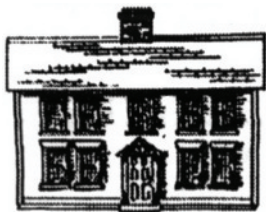


THE EAST PROVIDENCE HISTORICAL SOCIETY



John Hunt House

Gazette

Vol. XXII No. 3

November 2009

President's letter

Nancy Moore, President



Hello Everyone,

Kris Rose and I were very proud to attend the Preserve RI "Rhody Awards" on Thursday, October 29 at the old Hope Webbing Company, Pawtucket, turned into the Hope Artiste Building. We were there to show support for two award winners from East Providence: The Rumford Center in the category of Historic Rehab Tax Credit Projects and the Star Diner in the Preservation project category. Both restoration projects looked very classy up on the big screen and we hope all of you will visit them soon. Perhaps we will be able to have a field trip meeting at both sites in the near future.

As for Hope Webbing, the restoration there is faithful and creative. The large arms which run off the front three story facade contain small business space, artist studios, storefronts onto an arcade-like area and large areas which house two restaurants and the meeting space we were in. We joined the after-awards tour and were rewarded with the sight of the

original four lane bowling alley with pins and balls still in the lanes on the top floor!

You will find a new entry in this Gazette: recipes from the October members meeting with speaker, Reinhard Wohlgemuth. The group was not only impressed with the humorous trip down memory lane (Germany) with Reinhard but also with the cheesecake which Kathy Wohlgemuth brought and the hot mulled wine drink that is also their recipe. We asked them to include these recipes in this issue as many people wanted to have them. Enjoy... and look for the announcement of Reinhard's concluding presentation this spring.

We go back to our colonial Rehoboth-Seekonk roots this month with a presentation by Chip Bishop whose family house is at 150 Greenwood Avenue. Councilman Cusack and his wife Deb and family live in the Phaniel Bishop house today and are members of the historical society. Chip will speak of his ancestors and also about his upcoming book, "My Dear Bishop". We will be

upstairs at Newman Church for the next two meetings. Hope to see many of you there.

P.S. As per our discussion at the October members meeting concerning the T-Mobile cell tower installation in the spire at Newman Church: a letter setting out our concerns about the fiberglass quality for the spire replication and the positioning of the panel receptors at the back of the church has been sent to RI Historic Properties Commission (Ted Sanderson), EBI, the consulting firm for T-Mobile (Kathryn Emmitt), T-Mobile (Mark Cook) and East Providence Planning (Pat Hanner). The Historic District Commission and the Historic Properties Commission will receive this letter through the Planning Department. A copy of the letter will be available at the society's November meeting.



The Gazette

Is published monthly by the
East Providence
Historical Society

P.O. Box 4774, East Providence, RI
02916-4774
Tel. (401) 438-1750
Web Site: ephist.org

OFFICERS

Nancy Moore	<i>President</i>
Kris Rose	<i>1st Vice President</i>
Edna Anness	<i>2nd Vice President</i>
Cheryl Faria	<i>Recording Secretary</i>
Pat Henry	<i>Corresponding Secretary</i>
Peter Allen	<i>Treasurer</i>
Kris Rose	<i>Immediate Past President</i>

COMMITTEE CHAIRPERSONS

Bob Tewksbury	<i>Buildings</i>
Jeffrey Faria	<i>Grounds</i>
Kris Rose	<i>Markers</i>
Mona Breault	<i>Membership</i>
Virginia Berwick	<i>Museum</i>
Edna Anness	<i>Acting Curator</i>
Florence Adams –	
Reinhard Wohlgemuth	<i>Newsletter</i>
Nancy Moore	<i>Preservation</i>
Nancy Moore	<i>Program</i>
Florence Adams	<i>Publicity</i>
Reinhard Wohlgemuth	<i>Webmaster</i>

Calendar Of Events

NOVEMBER

Monday, November 23, 7:00 p.m.
Members Meeting – *Public Invited*
Newman Church Chapel
Rumford

Program: *Phanuel Bishop*
Chip Bishop, Rumford Resident,
will speak about his relative.

DECEMBER

Wednesday, December 2, 7:00 p.m.
Board Meeting – *Members Welcome*
Hunt House Museum
Hunts Mills Road, Rumford

Sunday, December 13, 1:00-4:00
Hunt House Museum Open
Hunts Mills Road, Rumford

There are no scheduled
meetings in January or February.

Tip Of The Baker's Hat

The following members treated
us at the October meeting:
Miriam Kenney, Dotty Thornley,
Andy Valerio, Kathy
Wohlgemuth.

Footsteps In History

The following historical society
members served as docents at
the Hunt House Museum for the
statewide Preserve RI Open
House on October 11 and 12.
Edna Anness, Lowell Anness,
Billie Arden, Ceil Beckett, Patti
Hopkinson, Nancy Moore,
Gladys Panzarella, Karen
Panzarella, Kris Rose, Andy
Valerio.
Miriam Kenney and Dottie
Thornley represented the Master
Gardeners.

Rumford Center

Historic Rehab Text Credit Project

Established in 1856, Rumford
Chemical Works put its
neighborhood on the map. A
century and a half later, PK
Rumford and Prellwitz Chilinski
Associates completed a \$50
million housing and commercial
redevelopment project. Rumford
Center renews the important role
of the complex in its
neighborhood and city.

Article from RHODE ISLAND
PRESERVATION CELEBRATION.

The East Providence Historical Society

is dedicated to preserving the heritage
and enjoying the history of our city.

**If you are not a member we invite
you to join now.**

Annual dues are \$15 individual, \$25
family or business, or a Life
Membership for \$150.

Please make check payable to:

East Providence Historical Society

and mail membership form to

**Mona Breault, 23 Case Street,
Rumford, RI 02916**



Membership Form

New

Renewal/Change

Name(s): _____

Street: _____

City: _____ State: _____ Zip: _____

Phone #: _____

\$15 Individual

\$25 Family/Business

\$150 Life

Star Diner

Preservation Project

In less than sixty years, this storied diner has lived three lives. In 1951, the Keenan family placed an order with the DeRaffele Diner Manufacturing Company of New Rochelle, New York. Installed on suburban Newport Avenue, Keenan's Diner became a favorite haunt of jockeys and horse trainers from the nearby Narragansett Park racetrack. In 1964, the Keenans sold the diner to the Chin family, who served Chinese fare here at the China Star until 2000. When a potential sale—for the land only—fell through, the Sanford family stepped in to save the building.

Quentin and Beatrice Sanford Sr. and their children Quentin Sanford Jr. and Bethany Smith carefully refurbished the diner inside and out. They removed a new metal awning from the front, changed out the tinted interior lighting, and undertook a major cleaning. Then the owners restored the diner's finer details, including the existing metal Venetian blinds, porcelain enamel surfaces, and stainless steel "sunburst" panels. From the basement they salvaged original booths, tables, and chairs; those missing were replicated by the original manufacturer.

The Star Diner became an immediate success upon its reopening in February 2009. Serving up traditional diner fare from meatloaf to milkshakes in an authentic 1950s setting, the meticulously restored Star Diner is a well-preserved icon of the American roadside.

Glühwein

Makes 8 cups



Zest of 1 medium lemon
Zest of 1 medium orange
10 whole cloves
5 sticks cinnamon
2 (750ml) bottles red wine, such as Burgundy
½ cup dark brown sugar
⅛ teaspoon freshly grated nutmeg

1. Place the orange and lemon rinds, cloves, and the cinnamon sticks on a square (about 6 x 6-inch) piece of cotton cheesecloth and tie in a bundle with kitchen twine to make a sachet.
2. Heat the wine in a large saucepan over low heat. Stir in the sugar, add the sachet and gently simmer (do not boil) until the sugar is melted and the Glühwein is fragrant, about 10 minutes.
3. Remove and discard the sachet and serve in a heatproof punch bowl.

German Cheese Pie

Crust:

1 cup & 4 Tablespoons flour
¼ cup sugar
¾ teaspoon baking powder
½ cup butter
1 egg

Filling:

1 pound cream cheese (2 - 8 oz. Packages)
1 tablespoon flour
2 eggs, beaten
½ cup sugar
½ teaspoon vanilla
1½ cups milk

Mix dry ingredients for crust with butter. Add one egg and form into a soft ball. Fit into spring form or pie plate.

For filling mix cream cheese with the tablespoon of flour. Add 2 eggs, beaten with ½ cup sugar and ½ teaspoon vanilla. Beat well, then add 1½ cups milk. Mix until all lumps are dissolved. Pour into unbaked crust, sprinkle cinnamon on top. Bake for 55 to 60 minutes at about 350°.



Photos and article from RHODE ISLAND PRESERVATION CELEBRATION.

Photos by Denise J.R Bass



John Hunt House

East Providence Historical Society
P.O. Box 4774
East Providence, RI 02916

Non-Profit Organization
U.S. POSTAGE PAID
Providence, RI
Permit #2712

RETURN SERVICE REQUESTED

Gardening Tips

Jeff Faria, Master Gardener

- Protect your perennials and evergreens from drying winter winds. Water well, mulch, wrap or cut back to protect during their dormant winter period.
- Cut back most perennials to 2 - 4 inches above the crown and mulch with straw or leaves. Secure all climbing and vining plants to their supports to prevent wind damage.
- Dig tender perennials like dahlia, cannas and gladiolus and store them in a cool dry place. Too warm and they will shrivel. Too cold and they will freeze and rot. Use crates or cardboard lined with newspaper. Not plastic bags! Layer with sawdust or straw to allow circulation., Check tubers once per month and mist if dry or discard if damaged or decayed.
- Do a final mowing and keep grass blades at 2 inches high. Adding lime at about 50 lbs. per 1000 square feet is the general rule. You may mulch leaves if not too heavy, adding nutrients back into the soil.

Historical Marker Program

Your home may be eligible for a marker. Any building in the City of East Providence which contributes to the historical development or architectural character of the City is eligible to be considered for a Historical Marker.

Request information by sending your name, address and phone number to the

Marker Program

East Providence Historical Society
P. O. Box 4774