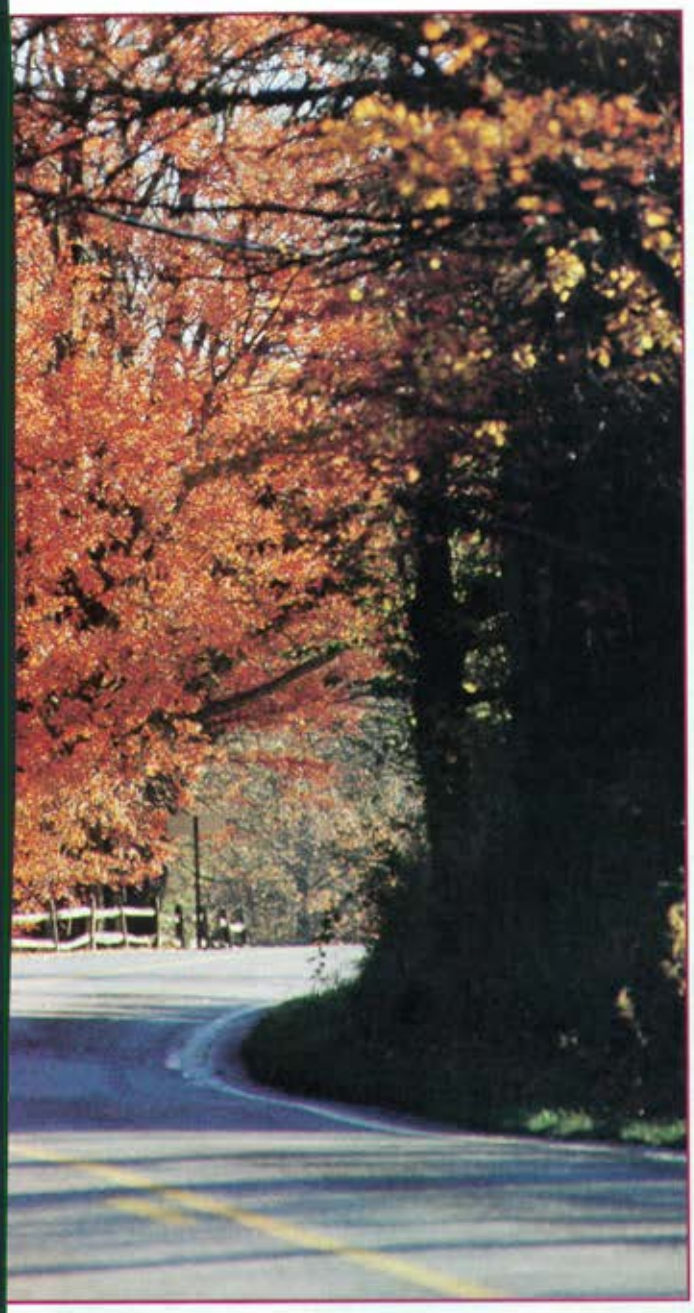

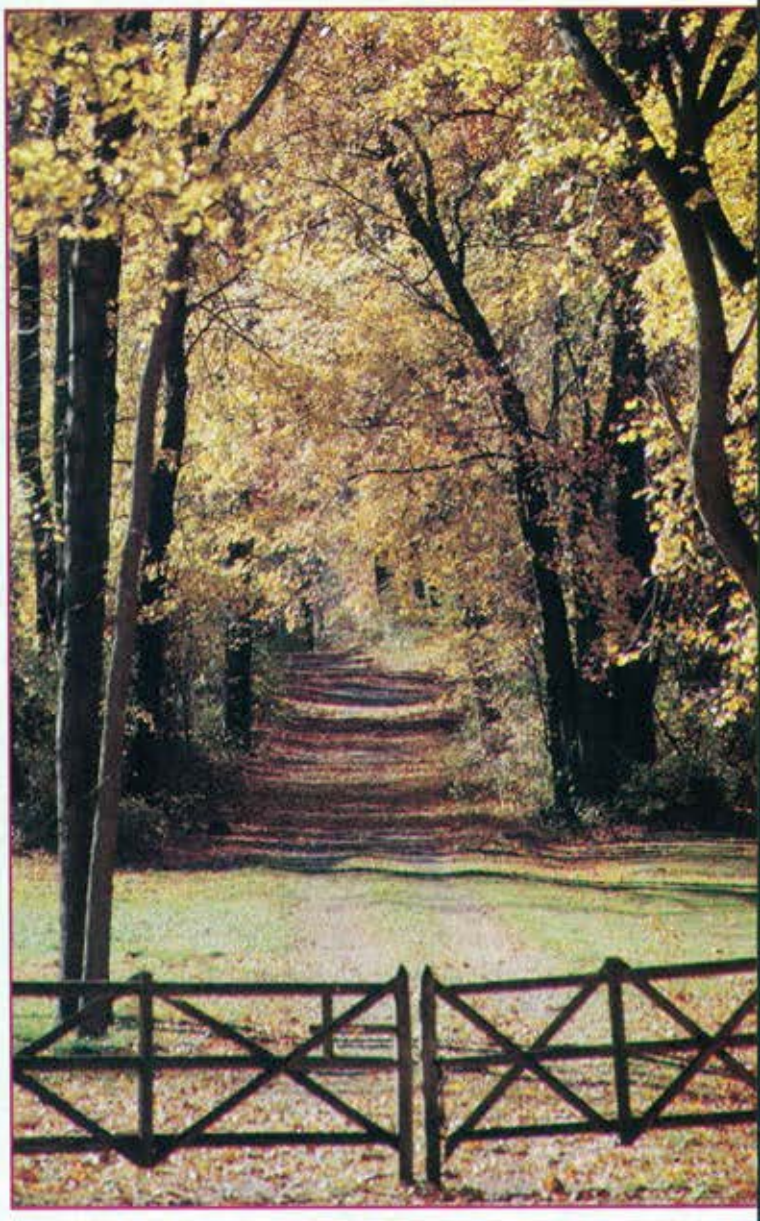

heaps of dried leaves. It is autumn's mission, I think, to yank us out of our carefree summer reverie by titillating our senses— to remind us to prepare for the long, deep still of winter.

Gray squirrels hurry here and there, hiding stores of nuts; wildflowers tip their seedy heads to the ground, dropping promises of next year's new life; songbirds abandon their mirth and set out on their solemn migratory journeys. The harvest begins.

Still, we modern humans would rather not let the seasons dictate the course of our days. It is easy for us, with today's technology and readily available food supplies, to ignore the signals which drive all other living things to honor earth's cycles. We can close our windows and turn on the furnace. We can turn on lights when darkness creeps into our homes. We can even foil nature's plan for extra padding on our bodies by mak-

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Photographs: Joel Zarska

Historic Marshallton

Named after a colonial botonist of international repute, Marshallton is perhaps the most scenic town in Chester County

BY JOHN SHEPPARD

Opposite top left, a touch of air fills the air in Marshallton. Opposite top right, decorative flags enhance entrance to old house. Bottom, rolling hills and pen meadows provide accommodating environments for grazing horses. Above, gold leaves ignite setting for an old house surrounded by a wooden fence.

For those interested in a good peek into Chester County's past, the village of Marshallton is one of the more scenic places to look. Not only will you feel here that you've traveled back in time, but you'll also think you've been transported to a village in the English countryside.

September and October are especially good months to experience the aura of the 1700s. It's a time of year when summer is fading. The first tints of autumn are gilding the landscape. Fields are aglow with goldenrod and wild sunflowers. Blue and white asters line the roadways and the wine-stained heads of Joe Pye Weed crown the roadside ditches and wet meadows.

"For those willing to tarry awhile and look closer," reminisces art historian Daphne S. Landis in a recent article, "other beauties are to be found. Finding a fringed gentian or some white woodland aster can reward a quiet stroll through a field or down a woodland path. Still in bloom here and there are the chicory and evening primrose; some pink and white clover can enhance any bouquet you may gather for your kitchen table."

It is no longer summer in this tiny village that still looks untouched by the 20th century. There are no stop

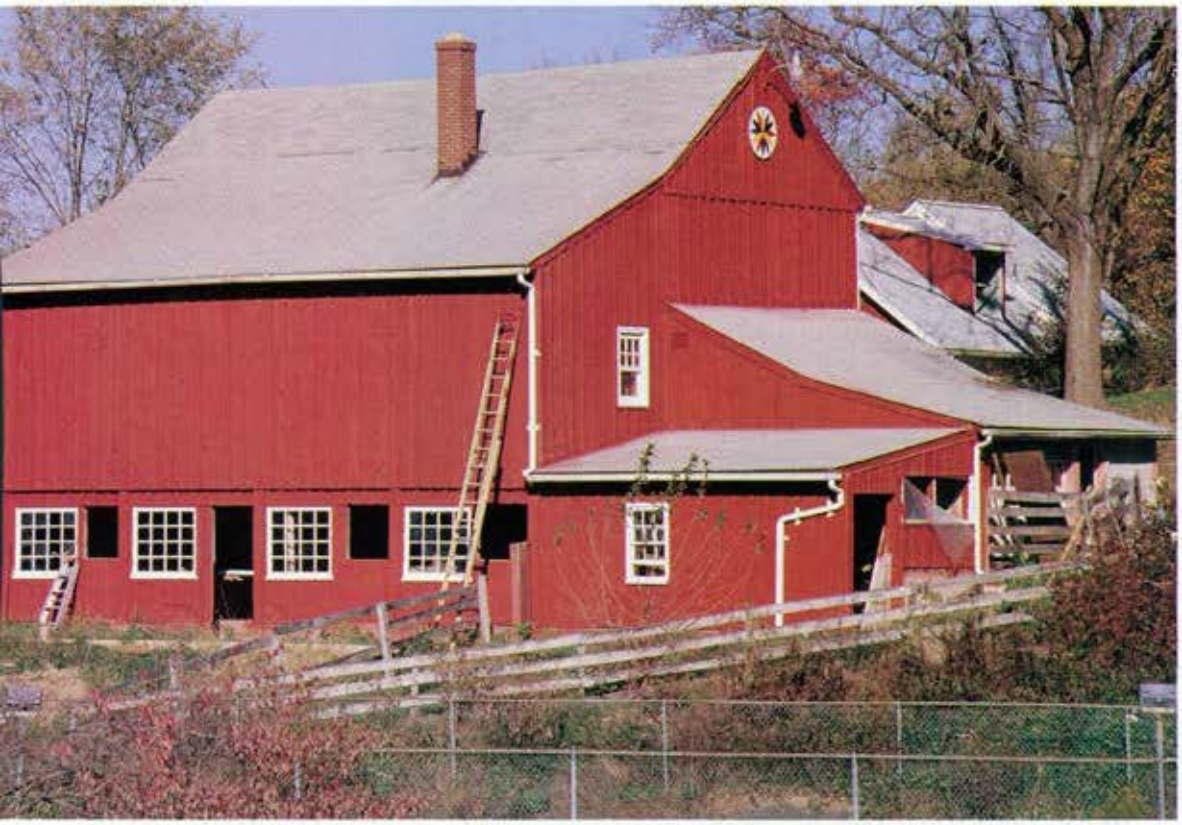
Above, an aged but still sturdy stone church is part of the village's soul. Top right, old Chester County houses, like this, give Marshallton a sense of its identity. Bottom, the back of an old barn. Opposite bottom, colorful barns like this one still stand as essential elements in the rolling landscape.

lights, strip malls, shopping centers, or chain-store pharmacies. In the fresh air of this uncorrupted place, well-preserved 18th and 19th century houses line both sides of the roadway. Our imagination can also envision what's inside. In many of the charming houses, the walls are painted in warm beige tones, accented by gray-green wood work. The floors, of Chester County red pine, have been buffed to bring out their beauty.

Dwellings open to the public are the 18th-century Marshalton Inn; the Blacksmith Shop, circa 1750, now an antiques shop with many of the original tools on display and the Bradford Friends' Meeting House, built in 1765. Interestingly, the inn's name was misspelled as Marshalton in an 1814 deed, a spelling that has remained through the years even though the inn is in the picturesque community of Marshallton.

Marshallton is unusual in that the village grew up around a place of spiritual worship. Members of the Society of Friends living in and around the forks of the nearby Brandywine Creek held worship meetings as early as 1719. In 1726 the first Meeting House of Bradford Friends was built, probably of logs or frame on property then owned by a Quaker named Abraham Marshall. As their membership grew, the Quakers purchased other land for a meetinghouse and burial grounds. In 1765 the present stone meeting house was built.

All was quiet in the village, spiritually speaking, until 1812 when the Rev. Alban Hooke began preaching Methodism. The Quakers accepted their new neighbors quietly, and the Methodists were given permission to use the Friends' schoolhouse, provided they met cer-



Top, carefully preserved houses and trees reflect the village's historical flavor. Below, expansive fenced pastures add to the beauty of the scenic countryside. Bottom right, the quiet surrounding an aged springhouse reminds many of the silence in an Andrew Wyeth painting.

tain terms. The Methodists were allowed to say audible prayers but had to refrain from singing, a concession to which they agreed. It wasn't until 1829 that the stone Methodist Episcopal Church near the center of the village was completed.

The town's namesake, Humphry Marshall, became one of America's pioneer botanists. Unlike many of his contemporaries who considered the American wilderness a challenge to be subdued, the Chester County born (1722) Marshall saw in the untamed land a repository of nature's bounty to be cherished. The sixth son of a stone cutter of English descent, young Marshall received his early training as a naturalist on his father's farm near the West Branch of the Brandywine in what is now West Bradford Township.

Marshall grew into a tall, strongly built, modest countryman who never went further than Philadelphia in southeastern Pennsylvania or Wilmington or New Castle in nearby Delaware. Yet he became respected and known throughout this country and Europe for his knowledge of horticulture. Young Marshall boasted to friends that he never went to school a day after he was 12 years old. As a teenager, he was an apprentice to a stone cutter, later operated a gristmill and then served as County Treasurer.

Marshall was deeply influenced in his fondness for natural history and botany by his cousin, John Bartram (1699-1777). A colonial botanist, farmer and avid and eclectic reader who lived near Philadelphia, John was

the first native-born American of European parentage to receive international recognition as a scientist.

Twice married, Marshall had no children. In 1773 he built a handsome stone house on the rise overlooking the small village which, then was known as "Bradford Meeting," after the meetinghouse. At one time his land holdings in the village of Marshallton totaled more than 100 acres.

A keen observer, with an insatiable curiosity, he was always improving his knowledge about trees, shrubs and plants. His Botanic Garden, started at his residence in 1773, was known for its rare plants,

Marshall became a supplier of American seeds and plants to England. Initially, he sent seed-and-plant shipments to a Quaker friend, Dr. John Fothergill, for his garden at Upton in Essex.

ornamental trees and shrubs. Many noble magnolias similar to ones he planted are said to still flourish on the old Marshallton property. His Botanical garden and Arboretum were the second of their kind in America. (The first was the John Bartram Garden near Philadelphia.)

Marshall became a supplier of American seeds and plants to England. Initially, he sent seed-and-plant shipments to a Quaker friend, Dr. John Fothergill, for his garden at Upton in Essex. He also supplied vegetable treasures to other gardening friends abroad. During the American Revolution, the French minister in Philadelphia introduced Humphrey to French botanists who

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respected his interest in botany.

In 1785 he published a book to promote the knowledge and cultivation of American trees, shrubs and plants, to discover their uses for food, medicine and herbs to help the American colonists and to introduce these American specimens into Europe. It contained the particular distinguishing characters of each Genus, with plain, simple and familiar descriptions of the manner of growth, appearance, etc., of their several species and varieties. Also included were some hints of their uses in medicine, dyes and domestic economy.

His great botanical masterpiece, *Arbustum Americannum, (The American Grove, or an Alphabetical Catalogue of Forest Trees and Shrubs, Natives of the United States)*, was compiled from actual knowledge and observations and the help of botanical authors.

Marshall became so knowledgeable about trees and shrubs that he rose to distinction and honor. He introduced the Europeans to such beloved American trees as oaks, beech, hickory, chestnut, the walnut (then as now used for finest furniture) sassafras, from the roots of which medicinal tea was brewed, the tulip tree, prized by the Colonists for boards, bowls and trenchers, the noble Chester County buttonwoods, and of course the evergreens—the pines, hemlocks, spruces, yews, holly and others. He did not forget the fruit trees—pear, apple, cherry and plum. Nor did he neglect the beautiful flowering shrubs and vines, the mountain laurel, azalea (called upright honeysuckle) and the trumpet vine.

Marshall continued his work as an American naturalist into old age until cataracts impaired his vision. He died in 1801 at age 79 after a dysentery attack. He is buried in the church grounds of Bradford Meeting nearly across the road from the home he built in Marshallton. His grave is unmarked in keeping with the Quaker custom.

Marshallton, the one-street town on the crest of a little hill, today slumbers in a pastoral roll of hills.

→ over

The pristine picture might be different if not for the sensitive approach taken by the owners of so many solidly built houses of imposing stone, stucco and brick. The village, now a National Register District, includes homes and other buildings along both sides of Route 162 from Cann Road west to Northbrook Road. First settled in 1737 by James Woodward, the village was named for Marshall when a post office was established in 1805.

One of the most impressive dwellings in the hamlet is the Marshalton Inn, an astonishing place in a wonderful old world setting. The pointed stone 1793 land-

The farm sits on Lucky Hill Road in the midst of a 1800 acre historic district that was listed in the National Register of Historic Places in 1995.

mark, four miles west of West Chester, reveals its heritage. The venerable building has several dining rooms, each with thick stone walls; recessed mullioned windows, their wide ledges decorated with a tin candleholder and wide-planked floorboards peeking out from beneath Oriental carpets. Crown molding, wainscoting and a planked wall in the front dining room are painted dark brown. Cream-colored, floral-patterned draperies frame the windows, except for a pewter charger appealingly banged up over the years, the walls are bare.

Present-day property owners, in

keeping with long-held preservation standards, have carefully restored many houses in the area. Among them are Mr. and Mrs. John Y. Latta whose stone center hall house, built in the early 1800s, has a new addition with a large living-kitchen.

Another outstanding restoration was completed under the watchful eyes of Mr. and Mrs. James G. Cherry. Their late 1700's bank house is filled with appropriate furnishings and impressively decorated with items from their collections of ceramics, pressed glass, antique toys and dolls.

The historic Lucky Hill Farm provides a stunning view from the roadway. The land around it has the look of a place settled, once and for all, resistant to wholesale change. The farm sits on Lucky Hill Road in the midst of a 1800 acre historic district that was listed in the National Register of Historic Places in 1995. The original part of the house, built of native fieldstone in 1721, was totally renovated in 1975. Its present owners, Lydia Willits Bartholomew and William L. Howard IV, acquired the property in 1975. Both embody a kind of native eclecticism rooted in the places and people of the Brandywine Valley.

Every village such as this has its point of fixity, that certain small stillness that anchors us with a sense of continuity and location. These are points of vantage and reference, places to stand where patterns of the past might be read and those of the future, perhaps, dimly inferred. Over time the rare trees, shrubs and flowers have disappeared at the old Marshall house. But the solid looking homestead still stands there as a kind of enclosed moment of sharply felt beauty and significance. No doubt the spirit of its former owner, Humphry Marshall, still inspires the charming and lovely village of Marshallton.❖

John Sheppard is a freelance journalist whose articles on travel, art, history and antiques appear in regional and national publications.

Marshalton Inn

If you think about how much the world of West Chester has changed since 1814, then you can only marvel that an eating establishment there could continue to satisfy its surrounding community since that time. Such, however, is the case with the Marshalton Inn. Thanks should be extended to Chef/Owner David Cox and his partner Warren Scott. Extensive renovations have been made to the splendid lady, but Warren has been scrupulous in ensuring that any changes made to the Inn would be in keeping with the historic integrity of the building. Similarly, Chef David has seized the opportunity to establish a kitchen that measures up to exacting standards based upon his years of experience of working in many of the finest New York establishments. As a graduate of the prestigious Johnson and Wales University, David has been thoroughly schooled in the fundamentals of fine cuisine. His intention has been to have a brasserie type restaurant, recalling a country French atmosphere that invites locals and strangers to mingle together while enjoying fine dining. Both men are succeeding in achieving their goals.

It is well worth taking a moment to appreciate the deeply inset colonial window sills, weathered panels surrounding the large stone fireplace that heats the main dining room, the painted moldings that coordinate in colonial colors of green, blue, and cream. An Oriental rug in the same color palette protects the original wooden floors. An alcove displays objets d'art and a collection of books that provide an insight into the chef and his culinary passions. A look at the menu reveals Chef's respect for cheese. Neighboring diners enjoyed the companionship of a shared fondue. But this fondue bears little resemblance to the fondues of the early '70s. Several different kinds of cheeses blend seamlessly into a smooth mixture, and if you desire, you may add accompaniments of beef tips, apple, or fingerling potatoes. The atmosphere is relaxed, and before we knew it, the four of us were engaged in friendly conversation about the food.

As a guide to an educated palate for the artisanal cheese plate, Chef provides a detailed explanation of the types of cheeses, including pronunciation, country of origin, and taste description. The plate is accompanied by several complimentary condiments, such as quince paste, dates, and fig cake.

The menu is thoughtfully divided into two sections, petite plates and grand, depending upon your appetite. Don't be misled, though, by the term "petite." Portions are more than satisfying for a light meal. The onion soup ($10.50) is abundant with four types of onions, topped with four artisanal cheeses. Salads include Organic Mesclun ($8.50), which is heightened in taste with the addition of Dijon mustard, Caesar ($12.50), and my favorite, Beet Salad ($11.50). The sweetness of fresh beets and the mildness of goat cheese contrast nicely in texture with walnuts resting on a bed of crisp endive.

Grand plates range in price from $18.50 for an excellent Asparagus Risotto (imagine the earthy tastes of wild mushrooms and white truffle essence within the smooth texture of a risotto), to Lamb Porterhouse ($34.50). Only the highest quality of meats and seafood find their way onto Chef's menu. The Hanger Steak ($24.50) offered is of prime quality; Tuna ($25.50) is sushi quality; and Chicken ($21.50) is organic. A wide variety of accompaniments are included, which move beyond the usual "medley of vegetables."

For example, bulgur wheat and sweet turnips add a Mediterranean flair to the Duck Confit ($20.50), as does the inclusion of pancetta (that delectable Italian form of bacon that has been salt cured and spiced) and pea tendrils to Sea Scallops ($24.50).

The special of the evening was a two and a half pound lobster with a crab cake and what a special entrée it was! Beautifully plated, the luscious lumps of lobster contrasted in color and texture with the crisp spears of asparagus. The crab cake was filled with lump crabmeat with no sign of offending shells. While the meal is intended for one, there is more than enough to share.

Wendy Cox is the pastry chef, and her specialties tempt the most serious of dieters. Try to resist a Lemon Tart ($8) made with mascarpone mixed with touches of honey, or a Profiterole Sundae ($8). The profiteroles are light puffs of pastry, concealing the most creamy wild strawberry ice cream. We fell to the temptation, and promised to walk an extra mile, exercise a little longer. The desserts are a fitting end to a lovely evening. ❖

Marshalton Inn, 1300 West Strasburg Road, Route 162, West Chester, PA; 610.692.4367; (www.marshaltoninn.com); Dinner Wed.–Sun. 5–10 p.m.; Major credit cards accepted. Adjacent parking lot.

CHESTER COUNTY

The Columbia Bar and Grille, 148 Bridge Street, Phoenixville, PA; 610.983.0300; Fax: 610.983.9801. Located in the heart of the historic Phoenixville renaissance, The Columbia Bar and Grille has been a consistent favorite with discriminating locals since 1893. The stylishly renovated Victorian is a congenial relaxed atmosphere being discovered by those experiencing extremely well-made cocktails and innovative American fare, including the freshest seafood and steaks, all of which are prepared in house daily. The Columbia also features an extensive bar menu, live music, venues, a popular Weekend Brunch, and casual Sunday evening dining. Children's Menu always available. Dinner: Mon.–Wed. 5–9 p.m., Thurs.–Sat. 5–10 p.m., Sunday 3–7:30 p.m. Lunch: Mon.–Fri. 11:30 a.m.–2:30 p.m. Bar: 11:30 a.m.–closing, Happy Hour Mon.–Fri. 4:30–6 p.m., Bar menu 3 p.m.–closing. Weekend brunch: Sat. 12–3 p.m., Sun. 11 a.m.–3 p.m. Private parties and corporate events are a specialty. Onsite parking. Elevator access. Open seven days. Call for reservations.

Eagle Tavern & Inn, one mile north of PA Turnpike, Exit 23 on Route 100, Upper Uwchlan Township, Eagle, PA; 610.458.5331. Family operated for over twenty years. Warm and cozy historic inn, featuring Continental cuisine. Specialties include steak and seafood dishes. Rehearsal dinners and private parties. Open seven days. Serving lunch and dinner. Lunch Mon.–Sat. 11:30–all day. Dinner Mon.–Sat. 5:30–9:30 p.m. Sunday 12–7 p.m. Reservations suggested. All major credit cards accepted.

georges', Spread Eagle Village, 503 West Lancaster Avenue, Wayne, PA; 610.964.2588. georges' on Philadelphia's Main Line provides guests with international cuisine in a stylish environment. The inviting atmosphere features twelve-foot ceilings, a sunlit indoor courtyard, a large bar lounge area, and an outdoor garden. Reservations are suggested.

Jasper, 78 West Lancaster Avenue, Downingtown, PA; 610.269.7776; www.jasperdowningtown.com. Chester County's newest fine dining destination, located in the heart of Downingtown and serving innovative American cuisine. Chef/Owner Nick DiFonzo has been cooking for over seventeen years in

'Marshallton is a working man's village'

By Steve Hoffman
Staff Writer

Courtesy photo

The Village of Marshallton has a long history, with the Marshalton Inn playing an important part. It has been a public facility since early in the 1800s.

"Marshallton is a working man's village," explains Warren Scott, the owner of the Marshalton Inn and Four Dogs Tavern.

He should know. Since purchasing the two restaurants, which together form the center of the modern Marshallton universe, in 1996, he has gotten to know the citizens and the community very well.

Scott was already experienced in the restaurant industry when he purchased the two Marshallton restaurants. He had been a restaurant owner since 1980 when he purchased the Chautauqua restaurant in Historic Yellow Springs.

A few years later, he added Buckley's Tavern in Delaware. "We have a lot of fun there," Scott explained. Dave Weir, a vice president with the corporation, assists with operating Buckley's Tavern. Scott is quick to credit his associates and staff with making the restaurants a success, deflecting attention from himself.

His three decades in the business have been a tremendous learning experience.

"It's a mature, complicated business," Scott explained. "No one has enough of the market share to dictate to the customers. Anyone who has been in this business knows that you have to listen to the customers. The customers are going to dictate what you do."

Scott said that there has been a trend in the industry for customers to be able to get high-quality meals for less. Restaurants have had to adapt to these changes. There are fewer distinctive restaurants and more food being served up by chain restaurants.

"We compete against a lot of large chain restaurants," Scott explained. "The charm and atmosphere, in the long-term, will be what people will come back for."

It also doesn't hurt to have a supremely talented executive chef handling many of the food preparation decisions for the restaurant. Scott has just that in his executive chef and co-owner, David Cox.

"He's the best chef that I've ever seen," Scott said. "Plus, he's a really nice guy."

Cox has been a chef in New York and Hawaii, but now he's a resident of Marshallton. He is a graduate of the Culinary Arts program at Johnson & Wales. He trained at Lespinasse in New York, as well as at Le Bec Fin. Before

sponsorships and grants from many organizations, including the beneficiary organization of the 2009 Plantation Field International Horse Show.

Volunteers are at the core of The Barn's ability to offer its programs to children for free. "Our volunteers are special people," says Mary Beth. "They are wonderful, caring, generous people in the community who have come together to support us."

Some volunteers work with one or more of the children on a weekly basis. Other volunteers help when groups of students come for a visit. For summer camps volunteers commit to a week of working with the children. Bayada Nurses provide a nurse for each day of summer camp to help with any medical care necessary help the children.

Since Mary Beth's conception, The Barn at Spring Brook Farm has taken off mostly through word of mouth. It is now a 501(c)(3) non-profit corporation, with a board of directors, a staff of 4, and many, many volunteers who help care for the farm's child-friendly animals, help with the program, and raise funds to keep the program free for the children. By the end of 2008, 507 children visited The Barn at Spring Brook Farm and participated in over 2,000 hours of animal-assisted activities.

"This program is unique," concludes Mary Beth. "It evolved without a master plan in the beginning, but we've grown tremendously. And it's working."

Photo by Carla Lucas

Some children enjoy tending the raised bed garden.

The vision of Mary Beth Drobish is helping hundreds of young children have a lot of fun and sometimes accomplish some goals on a farm built just for them.

For more information about the programs offered at The Barn at Spring Brook Farm, volunteer opportunities, or to make a donation, go online to wwwspringbrook-farm.org. The organization is located at 350 Locust Grove Road, West Chester, Pa. 19382.

Photos by Steve Hoffman

Efforts have been taken to preserve the historic character of the Marshalton Inn.

coming to the Marshallton restaurants in 2007, he also worked for the Ritz Carlton and Hyatt Corporations, and the Waldorf Astoria Hotel.

The two establishments in Marshallton share an executive chef, a staff, and similar menus, but they offer vastly different dining experiences. The Marshalton Inn, of course, is an old, Colonial building filled with charm and ambiance. Four Dogs is, in the owner's words, "an eclectic local tavern."

Even though he's not a Marshallton native, the history of the village is important to Scott. Painstaking efforts have been taken to preserve the historic character of the Marshalton Inn.

"We've tried to remain true to the time period in which it was originally constructed," he said, noting that the original structure dates the early 1800s. "It has been operating as some type of public facility ever since."

One common thread that connects the Marshalton Inn, Four Dogs Tavern, and Buckley's Tavern is the historic nature of the buildings.

"They are in old buildings where we try to maintain the history," Scott said, "but with the food we try to stay as much on the cutting edge as we can."

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Marshallton...

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Route 162 has historically been heavily traveled upon: truckers destined for Philadelphia or Lancaster that didn't want to use a toll road often took this route. In addition to the inn, there was a blacksmith shop, a cooper, and other shops that a person might expect to find in "a working man's village"—all the things that were essential for the people who were moving goods between Lancaster and Philadelphia. Today, according to Scott, it is trucking traffic from the nearby quarry that keeps the road busy. The Marshalton Inn has always been right there in the middle of all this action.

The village will soon be transformed by a major streetscape project that will result in resurfaced roads, refurbished sidewalks, and other enhancements. Scott is very enthusiastic about this project. He is also a member of the Marshallton

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Photo by Steve Hoffman

The Four Dogs Tavern--"an eclectic local tavern."

over

Marshallton...

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Conservation Trust, which has as a goal the preservation of the historic village.

When Scott purchased the two restaurants, part of the transaction was the acquisition of the very popular Marshalton Triathlon. He decided that the annual event, which raises money for the local West Bradford Fire Company, needed to be run by an official non-profit organization. The Marshalton Triathlon Festival, Inc. was born. The event has grown bigger and better ever since.

"It's an old event, especially for Chester County. The fire company, which is the beneficiary, does a lot of the heavy lifting when it comes to pulling that off. To me, it's an important event for Marshallton. It's a nice community event and it raises{between} $15,000 and $25,000 each year for the fire company."

Scott is a firm believer in supporting the community where he has businesses. He explained, "We concentrate our efforts as local as possible with how we support the local community."

He is quite optimistic about the future of Marshallton.

"There aren't many businesses left in town anymore, but I think that will change in the future. You can survive in a great little town like Marshallton."

Photo by Steve Hoffman

Beautiful Marshallton will soon benefit from a large streetscape project.

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HUMPHRY MARSHALL DAY OBSERVANCE

Staff photo by Jeremy Gerrard

Bartram's Garden curator Joel Fry speaks in West Chester about the historical importance of distinguished botanists and horticulturists Humphry Marshall and John Bartram.

Honoring Marshall

Botanist from Chester County was a cousin of John Bartram

By JEREMY GERRARD
jgerrard@dailylocal.com

ONLINE VIDEO

www.DailyLocal.com

WEST CHESTER — To remember the legacy of famed botanist Humphry Marshall, borough residents gathered Sunday at the gazebo in his namesake park.

"Humphry was one of the earliest and most distinguished horticulturalists and botanists of our country, having established the second botanic garden in this country and I am delighted that we are here to honor him today," said West Chester Mayor Carolyn Comitta, who read a proclamation from the borough on the sixth annual event.

Opened in 1848, Marshall Square Park is the borough's oldest. The 5½-acre park at the borough's highest elevated point is bordered by North Mat-

Please see HONOR on A5

Staff photos by Jeremy Gerrard

In the Marshall Square Park Gazebo, former Mayor Dick Yoder greets West Chester residents gathered to celebrate the sixth annual Humphry Marshall Day.

Friends of Marshall Square Park Vice President Ann Walters speaks Sunday during the celebration of Humphry Marshall Day.

Bartram's Garden curator Joel Fry speaks on Humphry Marshall Day about Marshall and John Bartram.

Honor

From A1

lack and North Franklin streets on the east and west and East Marshall and East Biddle streets on the north and south.

A cousin of botanist John Bartram, Marshall was a Quaker born in Marshallton in 1722. He had a limited education, though he took an interest in botany, astronomy and natural history. He built the first conservatory in Chester County, a founder of the Westtown Friends Boarding School.

Guest speaker Joel Fry, curator of Bartram's Garden in Philadelphia, spoke about Marshall and Bartram from a genealogical perspective, highlighting the relationships the men shared with each other and their communities.

"In many ways, even historically, they are interconnected. If it weren't for Humphry Marshall, John Bartram might have been almost forgotten; and if it weren't for John Bartram, Humphry Marshall might have been forgotten," Fry said.

store the park and place its historical placard.

"The key to the future is people who care about the past, learn from it, preserve the most special things we have from the past, and take us forward to a beautiful, meaningful and healthy future. And that is what this group is about," Comitta said.

In recent years, the group Friends of Marshall Square Park has enhanced the park. Among its projects, the group has overseen the restoration of a Swiss cottage and gazebo. And last month, after a

"There's a lot of energy in this group and a lot of talented people who are willing to spend their time and efforts to make this park the best it can be and to restore it to its original splendor," said Ann Walters, vice president of the friends group.

As the park developed through the late 19th century, the park was recognized for containing 160 different species of trees and shrubs.

Last November, the park's trees were labeled. The park has more than 130 trees, including about 90 different species

trees in the park as part of her graduate work.

"I think Humphry Marshall would be proud to know we took the time to label all the trees that would have been here in his time and that now young people, people of all ages can appreciate the fact that Humphry Marshall had his hand in this park and now we've made it open and available to the public at large," Walters said.

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Floor cloths are fun and fruitful for Marshallton artist

By Nancy Johnson
Correspondent

In 2007, as Stephanie Wicks and her husband, Bob Portnoy, were putting the finishing touches on decorating their farmhouse in Marshallton, she said, "Bob really wanted an Oriental rug for the dining room. I immediately envisioned an expensive rug with a bottle of red wine spilled on it."

She began to look for an alternative that would add some color and warmth to the room and would complement the random-width hardwood floors. When she discovered floor cloths, an art form dating back to the 17th century, she knew she had found the answer to her dining room dilemma.

What she didn't realize at the time was that she had also found a perfect new business for herself.

Photo by Nancy Johnson

Stephanie Wicks transformed a potting shed into a studio where she makes her floor cloths.

Floor cloths originated in the 17th century, though they were called oil cloths in Britain, referring to the oil-based paints and linseed oil used to create them. They are said to have originated when the wives of French sailors repurposed old sails into floor coverings. When British sailors brought them back, these sturdy pieces for the floor quickly became all the rage. When the art form came to America, the name changed to floor cloth, and the designs have varied with the times.

Before starting her first project, Wicks learned that one of the most important steps was getting the right fabric. "I purchase a very heavy canvas from Vermont," she said. "It is important that the floor cloth lay flat, and since it is so heavy, I also have them hem it and miter the corners."

Although she started with a fairly large first project – measuring 8 by 11 feet – Wicks says it only took her about a month. "I was devoted to the cause," she said, smiling. "Once I figured out the marbling technique, it went really well."

While there is some variation among floor cloth creators, Wicks outlined the basic steps.

"I begin with my canvas, with the edges hemmed and

Continued on Page 66

Courtesy Photo

Her first floor cloth project, an 8-by-11-foot piece in her dining room, continues to get rave reviews.

Artist...

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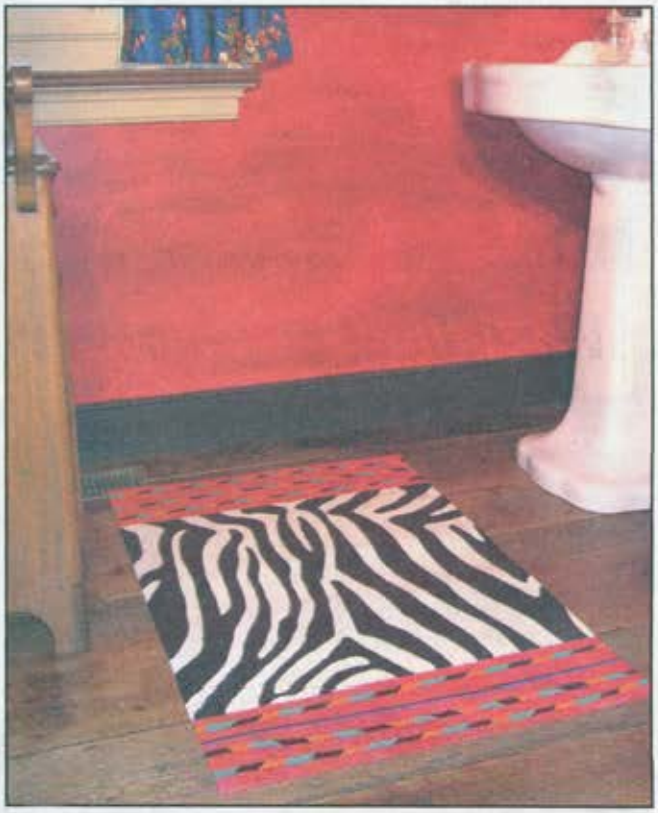

Courtesy Photo
A small powder room comes alive with its bold red walls and striking floor cloth.

corners mitered," she said. "If it's a smaller cloth, I put a non-skid mat on the bottom. First, I use a coat of primer. Next, I apply four base coats of a water-based exterior house paint."

Once the base coats have dried thoroughly, she is ready for her design layers. Wicks, who has extensive experience in graphic design, creates her pattern on her computer. She then prints it out as a pattern from which to paint.

"I use acrylic paints for my design layers," she said. "The number of layers varies, depending on the design and effect I am looking for." The floor cloth is completed with four coats of polyacrylic, which seals and waterproofs it.

For her first attempt, Wicks chose a harlequin (black and white) pattern, which is very popular for floor cloths. "The black and white is striking – it just pops!" she said. "I got such a great reaction on that floor cloth that I

Continued on Page 69

Artist...

Continued from Page 66

decided to try some more."

Wicks began experimenting with different sizes and looks. She found 2-by-3-feet to be a nice size for powder rooms and doorways. "I worked quite a bit on developing what I call the 'ruggie effect,' basically a textured background," she said.

Wicks soon found that the potting shed attached to the house would serve well as a studio. "I just needed some place I could spread out a floor cloth without cats walking on it," she said.

Wicks insists her husband is her biggest fan. Because of his encouragement and that of some friends who had seen her floor cloths, she approached several home design stores and decorators with her work. Aubusson Home and Valley Forge Flowers, both located in Wayne, currently sell her floor cloths, and several decorators have sent clients to her for custom designs.

"I remember when I took some samples to a shop and laid them on the floor. There were several customers in the store and while they admired the floor cloths, they all gingerly walked around them," Wicks said. "I told them, 'Please walk

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Courtesy Photo

Created for a rather stark bathroom, this colorful 3-by-5 piece adds just the right contrast.

→over

Artist...

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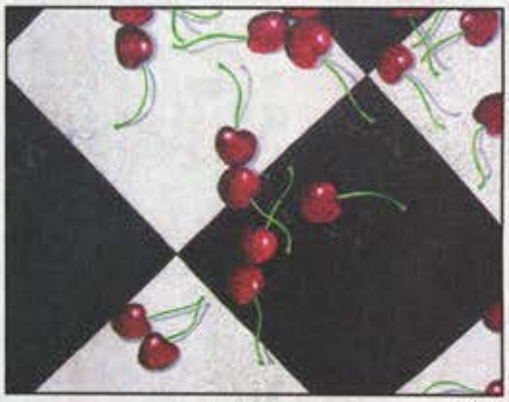


Courtesy Photo

In this piece, Wicks added a twist to the popular black-and-white harlequin design. Note how the cherries reflect the light.

on them! That's what they are meant for.'

"I still believe that word of mouth is the best advertising," Wicks said. "In all the years I was in graphic design in New York City, I did very well. It was all through word of mouth. I didn't even have business cards."

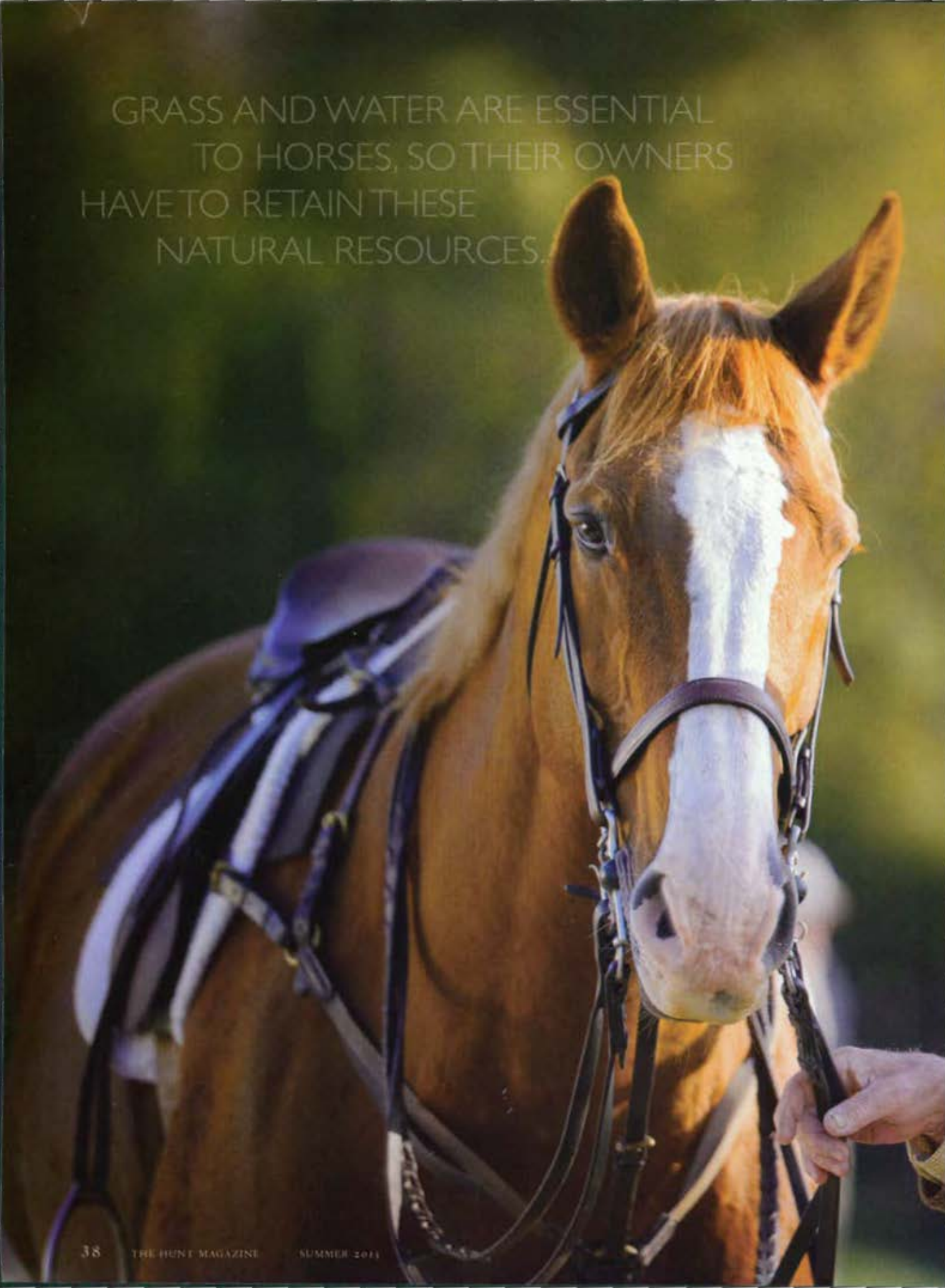
"When someone contacts me about doing a custom floor cloth, my first step is to visit them in their home,"

Courtesy Photo
Wicks designed this floor cloth to grace a kitchen floor and tie in the color of the stainless steel oven.

Wicks said. "I measure for the appropriate size and then talk to them about the look they are seeking and color preferences.

"I also really want to know their intended purpose for the floor cloth; some want to lift the room up, like I did with my dining room, while others want to calm down the appearance."

Prospective clients can contact Wicks through her website, www.nectarinestudio.com (or www.stephaniewicks.com).

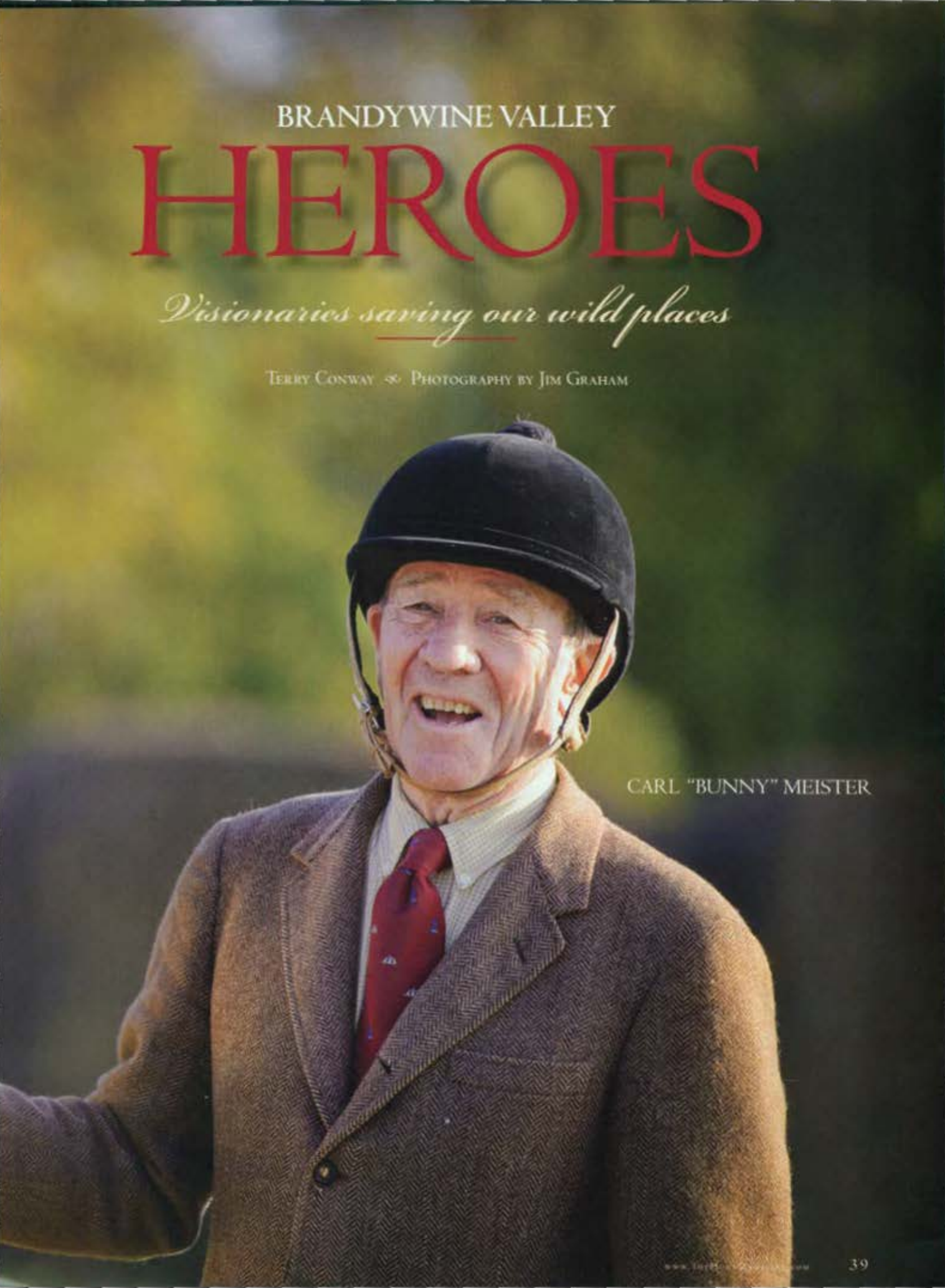

GRASS AND WATER ARE ESSENTIAL
TO HORSES, SO THEIR OWNERS
HAVE TO RETAIN THESE
NATURAL RESOURCES.

BRANDYWINE VALLEY

HEROES

Visionaries saving our wild places

Terry Conway & Photography by Jim Graham



CARL "BUNNY" MEISTER

Meister has been a driving force of the Brandywine Hills Point-to-Point races since 1961. Staged in the rolling hills outside Unionville, the races have raised $15,000 to $20,000 annually in recent years.

"Horse owners and foxhunters in particular are an active force in preserving the rural character, the contiguous pieces of open space in several parts of the county," says Meister, who has hunted with the Brandywine Foxhounds Club for 60 years.

"Grass and water are essential to horses, so their owners have to retain these natural resources. In doing so, they provide a service to their fellow man."

A short canter from the Point-to-Point race ground is BVA's Myrick Conservation Center. A unique outdoor teaching facility, it reinforces classroom lessons that reached nearly 12,000 elementary and middle-school students last year through hands-on exercises and field experiences. "Through both our on-the-land and in-the-water education programs, the children have the opportunity to learn conservation and sustainability while getting dirty and having fun," Meister says. "All of them leave with a better understanding of, and an appreciation for, the natural world. It is one week of camp, but the lessons will last a lifetime."

WC Life Fall/Winter 2013

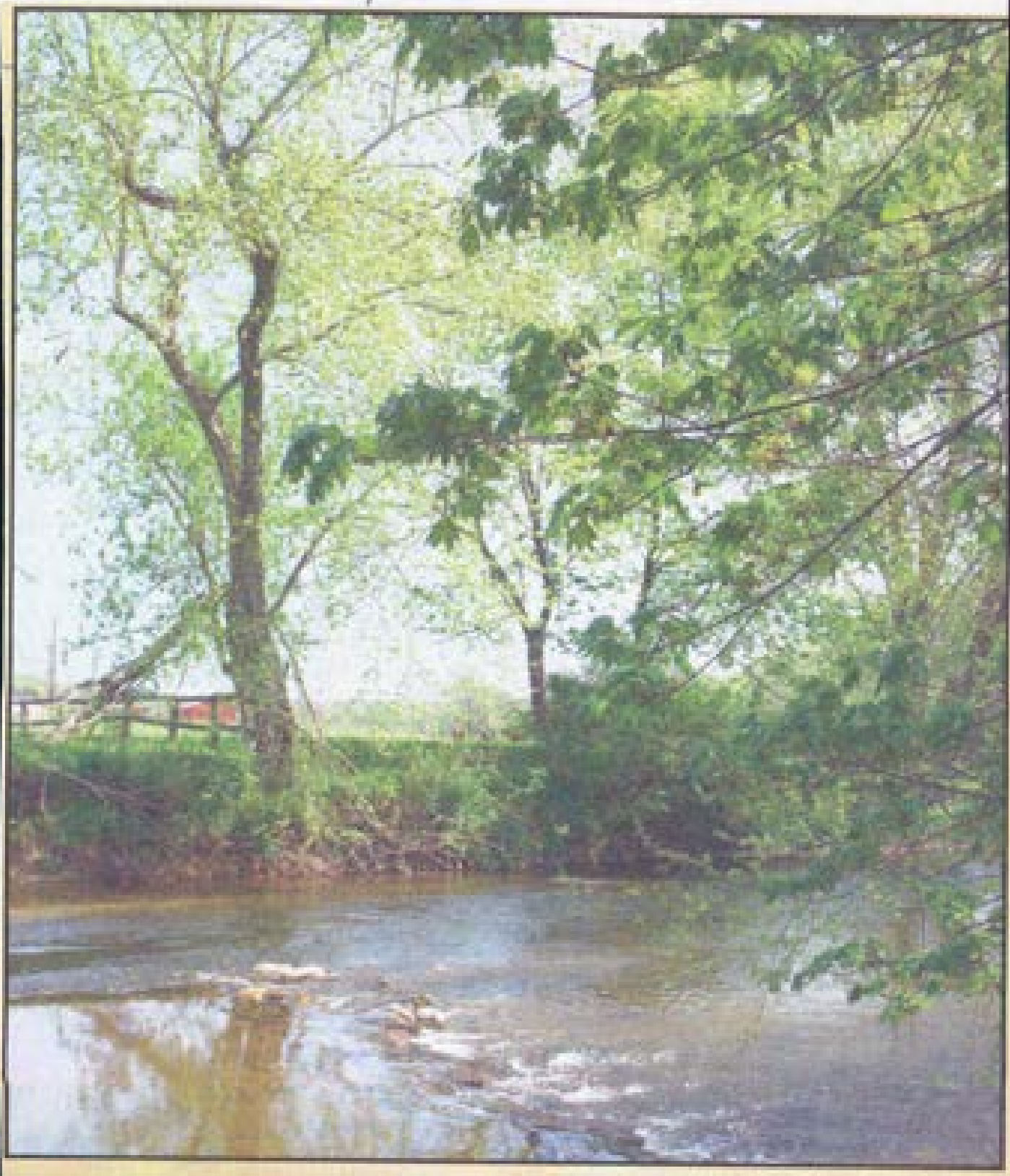
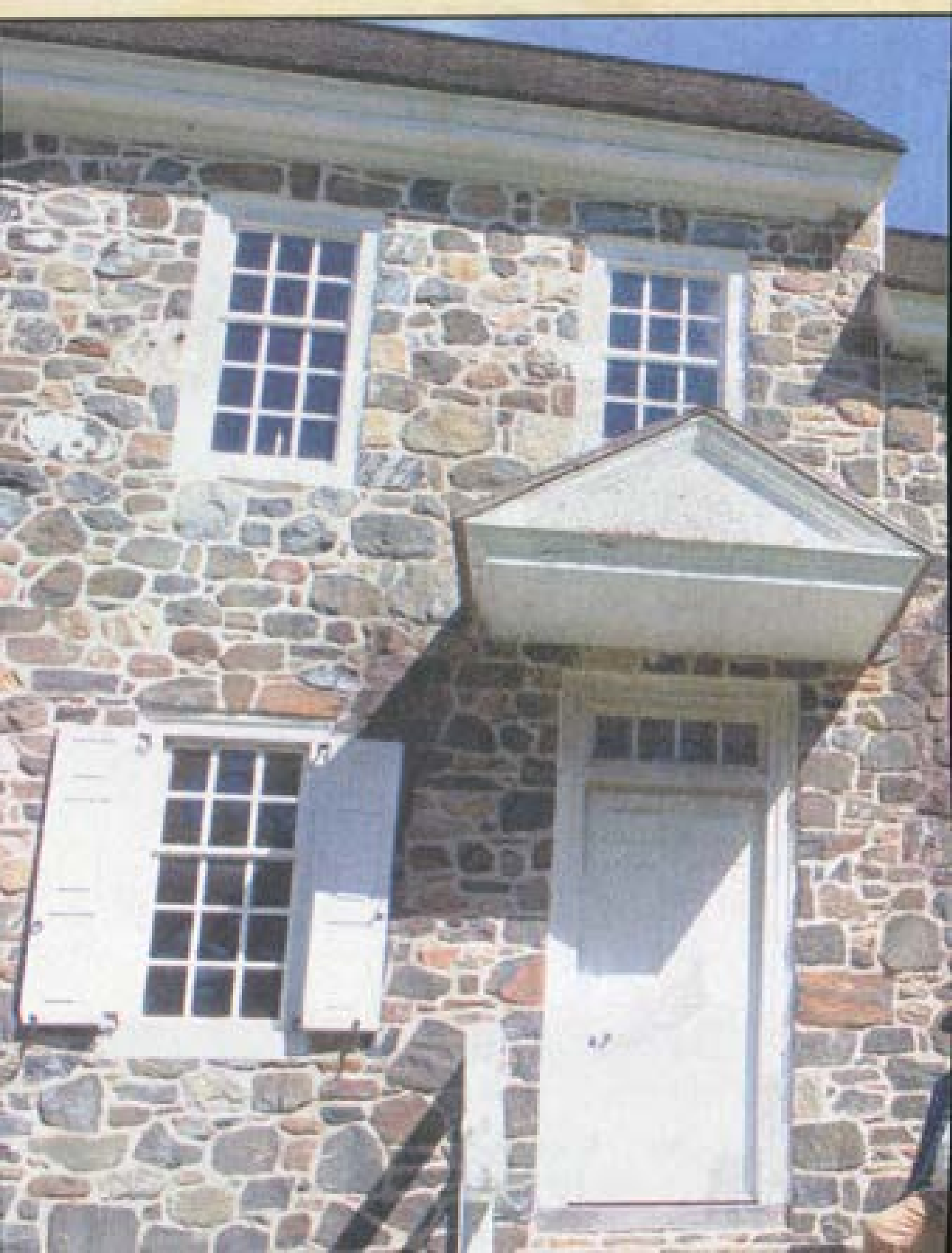
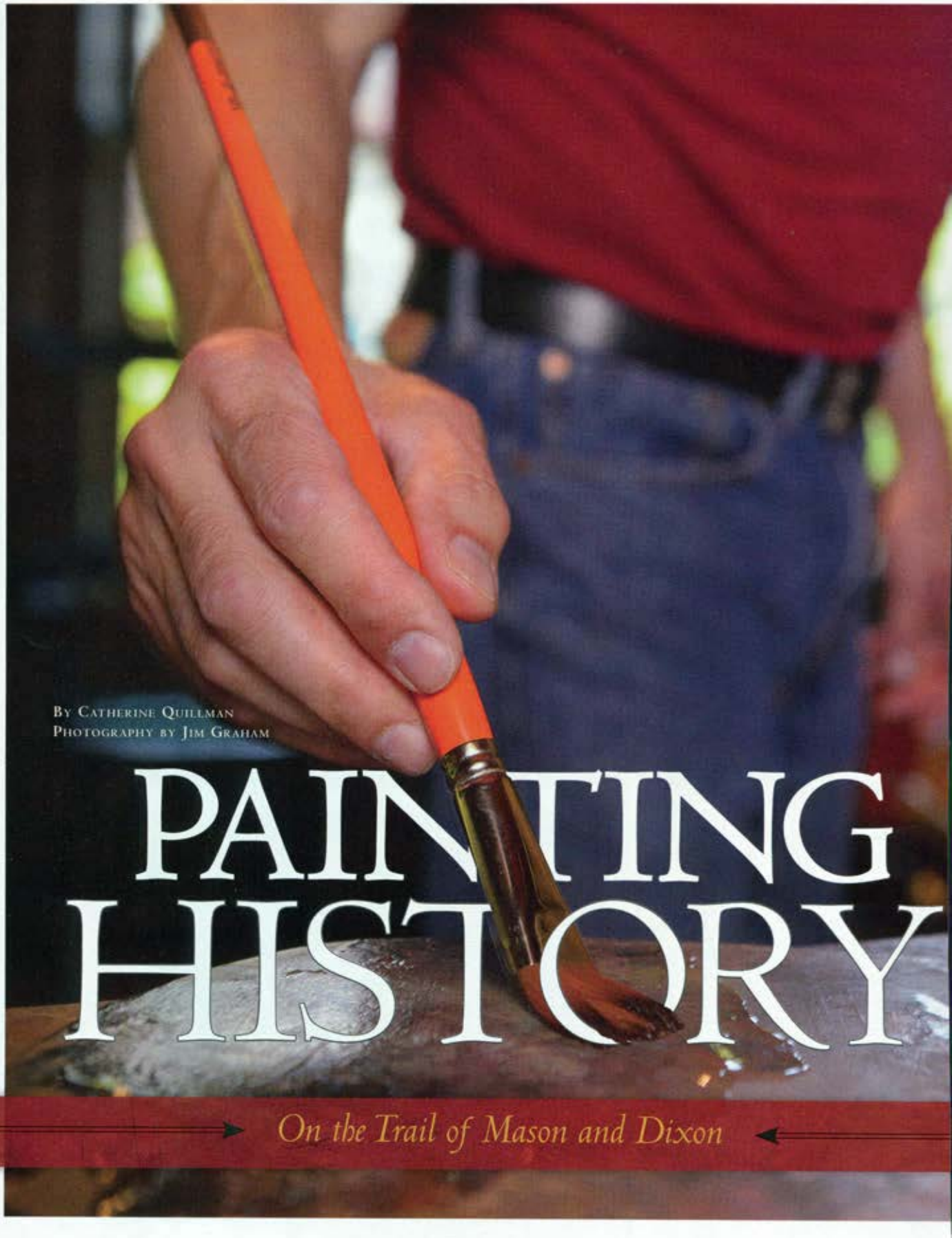


photo by Carla Lucas

The view at Trimble's Ford today (near Northbrook Canoe, in West Chester) where Howe's army crossed the west branch of the Brandywine Creek after marching out of Kennett Square.





By Catherine Quillman
Photography by Jim Graham

PAINTING HISTORY

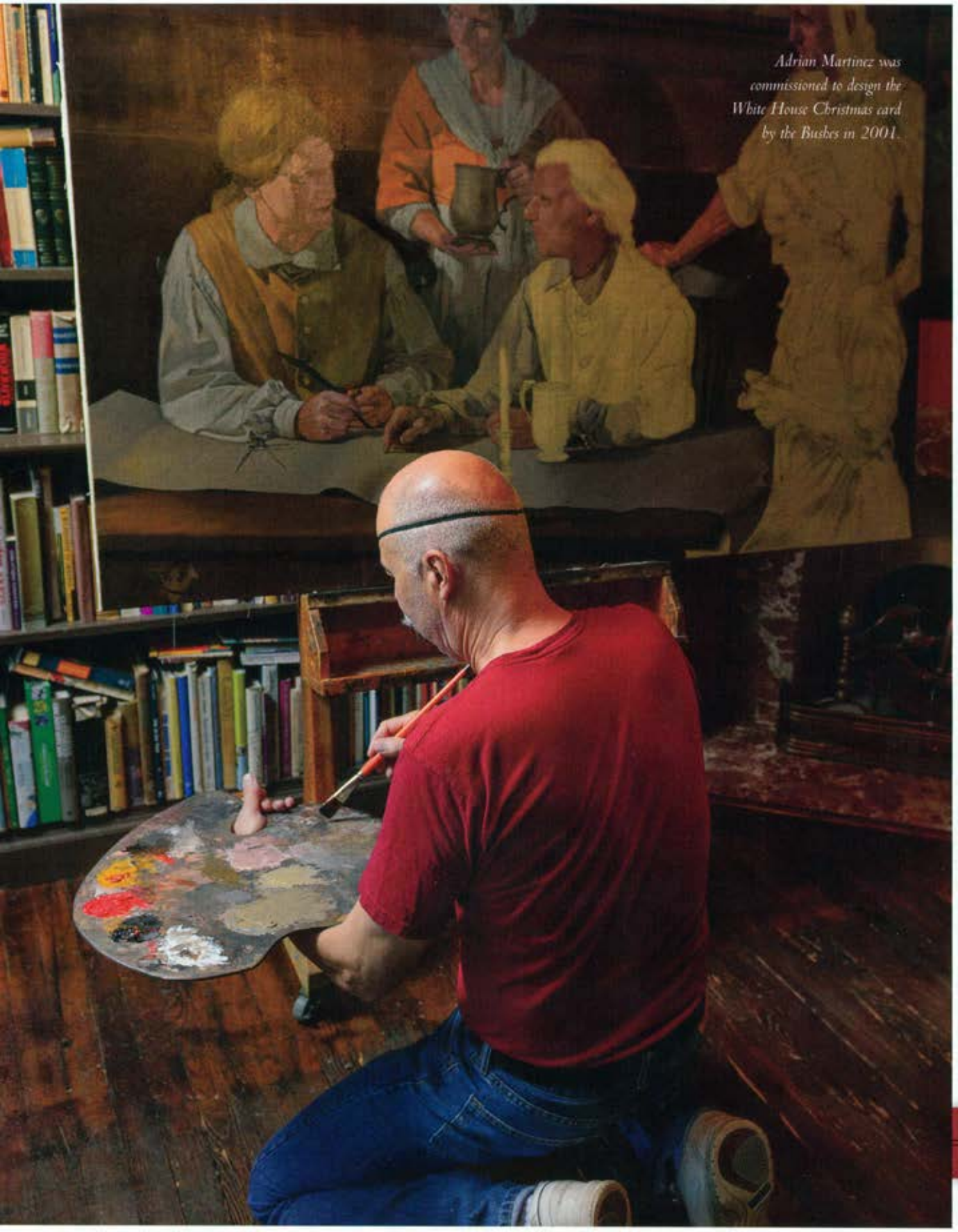
On the Trail of Mason and Dixon

THE SCHOOL WOULD REFLECT THE COUNTRY LIFESTYLE EMBRACED BY THE LOCAL COMMUNITY.

size. In 1962 the school had moved to its present campus thanks to Mr. and Mrs. W.B. Dixon Stroud, who donated the 23-acre property northwest of Kennett Square. Classes were held in the farmhouse, and gym was held in the barn. This being horse country, the annual fundraiser was a horse show.

Then change came to Upland in 1963 in the person of Headmaster Jack Cleveland. "Dr. Cleveland really put his stamp on the school," says Edgar. "He wanted to make it a viable academic institution." A new Academic Center was built and the school was expanded up to ninth grade.

Cleveland, a hockey enthusiast and former coach at the CONTINUED ON PAGE 82



Adrian Martinez was commissioned to design the White House Christmas card by the Bushes in 2001.

The exhibit is two years off, but that didn't keep Adrian Martinez, an internationally known artist, from starting work early. Martinez paints what could be described as large-scale "epic" or narrative works, generally using models, and sometime an animal or two, in the process.

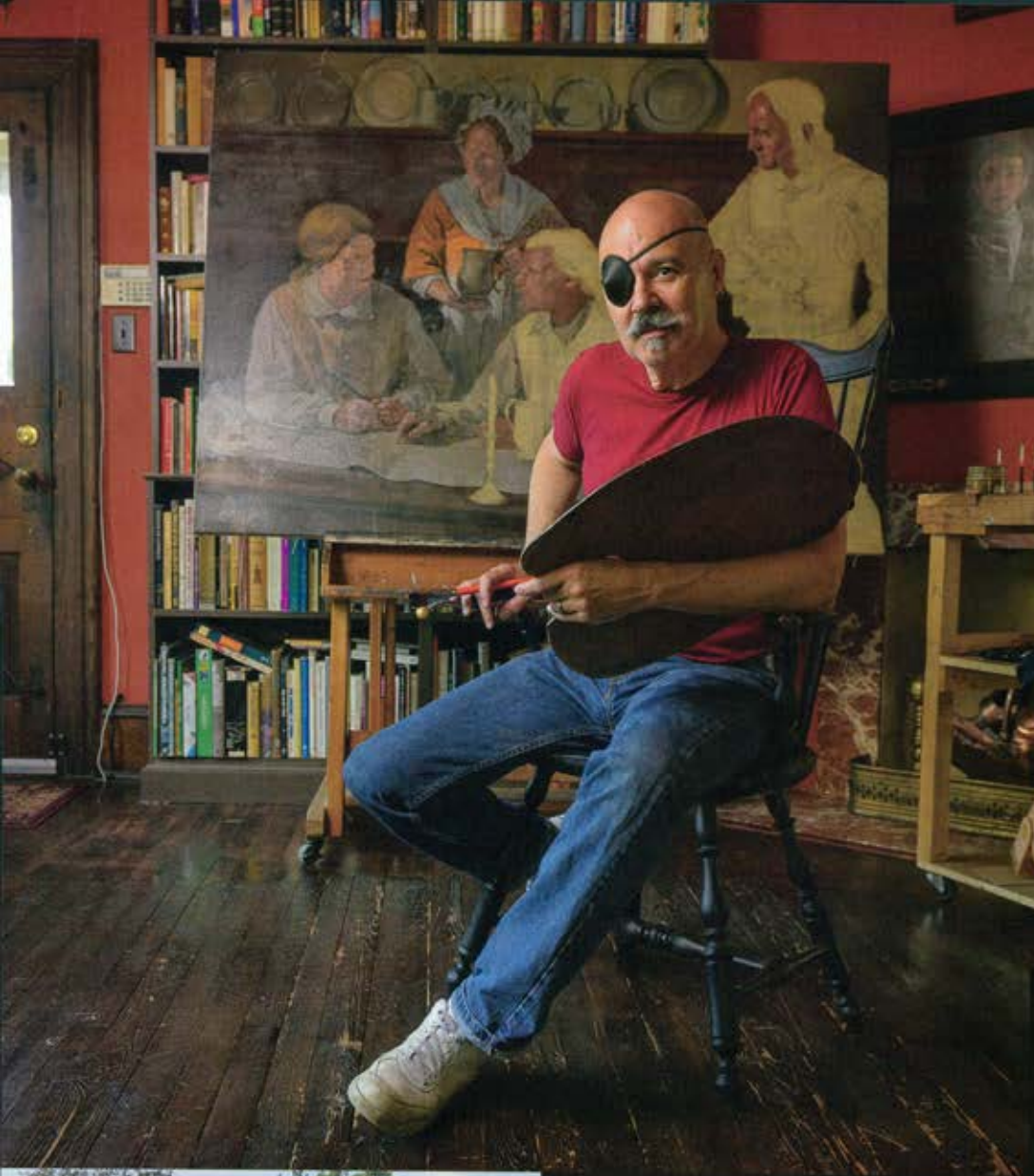
His latest project is centered on the little-known interactions between 18th-century Chester County residents and the famous "Mason and Dixon"—English surveyors who were commissioned to help settle a land dispute between Lord Baltimore and William Penn.

Martinez is not a historical painter, but rather a painter who occasionally decides to take on historical subjects and to thoroughly explore them in a series of works. Like many successful artists, he finds that one project leads to another.

A 2002 retrospective of his work at the Chester County Historical Society, was attended by First Lady Laura Bush, who had earlier commissioned Martinez to create the White House Holiday Card. Other commissions followed, including an 8x18-foot mural installed in the White House in 2003 and a series of drawings for Camp David in 2005.

Not even Martinez knows exactly how he will artistically convey Mason's and Dixon's historic visit to Chester County in his latest project. He only knows that his future exhibit, slated to be held at the Chester County Historical Society CONTINUED ON PAGE 84

COURTESY OF JIM LAWSON



Above: Artist Adrian Martinez, wearing his signature eye patch, poses in front of a work-in-progress, "Drawing the Line." His friends, below, posed for the work depicting Mason and Dixon and Joel Baily, a noted Quaker surveyor and clock maker, at the Harlan House. Far left: friends and family gathered at a tavern ruin now maintained by the community group the Friends of Martin's Tavern. L to R, Sally McQuail, Betsy Barr, Michael Alderfer, Chuck Barr, Mark Slouf, David Culp, Todd Babcock, Leah Jones. Right: Martinez's friends and family Todd Babcock, Sally McQuail, and Mark Slouf donned period costumes and posed at the original Harlan house, now a private home.

COURTESY OF JIM LAWSON

CONTINUED FROM PAGE 52

sometime in 2015, will be "major." On a recent weekend, the project brought forth what one writer called a "plethora of history buffs," leading Martinez to express his gratitude.

"I now realize that I'm part of something far bigger than I could have imagined just a few months ago," he told the participants. "Everyone's generosity and enthusiasm has taken this project to the next level, and I am truly grateful."

The participants that day included re-enactors in period dress playing the parts of Charles Mason and Jeremiah Dixon. They gathered at the historic Martin's Tavern, a pre-Revolutionary War landmark and preserved ruin in the village of Marshallton.

According to Martinez, who lives with his wife and son in a circa-1830 home in Downingtown, the tavern was in the process of being built when Mason and Dixon made the trek from Philadelphia in the spring of 1764 and selected a site near the "Forks of the Brandywine," mainly because it was on the same latitude as a point they had marked earlier in the colonial capital.

WHEN THE PAINTING IS FINISHED, THE INDIAN'S PRESENCE WILL BE A REMINDER OF THE HARDSHIPS FACED BY MASON AND DIXON.

Martinez suspects that Mason and Dixon must have encountered Humphry Marshall, a friend of Ben Franklin, who had founded the American Philosophical Society, enabling Marshall and other members to meet leading scientists of the day.

Marshall lived across the road from the tavern—in a large stone house that had one of region's first observatories—but it

is likely that in 1765, at the age of 43, he was employed as a stonemason and was overseeing the construction of the tavern.

In Martinez's photo shoot, the re-enactors included two seemingly type-cast for the job: David L. Culp of Downingtown, a nationally known horticulturist, played the part of Marshall while surveyor Todd Babcock, who is also president of the Mason-Dixon Line Preservation Partnership, took the role of Charles Mason.

The decision to include an Iroquois Warrior—a role Martinez played—and re-enactors playing the roles of 18th-century black residents seemed logical once you understood Martinez's vision.

Martinez braved red and black "war" paint on his face and shaved his own head and mustache to accommodate the Indian head gear of an Iroquois. When the painting is finished, the Indian's presence will be a reminder of the hardships faced by Mason and Dixon. They were plagued by massive desertions when they got to western Maryland by workers who feared Indian attacks.

Similarly, the depiction of black residents casually gathered at the tavern, standing aside but observing the English surveyors (or the "stargazers" as they were called by local farmers), will bring home another point.

The "Mason and Dixon" line might have been lost to history as just another surveying job if it hadn't come to represent the demarcation between free and slave states.

To complete the photo secessions, Martinez and his entourage moved onto the "Harlan's House," now a private home at Stargazer Road and Route 162, where Mason and Dixon encamped for several months in a field. The site of their calculations, now marked by the "Stargazer's Stone," was so named because local farmers were said to have seen Mason and Dixon gazing into the night sky.

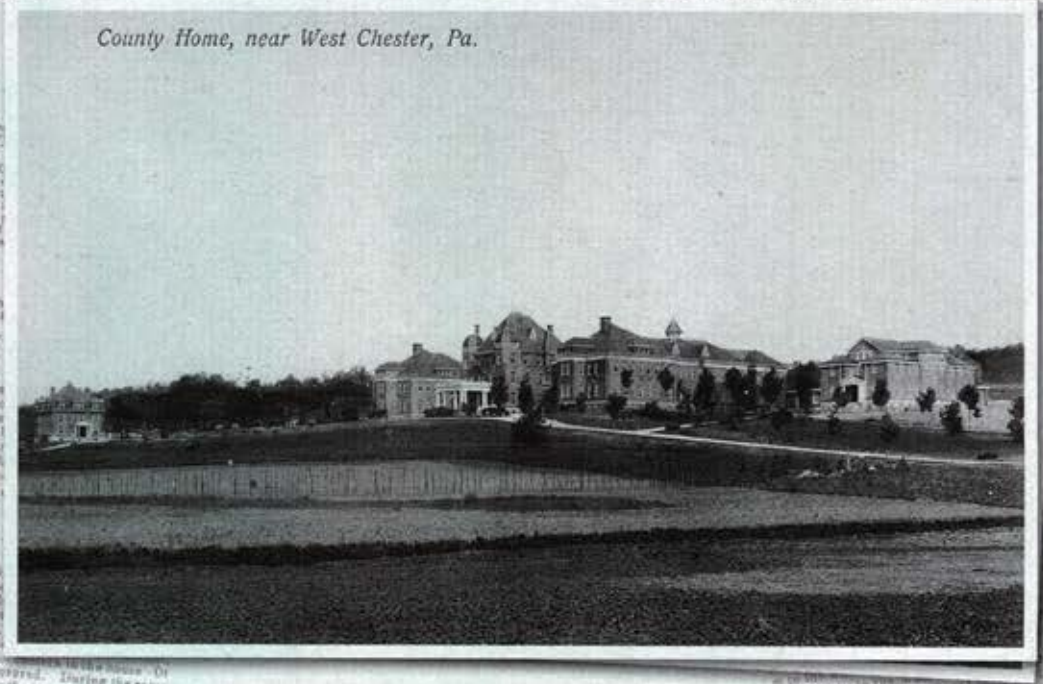
The actual working conditions probably created an entirely different scene. The surveyors brought wagonloads full of equipment such as telescope delivered "on their featherbeds" according to their published diary. Their work here also included the recording of a lunar eclipse and differences in the "force of gravity" from that recorded by the Royal Observatory at Greenwich.

In some ways, it was a good thing Martinez's project is a work-in-progress. To fully depict Mason's and Dixon's work crew, he would have needed dozens of so-called "camp-flowers," such as "chain bearers, rod-men, axe-men, commissaries, cooks and baggage carriers," as the diary describes it. □

TO LEARN MORE ABOUT MARTINEZ OR TO FOLLOW HIS PROGRESS ON HIS BLOG, VISIT: WWW.ADRIANMARTINEZ.COM.

Chester County's Poorhouse

By Catherine Quillman



County Home, near West Chester, Pa.

Views of the Poorhouse were often hand-tinted in Germany, a feature mostly reserved for popular postcards.

How our 19th-century forebears coped with the destitute.

As early as 1800, the poverty-stricken in Chester County had a place in the community. They lived at its Poorhouse, built on a 350–acre tract that was considered one of the most scenic regions of the county. In recent years, the grounds were known as the State Police Barracks at Embreeville and are now in the news for being part of a contested proposed high-density development.

The original building—a stately three-story brick structure with dormer windows—stood on a hilltop overlooking the West Branch of the Brandywine. From a distance, it resembled any other profitable farmstead of the region, with dairy cows and outbuildings. For the poor, this was no ordinary farm, of course. It served as an orphanage, a homeless shelter, a battered women's refuge, a lying-in hospital, a nursing home and an asylum.

The term "indoor relief" had been in use since the late 1700s, when names like "Poor Tom" and "Blind Betty" were found on the township tax rolls. These "paupers" were typically cared for in private homes, a great step up from the days when they were required to wear a scarlet "P" on their sleeves and risked being beaten or driven out of the county.

Still, there was nothing quite like the Chester County Poorhouse. It was the first of its kind in Pennsylvania, an experiment in welfare work practically invented by the Quakers. For some, it meant survival. For the taxpayer, it meant the county's poor became everyone's responsibility.

(Clockwise from below) The Brandywine flowed past the main buildings of the Poorhouse, supplying water to the 350-acre farm operated by the "inmates." A sign at the entrance of the cemetery shown on the following page. County officials, along with poet John Russell Hayes (far left), honored "Indian Hannah" with a marker on the Poorhouse grounds in 1909.

Today, you can hike a trail maintained by the Natural Lands Trust's Cheslen Preserve and visit Potter's Field, the poorhouse's burial grounds. Many hikers I've spoken to see it as a way of honoring the forgotten—which is especially true since the burial map was reportedly lost decades ago.

Those who lived in poverty are easily traced through the extensive poorhouse records found at the Chester County Archives in West Chester. They recall the stories of women like Mary McBride, who arrived during spring planting in 1844. The house steward duly recorded her name in the ledger-sized admissions book. It was the first step in a meticulous process that would include a "testimony," or intake interview, to establish roots.

It served as an orphanage, homeless shelter, battered women's refuge, lying-in hospital, nursing home and asylum.

Arrivals who owned or rented property for one year were considered residents of that township, and the word "settled" would be affixed to their testimony. A married woman or widows was considered a resident of the place where her husband had resided. McBride's case, though, proved more complicated. In anticipation of removing her to the Delaware County Poorhouse, Yarnall wrote the following letter on May 15, 1844:

We admitted on March 26 last in an advanced state of pregnancy, a woman who called herself Mary McBride, single, age 36. Said she was from England and had no residence. We yesterday admitted in a disturbed condition James Hannum, a boy of 7 or 9 years old, in the course of the day we found that the woman calling herself McBride was the mother of the boy Hannum and widow of George Washington Hannum . . . please direct us how to dispose of her.

To further hammer the point home, he contacted an East Whiteland farmer named Gheen, who was known for hiring day laborers. His words capture the ephemeral lives of the poor. "Gheen [says] he sometimes saw Washington Hannum about the White Horse Tavern and had him work half a day is all he known about him."

Potter's Field is the only remnant of the Poorhouse today.

McBride was among the more desperate applicants, but many more were brought to the Poorhouse by well-meaning citizens. They appear in the *Steward's Reports* in shorthand form—like this entry from 1822: "George Sherry, age XX and his wife Mary, age XX, pregnant, brought in from Birmingham by Edward Darlington's son."

Once admitted, the comings and goings of the inmates were carefully monitored by the Steward, who lived in one wing of the house, usually with a wife and children. Reading such accounts today, it's easy to imagine that conditions were less than ideal. In January 1821, for instance, the Steward wrote that John Greenly and his son, David, "absconded in the Night."

For the most part, the Chester County Poorhouse was built in 1800 as a working farm. It was no Dickensian debtors' prison. It had central heating and a steam laundry. Water was piped in from a nearby spring, and the kitchen was equipped with a professional-grade range and coffee boiler. Children of a certain age had their own dining room and, later, a school.

That first year, Hannah Freeman—aka "Indian Hannah"—appears on the books as one of only two nonwhite "inmates." She and "Black Phyllis" were allowed to live, without segregation (that came later), among the other women in a dormitory-style room equipped with 27 cots but only 16 sets of sheets, as the "Visitors"—a group of men selected to tour the facilities—later reported.

On Nov. 12, 1800, when Freeman entered the Poorhouse at age 69, she was celebrated as a native Lenape Indian who lived alone with her two dogs in a series of "rude" huts. She had been under the care of a group of Quaker farmers, who signed a formal agreement for her financial support.

Freeman was later immortalized in the 1909 poem "The Last of Her Race." In her lifetime, she became somewhat of a celebrity in Chester County. Yet only one other entry is found on the book—and that's her 1802 death, the first in the institution, and her burial in the "almshouse graveyard."

"Old Black Phil"—"the Goliath of woodsawers"—also disappears from the records, as does "Old Dabbo Ganges," who entered the poorhouse after escaping a barn fire and becoming "deranged" for sleeping out in the open. The latter had elaborate facial tattoos and was rumored to be a former "African King."

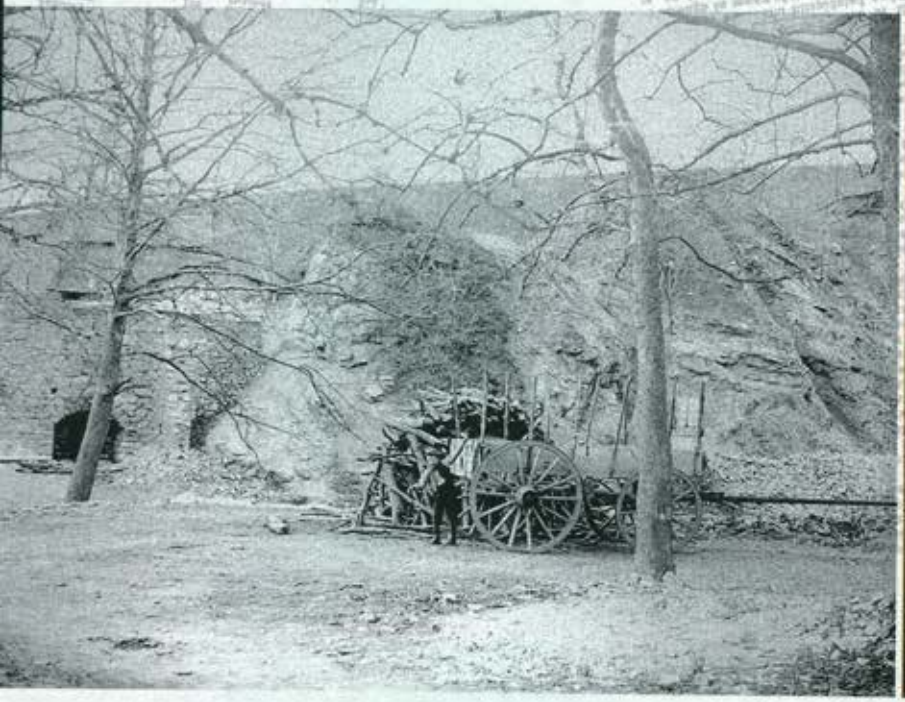
In 1873, Ann Miles was featured in the newspaper as the oldest resident of the poorhouse. Described as "hearty" at 80, she'd been a periodic resident since 1815, when she found herself in a typical situation. The entry reads that "she was married to Abram Miles [who] after some five or six years abandoned her."

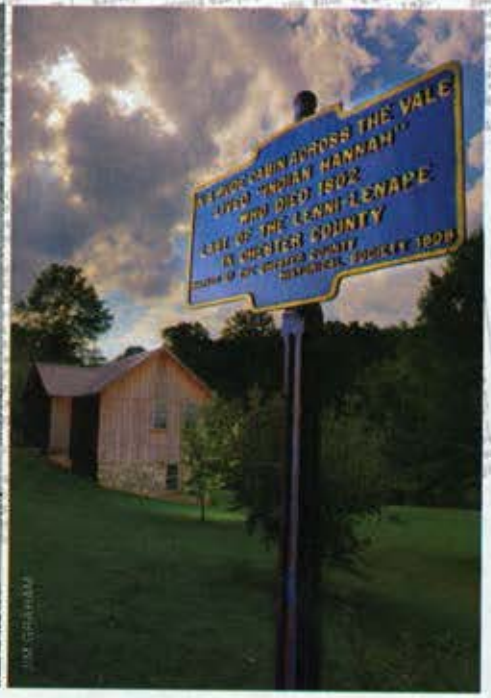
Newspapers also published lists of expenditures—like buying hickory wood for the facility's five stoves and paying a local farmer to remove a tree stump near the road (a job apparently off-limits to the "inmates.") To offset the costs of the Poorhouse—in its early years, it cost the county an astonishing $7,000-$8,000 a year to maintain—residents sold homespun cloth, brooms and smoked meats. The most profitable enterprises were the limestone quarries and kilns, which produced more than 40,000 bushels of lime each year. Farmers from throughout the region came to buy lime for 13-20 cents a bushel, depending on the demand for mortar or fertilizer.

Every able body was required to work, even the children, who were typically "bounded" out as apprentices. One entry in the *Visitors' Reports* states that Ann Bradley spent the morning cooking in the community kitchen and the afternoon helping three women deliver their babies.

CONTINUED ON PAGE 62

(Clockwise from top left) Indian Hannah's ancestral home is immortalized by several markers, including one at Northbrook, the 1909 "rock" and her "rude" cabin marker as seen today. An 1880 view of the Poorhouse lime kilns.





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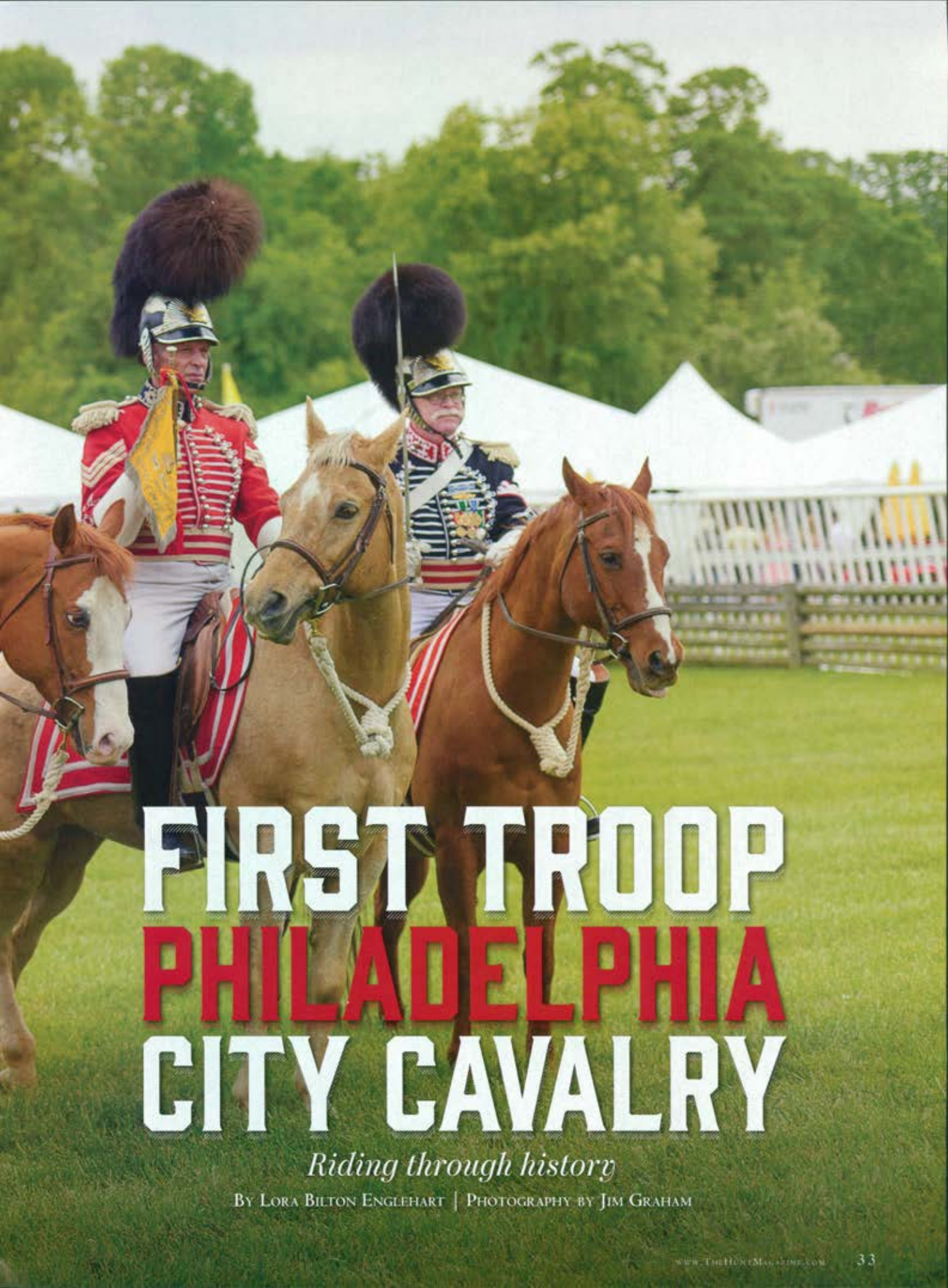
As the years passed and the reports accumulated, a stricter separation of the sexes kept births in check, and a new hospital ensured that the incoming wouldn't die from exposure, broken limbs or infectious diseases.

"Old Dabbo Ganges" entered the poorhouse after escaping a fire in a barn and becoming "deranged" for sleeping out in the open.

By the 1850s, however, the *Visitors' Reports* indicate that the buildings were deteriorating, with leaking roofs and windows pronounced "beyond repair." All the while, Chester County enjoyed a new courthouse, a new horticultural hall and other public institutions.

By the time picture postcards were being printed with the words "Insane Hospital," the state had taken over and the era of Stewards and Visitors was over. Still, the community model of the Chester County Poorhouse had a lasting effect, as a historian told me in an interview for the *Philadelphia Inquirer*. "One of the best revelations for me was seeing that these institutions were not these huge, monstrous, isolating places," Monique Bourque said. "Visitors, local merchants, farmers and members of the community were continually interacting with these communities, fundamentally part of the process of coping with the poor." □

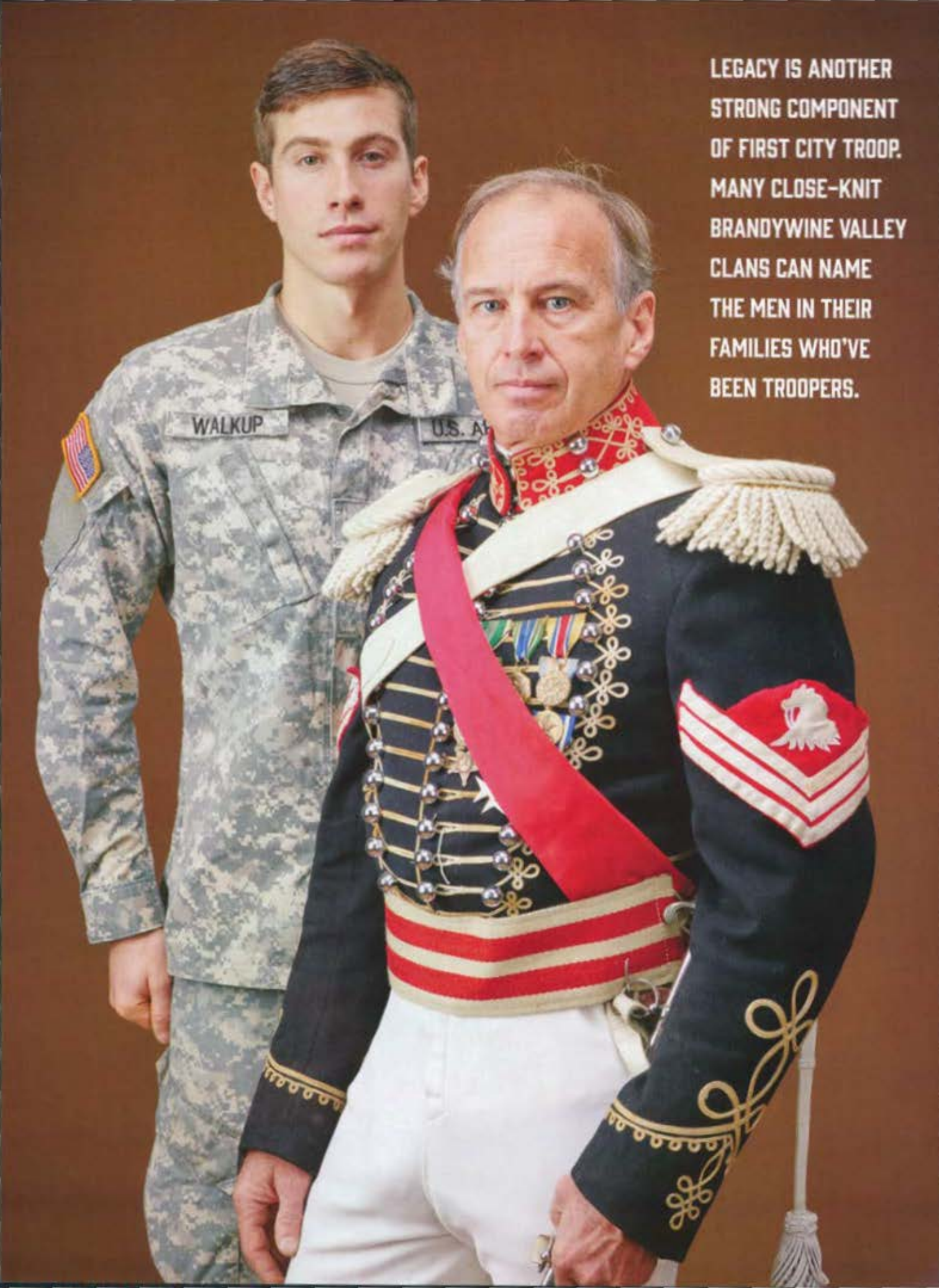
A 1910 postcard depicting the Poorhouse buildings, then expanded and converted into a state hospital.



FIRST TROOP PHILADELPHIA CITY CAVALRY

Riding through history

By Lora Bilton Englehart | Photography by Jim Graham



LEGACY IS ANOTHER STRONG COMPONENT OF FIRST CITY TROOP. MANY CLOSE-KNIT BRANDYWINE VALLEY CLANS CAN NAME THE MEN IN THEIR FAMILIES WHO'VE BEEN TROOPERS.

Opposite page: Richard Walkup with his son of the same name.

This page: Billy Wolffe.

First Troop Philadelphia City Cavalry is the last of the so-called "champagne" units of the National Guard, where members wear dashing 18th-century uniforms and are skilled equestrians. But First Troop Philadelphia City Cavalry is more than a ceremonial institution or a social fraternity. It's also a combat unit. Alpha Troop, 104th Cavalry Regiment, 28th Division is part of the National Guard. For deployment, members wear Army-issue fatigues and serve in places like Bosnia, Kuwait and Iraq.

For more than two centuries, Philadelphia-area professionals, philanthropists and diplomats—with wives and children vying for their time and attention—have carved out large portions of their busy lives for First City Troop, as it is known. It's the oldest mounted unit in the United States military—one that traded its mounts for tanks in 1942.

Steeped in rich tradition and selfless service, the story of First Troop Philadelphia is fascinating but not well known. Two books offer a peek inside its 242-year history. Joseph Seymour's *First Troop Philadelphia City Cavalry (Images of America)*, and G. Andrew Meschter's *The Gentlemen of Gloucester, A New Look at the First Troop Philadelphia City Cavalry*, are both entertaining and informative reads.

Seymour has been a member of the troop since 1996. He is currently an Army National Guard historian at the U.S. Army Center of Military History in Washington, D.C. For his book, he catalogued First City Troop's large body of photographs. Unlike the troop's previous detailed tomes, the image-heavy format uses captions to tell the story. "It's easy to digest," Seymour says.

By contrast, G. Andrew "Drew" Meschter took a first-person-narrative approach to his book, weaving his own story with that of First City Troop. As a boy growing up outside Philadelphia, Meschter was fascinated with all things military. While completing a master's degree in modern British history at the University of Durham, England, in 2001, he watched the Sept. 11 World Trade Center attacks on television. Returning home, he enlisted in the National Guard and also applied for membership in First Troop Philadelphia City Cavalry. Its focus on military history and military service was a perfect fit for him.

In his book, Meschter takes the reader through the process of becoming member No. 2383, beginning with his application and election to First City Troop and his first attempt at riding a horse. Meschter subsequently served on combat and peacekeeping deployments in Iraq and Egypt. *The Gentlemen of Gloucester* is interspersed with hilarious stories that illustrate one of the traditions and revered attributes of troopers—a well-developed and wicked sense of humor.

THE TROOP IS MORE THAN A CEREMONIAL INSTITUTION OR A SOCIAL FRATERNITY. IT'S ALSO A COMBAT UNIT.

Left: Fran Jacobs. Opposite page: Richard Walkup (upper right) Andrew Meschter (lower left).

First City Troop's story begins on Nov. 17, 1774, when 28 young men from prominent Philadelphia families met in Carpenter's Hall to organize a cavalry unit that would serve the newly formed Continental Congress and protect the city from any threats by Great Britain. The men easily transferred the skills they had developed as members of area hunt clubs—navigating unfamiliar terrain, making quick decisions and taking calculated risks—to excel in their new roles as cavalry scouts.

Their first assignment was to escort Gen. George Washington in 1775 as he rode to Boston to assume command of the Continental Army. Since that first mission, the troop has escorted U.S. presidents on visits to Philadelphia and participated in every major U.S. conflict up to and including the present.

The troop's original look was brown, buff and gold. When the Marquis de Lafayette visited America in 1824, he tweaked the full dress uniform to include a Prussian blue tunic, white breeches, black boots and a helmet with a distinctive bearskin swath. Troopers wear this same uniform today and view it as a visual reminder of the unity of all generations of troopers.

The unit's original regimental flag may have inspired Betsy Ross' later creation. It's one of many historic artifacts the troop safely guards in its archives. Other items include the muster roll (with the signature of every trooper from 1775 to the present), the original bylaws, and a chair sat upon by George Washington. Among the photographs and memorabilia large and small is a bullet-riddled "souvenir" sign pointing the way to Baghdad.

America's Bicentennial in 1976 was a busy time for First City Troop as they escorted national and international figures in the City of Brotherly Love. Bill Buchanan, a trooper since 1965, remembers them escorting Queen Elizabeth II, Prime Minister Ted Heath, Chancellor Helmut Schmidt, the king and queen of Sweden, and others. Troopers also re-created Washington's ride from Philadelphia to Boston for a *National Geographic* Bicentennial photo spread. "As a First City Trooper, you get to see and meet people on the world stage," Buchanan says.

"First Troop Philadelphia is like the mafia—you can never get out," jokes Ohio native Jim Tevebaugh, a retired architect who now lives in Wilmington.

Tevebaugh candidly admits that he, like so many other young men of the day, was looking for a way to avoid the draft. After he earned his master's degree in architecture from the University of Pennsylvania in 1964, a friend told him about First City Troop. Tevebaugh was smitten. "The history is absolutely glorious," he says.

Legacy is another strong component of First City Troop. Many close-knit Brandywine Valley clans can name the men in their families—grandfathers, fathers, uncles, brothers—who've been troopers. Richie Walkup and his son are third- and fourth-generation members. Walkup's father-in-law and brother-in-law are also members. The three DeReimer brothers are another example. Newton, the oldest, was platoon sergeant. Neil was a Navy officer following college. In 1973, he joined First City Troop instead of continuing with the Navy Reserves. "I never got dirty in the Navy, and I wanted that experience," he says.

Peter DeReimer served with the U.S. Army in Germany prior to joining First City Troop. He volunteered for duty in Bosnia and Serbia.

The romantic, French Foreign Legion quality of First City Troop has always attracted potential recruits. Outwardly, the troop might appear to be exclusive and elite. "Even though we embrace diversity, we tend to be self-selecting," says Meschter. "We donate our National Guard pay to the troop to help pay for programs and maintenance of the artifacts. We're required to ride horses and learn classic cavalry skills. It's not for everyone."

Narrowing the potential membership pool further is the time commitment. Troopers are required to participate in annual activities and monthly maneuvers, in addition to attending standard monthly drills and two-week summer camp with the National Guard.

Breathtaking ceremonial parades with mounted troopers in full-dress uniform clip-clopping through Center City always attract crowds. First City Troop parades at least three times a year: prior to its anniversary dinner in November, prior to George Washington's birthday dinner in February, and on the day of the church service commemorating George Washington's death in December.

"We're not here simply to put on re-enactments or to read about activities that others have done before us," said Eric Guenther during his command of the troop's 2002 peacekeeping mission in Bosnia. "We're not an anachronism. We're a very active organization that thrives today." □

Spring 2020

How Do You Stay Healthy?

In honor of National Nutrition Month, Wellington at Hershey's Mill asks residents how they stay healthy. Here's what they had to say:

Dorothy Cann was born in West Chester and lived in Marshalton for 61 years with her late husband, Harry Cann, Jr. Dorothy has been a lifelong member of the Holy Trinity Church in West Chester where she taught Sunday school and was a member of the Altar Guild. Dorothy was also the Co-Chairman of the "First Christmas Stocking" program. She graduated from West Chester High School (known today as Henderson B. Reed High School) and went on to graduate from the West Chester Teachers College. In her junior year of college, Dorothy was the representative for the "Laurel Blossom Princess" in the Poconos. After college, Dorothy went on to teach 4th grade in Lower South Hampton. She taught 1st aid for women during WWII at West Chester High School, was the 3rd president of the junior new century club of West Chester, and a member of the golf and country club here and in Palm Air, Florida. Dorothy was a den mother and assistant leader of the girl scouts in Marshalton. She taught Sunday school and adult classes at Marshalton Methodist Church. She always enjoyed the outdoors, gardening, golf, swimming, and bird watching. Dorothy has 2 sons, grandchildren, and great-grandchildren also. She will be 104 in June and is still going strong at Wellington! Dorothy's major in college was Phys Ed, I guess you can say she has applied the belief that a mind and body in motion stays in motion. We look forward to seeing what Dorothy accomplishes here at Wellington in her 104th journey around the sun!

Dorothy Cann

WEST BRADFORD

Supervisors, public discuss settlement

Supervisors are considering a settlement agreement regarding the Embreeville property; no vote yet

By Ginger Rae Dunbar
gdunbar@21st-centurymedia.com
@GingerDunbar on Twitter

WEST BRADFORD » Township officials believe that a settlement with developers would bring certainty to the future of the former Embreeville State Hospital grounds.

West Bradford Township officials held a special meeting Wednesday to discuss a settlement with Embreeville Redevelopment LP, the current owners of the 225-acre property with plans to build 1,100 residential units and 50,000 square feet of commercial space. Developers over the years have sought a zoning change to move forward with their plans since purchasing the land in 2013 for more than $1 million.

The settlement would also end the developer's lawsuit against the township and allow the company to build up to 33-single family homes on a small portion of the property, referred to as the SPCA parcel which has been essentially vacant for more than a decade.

In the agreement, the township would purchase nearly 200 acres of the property at its appraised value of $22.5 million, after the developer had cleared and cleaned the land, demolishing the decaying buildings there, and reclaimed the asbestos on the property so that it would meet environmental standards set by the state, according to a legal announcement of the proposed settlement.

The township would issue bonds to raise the necessary funds to meet the purchase price, and pay it off over the years. Township officials said they may need to institute a property tax on landowners for the first time in its history to pay down those bonds. Officials said the tax could be an average of $177 per household.

Township lawyer Michael Gill, who announced the agreement and litigation update, said it would also be agreed that the developers would not again challenge the township on its zoning

EMBREEVILLE » PAGE 6

Embreeville

FROM PAGE 1

ordinance regarding its fair share of housing. In seeking a zoning change, developers asked the township to allow it to build the homes to fulfill the township's fair share of future housing. The Zoning Hearing Board last year declined the Embreeville developer's challenges to the zoning ordinance.

Township Supervisor Jack Hines reiterated the concerns raised by residents, including that the athletic fields used by the youth association may not be preserved because of the development plans. He noted that the development would increase traffic and also add a burden on the Downingtown Area School District.

"The development of residential homes on that property would change the character and be generally detrimental to the township that we know and love," Hines said.

Township officials noted that the fields could be preserved for a recreational space and fields for youths to play sporting games, as well as for municipal uses.

Vice Chairwoman Laurie Abele noted that the developers had originally proposed 1,500 homes and have since reduced the amount. She said that the roads cannot handle the amount of traffic that would be generated from people living in 1,100 homes. She said the settlement would allow the township to own the cleaned-up property.

"No settlement is perfect, but there is some value in certainty in knowing that we are getting the property back in our hands and getting the property back clean," Abele said.

The board of supervisors wanted to hear from the public, and while they wait for the final details of the settlement, prior to agreeing to the proposed settlement. After two hours of public comment, the three supervisors agreed to table the vote on the settlement. Supervisors have a meeting scheduled on Nov. 11. However, they announced there may be a special meeting held prior to that meeting to vote on the matter.

Eric Roe, a former state representative, spoke as a resident who lives near the property, regarding environmental concerns.

"The environmental impact that the Embreeville complex has had over the past umpteen years cannot be overstated. That awful complex of buildings is more than an eyesore; it is a ticking time bomb," Roe said. "Every year that the Embreeville complex sits and rots, it wreaks havoc on our environment. And every year it sits there, it brings us one step closer to potentially 1,100 homes being built on that land. Neither of those are acceptable."

He discussed several matters that residents have raised as concerns over the years, including that the roads cannot handle additional traffic with an increased population. There are also concerns if there is a need to pay for an additional school, as well as environmental concerns of the Brandywine Creek. Several residents spoke in favor the settlement for including the decommissioning of the sewage treatment plant in Newlin Township.

Roe urged the supervisors to accept the settlement by considering the long-term impacts on the environment, the roads, and "our way of life."

"By taking this deal we can preserve more than just open space, we can preserve the character of our community," Roe said.

Majority of residents spoke in favor of the settlement, and a few warned the supervisors to be careful of what details are being agreed to in the settlement.

Visit Daily Local News staff writer Ginger Rae Dunbar's blog about journalism and volunteering as a firefighter at FirefighterGinger.blogspot.com.

WEST BRADFORD

Supervisors accept settlement with developers

By Ginger Rae Dunbar
gdunbar@21st-centurymedia.com
@GingerDunbar on Twitter

In the settlement with Embreeville Redevelopment LP, the township will purchase nearly 200 acres of the property at its appraised value of $22.5 million.

WEST BRADFORD » The decision to accept the settlement agreement was met with applause.

Prior to voting on the settlement with developers, the West Bradford supervisors said they took the public comments last week into consideration and they hoped that it was reflected in the agreement. The supervisors again listened to about an hour of public comment on Tuesday night prior to voting to accept the proposed agreement. Additionally, the Zoning Hearing Board members also voted in favor of consenting to the agreement.

In the settlement with Embreeville Redevelopment LP, the township will purchase nearly 200 acres of the property at its appraised value of $22.5 million. The township will acquire the land after the developer has cleared and cleaned the land, demolishing the decaying buildings there, and reclaimed the asbestos on the property so that it would meet environmental standards set by the state. The developers estimate the clean-up cost at about $18.6 million.

The settlement will also end the developer's lawsuit against the township and allow the company to build up to 33-single family homes on a small portion of the property, referred to as the SPCA parcel which has been essentially vacant for more than a decade.

Developers had plans to build 1,100 residential units and 50,000 square feet of commercial space at the site of the former Embreeville State Hospital grounds. Developers sought a zoning change to move forward with their plans since purchasing the land in 2013 for more than $1 million.

Sam, a township resident who has attended the Embreeville hearings over the years, believes the developers are attempting a financial gain to fund their next project.

"We've been kicking this can down Strasburg Road for over six years now, with limited success.

SETTLEMENT » PAGE 4

Settlement

FROM PAGE 1

Now we are informed that in just the last six weeks, a resolution has been found and a potential agreement made," Sam said. "All of this accomplished with no information being disseminated to the residents. This lack of transparency is troubling, at least to me. There is absolutely no dispute that the addition of 33 new homes is immensely better than Embreeville Redevelopment LP's negative development scheme."

He asked the supervisors for more transparency. Supervisors held a special public meeting last week and on Tuesday to publicly discuss the settlement agreement. No major changes have been made since last week. Developers had scheduled a hearing earlier this month that was postponed, and then residents learned of the special meeting regarding a proposed settlement. The supervisors apologized that they could not share more information with residents prior to then because of the settlement negotiations with the development, but they felt that they were as transparent as possible.

President William Christman III explained that they attempted to fight with developers over the best price for the township, as well as finding the best way to allow the characteristics of the township to remain as they are today. When asked, Christman said while they cannot prevent growth or future development in the township, he said that this project shows their commitment to preserve open space.

Several residents again expressed their gratitude to the supervisors and zoning hearing board members, for their efforts on the settlement agreement. They thanked them for listening to their comments and for purchasing the land. Some residents also expressed their concerns of traffic impacts, and were thankful that 1,100 homes would not be built on that property. The supervisors agreed with the residents and thanked them for their input.

Many of the residents stated last week that they would be okay with a property tax increase, the first in the township's history, to help with the cost of purchasing the land. Supervisors made a motion and agreed to advertise a resolution to propose a real estate tax, not to exceed one mill. Supervisors additionally granted Township Manager Justin Yaich permission to pursue available grant funding from Chester County for the future plans of the land.

Visit Daily Local News staff writer Ginger Rae Dunbar's blog about journalism and volunteering as a firefighter at FirefighterGinger.blogspot.com.

4-28-2020

CORONAVIRUS

AREA COUPLE HELP DELIVER 1,500 MASKS TO COMMUNITY

SUBMITTED PHOTO

Jack Giagnacova helps to sort and package masks in West Bradford.

By Fran Maye
fmaye@21st-centurymedia.com
@dailylocal on Twitter

WEST BRADFORD » A couple of weeks ago, Nancy Giagnacova and her husband Justin Yaich started an effort to collect materials for masks, and ask people in the community to sew them. So far, they have collected and distributed 1,500 masks for families in need.

"I put out a message on Facebook saying we had material, and asked for people to sew," said Yaich, who is West Bradford's township manager. "We got one or two, and figured we would make 150 masks to hand out. Well, it got contagious and now we have handed out 1,500 masks."

Yaich has made a make-shift tent at the West Bradford Township building, where people pull up and take their masks. Inside the package is a note asking for a contribution to the Chester County Food Bank.

Giagnacova, director of Special Education at 21st Century Cyber Charter School, headquartered in West Chester, said the effort she and her husband are taking on can be a great learning point to inspire her students.

"This is just something we can do in this time to help," she said, adding that although she doesn't sew, she can help to coordinate and deliver the masks. The couple's son, Jack, even helps to sort and pack masks.

MASKS » PAGE 6

SUBMITTED PHOTO

What started out as a small campaign to make masks for the community has blossomed into a huge effort with dozens of people helping to make and distribute them.

Masks

FROM PAGE 1

But the project wouldn't be possible without all of the volunteers who are sewing in the community. They include Kellianne Clark, Ann Ashman, Shelby Paterson, Jane Callahan, Mary Jane DeStefano, Peg Eiya, Jay Kwon, Ana Martinez, Laura Brown, Robin Garret, Casey Lutz, and Kim Williams.

"I must have a solid list of 50 people who have come to me saying they can help out to go get groceries for shut-ins, or pick up medications, or deliver masks," Yaick said. "It's overwhelming."

Those who want a mask can email jyaich@westbradford.org and then pick them up at the West Bradford Township building, or visit the West Bradford Facebook page to request a family order.

There are now 81 deaths in Chester County attributed to coronavirus, with 1,251 testing positive. There have been 22 deaths attributed to the disease in East Vincent, 15 in East Whiteland, 11 in East Bradford, and five in West Chester.

VISTATODAY
Celebrating Chester County's Quality of Place

Farm That Straddles Pocopson, West Bradford Townships Preserved Forever

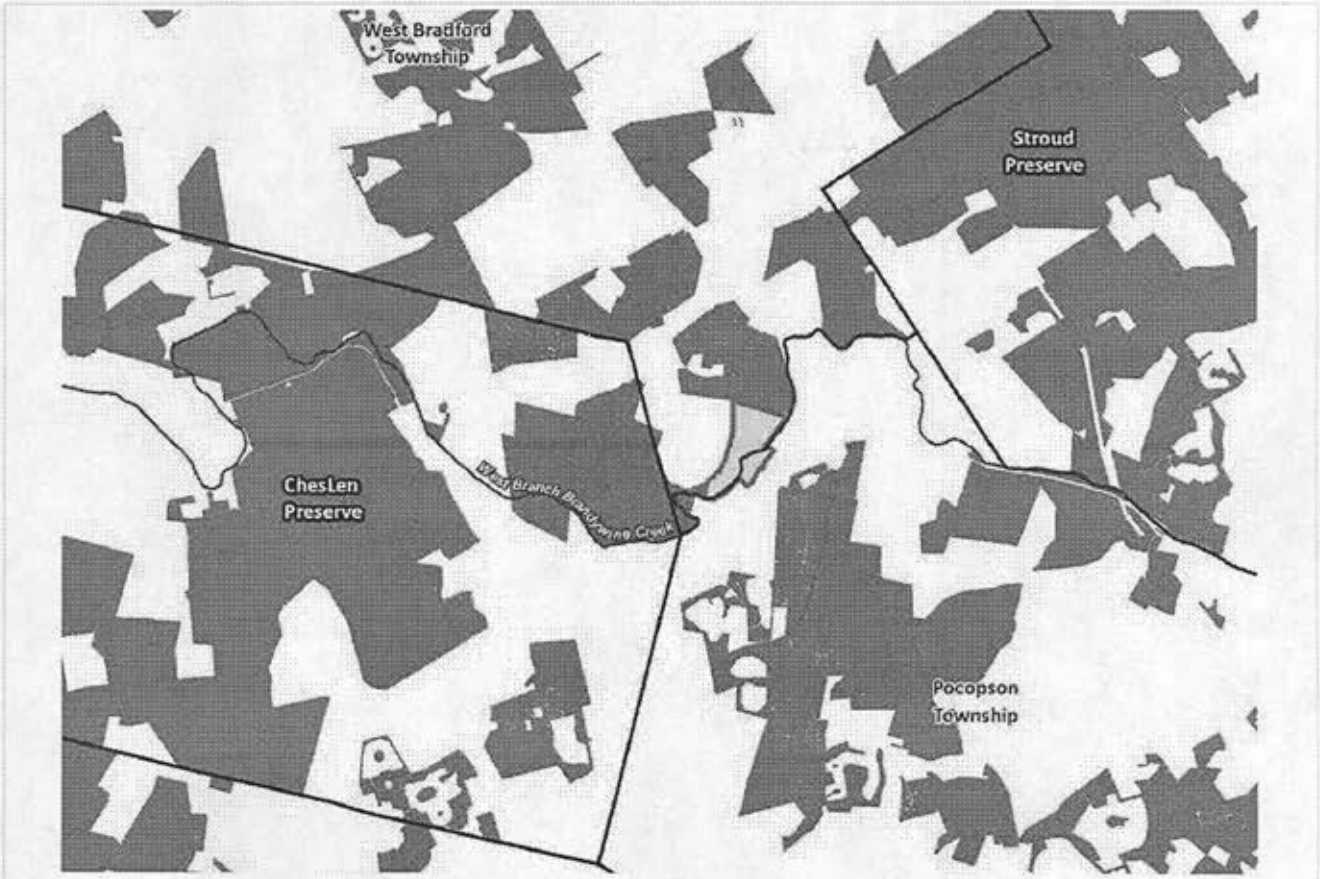


Image via Natural Lands.

Posted By: Mark Hostutler Posted date: April 12, 2020

Natural Lands has announced the successful preservation of the 54-acre Castle Rock Farm that straddles Pocopson and West Bradford townships. The farm is adjacent to several other already-protected properties, adding to a growing greenway along West Branch Brandywine Creek.

"My family has owned this property since 1957. We've fought to keep it going during hard times," said landowner Peter Giangiulio. "This farm, this land ... it's too meaningful not to save it ... to ensure it will always be preserved even after my sister and I are gone."

The conservation easement ensures the property is never developed, preserving the pastoral, scenic views along West Branch Brandywine Creek. Also, the deal means Castle Rock Farm will continue to provide vital ecological benefit by recharging groundwater supplies, slowing and filtering stormwater, and reducing flooding during storms.

"This property was attractive as a development site, but we believe the easement was a better option for everyone," said Giangiulio. "I get to keep seeing these views — and my neighbors get to, too. Natural Lands was fabulous to work with."

Chester County's protected open spaces, like Castle Rock Farm, offer far more than pretty views. A study released last year by the Chester County Planning Commission documented the myriad ways in which preserved green spaces are economic powerhouses that generate significant value for the region. Open space contributes to the local economy, increases property values, and saves money on everything from healthcare to recreation. It improves the air we breathe and the water we drink, reducing the cost of providing these basic services.

"Our organization believes in the power of nature's open spaces to improve our health, calm our nerves, and clean the air we breathe and the water we drink," said Natural Lands President Oliver Bass. "Natural Lands has been working to save our region's land — forests, fields, and farms like Castle Rock Farm — since 1953. With the help of many partners along the way, our preservation efforts have resulted in more than 125,000 acres of permanently protected open space. Even during these challenging times, our work continues."