

Yuletide Tours scheduled for the end of December

Historic Rock Ford is excited to once again present 18th Century Yuletide tours with period dance demonstrations by the Historic Rock Ford Dancers, open-hearth cooking demonstrations by members of our Warm Hearth Committee, and live harpsichord music by Margaret Marsch and Faith Martin with Mercy Martin on violin.

"We are delighted to have our talented musicians returning to Yuletide since they were well received last year," states Executive Director Sam Slaymaker. "Our visitors enjoyed hearing traditional music played on the harpsichord — a sound that is greatly enhanced by being performed in the rooms of an eighteenth century home."

Visitors will also be able to hear the voice of an actor portraying Edward Hand in his study recounting his memories of Christmas night 1776 when he and his men crossed the Delaware River and launched a surprise attack against the Hessian Garrison at Trenton, New Jersey. The General Edward Hand Mansion will be decorated with festive greenery in the style of the 1790s.

During the era that Edward Hand and his family lived at Rock Ford, the traditional English Christmas was celebrated as "Yuletide," a period of gatherings, games, ghost stories, dancing and dining with family and friends. Yuletide extended over the 12day period from December 25 (which was mostly a day for religious observance) and culminating in "Twelfth Night" on January 6 which was sometime celebrated with a Ball or an elaborate feast highlighted with a special cake. When gifts were exchanged at all, they tended to be small items or tokens of affection and were usually given on New Year's Day rather than as part of the Christmas celebration.

To fight the post-Christmas blues, we invite you and your family to visit Historic Rock Ford for the celebration of Yuletide—a time when Christmas Day was only the beginning of the festive season.

Yuletide tours will be held on December 27 and December 28 (4 PM-6 PM and 6 PM-8 PM) and December 29 (2 PM-4 PM and 4 PM-6 PM). Due to limited capacity, advance ticket purchasing is strongly recommended through rockford.yapsody.com. Tickets are \$15 for adults, \$13 for seniors (65+), \$12 for youth (6-17), free for children 5 and under, and \$10 for current members of the Rock Ford Foundation.



PHOTOS: The Historic Rock Ford Dancers await a performance by Faith Martin on the harpsichord and Mercy Martin on the violin in the Gold Parlor (top). Volunteer Sophie Walters shows the fashionable dresses for a Twelfth Night Ball in the Master Bedchamber (middle). Warm Hearth Committee members Karen and John Lyter answer questions from young visitors in the kitchen (bottom).





2023-24 Membership Appeal

Historic Rock Ford would like to thank the following individuals and organizations who became new members or who renewed their memberships from October 1, 2023 to December 1, 2023. This list will be updated in future newsletters.

General Edward Hand Society (\$10000) Donald and Elizabeth Steckler

Jasper Yeates Society (\$1000)

Jane Eastman Thomas G. Englert Kenneth and Margaret Shaffer Samuel C. and Laura Lyon Slaymaker Wohlsen Construction Company

Edward Shippen Society (\$500)

Nancy Bennett Hilary Grant Dale and Sadie High Carrie Hill Ben Kauffmann Mr. and Mrs. H. Herbert Poole, Jr. Lee and Nancy Sheaf Robert and Deborah Smith

George Ross Society (\$250)

Alan and Susan Andersen Donna Arment Michael and Barbara Brown Jill Edwards and George Beech Robert and Carol Falk Thomas Gehr Dennis and Betty Jo Grimm Joel Marc Mumma Louise Steinman von Hess Foundation Stephen Trapnell Doug and Linda Weidman

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Business/Photographer (\$85)

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Family (\$75)

Corey Craver and Heather Tennies Bill and Judy Geil David and Tina Hammel Penny Kulp Bob and Susan Marshall Susan McMullen Sam Mecum and Debbie Frantz Joseph and Linda Myers Dr. Robert and Anna Roschel Karl and Betty Salmon John and Mary Stefan Phil and Beth Wade Leonard and Mary Cae Williams

Individual (\$50)

Mary Anne Aichele C. John Bryer Millie Caccamo Kary Connolly Alison Emmons Dr. S. Kendrick Eshleman, III Vicki Ferguson Lisa Garner Larry Greenawalt John Krill Scott F. Martin, State Senator Elizabeth B. Miller Margaret Perella **David Price** Ronald A. Ritter Charles Schroeder Margaret Tassia Darlene Walker





Warm Hearth Members Learn New Techniques in Workshop

On November 11, members of the Rock Ford Warm Hearth Committee welcomed April Thomas for a workshop in the Hand Mansion kitchen. April grew up hearth cooking. She began cooking at age 7 and by 16 she was instructing others in the methods. She has been the Director of the Historic Foodways program at Dill's Tavern in Dillsburg. Currently, she enjoys hearth cooking as much as possible but earns her living as a historic costumer.

April recently collaborated with author Marc Meltonville, contributing her "thoughts, observations and conclusions to this chapter (ragouts) of the Briggs cookbook." The book is currently for sale in our museum shop. April explained a ragout was the forerunner of the casserole or one pot meal, just gaining popularity around the time of Edward Hand. She demonstrated and instructed the group of eight WHC members on the making and plating of a ragout with lamb shoulder cooked over the fire and finished in a stew pot, small beef meatballs, lamb chops and chopped egg whites to garnish over a bed of watercress served with gravy. They also cooked salmon in paper with lemon and garnished with orchids and finished with gently stewed strawberries in a sugar syrup. Warm Hearth Club members enjoyed the fellowship and learning new techniques under April's direction with her perfectly suited sous chef, Kat Metzger.



Rock Ford Hosts First Ever "Enigmatical Dinner: A Feast for the **Mind**" Fundraising Event

On November 9, Historic Rock Ford took a big step outside of its comfort zone by hosting its first known off-site fundraising event which was held at the Refectory at Lancaster Theological Seminary, now home to Cracked Pepper Catering. The evening's theme was also quite novel. Entitled "The Enigmatical Dinner: A Feast for the Mind," the event was inspired by Sarah Yeates of Lancaster's circa 1800 recipe book which contained a selection of dishes and accompanying riddles. Guests were encouraged to solve each arcane riddle and thereby identify the next course to be served. Enigmatical dinners first developed in the mid-18th century in the court of King George II, and subsequently become popular in early America. Historic Rock Ford's event was most likely the first Enigmatical Dinner to be held in Lancaster since the early 1800's.

The setting was a central element of the dinner. The Neo-Gothic Refectory Hall with its vaulted ceiling, stained glass windows, long tables adorned with candelabra with a warm fire burning in a fireplace burnished with gorgeous Mercer tiles evoked the dining hall at Hogwarts and made for a whimsically magical evening. Bob Frick, Master of Ceremonies, did a masterful job of keeping things moving along by providing hints to help guests in solving the riddles, all served with a generous helping of humor and wit.

The dinner, which raised over \$10,000 for educational programs at Historic Rock Ford, was well received by guests and may well be making a re-appearance in 2024 to allow even more Historic Rock Ford supporters to share in this enchanted evening.







Historic Rock Ford



Address Service Requested

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ExtraGive 2023 Update

The Extraordinary Give was held on November 17. During this 24 hour on-line event, 51 donors gave a total of \$5,541. We thank everyone for their continued generous support of Historic Rock Ford.



New Trees in Rock Ford Meadow

Thank you to Rubio's Tree Service & Landscaping for donating and planting two willow trees in the Rock Ford meadow. The willow tree will be the symbol for our 2024 Focus Exhibit "A Time to Mourn: Death & Mourning in Pennsylvania 1750-1820" that will open in April in the Snyder Gallery. The weeping willow motif was one of the most popular gravestone decorations in the late 18th and early 19th centuries. It was often paired with the urn on many gravestones.





To view the expanded digital version of our newsletter, please visit HistoricRockFord.org/in-the-news. Due to the space limitations of the print edition, our digital newsletter often contains additional articles and photos.

Historic Rock Ford acknowledges and thanks our 2023 Season Sponsors for their generous support:

Lead Sponsor: Carrie Nunan Hill

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Historic Rock Ford, an Educational Improvement Organization, sincerely thanks Clark Associates Charitable Foundation, Fulton Forward, UGI and John and Susan Garofola for their generous support of our school programming.



