

# Historic Deerfield



# MemberNews

Spring/Summer 2020



## Letter from Historic Deerfield President & CEO Philip Zea

Dear Members and Friends of Historic Deerfield,

Greetings from (Virtual) Deerfield!

I hope that this note finds you and your family healthy and safe. As we all grapple with uncertainty, we are all in the same boat. As Deerfield's history, indeed America's history, has taught us, we have the capacity to endure and even to thrive no matter how tough the times become.

I want to share a different springtime message than you would normally have received from me. Even as the forsythia blooms and the leaves begin to bud out, Deerfield is a VERY quiet place right now. Our amazing staff would normally be welcoming visitors to The Street with exciting programs, demonstrations, and tours... instead, we find ourselves working remotely to deliver content via our website, social media, and other online channels. This challenge holds a silver lining because we are actively redefining what it means to be a "visitor" to Deerfield. It turns out that there are different ways to engage people hidden in plain sight. We are committed, more than ever, to inspiring and engaging our audiences and in finding thoughtful ways to

share *America's Town, America's Story* with our friends across the country and around the world.

To that end, please revisit our website ([www.historic-deerfield.org](http://www.historic-deerfield.org)) and social media (Instagram, Facebook, Twitter and YouTube) for information, resources, and activities, and please share your own thoughts and ideas. You will also find links to virtual tours, online exhibitions, and lecture videos to begin your Deerfield Diversion!

We look forward to the time when we can welcome you back to The Street again. In the meantime, let's stay connected. Let us know whether there are particular topics or areas of interest that you would like to know more about. Please let us know which aspects of Deerfield most inspire you, and we will do our best to keep the insights and inspiration coming in the weeks ahead let alone long after the world recovers and American life begins anew.

Be well,



Philip Zea, President & CEO  
Historic Deerfield





SPRING RECIPE

## Pickled Asparagus

Franklin and Hampshire counties in western Massachusetts have a history of farming and one of their specialty crops is asparagus, aka Hadley grass. Although the asparagus season is short-lived, it's highly anticipated by locals and visitors alike.

But, how can we enjoy the taste of our spring vegetables all year long? The answer is pickling. Although the descendants of Deerfield pickled most of their vegetables (and eggs) in order to preserve them throughout the cold winter months, today many people pickle vegetables simply because they enjoy the taste. Regardless of your reasons, the following recipe is sure to be a hit with the asparagus lovers in your family.

### Ingredients per quart-sized Mason jar:

1-3 clove(s) of garlic  
½ tsp. pickling spice (remove cloves)  
¼ tsp. dill  
⅛ tsp. crushed red pepper flakes  
10-20 spears of fresh & local asparagus depending on size

### Vinegar brine:

10 cups of water  
10 cups of white vinegar

### Instructions:

Wash and sterilize your Mason jars. Into each jar, put the garlic, pickling spice, dill, and red pepper flakes. Wash the asparagus in cool water and cut the bottom of the stem off so that the asparagus fits into the quart jar, leaving 1 inch of headspace. Gently stuff each quart jar with as many asparagus spears as it will hold with the tips end down.

Heat up a vinegar brine to near boiling—50% water to 50% white vinegar. Once the vinegar brine is heated up, gently pour it into each asparagus filled quart jar, leaving ½ inch head space at the top. Secure a sterilized lid and band onto each quart jar.

Process the asparagus for 15 minutes in a boiling water bath canner. Gently remove and set on the counter to cool until you hear the lids seal with a pop. Store in a cool and dry location for up to one year.\*

\*When removing from the canner, you may notice your asparagus looks wrinkled, which is due to the acidic brine pulling liquid out of the spears. The spears will most likely plump up after setting for approximately 2 weeks.

**Do you have a family recipe to share? Email it to [membership@historic-deerfield.org](mailto:membership@historic-deerfield.org). We'd love to feature it in *Member News*.**

# Collectors Guild

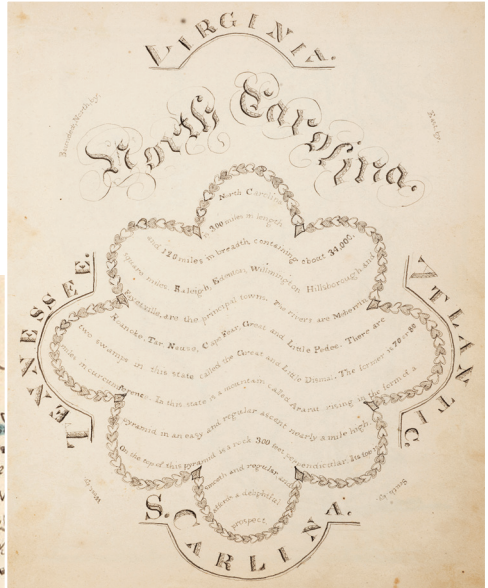
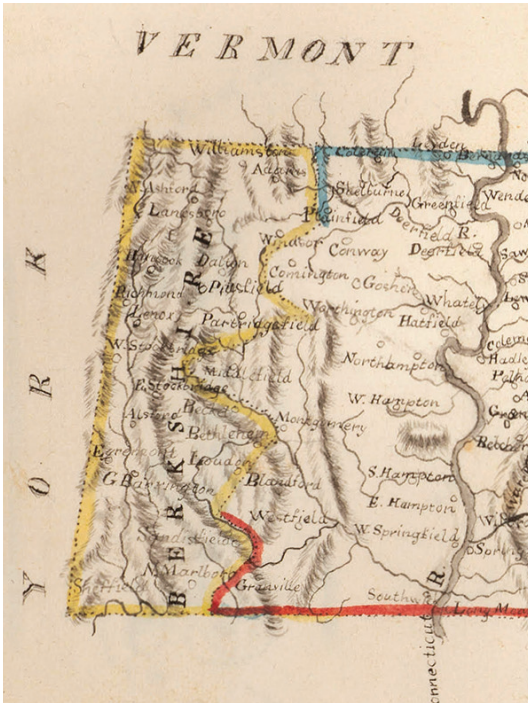
Become a member of the Collectors Guild and help bring Deerfield objects back home!

We recently acquired a *Schoolbook of Maps and Calligraphy*, 1822, by Emily Draper of Greenfield, MA. It is a remarkable example of cartographic schoolgirl art, as seen in the images below. Stay tuned for an in-depth look at this fabulous piece of Deerfield history!

You can play an instrumental role in ensuring the return and preservation of these significant Deerfield objects—from the first Collectors Guild object, the Stebbins Clock,

to this recent book of maps and calligraphy—you can be sure that exquisite and important artifacts will make their way back to Deerfield, where they belong.

Please consider joining the Collectors Guild today. For more information, or to join, please call (413) 775-7176. Or visit us at [www.historic-deerfield.org/guild](http://www.historic-deerfield.org/guild).



# Welcome New and Rejoining Members

A warm welcome to the 54 New Member and 22 Rejoining Member Households between September 1, 2019 and February 29, 2020. We are delighted to include you in the Friends of Historic Deerfield!

Anonymous

Christine M. Agnitti

Don B. Allen

Margaret Alston

Laura Angel

Rachel Ardinger

Joseph and Myrrh Brooks

Wesley and Lucinda Brown

Genevieve Callard

Tom and Joan Chalmers

Ed Check

Richard W. Cheek \*\*

Jim and Ruby Cherof

Judith Cmero

Susan Day

Sarah F. Russell and

Lance E. Elwell

Brenda Fazzino

Richard B. Fellows

James Ferguson

Thomas and Stacey Ferranti

Donald Ferrara and Karen

Ferrara

Diane Goldstein Fish

Peter Forward

David Freitas \*\*\*

Jim and Peggy Harris

Richard and Susan Hawks \*

Frank L. Hohmann III

Katherine and Tom Johnson

Dana Katz

Leif Keelty \*

Branwynne Kennedy

Maureen and Paul Lahti

William Lanford \*\*

Lempel Family

Meredith Linn

Mr. and Mrs. James Lloyd

Daniel Mahony

David and Barbara

Manning

David Marsh and Rob

Feltenberger

Li-Jun Ma

Brian Marsh \*

Sandra Matthews

Charles May

Susan Mickewicz

Dr. and Mrs. Nancy and

Jennifer Middleton

M. Adrian Montagano

Kathleen Morris

Anne Morrison

Sigurd Nilsen

Michelle Pagan

Heather Palmer

Wendy Parrish

Matthew Rader and

Michael Smith

Kelly Reynolds

Joseph and Jean Ritok

Sunne Savage and Robert

Neuman

Bertram E. Seides

Charles N. Sewall

John M. and Suzanne

Sheldon

Wayne and Lydia Shiver

Dr. Simon P. Sibelman

Andrew and Heather

Sideman

Ryan Smith and Jessi

Brown

Kathleen B. Smith

Robert Snyder

Kim Lyman St. Charles

Dr. David B. Stewart and

Toshiko Stewart

Marion Sullivan

Kevin and Maggie Sweeney

John K. Thompson

Alison and Peter Venman

Susan Volotta

Taylor Wagenseil \*\*\*

Meredith Wait \*

Joanne and Stephen

Williams

Agnes Withington

\*Deerfield Descendant

\*\*Collectors Guild

\*\*\*Asher Benjamin Society



## David Bosse Retires

David Bosse, Librarian and Curator of Maps of Historic Deerfield, has retired after nearly 25 years. The Memorial Libraries has grown under his guidance and administration into a professional operation with a national reputation. Aside from his critical roles with books, manuscripts, and maps, he also served as one of our staff editors. He will continue to serve as Project Manager for our *Historic Deerfield* magazine. David's many skills and affability will be missed along "The Street." Best wishes David!



### GET TO KNOW THE STAFF

## James Golden, Director of Interpretation

James joined the staff of Historic Deerfield in February 2019 as the director of interpretation. Prior to joining the Historic Deerfield staff, James was the director of education at The Mark Twain House and Museum in Hartford. He has also served as adjunct faculty at Wesleyan University, Trinity College, and the University of Hartford. He holds a doctorate in Modern History from the University of Oxford,

England, and a Master of Science in History and a Master of Arts in Divinity from the University of Edinburgh, Scotland.

While James planned for a career in academia, he worked at The Mark Twain House and was struck by the immediate impact that historic sites and museum experiences can have on visitors. Their interaction with objects and spaces bridged a gap between research and the public, who might not regularly read peer-reviewed articles about history, but who can experience it first hand through a visit to a historic site or history museum.

Working at Historic Deerfield was appealing to James because of the passionate, knowledgeable people who work here, the phenomenal collection, the broad time period represented, and the interpretive opportunities. "It is an open-ended canvas of intersecting family stories. It is a rich, collective story about transformation, community, innovation, and change. I hope everyone can find a piece of themselves here," he said.

James looks forward to building a new, more diverse audience at Historic Deerfield. "Our job is to show people that what they already care about is here," he said.

James lives with his wife Angela (who also works in the museum field) in Hartford, CT. He enjoys fishing, reading, and visiting other museums in his free time.







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## What's New at the Museum Store

Did you know you can shop the Historic Deerfield Museum Gift Shop & Bookstore online? Check out the hundreds of items available, from books to gifts, toys and games (including puzzles!), home décor and more.

Visit [historic-deerfield.org](http://historic-deerfield.org) and click on "Store." As a Historic Deerfield Member, you save 10% on your purchase. Use the code MEMBER at checkout.

