



Weymouth Historical Society

P. O. BOX 56, SOUTH WEYMOUTH, MASSACHUSETTS 02190



HOLBROOK HOUSE

NEWSLETTER

Vol. 11

No. 3

December 1975

HOLIDAY GREETINGS TO ALL!

"This is the Yuletide! Bring the holly boughs,
Deck the mansion with its berries red."



NEW FRIENDS: At this time we would like to extend a welcome to our
new members:

Mr. and Mrs. Walter Anderson
Mrs. Edmond Cosby
Mr. and Mrs. Albert Dutra
Miss Mary Leonard
Patrick Leonard
Mr. and Mrs. William B. McGrath

NOTES FROM THE PROGRAM COMMITTEE: We want to thank you all for the fine attendance at the opening meeting. Many brought friends and all found it most rewarding. We're afraid that in October the Red Sox were more attractive but they were making history in their own way. We urge all those who have been unable to attend so far to make a note of these future dates: January 21 when Elihu Stone, who is an expert on antiques, will enlighten us about the latest trends in the field; and February 25 when Lawrence Gall, associated with the Adams Mansion, will tell us about some discoveries among the papers in the library there.

IN MEMORIAM: We are sorry to hear of the deaths of these members and extend our sympathy to their families:

Wesley Culver
Mrs. W. Fasci
Mrs. Lucius Wendelstadt

NOTES FROM OTHERS: The Quincy Historical Society will have a special exhibit at their new building-- Adams Academy -- from November 30 to the end of the year: one part a CELEBRATION of the settlement in 1625 and the anniversaries in 1925 and 1975; the other an exhibit of

(over)

CHRISTMAS PAST. Museum hours are Tuesday through Saturday 10:30 to 4:30.

DID YOU KNOW? Christmas pudding had its origins in a cereal of sacred purpose-- it began as frumenty, (Latin: Frumentum=corn), or hulled wheat spiced and boiled in milk. It was sometimes used as a fasting dish on Christmas Eve and sometimes as an accompaniment to a meat course. Gradually more was added to it, in the form of eggs or mace, dried prunes and, later, lumps of meat. It was then served in a tureen as plumb porridge and only later stiffened into the meatless plum pudding we know today. At some point this seems to have either merged or competed with hackin, a great boiled sausage, a once popular dish possibly surviving in Scotland as the haggis. This hackin (hacked meat or mince) had traditionally to be boiled by daybreak or otherwise the girls in the house were heavily penalized, run around the market-place and ostracized for the rest of the day.

"A Book of Christmas" William Sanson

A MESSAGE FROM THE PRESIDENT: I am pleased that many members of The Abigail Adams Historical Society have been able to join with us in our meetings this year. Their next meeting will be in February and details will be announced at our January meeting so that you all may attend. I should also like to ask each of you to help me by reporting any illness or sorrow among our members to Eleanor Cormack or me.

LOOKING AHEAD: As you may or may not know, the editors of this paper have charge of the arrangements for the annual dinner. Last year 65% of you who attended sent in your reservations on the form provided in the March issue. It saved a lot of time and telephone calls and we thank you. We're hoping for 100% cooperation this year.

THANK YOU: Last year we sold notepaper to lessen the cost of the dinner for all. We are sorry that we are unable to do anything in that direction this year but we hope to see you all anyway. There are exactly seven boxes of paper left which we'll sell at the bargain price of \$1.25 each. So please call either editor if you need some because it's an irreplaceable item. We thank all of you who supported this project.

SEE YOU ALL IN 1976--HAPPY NEW YEAR

Chris Stanton 7-8360
Betty Kevitt 5-4804
Editors