

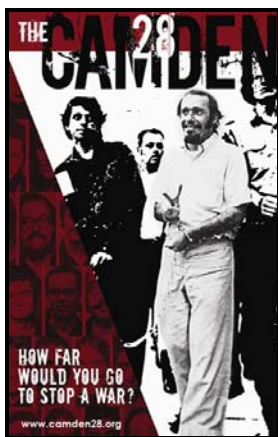


# Communicator

Reporting on history-related resources, events & people in Camden County, NJ

Fall 2007

## SAVE THE DATE for THE CAMDEN 28



In partnership with the Coalition for Peace Action ([www.peacecoalition.org](http://www.peacecoalition.org)), the Camden County Historical Society will host a free screening of **THE CAMDEN 28**, an award-winning documentary, on Sunday, September 16, at 1 PM at the Camden County Historical Society, 1900 Park Boulevard, Camden. The film will be followed by a panel discussion with filmmakers and members of **THE CAMDEN 28**. While admission is free, seating is limited, so please plan to arrive early. The Coalition for Peace Action, celebrating more than 25 years of peacemaking, is located in Princeton, NJ, at 40 Witherspoon Street; phone 609-924-5022.

**One of the most significant events that took place in response to the Vietnam War occurred in Camden, New Jersey, in the summer of 1971.**

Before dawn on August 22, 1971, eight Vietnam War protestors scaled a ladder outside a federal building and broke into the offices of Camden's draft board. For two hours they shredded records before being surprised by FBI agents and arrested in what was a clearly-planned sting. Along with twenty co-conspirators, and facing stiff sentences of up to 47 years, the group went on trial in 1973. Included were four Catholic priests, twenty-two Catholic laypeople and two protestants, one

of them a Lutheran minister. They called themselves "America's conscience." The government called them **THE CAMDEN 28**.

**THE CAMDEN 28** reveals the story behind the arrests — a tale of government intrigue and personal betrayal — and the legal battle that followed, which Supreme Court Justice William Brennan termed "one of the great trials of the 20th century."

Winner of Best Documentary and the Audience Award at the 2006 Philadelphia Film Festival, and called "*a surprising story, full of twists and turns, betrayals and redemption*" by Anthony Kaufman of the San Francisco Film Society, **THE CAMDEN 28** uses archival footage and U.S. Government film; interviews with defendants, the FBI informant who betrayed them, defense and prosecution attorneys and witnesses, and historian Howard Zinn; plus dramatic re-creations of key testimony at a moving reunion of the trial participants 31 years later, to tell its story.

Set against the backdrop of one of the most turbulent times in recent American history, **THE CAMDEN 28** is especially relevant in today's political climate, reminding us of the power of ordinary citizens when they organize to protest the actions of their government.

## Antiques . . .

## and All That Jazz!

The Camden County Historical Society invites you to attend our annual antiques auction to benefit the Society. This year's theme, **Antiques . . . and All That Jazz!**, will lend an air of elegance to the event. The auction features free appraisals by professional antiques appraisers (appraisal of two items included in the ticket price), live antiques auction conducted by a professional auctioneer, cocktails and buffet and live entertainment.

All proceeds benefit the Camden County Historical Society and are tax deductible. **Antiques . . . and All That Jazz!** is scheduled for Friday, November 16th, 7:00pm–10:00pm at the Collingswood Community Center, Collingswood Avenue, Collingswood, NJ. Tickets are \$50.00 per person and are available from the Camden County Historical Society. More information is available by calling the Society at (856)964-3333 and on the Society's website, [www.cchsnj.com](http://www.cchsnj.com).

**The Camden County Historical Society**

Our facilities include Pomona Hall, the 18-century mansion; 30,000-volume library; genealogical resource center; Boyer Auditorium; two-story Camden County museum; on-site and in-school education programs; local history demonstrations.

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**JOIN US**

Join the Camden County Historical Society and enjoy the benefits of our library, special events, subscription to "The Communicator" and much, much more!!

Annual membership dues are:

- \* Individual \$25.00
- \* Family \$35.00
- \* Senior/Student \$15.00

Go to our website, www.cchsnj.com or call the Society at (856)964-3333.



**COLONIAL BREWFEST - Saturday, September 29th**

Raise your glass at the Camden County Historical Society on Saturday, September 29, from noon to 4 PM, when a brewery historian and an open-hearth cook join forces to celebrate colonial brewing and tavern society.

Brewery historian Rich Wagner will set up his steaming copper kettles on the grounds of 18th-century Pomona Hall, where he'll be stirring mash, adding hops, and demonstrating the tools of the colonial brewer – things like mash tuns, receivers and balers, mash rakes and mash plugs, to name just a few.



Photo: Hoag Levins

Ann Wagner stokes a wood fire under a copper kettle to boil the water needed for the old-time beer making process.

that twirls lazily over the low flames – along with barm-raised bread, roasted sweet potatoes, sausages and apples fried in a spider, and posset – a hot drink prepared over the fire.

A member of the Historic Foodways Society of the Delaware Valley who's taught hearth cooking for the last 10 years, Ingraham is equally at home indoors at the hearth or outdoors turning a spit. Though her interest in fire cooking began at age 10 with hot dogs and S'Mores at Girl Scout camp, it wasn't until she bought an 18th-century house with a walk-in fireplace that her passion ignited and she began studying Colonial-era foods and collecting period recipes.

Top off the day with samples of some of the Delaware Valley's finest beers and ales. Cheers!

Tickets are \$20 for CCHS members; \$25 for nonmembers. The Camden County Historical Society is located behind Our Lady of Lourdes Medical Center at 1900 Park Boulevard. Free parking is available. For more information, and to purchase tickets in advance, call 856-964-3333.

**September 16th The Camden 28**  
Screening of award-winning documentary followed by panel discussion with filmmakers and members of The Camden 28.  
CCHS—Boyer Auditorium 1:00pm  
Admission is free, donations accepted

**September 29th Colonial Brewing and Tavern Cooking**  
Rich Wagner, Brewmaster & Mercy Ingraham, Hearth Cook  
CCHS—Pomona Hall Noon—4:00pm  
\$20.00 for CCHS members; \$25.00 for nonmembers

**October 27th Open Hearth Cooking Class**  
Mercy Ingraham, Open Hearth Cook  
CCHS—Pomona Hall 10:00am—4:00pm  
\$30.00 per person (lunch and dinner included; class size is limited to 10-12 students)

**November 16th Antiques... and All That Jazz!**  
Annual antiques auction, appraisals, cocktails, buffet, entertainment  
Collingswood Community Center, Collingswood, NJ 7:00pm—10:00pm  
\$50.00 per person (includes two appraisals by professional antique appraisers)

*Upcoming Events...*



The Society's RCA exhibit features Victorolas and televisions that were manufactured in Camden, NJ.



Walt Whitman display features a first edition "Leaves Of Grass" and original cigar box art.



New York Shipbuilding exhibit featuring photos, letters and awards from a local sailor killed aboard the USS Princeton.



Walt Whitman exhibit featuring photos, drawings, books and documents.

Photos: Andrea Cakars

## Museum Happenings

By Andrea Cakars

Let Walt Whitman be your guide through our museum! Camden's most famous and well-loved poet, Walt Whitman, is now giving tours of the museum through his poetry. Born in 1819, Whitman moved to Camden in 1873 and never left; he was buried here in Harleigh Cemetery at his death in 1892. Because the bard wrote on nearly every topic that our museum deals with, we have added quotes from his poems to each section of the museum. You can begin your visit with the display, created for last year's Walt Whitman bus tours, which includes photos of him at various stages in his life, his home on Mickle Street, and his tomb in Harleigh Cemetery. We know that Whitman loved to ride the ferry back and forth to Philadelphia to watch the river, the sky, the thriving cities, and most importantly, the people. Continue to the ferry and waterfront exhibit where Whitman's words celebrate life on the river. Whitman's experiences in the Civil War led him to write a great deal about the tragedy of war; some of his words on this topic can be found in the museum's Civil War exhibit. His verses are also appropriately included in our displays on firefighting, music, industry, and farming.

The New York Shipbuilding Corporation exhibit designed by CCHS has been returned from temporary display at the Battleship New Jersey. We are thrilled to have it back. It is of great interest to our visitors, many of whom either worked for New York Shipbuilding Corporation, or have relatives who did. In operation from 1900 to 1967, NYSC employed thousands of Camden residents. The history of the company is a very important part of Camden's history.

The RCA/Victor display has been expanded with new objects on display including items that had previously been in storage as well as recent donations of RCA phonograph, radio, and television consoles donated by Norman Hobson of Mount Laurel and the Mangano Family of Ringoes, NJ.

On the second floor, there is a new hands-on children's exhibit. This includes reproductions of historic children's clothing and "then and now" objects. Young visitors enjoy the chance to try on colonial clothing and imagine themselves back in time. The then and now display compares historic with contemporary objects, encouraging visitors to think about how technology and innovation affects our lives, and how people sometimes achieved the same goals using different materials in the past.

Our last newsletter reported that the Camden County Historical Society has received a generous grant from the Rohrer Foundation for improvements to the museum over a period of three years. We are happy to let you know about some of the work that has already taken place thanks to this grant. The changes include new flooring, pedestals and platforms, and all new exhibit cases. We hope that you will come and see what a difference these improvements make. However, the museum is still a work-in-progress with many improvements yet to come. Some things that you will see in the near future include more pedestals and display mounts, an introductory panel, and improved signage for the exhibits.

We are lucky to have an intern from the Rutgers Camden history department and museum studies program working in the museum this summer. Gian Damico is working with our military history collections. He is inventorying, photographing, and researching the objects that we have with the goal of improving and updating our catalog which will allow us, in turn, to update our displays. His work will be accessible in PastPerfect, our collections management database which is available to researchers in the library. This is actually Gian's second semester at CCHS. In the Spring of 2007, he did a general museum and library internship where he learned to use PastPerfect to catalog objects, and got hands on experience with museum and library practices and procedures. He even got his hands into the gallery and exhibit renovation, moving cases, painting walls, and mounting text panels and photographs. We are happy to have the help and he receives college credits for the work that he does here. If you or someone you know is interested in doing an internship or volunteering in the museum, please contact Andrea Cakars, Curator/Museum Director at 856-964-3333.



### POMONA HALL PUMPKIN PANCAKES

At Pomona Hall, one sure sign fall has arrived is the spicy-sweet aroma of pumpkin pancakes sizzling over the open hearth.

### PUMPKIN CORNMEAL PANCAKES

1 cup flour  
 1 cup yellow cornmeal  
 1 cup confectioners sugar  
 1/2 teaspoon dried ground ginger  
 1/2 teaspoon cinnamon  
 Pinch of salt (optional)  
 1 cup mashed/pureed pumpkin (fresh or canned)  
 2 eggs, lightly beaten with a fork  
 2 1/2-3 cups milk (more for thinner pancakes)  
 Butter for frying

Combine dry ingredients in a large mixing bowl. In a separate bowl, combine pumpkin and eggs. Beat wet ingredients into dry ingredients. Add milk slowly to make a smooth batter, but do not overbeat or pancakes will be tough. Heat butter in a frying pan. When pan is hot, pour 1/4 cup batter per pancake, swirling for even thickness. Cook over medium heat until golden brown on one side. Flip, and cook another minute or until brown. Serve hot, heavily dusted with confectioners sugar. May also be served with butter and warm maple syrup or honey.

## **WHEN THE FROST IS ON THE PUMPKIN**

By Sandy Levins

The coming of autumn is a treat for the senses. Crisp air and clear blue skies herald the changing seasons. Leaves sport hues of bronze, brilliant yellow and brazen scarlet while the plaintive calls of geese flying south touch the restless spirit in all of us.

It's also that time of year when pumpkins of all shapes and sizes appear in profusion at local farms and roadside stands, inviting you to pick them, heft them and examine their merits from every angle before choosing just the right one.

The word pumpkin comes from the Greek word "pepon," or "large melon." Nasalized by the French to "pompon," the English eventually changed it to "pumpion." Finally, when American colonists put their own spin on things, it became the word we use to this day: "Pumpkin."

The pumpkin has a long, versatile history. Native Americans grew pumpkins alongside corn and beans in the "three sisters" method: the corn supported the climbing beans while the pumpkins shaded the roots of the beans and the corn. In addition to being boiled, roasted and baked, pumpkin strips were pounded flat, dried, then woven into mats for trading. Thomas Jefferson cultivated pumpkins at Monticello "to feed horses, cattle & sheep thro' Sept. Oct. Nov. Dec. & to fatten the pork & stall beeves."

Closer to home, Philadelphia nurseryman Bernard McMahon, Jefferson's gardening mentor and curator for the plants collected by Lewis and Clark, included directions for planting pumpkins in his *American Gardener's Calendar*. Published in 1806 as the horticultural "Bible" of its day, the *Calendar* decreed "pumpkins will require to be 10 feet distant hill from hill, two or three plants ... sufficient in each."

The "large melon" also made its way into literature, lore and legend. Shakespeare described aging, overweight Falstaff in the *Merry Wives of Windsor* as "this unwholesome humidity, this gross watery pumpkin." Consider the somewhat sinister-sounding, by today's standards, nursery rhyme about *Peter Peter Pumpkin Eater* and his poor wife, or the story of the pumpkin that, with a little help from a certain fairy godmother, was magically transformed into Cinderella's carriage – at least until midnight. Then, of course, there's Charlie Brown's ever-hopeful friend, Linus, waiting for The Great Pumpkin every year.

Fortunately for us, though, the pumpkin has always been at home over our fires and in our kitchens. Botanist Peter Kalm, sent to North America in 1747 by the Swedish Academy in search of seeds hardy enough to withstand Sweden's climate, devoted a portion of his *Travels in North America, English Version of 1770*, to pumpkins. He described them as a staple of Native Americans, who routinely prepared pumpkin porridge, pumpkin stew, and with "the pulp ... kneaded into a dough with maize or other flour," pumpkin pancakes.

Continued on page 5

## ***Pumpkins continued***

American colonists, he noted, harvested their pumpkins at the first sign of cold weather, ripe or not, and spread them on the floor in dry cellars to ripen and keep through the winter.

The detail in which Kalm described the preparation of pumpkins must have made 18th-century mouths water. Though he describes Native Americans boiling pumpkins whole or roasting them in ashes, it's when he describes English methods of cooking pumpkin that one gets the full flavor, if you will, of these treats: "The English slice them and put the slices before the fire to roast; when they are done they generally put sugar on the pulp. Another way of roasting them is to cut them through the middle, take out all the seeds, put the halves together again and roast them in an oven. When they are quite done, some butter is put in while they are warm, which being imbibed into the pulp renders it very palatable."

Pumpkins made it onto the pages of the widely-read *Pennsylvania Gazette* when, in 1791, Mr. Jonas Phillips, of Number 229 North Second Street had a crop of pumpkins "which are now to be seen at his house. From 25-43 of those enormous fruit have been taken from a single stalk, some weighing 129 lb and measuring 6 feet 8 inches in circumference."

*Gazette* readers also learned how to make a pumpkin yeast "for the purpose of making bread or family beer. Cut the pumpkins in slices, and, with a handful of hops, boil it in a small quantity of water, till it is soft enough to pass through a cullender. When strained, put it in an earthen or stone jar, with a sufficient quantity of good yeast to ferment it. It will be fit for use in a day or two, and will keep a month or six weeks. The pumpkins may be sliced and dried, in order to make it the year round. From experience it is found to be quite equal to the best Brewer's yeast."

And speaking of spirits, a recipe for pumpkin ale appeared in the papers of the American Philosophical Society in February of 1771. The anonymous author claimed the brew tasted like malt ale with only a slight "twang." And some say the brewing of pumpkin ale was inspired by none other than George Washington, an avid "home brewer" who supposedly always kept an ample supply of pumpkin porter on hand.

But the most telling sign that autumn has arrived is the appearance on our tables and in the glossy food magazines of that perennial Thanksgiving favorite – pumpkin pie. The first true American cookbook – written by an American, for American cooks – appeared in 1796. Written by Amelia Simmons, *American Cookery* represented the first time English culinary traditions paired with American staples in recipes that, in Mrs. Simmons' words, were "adapted to this country and all grades of life." Her cookbook includes a recipe for a "pompkin" pudding seasoned with sugar, mace, nutmeg and ginger, baked into a crust, that would become our favorite, custardy, all-American pumpkin pie.

### ***"Harvest Home"***

Cooking Class with Mercy Ingraham

On Saturday, October 27, the Society offers the second in a series of hearth-cooking classes taught by popular Bucks County fire cook Mercy Ingraham. The theme for this class will be "Harvest Home," using, among other things, fruits and vegetables typical of a bountiful local harvest.

You'll learn to cook the old-fashioned way, relying on your senses, rather than modern technology, to tell you when food is done. You'll receive hands-on instruction in the ways our ancestors cooked – roasting over the open fire, using a bake kettle, grilling on a gridiron, frying in a spider and ember roasting – then get to savor the fruits of your labors over lunch and an early supper. At day's end, you'll leave with recipes, a bibliography for further study, and skills you can take home to use at your own fireplace or over a campfire.

Class will be held in Pomona Hall's spacious open-hearth kitchen from 10 AM to 4 PM. The fee is \$30 for the full day. Limited to 10-12 students, early registration is strongly recommended. Photos from the Society's first open-hearth cooking class are available online at <http://historiccamdencounty.com/ccnews123.shtml>.

For reservations, please call 856-964-3333. The Camden County Historical Society is located just behind Our Lady of Lourdes Medical Center at 1900 Park Boulevard. Free parking is available in front of the building. For details about this program and all upcoming events, be sure to visit the Society's web site at [www.CCHSnj.com](http://www.CCHSnj.com).



Photo: Hoag Levins

## PATTERN BRICK HOUSE PRESENTATION Status Symbols of West Jersey's Early Quakers

By Hoag Levins



Photo: Hoag Levins

Society trustee and Camden City Historic Preservation Specialist Bob Thompson's program reviewed the history of pattern brick houses in west New Jersey.

Ornate pattern brickwork homes were, to the wealthy Quakers of 17th and 18th-century West Jersey, what Lexus automobiles are to affluent suburbanites today: symbols of success and refined taste to be flaunted, explained Bob Thompson in his May 6 presentation on the region's historic pattern brick houses. The event was held in honor of National Historic Preservation Month.

Mr. Thompson, who is Camden City's Historic Preservation Specialist as well as Society trustee, provided an illustrated slide show that tracked the use of brick patterns from earlier English methods to those used by leading Quaker farming and merchant families in the lower counties of New Jersey.

Almost as soon as the earliest European settlers began arriving along the Delaware River and its tributaries, they began making and using brick. And throughout the 1700s, communities of Quaker brickmakers and bricklayers established a tradition of pattern brickwork unique to the area. Far more than being just decorations, the variations of colors and placement of bricks used to create dates, initials and designs across exterior walls was the "language" of cultural status.

In his presentation, Mr. Thompson took the audience on a slideshow tour of the most noteworthy of one hundred or so pattern brick houses that still exist, from the Society's own Pomona Hall and the Gabriel-Davies Tavern in Glendora, to the Hancock house in Salem County and the Newbold house in Burlington County.

At the end of his presentation, he led an automobile tour to the Samuel Cooper house at 22nd St. and Wayne Ave., in Camden. The once-grand home with historically significant pattern brickwork is now in an advanced state of structural decay and in desperate need of emergency repairs.

## THE PREACHER AND THE PATTERN Richard Jordan China Explained

By Hoag Levins

In an event that provided new insights into the significance of the Historical Society's extensive collection of Richard Jordan china, Staffordshire transferware collector Randy Boyer gave a late May presentation entitled "The Preacher and the Pattern."

A sales executive in a banking software company, Mr. Boyer, of Towson, Maryland, has long collected and researched the early 19th-century tableware decorated with the scene of the Jordan farm that once existed in the center of what is now the city of Camden.

Born in 1756 in Virginia, Richard Jordan became one of the earliest Quakers to publicly campaign against the holding of slaves. As a young man and abolitionist, he traveled extensively around the east coast as well as throughout Europe. Afterward, he published a journal of his travels that made him regionally famous as a noteworthy and righteous man. In 1809, he joined the Newton Meeting and settled on a small farm in what is now Camden, where he died in 1826. In the final year of his life, a friend and drawing teacher, William Mason, drew a picture of Jordan standing in front of his farm. That piece of art - "A View of the Residence of the Late Richard Jordan" - made its way to the Heath & Co. pottery in Staffordshire, England, and was ultimately printed onto a variety of tablewares exported for sale in the U.S.



Prior to the American Revolution, decorative ceramics were made one at a time by skilled artisans and available only to the wealthiest people. But by the last decade of that century, a revolutionary new "transfer printing" process was perfected that allowed the mass production of highly decorative

chinaware. The Richard Jordan illustration was one of the designs in the earliest days of that new market for economically priced fancy dinnerware for the growing middle class.

"It was a very, very attractive pattern. Just looking at it is a much more pleasurable experience than most of the other transferware china," explained Mr. Boyer.

Now, nearly two centuries later, those Richard Jordan chinaware items that still exist are highly collectable.

For years, Mr. Boyer has been researching and documenting the different kinds of Jordan ceramics and has found over 120 permutations of shape and color. He admits, "I have no idea how many more there really are."

But he does know that the rarest and most valuable Jordan china is green in color. Two years ago, when he heard that a green piece was on display at a museum in Detroit, he dropped what he was doing to rush to the airport and fly to Michigan. "I had to actually see it and take its photo," he explained. "It was a very special experience."

## ***Back to School Means Field Trips to Pomona Hall and the Camden County Museum***

By Linda Gentry

Every year thousands of children from schools throughout Camden County and the Southern New Jersey region include a trip to Pomona Hall and the Camden County Museum as part of the social studies curriculum. The Camden County Historical Society's education programs have been specifically created to assist schools in meeting or exceeding the New Jersey State Core Curriculum Content Standards.

In addition to our on-site educational programs, the Society's Suitcase Learning Programs continue to be popular and supplement the lessons teachers provide. Suitcase Learning Programs take place in the classroom and are an easy and inexpensive way to make history come alive without taking a school bus.

This year will prove to be an exciting school year as the Society welcomes our new Education Director, Deborah McCullough. New Suitcase Programs such as Industrial Camden and Slavery and the Underground Railroad in Camden County will be added to the already popular Colonial Life program.

In addition to providing tours and Suitcase Programs, Ms. McCullough will be reaching out to area schools to introduce our education programs, developing lesson plans and curriculum that will be available for download from the Society website, [www.cchsnj.com](http://www.cchsnj.com), and developing and initiating the Society's Professional Development Provider Program for teachers.

Hearth Cook Mercy Ingraham will be back to enhance tours of Pomona Hall with an in-depth look at living and working in a colonial mansion. For a small additional fee, Open Hearth Cooking and Spinning can be added to group tours to really enrich the experience.

Brochures with program descriptions and fees will be mailed to area schools in early September. If you or someone you know is interested in scheduling a tour of Pomona Hall and the Camden County Museum, call the Society at (856)964-3333. School groups should call early in the year to reserve as requests are already filling the calendar.

*Public tours of Pomona Hall and the Camden County Museum are available for individuals and small groups every Thursday from 12:00-4:00 and every Sunday from 12:30-4:00.*

## **School Days in Colonial West Jersey**

By Sandra Forney

For some of us, the thought of early American schooling calls to mind that old song, "School Days":

"School days, school days,  
Dear old golden-rule days.  
Reading and writing and 'rithmetic  
Taught to the tune of a hickory stick..."

Except for the business about the "hickory stick," when it came to education in the colonial province of West Jersey, you wouldn't be far wrong.

Colonial Americans were generally better educated than Europeans of similar means. Although their level of education was not very high, even unskilled laborers could usually read and write. Schools, established in urban areas by the residents of the cities or towns, concentrated on teaching young boys how to read, write and "cipher," or perform simple arithmetic.

But the heavy migration of Quakers, or Friends, to this area brought with it a strong Quaker influence on the education of colonial West Jersey children. George Fox, founder of the Society of Friends, had urged his followers to establish schools to provide their children with the basic skills they would need. But Quaker schools went beyond this, pioneering education in three important areas: establishing education for both boys and girls, promoting the use of non-violent methods in the classroom and, introducing science and practical subjects into the curriculum.



Photo: Hoag Levins

Pioneer Quaker communities established schools immediately after setting up a meeting for purposes of worship. Parents who could afford fees paid tuition; poor Friends were given help to educate or apprentice their children. Though boys and girls were first instructed separately in a single school, this eventually evolved into a system of genuine coeducation. There was no documented class structure; no graduations or diplomas. Children could start school at any time of the year.

Students ranged from about 5 to 16 years of age and attended class six days a week, eight hours a day. While children were still taught "reading and writing and 'rithmetic," there were also lessons in grammar, languages, and vocational subjects. Girls were also taught spinning, weaving, and needlework. Students attended class 12 months a year with the exception of farm children, who might not attend during the summer months if they were needed at home. There was no assigned homework to be done in the evening; no grades were given in the early schools. And because of the Quaker doctrine, no prizes or rewards were offered to induce or bribe colonial children to do well in their studies.

Because the level of colonial education was so different than what we know today, colleges were the equivalent of our high schools. And although some colleges began to spring up on the East Coast, most had a religious affiliation that meant many students still had to depend upon the tried-and-true apprenticeship system to study subjects like medicine and law.

By the end of the 18<sup>th</sup> century there were about 30 Friends schools in what had become the State of New Jersey. It would not be until 1816 that a State school fund was established to provide public education.

# Buy-a-Brick . . . Buy-a-Fence??

## *Fundraiser to Support the Camden County Historical Society*



You've probably heard of the charitable fundraiser, *Buy-a-Brick*. Well, the Camden County Historical Society has put a new spin on this popular fundraiser. The Society will be selling sections of the Victorian wrought iron loop fence that surrounds the property in its Parkside neighborhood. Decorating with salvaged architectural materials has long been featured on Home and Garden TV and in the pages of Martha Stewart magazine. Now supporters of the Camden County Historical Society can purchase sections of beautiful and historic wrought iron fencing for their homes and gardens.

The Victorian-era, loop fence dates back to the 1880s. Forty-three sections are available for purchase measuring five-feet, seven inches wide and 31.5 inches high. There are also three gates available measuring 68 inches wide and 31.5 inches high. Each section is \$50.00 and will be ready for pick up in early September 2007.

The Camden County Historical Society is a nonprofit, 501(c)3 organization and your contribution is tax deductible. Support the Camden County Historical Society and decorate your home and garden with historical wrought iron fence. Purchase of fence sections can be made with cash, checks or credit cards by calling the Society at (856)964-3333 or stopping by at 1900 Park Boulevard, Camden, NJ.



**Camden County Historical Society**  
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