

CLUB TATTLER



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Notable Quote

What we're really talking about is a wonderful day set aside on the fourth Thursday of November when no one diets. I mean, why else would they call it Thanksgiving?

--Erma Bombeck

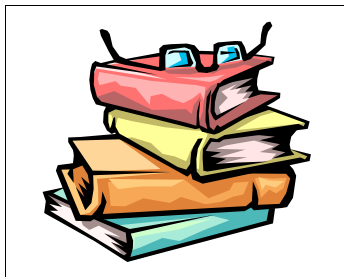
COVER STORY

WHAT A GUY!

"Remember, remember the Fifth of November...." All children in colonial Massachusetts knew this warning, for it spoke of a tale of great wickedness.

On November 5, 1605, Robert Catesby, the English soldier Guy Fawkes, and a small group of their fellow Catholics tried to launch the King's government into the stratosphere. In doing so, they were reacting to the very

real oppression their co-religionists faced in 17th Century England. They planned to blow up Parliament, and with the Sovereign in it if at all possible. You would think there would be a better way to iron out theological differences, but this was the 17th Century when, it seems, Europe's favorite outdoor sport was slaughtering anyone whose opinion on major issues was different. Aren't you glad we don't do that anymore? If we did, there'd be no live New Yorkers north of Providence. Working with the



zeal of fanatics, Catesby and his mates piled up more than 20 barrels of gunpowder in the basement and left, probably with a knowing smile on their faces. The explosives were soon discovered, and the conspirators were rounded up. To their great distress, they all got the full dose of English justice, and more about that later?.

Fawkes was the major fall guy. Sometimes in old documents Guy is referred

to as Guido Fawkes, but - too bad for him. There were no 'wiseguys' to help when he got collared. It is said by some that one of the dimmest of the plotters sent a letter to his friend Lord Mounteagle, telling him to avoid Parliament on the 5th. Was any

Englishman really that stupid, or was it a forgery? In any case, they were all busted.

Ever since, however, all we hear about these.....

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Dates For the Club Calendar

<u>Day</u>	<u>Date</u>	<u>Function</u>	<u>Menu</u>	<u>Time</u>
Fri.	Nov 28	No Meeting	---	
Mon.	Dec 1	E/Com Meeting	---	7:00 PM
Fri.	Dec 5	Business Meeting	Beef	5:30 PM
Fri.	Dec 12	Social Evening	Pork	5:30 PM
Fri.	Dec 19	Social Meeting		5:30 PM
Mon.	Dec 22	Forefathers Day	Breakfast	5:30 AM Parade
			Succotash	4:00 PM Meeting
Fri.	Dec 26	No Meeting	---	
Mon	Dec 29	E/Com Meeting	---	7:00 PM

House Committee

John Sgammato

**Twelfthnight
Approaching!**

The big night is Saturday, January 10th, when we send off outgoing president Tony Lonardo and welcome incoming president Don Brown in high style. We will kick off the new year with lobster, black truffles, oysters, caviar, foie gras, fancy pastries, champagne and a mighty Christmas Pudding!

The annual Twelfthnight Party is a formal affair; guests are expected to dress in formal or period-formal attire. This means contemporary formalwear is acceptable, or formal wear of the party's period setting is acceptable. The period this year is the half-century from the clubs' rebirth in 1875 to 1925. In this edition of the OCC Tattler there is a handy guide to Costume Resources for Twelfthnight assembled by Peg Baker. Invitations will be arriving in early December. Please mark your calendar now for an evening you will remember!

It's not too early to mark your calendar. The twelfthnight party will be Jan 10, 2004.

PRESIDENT'S MESSAGETONY LONARDO**Hi Guys ...****Happy Thanksgiving !!**

It's hard to believe that November is more than half over and it's time to celebrate some very important days pretty soon. Thanksgiving Day will occur about a week after you receive this newsletter; so I'm going to make believe that 130 greeting cards were sent to each of our current OCC members near and far. Happy Thanksgiving Day gentlemen !!

We pray that you and yours have many reasons to be joyous on.... and speaking of special days ... we're coming up to one very special Club day in December. I refer to Forefathers Day which, this year, falls on Monday, Dec. 22. If you missed it before, or are too recent an OCC member to have participate, you are in for a day full of tradition, fellowship, Club business,



fellowship, the end of "2002" and the BEGINNING of "2003", fellowship, the election of the new OCC President.... and more! Did I mention "fellowship"? Plan your calendars now so that you can participate in an event which honors the principles our Forefathers preached so many, many years ago. That very special day! Here's how the day will go:

We arrive at the Club about 5:30 A.M. or so to fresh coffee.

Then comes our annual parade to Cole's Hill where a ceremony — a reading and cannon firing take place. This is followed by the band leading us back to the Club. Then, breakfast; followed by a Flag salute and the end of the morning ceremony.

Then, at 4:00 P.M. we begin our Annual Business Meeting *Continued page 4*

THE FOREFATHER'S DAY TRADITIONEXCERPTS FROM THE ORIGINS OF PLYMOUTH SUCCOTASH

BY JAMES BAKER, CLUB HISTORIAN

FROM OLD COLONY CLUB OCCASSIONAL PAPERS—DECEMBER, 1991 PAGE 3

Ever since the first Forefather's Day dinner in 1769,

this Anglicised version of the traditional winter succotash has been prepared in Plymouth, often in a special bowl and with much fanfare. Over time it has evolved a little, from a boiled dinner consisting of corned beef, fowl and salt pork with white Clark's Island (or Cape Cod) turnip, potato, hulled corn (whole hominy) and boiled beans

(with some salt pork—not fatback) to a thick soup containing these foods. Earlier, the meats were served separately, with pieces cut for each guest, and the remainder was made into a soup with some kind of fowl. All of the leftovers were put in the soup the following day. Some moss-backs still insist this is the only true succatash but it is both bland and expensive for todays tastes (I can hear their anguished howls even now at such blasphemy). *Continued page 3*

Club Connection

The following 2003 Executive Board Members are listed for your convenience. If you need information about the Club, one of the upcoming events, Club Membership List or if you've lost your Key, call or E-Mail us.

President	Tony Lonardo	508-224-5856	alonardo@capecod.net
1st VP	Don Brown	508-830-9420	debrown@adelphia.net
2nd VP	Bill Rudolph	508-747-4271	wrudolph41@aol.com
Secretary	James Kiefer	508-747-8883	james.kiefer@verizon.net
Treasurer	Dennis Stinnett	508-746-4297	gstinnett@msn.com

The Forefather's Day Tradition Con't

However, for the last generation or two, it has become acceptable to prepare it all as a soup which can accompany a meal, and that is what I would think is what you should do. 20 years ago, it was generally available from the traditional restaurants in the area such as Currier's, but no longer. The finished product should be a pale thick soup, in 1/2" pieces of gray corned beef (not red if possible), and boiled fowl, with cubed potatoes and white turnips (the proper kind is a large green-topped turnip found very occasionally in stores in the fall, but purple tops are o.k.—not yellow rutabaga!) and hulled corn (the only way to get this commercially is to use the white and yellow whole hominy from I.G.A., or Goya as at Purity Supreme) thickened with a pureed bean paste. There is no seasoning beyond a little extra salt.

Plymouth Succotash for 100 people

(or 150 as 1st course):

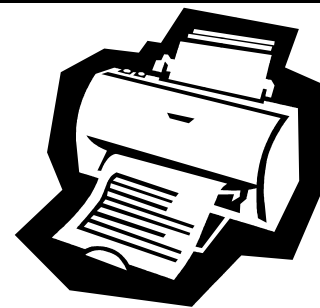
- 25lb. Gray corned beef
- 5—5lb fowl
- 5lb. Lean salt pork
- 6lb. Dry white navy beans

- 20lb. Boiling potatoes
- 10lb. White green-top turnip
- 20—15oz. Cans whole hominy
(5 cans yellow)

Put all the meats in cold water and boil until tender, then drain, reserving the skimmed broth as stock to cook the vegetables. Bone and dice the meats, and reserve. The beans take a long, slow cooking in some of the fat broth until they can be pureed in a food processor. The puree is then reserved, and care must be taken to cool both beans and broth lest they sour, which is a frequent disaster with this dish. The potatoes, white turnip and hulled corn should be cooked in the broth. Before serving, mix meat and vegetables together and add the bean puree as it is heated. Be careful it neither burns on nor sours—small batches help. If it comes out well, the diners will usually ask to buy the remainder by the quart. It reheats particularly well, and can be successfully frozen.

Jim Baker, Club Historian, Excerpts from the OCC Occasional Papers December 1991.

Editors note: Forefather's Day is a grand day for the Club and will be here before you know it. Mark your calendars Dec 22 for the parade and annual meeting.



Free! Jack Brenner has a **Lexmark Z51 Color Printer** and **Acer Scan** scanner that are both adaptable to Windows 98. The printer does excellent photo reproduction and the scanner will do almost any scan project including slides and negatives.

Both are in perfect shape.

He has donated them to the Club to anyone who would like to have them. A donation to the Club would be appreciated.

WHAT A GUY!

CONTINUED

days is 'Guido did it,'? I mean Guy!

A national day of thanksgiving was ordered when the plot was foiled.

Since that time Guy Fawke's Day has been institutionalized in Britain as a time of celebration, merry-making, bonfires, and effigy-burning, and - of course - the lads tilting a pint down at the local pub.

It was also observed in the American colonies, and with great enthusiasm. Had you been around Boston Common in the years before the Revolution, for example, you would have seen children having a good old time.

Nonetheless, as night began to fall, there would be the usual suspects acting badly. These men would have wandered up from the harbor, and the many ale houses of the North End. By the time they arrived at the bonfire, they would have been a little worse for wear. Meanwhile, straw dummies of our poor Guy and the Pope were just waiting for dusk, and the toasting of them had nothing to do with 'hip, hip and have a nice life?' Kids would be darting here and there as the sun set, and patriotic sentiments would be burbling from many adults. it would also be just one more excuse to hammer down some untaxed rum.

The upper classes, of course, would have avoided the 'fun and frolic,' much in the same way that you seldom see people from Dover at a Bruins game.

In today's Mother Country, things haven't changed too much. Kids still make an effigy. It's referred to as "The Guy" and, while daylight lasts, they go through the streets begging for money to be used for fireworks. Treacle toffee is a traditional sweet of the festivities, though many of the adults have only the haziest notion as to why the day is 'celebrated' Given that this was an age before plea-bargaining, we must not forget what became of the plotters. Fawkes and his friends were drawn and quartered outside the buildings they hoped to destroy. This was the standard penalty for the worst kind of traitors, and Englishmen had been doing it for centuries. The victim was hung until he was not quite dead, then "drawn." In other words, he would be cut open, his innards yanked out and burned while he yet lived. Then, and only then, his head was cut off. The corpse was then chopped into four pieces, each displayed in a different place as a warning to all. As Mel Gibson fans recall, this punishment was inflicted on the Scottish patriot Sir William Wallace in 1305. As late as 1803, you'd never guess, Edward Marcus Despard and his six accomplices were hanged, drawn, and quartered for conspiring to assassinate George III. The sentence was last handed down (though not carried out) upon two Irish rebels in 1867.

Bob Cole is a frequent contributor, OCC Member and retired History Professor. He has traveled the world and enjoys adding a bit of humor to history.

Old Colony Club

PO Box 1774
Plymouth, MA 02362

Phone: 508-746-0110



A Gentleman's Club

*An establishment for social
meetings and other non
profitable purposes*

We're on the WEB
www.oldcolonyclub.org

Thanksgiving Parade

On Saturday morning (11/22), the grand annual Thanksgiving Parade will pass in front of the club house on Court Street. The parade starts at Benny's Plaza at 11:00 AM. The house is a prime parade-viewing spot, and it will be available for members and their families. The House Committee will provide some hot soup, coffee, and snacks, coordinated by Joan Robbins.

Contributions are welcome. Feel free to come down with your family and join us!

Remember that the streets along the parade route will be blocked off before the parade begins, so plan to come down early. The house will be open before 9:00AM. There is more information on the parade at <http://www.usathanksgiving.com>.

Mailing Address Line 1
Mailing Address Line 2
Mailing Address Line 3
Mailing Address Line 4
Mailing Address Line 5



The holiday season is upon us and the traditional turkey will be on many tables again this year. The aroma heightens your taste buds as you savor every bite

*but no Thanksgiving menu is complete without Cranberry Sauce. Jack has supplied us with another favorite, a classic recipe, **New England Cranberry Sauce**— there is none better.*

New England Cranberry Sauce

4 cups Cranberries
1 cup Water
2 cups Sugar

Mix all ingredients in a saucepan. Heat to boiling, stirring until sugar has dissolved. Cook about 10 minutes, or until berries have all burst and the liquid is somewhat reduced. Sauce

will thicken more as it cools. A pinch of cinnamon and cloves; a teasp. Of lemon or orange zest are optional additions. There you have it. That simple. Enjoy the holidays.....Jack

President's Message cont'd

final reports are read; we find out whether or not we're solvent; retire the current President and elect new Officers; and the business of the Club continues as the new President takes hold of the reigns for the next 12 months.

Then, a social hour until 7P.M. when dinner (you'll learn or be reminded that "succotash" is NOT a mixed vegetable item that usually comes in a can) is served.

All this to be followed by our guest speaker, the Reverend Mister Gary Marks of the Congregational Church, whom many of us know to be an inspiring speaker.

Be there - you be glad you came. Let us know you are coming. Thanks . Tony

COOKING WITH JACK....

JACK BRENNER

12th NIGHT CELEBRATION 2004

JANUARY 10, 2004 AT 6.30 P.M.

THE OLD COLONY CLUB OF PLYMOUTH PRESENTS

THE TWO THOUSAND FOUR TWELFTH NIGHT FORMAL PARTY

OF THE ERA FROM 1875 TO 1920

Don Brown, Old Colony Club President Elect 2004, his wife Ellen and the Twelfth Night Committee welcome you to a stellar formal evening for your enjoyment at the Club which will be beautifully decorated to match the lovely gowns and the fabulous food choices by Co-Chair John Sgammato.

We can assure you, it will again be as delicious as that at the past parties. All sorts of punches and other drinks will be available all evening. Dancing will again be in the downstairs dining room. Plan to stay late.

This being the Club's premier formal affair, we ask that all members and guests enter the Club via the front door so that you can meet President Don Brown and Ellen.

Your RSVP invitations, with the menu included, will be sent the first week of December. A costume booklet will also be sent with your invitation showing the formal gowns of the chosen era.

The cost is \$35.00 per person, **paid by check**, must be received by December 23rd to secure your reservation. Again, there is a limit 80 people. Each member will be allowed to bring only one guest. If we do not have 80 paid reservations by December 23rd, additional guest will be accepted on a first come basis.

Send checks to:

William D. Sykes, 12 Stoddard St., Plymouth, MA 02360

For information call Bill Sykes at 508 746 3712 or John Sgammato at
508 747 2760