

## Open Hearth Cooking and Butter Making Programs this Winter



**Sunday, February 7, 2016 from 1:00 p.m. to 4:00 p.m.**, Readington Museums welcomes the return of Open Hearth Cook, Connie Unangst, who has been involved in the Domestic Arts of the Colonial Era for over twenty-five years. Ms. Unangst will be demonstrating the skills and methods of cooking a basic 18th century meal using the home's original open hearth. And for the chocolate lovers, she will include chocolate wine, "nuts," and Pie. Unangst is currently an historic interpreter and manager of the Patriot Shop at Washington Crossing Historic Park on the Pennsylvania side of the Delaware River.

On **Sunday, March 6, 2016 from 1:00 to 4:00 p.m.**, Unangst will demonstrate butter churning and discuss its relationship with curds and whey. Ms. Unangst has provided educational, instructive and entertaining programs to the public throughout the East Coast. These programs, as well as tours of the 1741 Dutch bank house, are free, but donations are gladly accepted.



Connie Unangst prepares poffertjes at last December's program

Photo credit: Douglas John Vergara



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# Colonial Beer Brewing

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Historic Brewer, Rich Wagner, will be on hand to demonstrate Colonial Beer Brewing, on **Sunday, April 3, 2016**, at the Bouman-Stickney Farmstead, from 1:00-4:00 p.m.

Throughout the afternoon, Mr. Wagner will show the step-by-step process of turning water and grain into beer. For hundreds of years, folks in Europe knew better than to drink the water, as everyone knew water could make you deathly ill. Instead, they brewed and drank beer, including children. So, it was a natural jump for immigrants arriving in the New World to bring their tradition of brewing and drinking beer here. Much of the beer was brewed at home, until breweries could be established in larger towns and

cities. Today, there is a resurgence in interest in home brewing. Though today you will find exotic flavors or seasonal brews, the basic method of beer production has not changed.

Rich Wagner has been researching Pennsylvania brewing history since 1980, and has done extensive research into Colonial breweries. In 1990, he started to interpret seventeenth century brewing techniques at William Penn's Bake and Brew House at Pennsbury Manor and soon afterward worked with a cooper to construct his own reproduction of a seventeenth century brewing system. Today he devotes his time to researching, writing, speaking engagements and demonstrating the brewing practices of antiquity. Rich is a regular contributor to Mid-Atlantic Brewing News, the American Breweriana Association's Journal, the Eastern Coast Breweriana Association's the KEG, and has just come out with a book entitled Philadelphia Beer – The Heady History of Brewing in the Cradle of Liberty (History Press).



## Open Hearth Cooking Class



The Readington Museums will offer a 'Taste of the Past' with an Open Hearth Cooking Class on **Sunday, April 17, 2016 from 10:30 a.m. to 3:30 p.m.** Open Hearth Cook, Connie Unangst, who has been involved in the Domestic Arts of the Colonial Era for twenty-five years, will be instructing the class.

Participants will learn to cook a basic 18<sup>th</sup> century meal using the original open hearth at the Bouman-Stickney Farmstead. During the class, instruction will be given on basic open hearth technique, including fire safety, translating recipes, proper fire maintenance and cooking skills. After preparing a variety of foods, participants will have a chance to sample all the dishes prepared during the class. There is a forty-five dollar donation to take the class. Class is limited to six participants, and advanced registration is required.

# Spinning Wheel Demonstration at the Eversole-Hall House



Viola Prevete will be demonstrating the process and skills for eighteenth century spinning on **Sunday, May 1 from 1:00-4:00 p.m.** at the Readington Museums' **Eversole-Hall House.**

Prevete has been actively pursuing her passion for the Colonial period crafts of spinning and weaving for over ten years. She takes great pleasure in demonstrating these skills and educating students and adults alike at school

programs and historical events in New Jersey and Pennsylvania. Through her spinning demonstration you will not only learn about the processing of sheep's fleece and how it is spun into thread and yarn, but also about the production and processing of flax. Prevete first saw spinning demonstrated on a class trip as a first grader. She was mesmerized by both the beauty and operation of the spinning wheel. Now as she demonstrates and teaches, her greatest reward is achieved when she knows she has made a connection and sparked an interest in a future spinner who will continue to keep the past alive.

The Eversole-Hall House is located on 511 Rt. 523 (blue house next to the Readington Twp. municipal building -where parking can be found). This house was originally built by Charles Eversole, a German immigrant and weaver by trade, in the mid-18th century. After Mr. Eversole's death, his grandson eventually sold the house and a portion of the surrounding land to Abraham Hall, a farmer and shoemaker, who enlarged the house and added the second story. The house remained occupied, without indoor plumbing until 1988, when the Township purchased it. After renovation by community volunteers, it opened as a museum in 1991. The house is used to interpret life in the 1830's, and opens once a year for Readington Township's third graders.

# Visitors Enjoyed Dutch Sint Nikolaas Day



Readington Museums hosted Dutch Sint Nikolaas Day on Sunday, December 6, 2015. This annual tradition began as a way to honor the Dutch heritage of the 1741 Bouman-Stickney Farmstead. Throughout the day about 60 visitors toured the site as Historic cook, Connie Unangst, demonstrated authentic 18th century Dutch cooking using the Farmstead's original open hearth. Many visitors also made pomander ornaments and paper Sinterklaases, and enjoyed cider with Dutch refreshments such as Bauman's Gingersnaps, Jan Hagel cookies, Barketstaff, and Kerstkransjes.

## Wanted: Garden and Museum Volunteers



Volunteer, Rene Rao, prepares the Eversole-Hall House garden beds for the winter.



Volunteers, Betty Ann Fort and Cheryl Filler, interpret eighteenth century life for school groups.

Readington Museums is looking for volunteers to help maintain the gardens at the Bouman-Stickney Farmstead and/or the Eversole-Hall House. Volunteers can set up a schedule that fits their needs— from basic weeding to adopting the entire garden. Also, if you are interested in working with children, there are opportunities for interpreters or assistants during school programs. Finally, for any students looking to fulfill a few hours of service, there are small jobs such as cleaning, organizing, and hauling fire wood. It is a great opportunity for service projects or for scouts to finish badge requirements. Please call the Program Director, Margaret Smith for more information at 908-236-2327.

# Calendar 2016

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## **Sunday, February 7**

1:00-4:00 p.m.  
*Open Hearth Cooking*  
Connie Unangst

## **Saturday, March 6**

1:00-4:00 p.m.  
*Butter Making*  
Connie Unangst

## **Sunday, April 3**

1:00-4:00 p.m.  
*Colonial Brewing Demo*  
Rich Wagner

## **Sunday, May 1**

1:00-4:00 p.m.  
*Spinning Wheel Demo*  
at **Eversole-Hall House**  
Viola Prevete

## **Saturday, May 14**

7:00-9:00 p.m.  
*Barn Dance*  
Betsy Gotta

## **Friday, June 24**

7:00-8:30 p.m.  
Lecture: *NJ Taverns and  
Stage Coach Travel*  
Dennis Bertland

## **Friday, July 29**

7:00-8:30 p.m.  
Lecture: *Tea time*  
Susan Plaisted

## **Friday, August 26**

7:00-8:30 p.m.  
Lecture: *18th c. Brewing*  
*Rich Wagner*

## **Sunday, September 11**

1:00—4:00 p.m.  
*Pottery Demo*  
Helen Farrant

## **Sunday, October 2**

1:00-4:00 p.m.  
*19th c. Schoolhouse  
visitation at the  
Cold Brook School*

## **Saturday, October 8**

7:00-9:00 p.m.  
*Barn Dance*  
Betsy Gotta

## **Sunday, November 6**

1:00-4:00 p.m.  
*Quince Recipes*  
Susan Plaisted

## **Sunday, December 4**

1:00-4:00 p.m.  
*Dutch Christmas  
Open Hearth Cooking*  
Connie Unangst

Unless otherwise noted, programs are held at the Bouman-Stickney Farmstead, located at 114 Dreahook Road. If using a GPS, use Lebanon, NJ. Donations for all programs are gladly accepted. Prior registration for groups of six or more are required.