

# Wentz Post

A Periodic Publication Of The Peter Wentz Farmstead Society Featuring News, Views And Activities...

## Honorary Members

By Sally Graybill

We honor all Society volunteers and in this issue make special note of those people who over the years have devoted a minimum of 500 hours of service to the Farmstead. Each year 5,000 - 6,000 volunteer hours are generously given to the many activities that take place at the Farmstead. A profound thank you to each and every person who takes time out of a busy life to help the Society fulfill its mission.

### PWFS HONORARY MEMBERS

<b>Dick Anderl</b>	<b>Donna Armstrong</b>	<b>Ronnie Backenstoe</b>
<b>Warren Backenstoe</b>	<b>Darlene Bentley</b>	<b>Gary Bentley</b>
<b>Eleanor Bittle</b>	<b>Joanne Boscoe</b>	<b>William Bourne</b>
<b>Delores Boyd</b>	<b>Irwin Boyd</b>	<b>Wayne Brunt</b>
<b>Elizabeth Chambers</b>	<b>Dessa Clauser</b>	<b>David Correale</b>
<b>Nancy Coyle</b>	<b>Jim Crehan</b>	<b>Lib Dewey</b>
<b>J. William Ditter III</b>	<b>Frances Dorrance</b>	<b>Karen Dougherty</b>
<b>Irene Ferguson</b>	<b>George Gale</b>	<b>Elizabeth Gamon</b>
<b>Sally Graybill</b>	<b>Ann Greiner</b>	<b>Ruth Guimond</b>
<b>Charlotte Herman</b>	<b>Adrienne Hiser</b>	<b>Paul Hiser</b>
<b>Memma Kilgannon</b>	<b>Louise Kirsh</b>	<b>Lillian Kopenhaver</b>
<b>Barbara Kratz</b>	<b>James Luken</b>	<b>Marcelle Lukens</b>
<b>Evelyn McAdam</b>	<b>Lisa Minardi</b>	<b>Joan Moore</b>
<b>Ellen Mueller</b>	<b>Libby Noska</b>	<b>Jayne Poole</b>
<b>Richard Poole</b>	<b>Jan Rau</b>	<b>Janet Riemer</b>
<b>Bonnie Schmid</b>	<b>Lettie Schultz</b>	<b>Eleanor Shubert</b>
<b>Doris Snyder</b>	<b>Harry Snyder</b>	<b>Doris Stockel</b>
<b>Miriam Thomas</b>	<b>Harry Vila</b>	<b>Dr. Henry Wentz</b>
<b>Phyllis Yergey</b>	<b>Sherwood Yergey</b>	

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## PWFS Trip To Historic Schaefferstown, PA

By Frank Luther

Thirty-seven members and guests of the PWFS took advantage of the Society's spring trip to Historic Schaefferstown, a town originally named Heidelberg. Following the drive along the Pennsylvania Turnpike West and then along the country roads of Lebanon County, the group arrived at the ninety acre Alexander Schaeffer Farm. The limestone house which was built about 1736 features a large walk-in fireplace and a large "squirrel tail" bake oven. Greeted by the local historian, we learned many interesting facts about the Schaeffer Family and the Germanic features of the house, the barn, and the other buildings on the property. The basement of the house at one time housed two pot stills used by Henry Schaeffer, Alexander's son, to distill apples and rye into whiskey. We learned that whiskey, along with wheat, hogs, butter, flaxseed, wax, and lard, was an important commercial product of the late 18<sup>th</sup> and early 19<sup>th</sup> century Schaeffer Farm. While it was interesting to see a historic house in the process of being restored, one was left with the thoughts of how much more needed to be done.

The bank barn dates from the late 19<sup>th</sup> century and replaced an earlier barn destroyed by fire. Without a doubt, the barn contained a treasure trove of antique and historic farm implements and equipment---so many pieces, however, that it was difficult to maneuver one's way through the barn.

Find a member or guest who was on the trip to learn the details of the famous or infamous double murder over 200 years ago!

By noon, the group was ready for the recently restored Franklin House, which when it was originally opened shortly after 1758, was known as the King George. The large stone hotel was an inviting site. There was a wait for the meal but time passed quickly, allowing members of the party to commiserate with one another. And the food! Superb is the best descriptor!

The afternoon tour took us to the Gemberling-Rex House, which was built prior to 1758, was a tavern for the first fifty years of its life. Paul Gemberling's tavern in Heidelberg Town was a stop for the post rider on a private mail line that ran from Lancaster to Lebanon. By 1806 Samuel Rex and his wife made the house their private residence. The interior retains many 18<sup>th</sup> century features including wrought hardware, stenciled walls, fielded panels over corner fireplaces, a built-in china cupboard, as well as a remarkable stairway with a curved handrail and end pieces. The original bar cage where the tavern owner kept his valuable liquor was another interesting feature. We learned that this bar cage was one of the few bar cages remaining in place in America.

The Brendle Museum, originally the town's Patriotic Order Sons of America Lodge Hall, was our last stop. Reverend Thomas R. Brendle, who grew up on the Schaeffer Farm, loved local history and was proud of his heritage. He filled ninety-three notebooks with folklore and donated his work to Historic Schaefferstown, Inc. Today the museum houses a large variety of objects unique to Schaefferstown that tell the story of life in this region from

Native American inhabitants through the 20<sup>th</sup> century.

In the Historic Schaefferstown, Inc. May 2005 newsletter AUS EM SCHAT-EDDEL there was a message from the Board. "A museum is like a three-legged stool. The seat represents its mission---its unifying source---and its three legs represent human resources, financial resources, and physical resources (properties, collections, exhibits). Just as a three-legged stool cannot stand without all of its legs, a historical organization cannot thrive without the human, financial, and physical resources necessary to fulfill its mission." A thought worth remembering!

Our thanks must be extended to Elizabeth Gamon for arranging the details of this trip and going one step further. The five days before June 16 were sticky, hot, humid, and truly uncomfortable. The morning of the trip began as a gorgeous spring day which made the whole experience even more pleasant.

And our thanks once again to our motor coach driver Jerry Anderson who provides us with nothing but outstanding service.

**Why not consider joining us on our future trips?**

## Garden Committee Update

By Janet Reimer

Summer is here and the plants and seeds are growing in the garden. It has been so dry that it makes it hard to weed. I have my faithful 5 that come out every Wednesday evening to plant, weed and trim. Last week we had a new person come out and she seems very interested in helping in the garden. We always welcome new faces – just come out Wednesday from 6:00 – 8:00 PM



## President's Letter By Sally Graybill

Volunteers are an integral part of life at the Farmstead and those who have accumulated 500 hours of service are designated as Honorary Members. We honor these special folks elsewhere in this issue of the Post. Please note all of your volunteer hours, whether on-site or off-site, on the sign-in sheet in the Farmstead office. These hours are an important part of grant applications and are noted in our annual financial statements. A special thanks to Harry Snyder, Bill Ditter, and Stephen and Agnes Botta for most recently tabulating these records.

The Society has purchased name badges for members who are active volunteers and those who participate in PWFS trips. Please access your badge in the Society office and, unless you are in costume, wear it while on site.

Congratulations and best wishes to the Albert T. and Elizabeth R. Gamon Scholarship and the PWFS Scholarship awards winners for 2005. The 2005 Scholarship Committee, chaired by Carol Berardelli,

and consisting of Dick Anderl, Anne Condon, Chris L'Ecuyer, Rich Poole, and Sally Graybill awarded scholarships totaling \$5,000 to this year's recipients. Many thanks to the Committee who worked countless hours on the project.

The 2005 PWFS Memorial Tree Project will culminate with a dedication ceremony the afternoon of September 18. All donors will receive a formal invitation in late August and the general membership and public are invited to attend.

Thank you to Wentz Post editors, Al Fritz and Dick Anderl, for the fine job they are doing with the newsletter. We always look forward to the next edition and you are invited to contact either Dick or Al if you would like to submit an article. We would especially like to hear from some of the Wentz and Schultz descendants.

There will be an interesting speaker at the Fall Meeting, October 19, at the Central Schwenkfelder Church. Trustee Chris L'Ecuyer has been working on publicity for the Society and through her efforts

we had a record turnout for the Spring Meeting.

The Farmstead staff continues to generate new and interesting programs. Two tents were purchased by the Society for use at outdoor events at the Farmstead and they are greatly appreciated by the staff and all of those who have used them.

Thanks to the Trip Committee who adjusted the date of the Fall trip so that members could attend the Volunteer Picnic and also participate in the Charlottesville, VA trip, September 19-23.

We are always looking for new ideas and welcome any input you may have for the Society. Please contact me with your questions and comments, [scgraybill@comcast.net](mailto:scgraybill@comcast.net) or the Farmstead office, 610 584-5104. Thank you.

## Museum Shop By Charlotte Herman and Phyllis Yergey

Our book selections are varied and interesting. We have the book "Tools: Working Wood in Eighteenth Century America." This relates to our special day on Saturday, July 16 – Tools of the Trade. There is an attractive book, "Stone Houses" by Margaret Bye Richie and the Peter Wentz House is featured in it. The book will be available in the next few months. The Peter Wentz Farmstead Cookbook has been popular and is a great gift!

For sale in the shop are carved wooden bowls made and signed by Keith Jones of Washington State.

We have a redware plate by Mr. John Huber decorated with the fylfot design. This swirling design appears on the date stone in the south side gable of the house. On the subject of redware, Mr. Huber is retiring in 2006. For the collectors of his redware, please let us know if you want a particular item and we will try to obtain it for you.

It is a bit early, but we have a flour sifter, pastry blender, and strainer with their wooden handles carved into a Santa. A great gift for that someone who has a Santa collection.

A Big Thank You to Carrie Anderl, Peg Johnston, and Doris Snyder for helping in the Shop on June 4, 2005.

## Membership Committee Report By Donna Armstrong

We've tweaked the procedure of filling out the membership cards by indicating the date your membership will expire. Hopefully this will help members keep track of their renewal date.

The Society membership now totals 285 members. Please use every opportunity to tell your friends about us and urge them to join. We love new members.

# Scholarships Awarded

By Carol Berardelli

The Scholarship Committee recently honored six high school seniors in June at Rural Traditions Day for their outstanding academic achievements and service to the Farmstead. These talented students competed for awards from the Albert T. and Elizabeth R. Gamon Scholarship Fund and the Peter Wentz Farmstead Society Scholarship Fund and were presented with checks that ranged from \$500.00 to \$1000.00. The Gamon Scholarship was offered to students who intended to major in Pennsylvania German studies, archaeology or the American History related fields. The recipients were Christina Lessard from Hatboro Horsham High School and Kathryn Brown and Arthur Murphy, both from North Penn High School. The Society Scholarships were awarded to students who have volunteered for countless hours as apprentices and for special events at the Farmstead and who also met the high academic standards required by both programs. These awards were given to Jennifer Dorand, Meghan McDermott and Beth Stone, all from North Penn High School. The scholarship committee was very pleased to have such excellent candidates and congratulates them for their achievements. This was the fourth annual presentation of scholarship awards.



Scholarship recipients (left to right) Jennifer Dorand, Meghan McDermott, Christina Lasard, Kathryn Brown and Arthur Murphy. Beth Stone was not present.

## Mark Your Trip Planning Calendar

By Elizabeth Gamon

### 2005

- August 19 Dinner-Theater Evening  
Dinner at the Woodside Inn  
Dutch Country Playhouse  
"Messiah on the Frigidaire"  
Pre-registration Required
- Sept. 19-23 Annual Fall Trip – Charlottesville, VA  
Pre-registration Required
- November 15 Day Trip – Landis Valley Farm Museum  
Pre-registration Required

### 2006

- May Day Trip – Brandywine Valley
- July Cooperstown, N.Y. – Three Day Trip
- August Dinner-Theater Evening
- September Annual Fall Trip – Week of Sept. 18th

### Peter Wentz Farmstead Society Board Officers Trustees

President	Sally Graybill	Richard Clauser
Vice President	Anne Condon	J. William Ditter III
Treasurer	Ruth Guimond	Christine L'Ecuyer
Recording Sec.	Carol Berardelli	Janice Muller
Corresp. Sec.	Darlene Bentley	Richard Poole
Financial Sec.	Jerry McAndrew	Connie Walsh

### Mission Statement

The mission of the Peter Wentz Farmstead Society is to preserve and interpret the 18th century Pennsylvania German farmstead established by the Wentz and Schultz families, which is now on the National Register of Historic Places. The Society's goal is to stimulate public interest and support the site's heritage through educational programs and public events focusing on the architecture, crafts, customs, and furnishings of the period.

## **\*\*The “Good Olde Days?”**

*Anonymous Article from the Internet*

*\*\*This article is intended to be whimsical and for your amusement but it may not be historically accurate.*

The next time you are washing your hands and complain because the water temperature isn't how you like it, think about how things may have been in the past.

Most people got married in June because they took their yearly bath in May, and still smelled pretty good by June. However, they were starting to smell so brides carried a bouquet of flowers to hide the body odor. Hence the custom today of carrying a bouquet when getting married.

Baths consisted of a big tub filled with hot water. The man of the house had the privilege of the nice clean water, then all the other sons and men, then the women and finally the children, last of all the babies. By then the water was so dirty you could actually lose someone in it. Hence the saying, “Don't throw the baby out with the bath water.”

Houses had thatched roofs – thick straw piled high, with no wood underneath. It was the only place for animals to get warm, so all the cats and other small animals (mice, bugs) lived in the roof. When it rained it became slippery and sometimes the animals would slip off the roof. Hence the saying “It's raining cats and dogs.”

There was nothing to stop things from falling into the house. This posed a real problem in the bedroom where bugs and other droppings could mess up your nice clean bed. Hence, a bed with big posts and a sheet hung over the top afforded some protection. That's how canopy beds came into exist-

ence.

The floor was dirt. Only the wealthy had something other than dirt. Hence the saying “dirt poor.” The wealthy had slate floors that would get slippery in the winter when wet, so they spread thresh (straw) on the floor to help keep their footing. As the winter wore on, they added more thresh until when you opened the door it would all start slipping outside. A piece of wood was placed in the entrance-way. Hence the saying a “thresh hold.”

In those old days, they cooked in the kitchen with a big kettle that always hung over the fire. Every day they lit the fire and added things to the pot. They ate mostly vegetables and did not get much meat. They would eat the stew for dinner, leaving leftovers in the pot to get cold overnight and then start over the next day. Sometimes stew had food in it that had been there for quite a while. Hence the rhyme, “Peas porridge hot, peas porridge cold, peas porridge in the pot nine days old.”

Sometimes they could obtain pork, which made them feel quite special. When visitors came over, they would hang up their bacon to show off. It was a sign of wealth that a man could “bring home the bacon.” They would cut off a little to share with guests and would all sit around and “chew the fat.”

Those with money had plates made of pewter. Food with high acid content caused some of the lead to leach onto the food, causing lead poisoning death. This happened most often with tomatoes, so for the many years tomatoes were considered poisonous.

Bread was divided according to

status. Workers got the burnt bottom of the loaf, the family got the middle, and the guests got the top, or “upper crust.”

Lead cups were used to drink ale or whisky. The combination would sometimes knock the imbibers out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait and see if they would wake up. Hence the custom of holding a “wake.”

England is old and small and the local folks started running out of places to bury people. So they would dig up coffins and would take the bones to a “bone-house” and reuse the graves. When reopening these coffins, 1 out of 25 coffins were found to have scratch marks on the inside and they realized they had been burying people alive. So they would tie a string on the wrist of the corpse, lead it through the coffin and up through the ground and tie to a bell. Someone would have to sit out in the graveyard all night (the “graveyard shift”) to listen for the bell; thus, someone could be “saved by the bell” or was considered a “dead ringer.”

## Wentz Post

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Editor Albert Fritz  
Dick Anderl  
Photography Morgan McMillan  
Advisor Dianne Cram  
Sally Graybill

All correspondence should be sent to:  
Peter Wentz Farmstead Society  
P.O. Box 240  
Worcester, PA 19490-0240

Phone: 610-584-5104

Fax: 610-584-6860

E-mail:  
mail@PeterWentzFarmsteadSociety.org

Web site:  
www.PeterWentzFarmsteadSociety.org

### Peter Wentz Farmstead Hours of Operation

Tuesday - Saturday 10:00 AM-4:00 PM  
Sunday 1:00-4:00 PM  
Last Tour 3:30 PM

Closed Mondays and major holidays.  
Reservations required for group tours.

Admission: FREE!

The Farmstead is located on Shearer Road in  
Worcester, PA, near the intersection of  
Routes 73 and 363 in Montgomery County.

### Welcome New Members:

Keith & Dianne Bearde Family  
Monica Book Family  
Ben & Melody Bowers Family  
David & Deborah Conly Family  
Peggy Gelet Family  
Pauline Holmes Family  
Michael & Lisa Lentz Family  
John & Sharon Mazza Family  
Ares Michaelides & Lynn  
Berardelli Family  
Tim & Nancy Moyer Family  
Beth Petermichl Family  
Rich & Marie Raquet Family  
Fred & Angelica Schneidinger  
Family  
Mark & Trina Steinke Family  
Bernard & Karen Thompson Family  
Frank & Jane Weisbecker Family  
Marcin and Catherine Wlodarczyk  
Family

## Winterthur Museum

By J. William Ditter III

With assets greater than the Philadelphia Museum of Art, this 175 room museum – mansion is well worth the trip. The visitor should be warned, however, that the museum cannot be seen in one visit. Also, groups are limited to five or six because the elevators are small. Security is very tight. The docents go through a rigorous training program and are knowledgeable to the slightest detail in a room. The collection is arranged as if somebody lived there and in fact Henry Francis DuPont (1880-1969) and his family did live there until 1951 when it was opened to the public.

DuPont was a true Renaissance man with many interests: Travel, raising cattle, botany, and collecting antiques. His first acquisition was a cupboard from Electra Havemeyer Webb of Shelburne Museum in Vermont. DuPont collected for many years and there are 85,000 objects in the collection made or used in America between 1640 and 1860. He collected whole rooms and facades slated for demolition and fit this massive display into a building which at some points has six floors. The mansion was actually enlarged to accommodate his growing collection.

Highlights of the Museum include Chippendale furniture by Newport cabinetmaker John Townsend and John Goddard; a set of six silver tankards by Paul Revere; paintings by Gilbert Stuart, John Singleton Copley, and Charles Wilson Peale; pewter by William Will; a pair of sofas owned by statesman John Dickinson; Pennsylvania-German earthenware; Chinese export porcelain, including 66 pieces from a dinner service made for George Washington. The Campbell Collection of Soup Tureens showcases more than 100 items.

Adjoining the Museum which is easily reached by a shuttle bus is the Gallery with permanent and temporary exhibitions. Recent displays included pottery by "Dave The Potter," and on another occasion, silver by Myer Myers.

In addition, there is an immense garden with early spring-blooming plants along the March Bank, hillsides of daffodils, eight acres of mature and rare azaleas, all of which provide constant bloom. The three acre Enchanted Woods designed as though created by fairies delights children. An overview of the garden may be seen from a narrated tram ride.

I am a member of the Winterthur Guild and strongly recommend membership, which includes a very nice quarterly magazine. I have been to the tours about ten times and have never lost my enthusiasm for seeing this outstanding Museum.



### Correction to the "Sew a Fine Seam" article in the Wentz Post Spring 2005 edition.

The sewing box was said to be a reproduction of an eighteenth century sewing box that is currently in the collection at Harriton House. It is not a reproduction of that specific box at Harriton House but rather the craftsman's artistic rendition of a box that is closer to a nineteenth century reproduction box.

## “Love is in the Air...”

By Dianne Cram

Our own Assistant Farm Manager Jay Ryan and his sweetheart Robin Forbes tied the knot during a Quaker wedding ceremony here at the Farmstead with wedding party, family and many guests in full 18<sup>th</sup> century attire. The beauty of a Quaker wedding is in its simplicity. Jay and Robin exchanged vows under a large oak tree with

family and guests invited to participate by expressing their thoughts for the couple during an interval of meditative silence. Afterwards all guests signed the fraktur decorated wedding certificate. A lovely reception under tents with good food and wonderful music lasted into the gloaming. The assembled wedding party and guests in 18<sup>th</sup> century

clothing gathered around the Peter Wentz house and brought to life a vision of the past. Undoubtedly there were Wentz and Schultz family weddings that took place here at this farmstead. We will add Jay and Robin’s names to the history of events and wish the newly married couple much joy in their future.



*Newly married Jay and Robin Ryan.*



*Wedding party and guests—May 14, 1775?*

## Letter From The Administrator

By Dianne Cram

This issue of the Wentz Post honors the volunteers who, over many years, have given an extraordinary amount of time (more than 500 hours) to help the Farmstead fulfill its mission. As I reviewed this list of honored members I was struck by the incredible dedication that all have given. Five hundred hours of volunteer service puts a name on

this list, but I know that most have far exceeded that milestone. We cannot begin to express our gratitude and to adequately thank our volunteers for all you do. From guiding to gardening; operating the Museum Shop or a refreshment stand; serving as a Board member or cataloging library books – each and every one of our volunteers, on

the front line with visitors or behind the scenes, gives such vital time and talents to the Farmstead. We simply could not do this without you. So, here’s to each and every one of our volunteers! Our gratitude comes from the heart!

# Sweet Islands

By Morgan McMillan

A few weeks ago, I took a vacation to the island of Nevis. It was my first trip to the Caribbean, and, let's face it, I was mainly going for the beaches, but amazingly enough I found some connections to life in colonial Pennsylvania. Nevis, a small island in the Leewards, played a key role in supplying sugar to the North American colonies in the 18<sup>th</sup> century. Sugar production on Nevis in the early 1700s generated fantastic wealth for the European plantation owners on the island, and the island became known as the "Queen of the Caribbees". The boom in sugar production occurred in response to increased demand, as Europeans discovered that sugar could be used to preserve fruit and make jam. Nevis and other islands in the West Indies shipped sugar and its by-products, molasses and rum, to North America and Europe in return for manufactured goods, lumber, meat, and other foodstuffs.

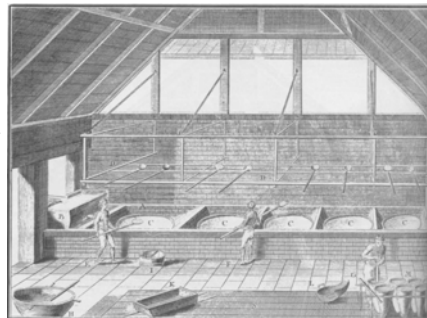


Illustration of sugar boiling from Denis Diderot's *L'Encyclopedie* published in 1751

While lunching on lobster salad at the Golden Rock Plantation Inn, I learned more about the production of sugar. Golden Rock was one of many sugar plantations on Nevis. Growing and processing sugar cane is labor intensive, and 18<sup>th</sup> century Nevisian sugar plantations depended heavily on slaves. It must have been an unpleasant process – Nevis is a volcanic island which slopes continuously upward from its beaches to its central peak. It is naturally covered with lush vegetation which would have made clearing the land difficult.



Base of the windmill at Golden Rock Plantation

Once the sugar cane was planted and harvested, the cane was pressed in a mill to squeeze out the juices. Golden Rock had a Dutch-style windmill to power the pressing. The juice from the sugar cane went through a multi-step boiling process, reminiscent of the way we boil down sap during maple sugaring. The Nevis Botanical Gardens has a fountain made from old copper sugar boiling vats. Molasses syrup was drained from the crystallized sugar. The molasses could then be fermented and distilled into rum. The sugar went on to further refining after being shipped to Europe or North America. There were sugarbakers in colonial Philadelphia who refined sugar and sold it in cone-shaped loaves. Eighteenth-century Pennsylvanians could also buy the molasses and rum that came from the sugar refining process.



Fountain at Nevis Botanical Gardens

So next time you see the sugar loaf on display in the Peter Wentz house, think about all that it represents – trans-Atlantic trade, plantation systems of agriculture, technology for refining, and the beautiful islands of the Caribbean.



Sugar loaf



# Summer Camp Smiles

By: Kimberly Praria

As the summer solstice came and went, so did the Farmstead's annual summer day camp for students entering fourth through sixth grade in the fall. What took months of planning and caused me a few sleepless nights, seemed to pass by so quickly that the kids were bidding on items at the vendue before I really had time to catch my breath.

As in previous years, the camp is intended to create an environment for the attendees to learn about daily life during the colonial period in a non-traditional, classroom setting. Highlights included such activities as open-hearth cooking, count thread needlework, bandbox decoration, marbled silk, and natural dyes. Lauryn Clauser, once a camper herself, returned from college to teach theorem painting as did the Blind Potter (Belacs) to have the kids make redware plates decorated with slip and leaf-printed tiles. The campers also practiced their hand-sewing while making sachets and pieced quilt squares from the fabric they had dyed earlier in the week. The sound of hammers filled the air on Wednesday while the kids produced a wooden candle scone that could hold the candles they dipped on Monday. The following day the butter churns magically created butter from heavy cream before the children's eyes in anticipation of the historical foods banquet on Friday afternoon. The campers tested their skill at writing with a quill pen and later made a journal that they could use to note some of their favorite activities. Three dedicated, long-time volunteers of the Farmstead showcased their skills on Friday by teaching some of the children how to produce tape on their own tape loom, how to carefully cut-out silhouettes of friends and family, and how to produce lucet.

When the campers left on Friday afternoon, they appeared happy with the outcome of their week-long lesson in colonial life skills. Many of the children went home each afternoon eager to tell their parents the new and exciting things they had learned that day. I believe that everyone had an enjoyable and educational time and I am already noting some things for next year. However, all of this hard work would have amounted to nothing had it not been for the time, commitment, and skills of the numerous craftspeople and Apprentices employed throughout the week. I am forever grateful to you...thank you!



*These campers and their counselor were happy to show off their newly made pieces of marbelized silk.*



*Concentration is the key to mastering the lucet.*

**Peter Wentz Farmstead  
CALENDAR OF EVENTS 2005**

**Ongoing Saturdays, May through October**

Come and observe the volunteers of the Millbrook Society as they dig into the past at the Farmstead.  
Please call 610-584-5104 for exact dates.

**Colonial Childhood**

Saturday, August 20<sup>th</sup> from 10am-3pm

Experience childhood of the 18<sup>th</sup> and 19<sup>th</sup> centuries as demonstrated by the site's youth volunteers, the Apprentices. They will share their knowledge of period clothing, games, and colonial life.

**Volunteer Appreciation Picnic**

Friday, September 16<sup>th</sup> beginning at 6pm

To show their appreciation for the volunteers of the Farmstead, the staff invites you to bring a dish to pass at this annual event. Guaranteed fun for all who attend.

**Colonial Pretzel Making**

Saturday, September 24<sup>th</sup> from 10am-3pm

Join Historic Foodways volunteer, Karen Dougherty, as she instructs you about how to make pretzels as done during the 18<sup>th</sup> century.

**Laerenswaert**

Saturday, October 15<sup>th</sup> from 10am-3:30pm

A hands-on colonial craft fair for the entire family with period craft demonstrations, house tours by costumed guides, military reenactment, and open-hearth cooking.

**Peter Wentz Farmstead Society**

**Annual Fall Dinner Meeting & Speaker**

Wednesday, October 19<sup>th</sup>

Dinner at 6pm; Program at 7m

Bring a dish to pass and then stay for the presentation on a topic related to the Farmstead and the region. Program held at the Central Schwenkfelder Church (Rt.363/Valley Forge Rd).

Please call 610-584-5104 for more information.

***In or Out: Fences of the Past***

**James Ryan, Assistant Farm Manager**

Thursday, November 10<sup>th</sup> at 7pm

Learn about the ways in which fencing has changed since early settlement in the 17<sup>th</sup> century to the early 20<sup>th</sup> century with the use of more "modern" farming practices.

**Mincemeat for the Season**

Saturday, November 19<sup>th</sup> from 10am-3pm

This period dish was kept for pie making throughout the winter season. Come learn more during this open-hearth Cooking demonstration. \*\*No mincemeat available to purchase.

**Candle Light Tour**

Saturday, December 3<sup>rd</sup> from 3-9pm

Encounter the Farmstead by the soft glow of candlelight and learn how the Pennsylvania German residents during the late 18<sup>th</sup> and early 19<sup>th</sup> centuries celebrated the winter holiday season.

Last tour of the house begins at 8:30pm.

## PETER WENTZ FARMSTEAD EXHIBITS

### *Der Reggebooge: A Rainbow of Pennsylvania German Decorative Arts*

April-October

Come explore the Pennsylvania Germans' love of color in this exhibit of decorated objects. Textiles, ceramics, and fraktur are only a few of the arts which demonstrate their affinity for vibrant color.

### *From Fruit Tree to Furniture: Joynery of the Colonial Period*

November-March

Learn about the tools and trades of 18<sup>th</sup> century woodworkers. From building barns to carving chairs, woodworkers used specialized hand tools to create beautiful and functional objects.

## A New Olde Look

We are happy to announce the completion of the project to bring the historic stone steps back into place at the front of the house. In the winter issue of the Wentz Post we reported on the project underway to replace the stone that is the earliest documented feature for the front entrance to the Wentz house. These large stones were in place during the second part of the 19<sup>th</sup> century and very likely earlier. Keith Childs, stone mason, did a wonderful job to restore the stones which had been removed during the 1970s restoration and had been stored up behind the restoration shop. Once the steps were in place craftsmen from the County's Public Property department completed a simple handrail for safety measures. Although not a restoration of what was originally in place, the handrail is similar to other railing treatments of 18<sup>th</sup> century structures. These lovely steps, which once graced the façade of the house, will again welcome visitors to the front door.



## Sheep Shearing Day

By Kimberly Praria

Farm manager Jim Nichols talks to eager on-lookers during Sheep Shearing Day in April. The great weather brought some 800 visitors to the site, as did the promise of seeing the adorable lambs.



## Membership in the Peter Wentz Farmstead Society

Our Society continues to grow, and if you are not already a member, please join us. There are two meetings a year which feature speakers and/or slides and movies on subjects of historical interest. Your membership fee entitles you to discounts on our day trips and overnight excursions to historical sites, discounts on selected museum shop purchases, and a subscription to our newsletter. Join us in the worthwhile project of preserving the 18th century way of life at the Farmstead. The PWFS is registered as a 501(c)(3), not for profit organization. Donations are tax deductible.

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Check if:  Wentz descendant  Schultz descendant

Check one:  New member  Please renew my membership

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Student ..... \$10.00

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Life Member..... \$500.00

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WENTZ POST

Peter Wentz Farmstead Society

Route 73 and Shearer Road

P.O. Box 240

Worcester, Pa. 19490-0240

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