demographic shifts, and the overall influence of wider American culture.

The reviews for the class were overwhelmingly positive, cementing the Museum’s initiative to offer similar virtual programming.

Enfield Shaker Museum Receives Bequest from the Estate of Joan Fishman

by Bruce R. Stefany, President, Board of Trustees

The Board of Trustees of Enfield Shaker Museum gratefully acknowledges the recent and generous bequest of the estate of Joan Fishman.

We at Enfield Shaker Museum recall her cheerfulness and generosity in her volunteering, serving as a tour guide, as a greeter at countless Museum events, and her contributions as a regular Holiday Cookie Fair baker.



Joan Fishman (left) on a Museum-sponsored hike c. 1996.

Joan’s unexpected bequest allows the Museum to pay off its Mascoma Bank credit line, leaving the Museum debt-free at a precarious time for many museums. More importantly, the bequest constitutes the initial and foundational donation to the newly created Enfield Shaker Endowment, which will benefit the Museum both now and in the future.

We are honored to be able to take these important actions thanks to her generosity.

Enfield Shaker Museum 447 NH Route 4A ♦ Enfield, NH 03748

Enfield Shaker Museum is a 501(c)3 non-profit educational institution whose mission is to protect, enhance, and utilize its historical structures, landscape and Shaker cultural heritage. Gifts and donations are tax-deductible.

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2021 Spring Shaker Forum—*Online*

We miss the camaraderie and conversation of the Museum's annual meeting of Shaker scholars and students! The Covid-19 pandemic shut us down in 2020, but now that we've trained ourselves in All Things Zoom we are delighted to offer the 2021 online Spring Shaker Forum.

Join us for an engaging series of six Zoom-based presentations devoted to Shaker history and culture. Talks will be broadcast live at 7 pm on selected Tuesday and Thursday evenings between April 29 and May 20. Registrants will be provided access to recordings of all the talks.

For more information and to register for the series (\$75) or for single presentations (\$15), please visit the Museum's website: <https://shakermuseum.org/event/spring-shaker-forum-online-lecture-series/>

The presentations are:

Thursday, April 29: **Robert Emlen**, "The Changing Face of Shaker Life: How Pictorial Images in the Popular Press Reflect the Growing Acceptance of the Shakers in 19th-Century America"

Tuesday, May 4: **Ned Quist**, "Motive, Means and Opportunity: Amateur Shutterbugs Shoot the Harvard Shakers"

Thursday, May 6: **Christian Goodwillie**, "First in the West: The Shaker Experience of Visionary Malcolm Worley and His Family"

Tuesday, May 11: **Sharon Koomler**, "Seen & Received: Continuing Reflections on the Shakers' Private Art"

Tuesday, May 18: **Jerry Grant**, "Both Sides of the Lens: The Mount Lebanon Shakers and the Men and Women Who Photographed Them"

Thursday, May 20: **Kerry Hackett**, "Brother Philemon Stewart as Church Family Physician: Re-imagining a portion of his 'toiling, stormy, industrious, valuable life'"

"Spring Forward" Calendar Raffle



May the best of luck be on your side! This May, Enfield Shaker Museum is excited to host its first-ever "Spring Forward" Calendar Raffle, where participants can buy one raffle ticket and be eligible to win 31 prizes – including a **Grand Prize** of a \$400 gift certificate package and Weekend Getaway

at Enfield Shaker Museum! A ticket will be drawn each day of the month.

Each day's prize starts at a minimum value of \$50. There are over \$3,000 worth of prizes available to win during the month, and one ticket secures your chance to win them all!

To see the complete calendar of prizes visit: <https://shakermuseum.org/wp-content/uploads/2021/04/2021-May-Calendar-Raffle-DETAILED-FINAL-2.pdf>

This event will run from May 1 through May 31, 2021. \$30 for 31-day tickets. \$5 for single-day tickets. All proceeds from the Calendar Raffle will support Museum general operations and educational efforts.

Each day's ticket sales will end at 11:59 pm the day before. Winners will be both notified by email and announced on our website at noon the next day.

Bread Humor - "What is the difference between the sun and bread?

– The sun rises in the east, and bread rises with the yeast in it."

The Story of the Shakers and Some of Their Favorite Cooking Recipes. Calendar for 1882. Published by A. J. White, New York, N.Y.