

HISTORIC LOCUST GROVE GROVE GAZETTE



Savvy Costumed Interpreters Enliven Locust Grove's 'Christmastide'

Christmastide is a showcase for Locust Grove's costumed interpreter program, directed by Program Coordinator **Brian Cushing** and assisted by **Amy Liebert**. It stars a cast of volunteers who work tirelessly to grow their knowledge of historical characters and to interact seamlessly with modern-day guests.

Christmastide — held the first weekend in December — allows costumed interpreters to take center stage and celebrate their hard work.

"Christmastide is a party!" exclaims Brian. "Guests coming through the door of the house will enter 1816. They'll see the house decorated for the holidays, thanks to the hard work of our volunteers. They'll find welcoming hosts on the first floor, whist-playing in the Great Parlor, and lively conversation everywhere."

The costumed interpreter program strives to educate visitors about Locust Grove in a way that's different from a regular tour or static displays. "Live interpreters give our visitors a tangible experience," explains Amy. "That's the purpose of our program."

Open auditions are held once or twice a year to create a cast of people who were at Locust Grove in 1816. The costumed interpreters undergo extensive training and research in dialect, period clothing, food and recreational pastimes, care and handling of historic collections, and the history of Locust Grove.

The interpreters attend workshops throughout the year to hone their skills in historical improvisation and their knowledge of world events and society in 1816. Rehearsals train the interpreters to convey that knowledge through first-person improvisation.

The cast goes through its paces with what Brian calls "sensory experiences of daily life." They spend time in the house, play games, eat food in the hearth kitchen, dance, and get to know one another — not just in the early 19th century but in the 21st century as well. "Everyone is portraying a family member of someone else in the cast, so Christmastide is like a big family reunion!" adds Brian.



Christmastide at Locust Grove



Friday, December 4, 5:30 PM – 9 PM

Saturday, December 5, 4 PM – 9 PM



Many cast members make their own costumes, which involves many hours of dedicated research. **Heather Hiner**, a Locust Grove volunteer with three family members in the cast, researched historic dress, shared her research on historical pastimes, and taught historical games to cast members.

Melissa Alexander, who is getting her master's degree in public history, contributes her skills in hearth cooking.

Hannah Stoppel has a love of historical costuming and is a professional wig maker.

Brandon Vigliarolo uses his skills as a writer and actor to portray Dr. John Croghan in 1816.

Focusing on presentation and authenticity, the Locust Grove

cast has used the guiding question, "What did a party look like 200 years ago and how do we recreate that?" Other museums and events, such as the Dickens Fair in California, provided inspiration for presentation and decoration. But everything else comes from the Locust Grove archives and meticulous research.

"We have such a talented group of people," says Brian. "I'm looking forward to seeing them become their characters — a skill that takes a special kind of dedication."

Locust Grove is fortunate to have costumed interpreters from all walks of life — from teachers to information technology specialists to wig builders to students. All are united by a love of history and performance. Everyone, from **Ted Wright** as aged George Rogers Clark to **Jocelyn Hiner** as young Eloise Bullitt, is committed to serving up a wonderful experience for guests. Jocelyn, one of our youngest interpreters, has been heard to cheerfully remark, "I'm going to have fun — but mostly it's about the guests' experience."

Christmastide is also one of the few times guests get to see the house at night — adding a special lantern-lit magic to the evening.

We hope to see you on December 4 and 5 for one of Locust Grove's most wonderful times of the year.

Grove Gazette is published quarterly by Historic Locust Grove, Inc. for members, volunteers and supporters of Historic Locust Grove. © 2016
 561 Blankenbaker Lane (502) 897-9845
 Louisville, KY 40207 (502) 896-2433
www.locustgrove.org

BOARD OF DIRECTORS

Executive Committee
 Christopher Green, *President*
 Kate Boyer, *VP*
 Rosalind Streeter, *VP*
 Mark Gaston, *Secretary*
 James Statler, *Treasurer*

Members at Large

Sally Van Winkle Campbell
 Joy Gleason Carew, Ph.D.
 Shawn Clark
 Jill Cooper
 Joyce Hanson
 Ken Herrington
 John Hoagland
 David Hook
 Hunter Louis
 Tom Noland
 George Plager
 Susan Reigler
 Rod Smothers
 Barbara Tafel
 Preston Thomas
 Tyler Thompson
 Betsy Wall

Members Ex-Officio

Nina Ayers (*Volunteer Steering Committee*)
 John Hamilton (*Metro Parks*)
 Cynthia E. Johnson (*Metro Preservation Officer*)

Directors Emeriti

Roberta Dickson
 Shirley R. Dumesnil
 LaMar Gaston Jr.
 Downey M. Gray III
 Mary C. Hancock
 Nancy Lee
 Jean D. Miller
 Nancy Stablein
 John H. Stites III

Advisory Council

Judge David Armstrong
 Mrs. Barry Bingham Jr.
 Mr. Peyton C. Clark Jr.
 Phil DiBlasi
 Christopher C. Morris
 Grover Potts
 Gwynne Potts
 John Rippy
 Ted Steinbock, M.D.

Locust Grove Staff

Carol Ely, Ph.D., *Executive Director*
 Mary Beth Williams,

Curator of Collections & Education
 Jennifer Jansen, *Guest Services Manager*
 Debbie Scott,

Business Manager/Development Assistant

Brian Cushing, *Program Director*

John Bateman, *Caretaker*

Chris Jones, *Custodian*

Diane Statler, *Education Assistant*

Sarah Sutherland, *Gardener*

Bonny Wise, *Marketing Coordinator*

Hannah Zimmerman, *Digital*

Communications Manager

Weekend Managers — Bob Boone,

Alba Jennings, Lynn Lamb, Tricia Langley

Seasonal Staff — Jake McGuirk

Grove Gazette Staff

Editor/Docent: Jeannie Litterst Vezeau

Designer: Marilyn Motsch

Photography: Gary Bourne, Carol Ely,

Heather Hiner, Jeannie Litterst Vezeau,

Marilyn Motsch, Hannah Zimmerman

Director's Letter — Carol Ely, Ph.D.

This summer at Locust Grove was an amazing run of new, expanded, and reconfigured events on a pace that a colleague at another local site described as “punitive.”

Our attendance in the past year, 2014-15, jumped up by 17 percent, due to the great programs, increased visibility in the community, luck with weather, and a strong push in marketing especially through social media.

Cultural Pass visitors filled the Visitors' Center, grounds, and house every Sunday and Monday. Rental events and weddings packed every weekend evening, with set-up and take-down a constant factor.

Two entirely new weekend programs — the *Historical Wedding and Picnic* in July and the *Hemp Festival* in August — broke new ground for us with visitors. And the extraordinary run of new smaller programs *every single Thursday evening* for 15 weeks let us test new ideas, new partnerships, and new audiences. That's in addition to our regular First Wednesday Lectures, Antiques Fair, free Fourth of July, and Summer Used Book Sale. Oh, and expanded hours with seven regular tours per day in place of the usual six.

I want to acknowledge the ingenuity, sheer fortitude, exhilaration, and exhaustion of all who participated in making our summer expansive and varied — staff, interns, docents, event volunteers, and costumed interpreters, all of whom successfully hosted and educated thousands of visitors and reached out to new audiences day after day. (See article, next page.)

Did the momentum from the summer slow down once September arrived? Not at all.

In partnership with the Berry Center, on a lovely late summer evening in the garden, we hosted **An Evening With Mark Bittman**, *New York Times* food opinion writer, cookbook writer, and food activist. After the guests enjoyed outstanding hors d'oeuvres from chef **Kathy Cary**, Mr. Bittman spoke in a conversational format with **Mayor Greg Fischer** and **Mary Berry** about the crisis in farming, the problems of getting healthy local food to the community, and the economics of the American food system. With many Louisville activists in the food movement in the audience, from farmers to chefs to entrepreneurs, possible solutions were discussed by the very people who are positioned to make change happen. Thanks to the support of loyal sponsors, the evening was a great success.

Just a week later, Locust Grove hosted another distinguished audience — this time museum and history professionals who were gathered in Louisville for the annual conference of the American Association for State and Local History. The kickoff event was an evening dinner held in Locust Grove's garden, with candlelight, costumed interpreters in character on the site, docents stationed throughout the house, and featuring our own bourbon punch — Col. Croghan's Cup.

Our visitors said they were “blown away” by the quality and sophistication of Croghan's and Clark's world and our presentation of it. It was a fitting wrap-up for all the months of effort by the Locust Grove community to put this site in the place where it deserves to be — in the center of the conversation.



Locust Grove Closed in January As we did last year, we're closing Locust Grove in January 2016 for cleaning, repairs, and planning. The staff will be on site most of the time, but please call ahead if you plan to come by. We'll continue to answer the phone, take reservations, and answer queries.



Energetic, Hard-Working Staff, Volunteers Made the Summer Fun Happen

*By Carol Ely, Ph.D., Executive Director,
 Historic Locust Grove*

There are many people who worked tirelessly to make our multitude of summer events a success. First, our staff:

MARY BETH WILLIAMS, who scheduled all those docents and other volunteers and made sure that the quality and integrity of our presentation never flagged.

JENNIFER JANSEN, who ruled the new POS (cash register) system and remained cordial but firm with the brides, all the while keeping the Visitors' Center and the museum store in top form.

DEBBIE SCOTT, who managed not only the flow of cash in and out every day and got it all to balance correctly, but also found us new sources of revenue and thanked all the donors.

BRIAN CUSHING, who created and managed many of those new programs, from designing an 1822 wedding to arranging bourbon and beer tastings and hemp-spinning demonstrations.

SARAH SUTHERLAND, who not only grew Louisville's first hemp crop since WWII, she simultaneously kept acres of gardens looking good for our guests.

BONNY WISE, whose promotions kept the visitors coming and whose skilled catering made them glad they came.

CHRIS JONES and **JOHN BATEMAN**, who kept turning the site around from one event to yet



Docent George Plager (far right) enjoys watching a group of Cultural Pass children practice rolling a hoop, taught by costumed interpreter Jocelyn Hiner (purple dress).

another, keeping us looking good while we hosted an unprecedented number of events and visitors.

HANNAH ZIMMERMAN, who made the Cultural Pass visitors happy, the weekend guests smile, and crafted a savvy social media strategy and delightful blog for Locust Grove as well.

DIANE STATLER, who is here for the schools, here to demonstrate her hearth cooking chops, and here whenever we need her as an educator and docent.

ALBA JENNINGS, BOB BOONE, TRICIA LANGLEY, LYNN LAMB and (again) **HANNAH ZIMMERMAN**, our weekend managers, who valiantly wrestled with the POS system and won, handled the endless phone reservations, and made our weekend visitors welcome and excited by their visits. On the website *TripAdvisor*, Locust Grove ranks 16th out of more than 125 Louisville destinations, and it's in large part due to their skills.

Thanks also to our summer interns and temporary staff:
MELISSA ALEXANDER, Hearth Cooking and Program Assistant

KAITLYN MARKERT, Archives Consultant

BAILEY MAZIK, Curatorial Assistant

SAMANTHA HAGAN, Program Assistant

SARAH HAGAN, Education Assistant

We must also acknowledge the commitment and creativity of two remarkable families who made our summer Cultural Pass program a great experience for kids and families and who continue to light up our costumed interpreter program:

THE HINER FAMILY (HEATHER, JASON, NOAH, AND JOCELYN), who were here almost every Cultural Pass day.

THE STEVENSON FAMILY (KELLY, KEITH, AND TOM), who always come through for Locust Grove in many ways.



The Food Network Visits Locust Grove

Damaris Phillips, Louisvillian and host of the Food Network's *Southern at Heart* show, learns archery with the assistance of some of Locust Grove's costumed interpreters — (from the left) **Amy Liebert, Hannah Stoppel, Mia Seitz, Melissa Alexander**, and **Chris Leuken**. Damaris was the winner of *The Next Food Network Star, Season Nine* competition in 2013 and is now in the third season of her show.

Damaris visited Locust Grove on a steamy August morning where the crew filmed the ladies practicing their archery — an acceptable sporting activity for well-bred women of the era. It was part of a segment on early 19th century cuisine titled “Arrow to my Heart,” scheduled to premiere on Sunday, Nov. 8, at 12 noon on the Food Network (repeated throughout the week). Locust Grove's summer intern and hearth-cooking expert **Melissa Alexander** also joined Damaris in her kitchen studio to talk about food in the early 1800s.

New Sofa Enhances the Great Parlor

There's a new acquisition in the second floor Great Parlor — a Hepplewhite-style sofa, donated by **Mrs. Barry Bingham Jr.** The mahogany sofa is attributed to Baltimore's famous Quaker cabinet maker, John Needles



(1786–1878). This piece appears to date to early in Needles' career and reflects the latter end of our interpretive time period, toward the end of William Croghan's life.

The family had a connection to the mid-Atlantic region with daughter Ann Croghan's marriage to Thomas Jesup in 1822, just before William's death. Ann and her new husband, who served as Quartermaster General of the U.S. Army, settled into life in Washington City. Lucy Croghan lived with the Jesups for a time before returning to Locust Grove.

Despite residing in our nation's capital, Jesup had been fond of Kentucky, writing in 1819, "The society of Kentucky is more to my taste than that of the Atlantic.... They have here, more of the frippery of fashion, the trappings of State, and, perhaps, of the refinements of literature than they have in the West; but they are without that manliness of mind, that enthusiasm and chivalry which form so prominent a feature in the character of Kentucky."

With our newly acquired sofa, we are now bringing some of that "Atlantic fashion" to Kentucky.

First Wednesday Lecture Series

Our lecture series offers a variety of interesting speakers and unusual topics that relate to the lives of the Croghans, Clarks, and the region. Lectures are held on the first Wednesday of each month, except for January and May. Desserts and beverages are served at 1:00 p.m., with the lecture immediately following. Admission is \$5, or \$3 for Friends of Locust Grove

Annual Holiday Concert

WEDNESDAY, DECEMBER 2, 1 PM



This annual concert by the **Louisville Dulcimer Society** will kick off our holiday season. Members play holiday favorites on Kentucky's official musical instrument — the Appalachian lap dulcimer — along with hammered dulcimer, banjo, fiddle, guitar, and more as the audience is invited to sing along. Arrive early to get your seat and enjoy the seasonal treats prepared especially for you by the Lecture Ladies and Bakers.

Kentucky By Design

WEDNESDAY, FEBRUARY 3, 1 PM

From 1935 to 1943, the Federal Art Project (FAP) provided work for unemployed artists to create art for government buildings, such as post offices and courthouses. The FAP also trained new artists in surveying and recording the history of American material culture. The result was an index of American design from 37 states, including Kentucky. But not even parts of the index ever were published. Until now.

Editor **Andrew Kelley** has compiled Kentucky's contributions to the index, cataloging prime examples of the commonwealth's decorative arts and pairing the original FAP watercolors with contemporary photographs of the same or similar artifacts. Louisvillian **Allan Weiss**, who wrote the introduction to the book, will share some of these examples. We'll have copies of **Kentucky by Design: The Decorative Arts and American Culture** available for purchase and autographing.



Museum Store Holiday Sale

FRIDAY, NOVEMBER 27 — SUNDAY, DECEMBER 6 DURING VISITORS' CENTER HOURS

For special Christmas gifts without traffic hassles, visit our museum store. For 10 days after Thanksgiving, you'll receive a **20 percent discount on all purchases.** The museum store carries a wide array of books, toys, stationery, and Kentucky-made products. The museum store is open Monday through Saturday, 10:00 a.m. to 4:30 p.m., and on Sundays, 1:00 p.m. to 4:30 p.m.



Christmastide

FRIDAY, DECEMBER 4, 5:30 PM — 9 PM
SATURDAY DECEMBER 5, 2015, 4 PM — 9 PM

In the historic house and its hearth kitchen, you can celebrate the holidays in 1816 style. The Clark and Croghan families will be welcoming guests to Locust Grove — with conversation, card-playing, music, and dance demonstrations in the house and bites of delicious food in the hearth kitchen. Back in the Visitors' Center, it's 2015, where you'll find holiday refreshments, crafts for children aged 3 and older from 6 — 8 p.m., music, dancing, and a special holiday book sale. Admission: \$8 adults, children 12 and under free.

Painted Floor Cloth Workshop

SATURDAY AND SUNDAY
FEBRUARY 6 AND 7, 10 AM — 4 PM

Floor cloths are as practical today as they were 200 years ago. **Virginia Tucker**, owner of Louisville's The Virginia Floor Cloth and Textiles Co., will guide you as you create your own full-color floor cloth. You'll learn how to frame, seal, measure, paint — and you'll finish your 24-x 30-inch floor cloth by the end of the class.



All supplies are included; bring your lunch on both days. Minimum class size is 10; maximum, 25. You must register by January 29. Cost is \$135 per student. Please call Locust Grove at (502) 897-9845 to register.



EMILIE STRONG SMITH CHAMBER MUSIC CONCERTS

This series offers concertgoers a unique opportunity. Patrons delight in music that the Clarks and Croghans would have heard in the room where they most likely would have enjoyed it — the second-floor Great Parlor of the historic house. Refreshments are at 5:00 p.m.; the concert in the Great Parlor begins at 5:30 p.m. Individual concert tickets are \$20. Please call Locust Grove at (502) 897-9845 for reservations and further information.

Musical Roots of Dickens' 'A Christmas Carol'

SUNDAY, DECEMBER 6, 5:30 PM

The **Locust Grove Chamber Musicians** present music associated with and inspired by Christmas books and plays in early 19th-century melodrama. Music of Mozart, Bayly, Playford, and others.

Songs of Love, Loss, and Longing

SUNDAY, FEBRUARY 7, 5:30 PM

As prelude to Valentine's Day, **Jeffrey Noonan** and **Lindsay Adams** bring us an evening of music for voice and lutes from 17th-century England and France. Music by Dowland, Wilson, Lanier, Lambert, and others.

Spirit Award Winner: Shirley Dumesnil



For more than four decades, **Shirley Dumesnil** has been giving of her talents, energy, knowledge, intelligence, and support to Locust Grove — along with those famous oatmeal raisin cookies she makes for the First Wednesday lecture every month. Countless visitors and school children were fortunate to have Shirley as their guide. For these and many other reasons, the Volunteer Steering Committee selected Shirley as this quarter's Spirit Award Winner.

Over the years, Shirley has shown her dedication and commitment to Locust Grove in numerous ways. She began giving tours in the early 1970s, when Locust Grove had been open to the public only a few years. "We had just the house back then," recalls Shirley. "We'd sit on a bench in the hallway, waiting for visitors to arrive."

Shirley has been a member of Locust Grove's board for many years, serving a term as president starting in 1976. She says she has enjoyed helping to further Locust Grove's mission through the board.

"I'd serve two consecutive terms, take a rest, and then be elected for two more terms. I'm now one of the 'Directors Emeriti,' which means I'm still involved but do not have a vote. I'm delighted still to be able to contribute whatever I can."

Shirley is a long-time member and current chair of Locust Grove's Education Committee. "She is a big supporter of our educational programming — and our monthly lecture series in particular," says **Mary Beth Williams**, curator of collections and education. "She also helped organize Locust Grove's first used book sale."

Shirley says the lecture series had a "wobbly start," and is delighted it now has such a loyal following. She adds that the semi-annual book sale is successful beyond its first hopes. "And it is so useful for those of us trying to find good homes for the way-too-many books we have."

Although Shirley has stepped back from doing tours, you'll still see her helping out at special events — even serving shifts at the parking lot gate. Her quiet, kind ways endear her to all she meets.

"Shirley is one of the sweetest and nicest people I have the pleasure of working with at Locust Grove," adds Mary Beth. "Her knowledge and passion for Locust Grove is evident to anyone who speaks with her."

Adds HLG Executive Director, **Carol Ely**, "Shirley has that rare combination of a kind heart and a sharp, honest mind that adds up to wisdom. We all love and admire her."

Shirley adds that she is much more indebted to Locust Grove than vice versa. "It is a wonderful place with every intention and ability to be even more so," she states. "We say we want to be known as the 'Mount Vernon of the West.' But really, I want Mount Vernon to be known as the 'Locust Grove of the East.'"

Enrollment/Renewal from July 1 through September 30, 2015

A HEARTY "THANK YOU" TO ALL OF THESE PEOPLE WHO RECENTLY JOINED OR RENEWED THEIR MEMBERSHIPS, AND TO ALL OF OUR LONGTIME FRIENDS OF LOCUST GROVE! IF YOU WOULD LIKE TO BECOME A FRIEND, PLEASE GO ONLINE TO WWW.LOCUSTGROVE.ORG, OR CALL US AT (502) 897-9845 FOR FURTHER INFORMATION AND DETAILS.

- Jalane Anderson
- Mary A. Baker
- Maude Baker
- Mrs. William H. Baker
- Deidre Barnett
- Stephen Barton
- Marilyn Bayer
- Thomas Beatty
- Elizabeth & Paul Bergmann
- Marilyn Bersot
- Phyllis Bills
- Steven Blaiklock
- Lynne & Roger Boone
- Derek Brereton
- Mr. & Mrs. Edward J. Bridge
- Mr. & Mrs. William O. Brittain
- Lindsey & Michael Carnicela
- Kelly Hanna-Carroll & Charles Carroll
- Mary Casey
- Mary & Stephen Clark
- Mr. & Mrs. Andrew Clubb
- Jill Cooper
- Donna & James Costin
- Carolyn Cox
- Mr. & Mrs. Charles Crase
- John Crow
- Louise A. Davidson
- Linda DeBord
- Diana Devaugh
- Angela & Doug Dowell
- Marybelle Duff
- J. Eastridge
- Marshall P. Eldred Jr.
- Marty Ely
- Susan Emison
- Katherine Eirk
- Mary Grace Feltham
- Phyllis Fetter
- Eric Flaherty
- Margaret Flowers
- Genie & Bob Fortunato
- Ben Franklin
- Deveney French
- Mr. & Mrs. George Fry
- Shirely & Darwin Foley
- Mary & Tom Gerstle
- Barbara & Robert Gillogly

- Caroline Guthrie
- Mrs. Downey Gray Jr.
- Cris & Vera Green
- Patricia Grimes
- Andrea Hammer
- Mr. & Mrs. Walter Hancock
- Mr. & Mrs. William W. Hancock Jr.
- Jerry Haley
- Sherrill Hardaway
- Mr. & Mrs. Kenneth F. Herrington III
- Mr. & Mrs. John Hoagland
- Dr. & Mrs. A. B. Hoskins III
- Marilyn & Hadley Hury
- Caroline & Michael Ige
- Janet Jarrett
- Nancy Johnson
- Robert Jones
- Jeanette & Jim Kays
- Mr. & Mrs. William P. Kelly Jr.
- Cheryl & Chris Kinberger
- Rob, Laura, Elizabeth & Alex King
- Rev. & Mrs. Joseph Kiser
- Shelli, Carol & Lexie Koestner
- Mr. & Mrs. William Kugler
- Shelley Kuussalo
- Julie & Kevin Lamkin
- Mr. & Mrs. Charles Lehman
- Ann & David Loleng
- Robert Logan
- Mr. & Mrs. Stanley Macdonald
- Joan Majors
- Mr. & Mrs. Edward Manassah
- Mr. & Mrs. Merritt Marcus
- Lana Mandzy
- Vivian McDonald
- Ann McEnteer
- Nancy & Doug McFarland
- Toni McWilliams
- Becky Meyer
- Ann & Scott Miller Jr.
- Mrs. Condict Moore
- Mr. & Mrs. Michael Mountjoy
- David Mudd
- Mrs. William N. Nash
- Susan & Scott Norris

- M. Deanna O'Daniel
- Mr. & Mrs. Douglas Owen Jr.
- Eugenia & John Potter
- Mr. & Mrs. Edward Rhawn
- Anne Ricci
- Erika Rivertree
- William Rowe
- Mr. & Mrs. Richard Sauer
- Fay Sellers
- R. Allen Schubert
- Betty Schwartzel
- Megan Seldon
- Lyne & W. Shane Seldon
- Judy Sharp
- Mr. & Mrs. Clarence H. Short
- Bonnie & Will Smith
- Jill & Tom Smith
- Mrs. S. Russell Smith Jr.
- Rod & Connie Smothers
- Gordon A. Snyder
- Mr. & Mrs. George E. Stablein
- Victoria Statler
- Mary Margaret Stipp
- Dr. & Mrs. B. Preston Thomas
- Ann Thrasher
- Ellen Timmons
- Jean Lee Treitz
- Candace Tucker
- Del Marie Vaccaro
- Linda Vasse
- Drs. Kathleen von Roenn & Mark Hammond
- Sheila & Richard Van Vactor
- Mrs. Robert Walker
- Louise R. Wall
- J. Scott & Anne Waters
- Edyth Wheeler
- Elizabeth Whitley
- Susan & William Willham
- Claire Williams
- Mrs. Charles Wirth
- Paula & Mike Wolf
- Jeanette Wortham
- Richard Young



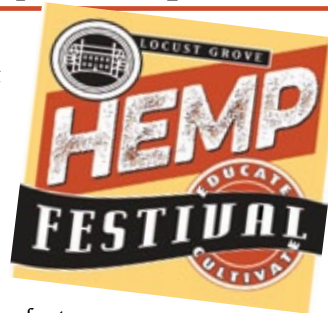
Mose Putney, who supplied Locust Grove with its industrial hemp seeds, was on hand with his family to promote the growing of hemp in Kentucky.

Festival Highlights
Versatility of Hemp

Hot, steamy weather didn't discourage the 1,300-plus people who visited Locust Grove on Sunday, August 9, for our first-ever Hemp Festival. They ate hemp foods, listened to speakers discuss Kentucky agriculture, toured the historic house, browsed the booths featuring hemp goods ranging from clothing to canvas to supplements, watched demonstrations, and enjoyed a concert by Appalatin. And all marveled at Locust Grove's small patch of industrial hemp — the first grown in Louisville since WWII — tall, lush, and beginning to bud.

Visitors learned that the uses for hemp are endless. Hemp oil can be used as food and fuel, and hemp seeds are incredibly healthy and make great bird seed — as Locust Grove's gardener Sarah Sutherland discovered when doves began to flock to our hemp patch.

Hemp is renewable, setting the stage for an environmentally positive economic boom for Kentucky. The wide variety of products that come from hemp could lessen the need for certain synthetics and chemicals, such as those needed to make wood pulp into paper. Hemp also can be used for cloth, paper, rope, canvas, and construction materials. Plus, attending a hemp festival on a sunny day is great fun.



GRC Celebrates Bob Pilkington's 90th Birthday

Our traveling cardboard "George Rogers Clark" joined Locust Grove volunteers at a party to help celebrate the birthday of one of GRC's biggest fans — docent Bob Pilkington. Bob's legendary storytelling brings General Clark's Revolutionary War exploits to life for the multitude of Locust Grove visitors fortunate enough to take one of Bob's tours.

Says Bob, "In 90 years of birthday celebrations, this one was my most memorable — thanks to my HLG buds of vintage, gender, and/or persuasion. You friendship is about the greatest gift God has given me. My heartfelt joy and sincere thanks."

Donations received from July 1 through September 30, 2015

MANY THANKS TO THE HUNDREDS OF PEOPLE WHO SUPPORT HISTORIC LOCUST GROVE THROUGH VARIOUS KINDS OF DONATIONS. WE DEPEND UPON AND DEEPLY APPRECIATE YOUR GENEROSITY AND INVOLVEMENT.

- Regular, Annual Fund, Grants, Grounds Appeal**
- Anonymous
- Liz & Jackson Andrews
- Bob Hook Chevrolet
- Amy & Geoff Baker
- Colleen B. Beach
- Dr. & Mrs. Harold Blevins
- Dr. & Mrs. James C. Boone
- Lynn Boone
- Mr. & Mrs. Edward J. Bridge
- Chubb & Son Matching Gifts Program
- Alice & Charles Crase
- Mrs. Robert Dangremon
- Louise A. Davidson
- Katherine Eirk
- Jennifer Ferguson
- Robert C. Foshee
- Ben Franklin
- Tyra H. Fullam
- Myra G. Garon
- Mr. & Mrs. LaMar Gaston Jr.
- Mr. & Mrs. Tom Gerstle
- Ann & Rick Guillaume
- Mary Lou & Phillip N. Hambrick
- Mr. & Ms. William W. Hancock Jr.
- Ruth F. Harlow
- Carol Sharpe Harper & Spencer E. Harper Jr.
- Mr. & Mrs. Kenneth F. Herrington III
- James Holmberg
- Patrice & Thomas Huckaby
- Jane Austen Society of Greater Louisville
- Mary & Robin Jennings
- Mr. & Mrs. Neil B. Jesse
- Jeannette & Jim Kays
- Maurine K. Kaestner
- Mr. & Mrs. Leonard Kaufman
- Bonnie V. Kendall
- Kentucky Junior Historical Society
- The King Family
- Cheryl Kinberger
- Mr. & Mrs. Donald Kohler
- Dr. & Mrs. Rodney Kosfeld
- Kroger Company
- Kathryn K. Leave
- Nathalie Love
- Shelba & Alan Luvin
- Louisville Nimble Thimbles
- Mr. & Ms. Merritt E. Marcus
- Mr. & Mrs. Daniel Meyer
- Leslie Miller
- Elizabeth Milliken
- Carolyn C. Moyse
- Thomas T. Noland
- Susan & Scott Norris
- Elizabeth & Douglas Owen
- Sarah D. Parker
- Steven Pignataro
- Mr. David T. Potter
- John & Eugenia Potter
- R. Allen Schubert
- Mr. & Mrs. W. S. Seldon
- Christina Sewell
- Mr. & Mrs. Clarence H. Short
- Marian & Don Smith
- Mrs. S. Russell Smith Jr.

- Bonnie & Will Smith
- Mr. & Mrs. David Slater
- Mr. & Mrs. George E. Stablein
- Diane & James Statler
- Nancy Stopher
- Lee & John Stough
- Sarah & Tom Thornton
- Triage Entertainment
- Brenda Tuckson
- Daniel Vivian
- Manning G. Warren III
- Nancy Wesolosky
- Edyth J. Wheeler
- Michael Wolf
- Maury Young
- Lynne Ziegler
- Tom Zimmerman
- In Memory of Elvin Brockman**
- Jane & Bob Smith
- In Memory of Anne Sloan**
- Mrs. John C. Diebold
- In Memory of Mary Clowes Taylor**
- Mrs. George E. Stablein
- In Memory of Sam Thomas**
- Phyllis M. Bills
- In Honor of Mrs. Norman Berry**
- Mr. & Mrs. Guthrie Zaring
- In Honor of Jill Cooper**
- Judy Terjen
- In Honor of LaMar Gaston**
- Dr. & Mrs. Harold Blevins
- Ellen M. Timmons
- Mr. & Mrs. Guthrie Zaring
- In Honor of Mr. & Mrs. Spencer E. Harper Jr.**
- Lynn S. Renau
- In Honor of Mr. & Mrs. Stephen Payne**
- Judy Terjen
- In Honor of Bob Pilkington**
- Nina Ayers
- Sharon Berger
- Mrs. John C. Diebold
- Carol Ely
- Mr. & Mrs. LaMar Gaston Jr.
- Gwynne Potts
- The Staff of Locust Grove
- Diane Statler
- Jeannie & John Vezeau
- In Honor of Rosalind Scott**
- Debbie L. Scott
- In Honor Mrs. George E. Stablein**
- Mr. & Mrs. Guthrie Zaring
- Annual Fund Societies**
- For people donating \$250 and up to Historic Locust Grove from July 1 through September 30, 2015*
- George Rogers Clark Society (\$5,000+)**
- Dr. & Mrs. B. Preston Thomas
- Lucy & William Croghan Society (\$2,500 - \$4,999)**
- Mr. & Mrs. Edward Rhawn
- Nancy & Doug McFarland

- Illinois Regiment Society (\$250- \$999)**
- Robby & Libby Brown Fund
- Jill Cooper
- Lucille & David Fannin Charitable Fund
- Mr. & Mrs. George Fry
- Mrs. Downey Gray Jr.
- Mr. & Mrs. William W. Hancock, Jr.
- Mr. & Mrs. John Hoagland
- Dr. & Mrs. A. B. Hoskins III
- Mr. & Mrs. Stanley Macdonald
- Jill & Tom Smith
- Rod & Connie Smothers
- Mr. & Mrs. George E. Stablein
- Drs. Kathleen von Roenn & Mark Hammond
- In-Kind Donations**
- Bakers for Lectures & Special Events
- Mr. & Mrs. LaMar Gaston Jr.
- Mr. & Mrs. John Hoagland
- Marilyn Motsch
- Nugent Sand Co.
- Publisher's Printing Co.
- Susan Reigler
- Diane & James Statler
- Bonny & Rob Wise
- Distillery Project**
- Brooke Brown Barzun
- Philanthropic Foundation
- The Owsley Brown II Family Foundation
- Cary Brown Epstein
- Augusta Brown Holland
- Philanthropic Foundation
- Hemp Festival Sponsors**
- Fallow Farms LLC
- Antiques Markets Sponsors**
- Andrew Gentile Antiques
- Antiques at Distillery Commons
- The Calico Cat Antique Mall
- The Crazy Daisy Antique Mall
- Decades Antiques
- Ellerbe Powe Antiques
- Judd & Karen Fults
- Gary Stewart Interiors
- Oakridge Antiques
- Steve Tipton, Antiquarian
- 2015 Used Book Sales Sponsors**
- Mr. & Mrs. Guy Montgomery
- 18th Century Market Fair Sponsors**
- General Society of Colonial Wars
- 2016 Gardeners' Fair Sponsors**
- Doug & Nancy McFarland
- "An Evening With Mark Bittman" Sponsors**
- Edith S. Bingham
- Katherine Dalton Boyer
- Mrs. Edward R. Dumesnil Jr.
- Mr. & Mrs. Samuel G. Miller
- Gwynne & Grover Potts
- Republic Bank
- Betsy & Harry Wall

Sponsorships
Help Sustain
Locust Grove's
Programs, Events

Sponsors make Locust Grove's special events and programs possible. They underwrite our educational programs and even help maintain the historic buildings.

Businesses, corporations, and organizations are especially invited to put their support behind a program for which they'll receive full acknowledgment and credit in all of our publicity, publications, and at the events.

YOU CAN SUPPORT OR SUSTAIN —

A specific event — Used Book Sales, Gardeners' Fair, Antiques Markets, Hemp Festival, free Fourth of July, 18th Century Market Fair, or Christmastide.

A series of events — First Wednesday Lecture series, chamber theatre series, cooking workshops, among others.

An educational program — Cultural Pass (free summer admission for Louisville children), a special one-time lecture or presentation, free admission for qualifying schools' field trips.

A special building — the Dairy, the Smokehouse, the Spring House, and more.

We greatly appreciate all the individuals, businesses, corporations, and foundations who currently are avid sponsors of these events, and invite others to join in this sponsorship support.

If you'd like your donation to be directed to a particular area of interest, let us know. We'll make Locust Grove a great fit for you or your organization.



Historic Locust Grove
561 Blankenbaker Lane
Louisville, KY 40207
(502) 897-9845
www.locustgrove.org



Locust Grove is accredited
by the American Alliance
of Museums.



Locust Grove is owned by
Louisville Metro Government and
managed by Historic Locust Grove, Inc.



Follow us on Facebook and Twitter
FB: facebook.com/historic.locust.grove
Twitter: [@locustgrove](https://twitter.com/locustgrove)

NON-PROFIT ORG
US POSTAGE
PAID
MASONIC HOME, KY
PERMIT NO. 16



[FALL/WINTER 2016]

Rare Bourbon Auction To Benefit Historic Locust Grove!

12 NOON, FRIDAY, NOVEMBER 13 — 10 PM, SUNDAY, NOVEMBER 22

As a fundraiser for the Locust Grove farm distillery project, **Julian Van Winkle** and family have donated **five bottles of hard-to-find “Pappy Van Winkle” bourbon to be auctioned entirely for the benefit of Locust Grove.**

If you are one of the thousands of true bourbon aficionados who have been waiting to get your hands on a bottle of this very limited edition of “Pappy” — that’s the Old Rip Van Winkle Distillery’s Family Reserve bourbons — here’s your chance. The online auction runs November 13 – November 22 through Wally’s Wine Auctions in New York. The company also is donating its usual share of the proceeds to Locust Grove. For further information, go to www.wallysauctions.com.

Locust Grove plans to re-create a farm-scale distillery in the otherwise unused garden shed building at the edge of the garden quads. The distilling process will be demonstrated and the role of distilling in the life of early Kentucky farms will be presented through exhibits, costumed interpreter programs, and demonstrations, but the process will not produce actual whiskey. Sorry, you won’t be able to purchase “Old Locust Grove” on site anytime soon!



HISTORIC LOCUST GROVE
GROVE GAZETTE