**Presidents Remarks:**

Dear Compatriots:

Our 125th year is coming to a close. During this past year, we have had many good times shared at our different functions, have published a comprehensive book on our history that included every member from our beginning and their ancestor's name, issued a new challenge coin as part of our ongoing collection and published a directory of members with phone numbers and email addresses.

As we now begin the holiday season, I hope that you will all reflect on this past year and remember it as being successful for what it was, remember those that have gone from us and to look forward to another year of good company, good companionship and good friends.

I hope to see at the Christmas Party on December 12th at 1149 Restaurant.

Best,

John W. Adams

Of Note:

From Compatriot Al Klyberg:

Dear John: I would be remiss if I didn't report on the dedication of the statue of Major General Nathanael Greene at Valley Forge, August 7. The event, sponsored and organized by the National Society, Sons of the Revolution, was splendid in all respects. A solemn service at the George Washington Memorial Chapel preceded the dedication of the statue. Greene was remembered primarily for his timely reorganization of the Quartermaster's Corps at Valley Forge, his military feats at the battles of Brandywine and Monmouth, and, ultimately, his rescue of the American cause in the Carolinas and Georgia, setting up Cornwallis for the British loss at the Battle of Yorktown.



Nathanael Greene statue at Valley Forge

The dedication of the fine statue of Greene took place following the service. Suitably, it faces the monument to Washington, placing Greene in proximity, in history, to his service to his commander, in life. Not far away is a grove dedicated to James Mitchell Varnum. It's hard to miss the importance of Rhode Island in the Valley Forge landscape. Janet Uhlar was there representing the Homestead, and Kate Greene and her family were there for the General's Birthplace.

It was a privilege to be a witness to the events of the day.

Al Klyberg



GEN William Barton Ceremony:

The Rhode Island Society scheduled an event to commemorate Colonel William Barton's Revolutionary War Service and the repair of his grave stone by Bob and Charlene Butler on November 7th at the North Burial Ground Cemetery in Providence, RI. The repair of this stone was brought to the attention of the Society by Compatriot Peter Sarazin after he heard a speech by Christian McBurney about his book on the Capturing of the Enemy that included details about Col. Barton's daring raid to capture Gen. Prescott. Peter researched through his ancestors and found that he actually had an ancestor named after Barton and that one of his ancestors probably knew, or at least would have known Barton, from his service during the Revolution in Tiverton.

When Peter later discovered that the stone had been lying flat on the ground in the cemetery, he appealed to the Board of Managers' to do something about it. The Board decided to do some investigation as to the cost of restoring the stone to its vertical position, but, before that took place, Compatriot Bob Butler and his DAR wife, Charlene, did the work unassisted.

To honor Barton and to "Thank" Peter, Bob and Charlene for their industriousness in completing this task, the event took place on a bright and sunny day that was none too cold for November.

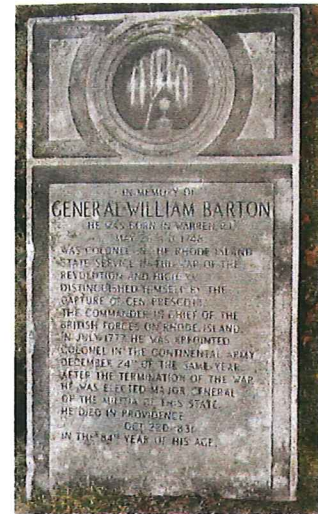
Ironically, the Regiment Bourbonnais and 2nd Rhode Island RIM were also in the North Burial Ground the same day and were honoring the French soldiers that served during the American Revolution at the memorial to them several hundred yards away. Having spoken with them earlier in the week, the request was made that they could possibly join our ceremony, which they did in gallant fashion as they marched in formation, with flags waving in the breeze to Barton's gravesite.

There, along with our service, they fired their musket three times as part of our service. Participants also included members of the Daughters of the American Revolution and Children of the American Revolution.





When the service ended, a group of twenty attendees adjourned to Gregg's Restaurant for lunch.



Beekeeping by Compatriot Kevin England:

Cheryl, my wife, and I began beekeeping 6 years ago primarily as means to help pollinate our garden, fruit trees and berry plants.

We started with one hive and now have 4, each hive in the summer has between 60 and 70 thousand honeybees (all Italian bees).

I also volunteer at Plimoth Plantation (I am a Mayflower Descendant of George Soule) and may be teaching a beekeeping class there this spring for new beekeepers.

Last year we had an excess of 140 pounds of honey, this year was much less just under 60 pounds. Each hive needs between 60 and 80 pounds of stored honey to survive through the winter (they decrease in numbers and cluster in a ball to maintain warmth in the winter.



Some recent information appears to show that the first honeybees (not indigenous to North America) were brought to the Americas from Europe in the mid-1600's. More than likely, the first beehives were in Jamestown, VA (a warmer more temperate climate for the Mediterranean Italian breed of honeybees) and then later to New England in Plimoth. Beekeeping was long established in England and the first Pilgrims in 1620 almost certainly had individuals with knowledge and experience beekeeping as honey was used extensively in cooking and medicinal preparations. In the 1600's all the sugar used by the colonists would have been imported from England and was expensive, the ability to cultivate honey and provide an alternate sugar source for the colony would be a major financial benefit.

The bees could be transported by ship in a closed skep basket to contain them, as long as there was sugar and/or honey supplied in the skep to sustain them during the ocean voyage.

The first hives were skep baskets, which is the familiar beehive, as opposed to the square Langstroth or the horizontal "top-bar" hives used today. They newer designs were required to allow for inspection of the beehive for disease and for easier extraction of surplus honey.

By Colonial times, beekeeping was certainly established and a source of sugar for cooking. During this time though there was a more ready supply of sugar and molasses from the West Indies as part of the slave trade.

Last year we began raising our own local queens for the hives. We attend the Eastern Apicultural Society Conference most years (this year it was held in Guelph, Ontario Canada. We have not as yet produced any mead, but hope to try a first batch this winter. We do not sell our honey commercially; the venture is a hobby and learning experience. It is part of our micro-farm in Providence which includes fruit trees, raspberries, blueberries, vegetable garden, chickens, 2 show dogs and maybe down the road a horse or two.

Compatriot Robert Allen Greene and the Meadery:

What is Mead? Mead is honey wine, i.e.: wine made of honey, or wine where the primary volume of fermentable sugars is honey. Mead is one of if, not the most ancient alcoholic beverages in the world. Originally Mead is thought to have been discovered in Africa where honey is plentiful and many early peoples would store it in jars. If a little water were to get into these jars, mead would almost definitely ferment. Tej is a traditional Mead drink still made in Ethiopia. It is little more than honey, water, and sticks from the Gesho tree. Mead spread throughout the world and was drunk in various degrees almost everywhere. Mead was overshadowed by wine during most of the Roman Empire, although the Romans made a Mulsum, a mead-like drink reserved for only the most affluent Romans. Made with honey mixed with wine, the word was used interchangeably to describe mead as well. After the fall of the Roman Empire trade routes broke down in Europe and without access to the grape wines of the south, nor the climate to grow their own, Northern European countries, including Scandinavian Viking countries, the British Isles, the Dutch and Germans, adapted mead as a staple drink. The Vikings called it "the Nectar of the Gods". They would hollow out horns and use them as drinking vessels. Many of their towns and cities were setup with a mead hall as town center and main social gathering place. One good example of this can be seen in the story of Beowulf.

Roughly around the time of the European renaissance, increased trade gave these countries access to foreign grape wines. In addition the relatively new practice of distillation introduced Europeans to high proof spirits. The compactness and concentration of distilled spirits, with ease of transport and trade, more than anything else made distillation the de facto king pin of alcohol. Until very recently mead was extremely hard to find, and was considered an exotic beverage in most of the world (except in Ethiopia where Tej has been produced since as far back as any records can tell).

Today mead is coming back strong. The number of dedicated Meaderies in the United States has more than doubled in the past few years. Greenwich Cove Meadery is proud to be the first dedicated Meadery in Rhode Island. Follow us on FACEBOOK for updates where we will announce tastings done by Mike and Bob. For more information visit the website at <http://www.greenwichcovemeadery.com/>.



Why Greenwich Cove Meadery?

Our mead is made from all natural ingredients. We start with high quality local raw honey, unless the honey variety requires a different climate to produce (such as orange blossom honey); then we use the highest quality water that has undergone reverse osmosis filtering to remove fluoride, chlorine, as well as any other detrimental impurities. We then add the unique characteristics of each flavor of mead. This may include fresh fruits, vegetables, herbs and spices. We strive for each ingredient to be as fresh, local, natural and environmentally friendly as possible and practical. Our mead is also gluten free with no added sulfites

Upcoming SAR events:

Christmas Party: Saturday, December 12, 2015 1149 Restaurant.

Board of Managers Meeting: Saturday, January 9

Annual Meeting: Saturday, February 20, 2016 (Note the Annual Meeting is an evening event).

Veteran's Day Service, November 8th, 2015

In observance, prior to Veteran's Day of November 11th, members of the SAR, DAR, OFPA and CAR gathered at Patriot's Grove in the Veteran's Cemetery in Exeter, Rhode Island to pay homage to our ancestors that participated in the Revolution.



This service is conducted by the DAR and each group participates to some degree. The Varnum Continentals RIM of East Greenwich supplied the color guard, Varnum Mark Trimmer played the trumpet, and Varnum Larry McDonald fired his musket in timing with the service.

Patriot's Grove is on a cul-de-sac within the cemetery and is a special place where the DAR, SAR and OFPA have erected monuments, many years ago, to our ancestors. The inscription for the SAR and OFPA monument reads:

"Dedicated to all Patriots, particularly those who pledged their lives, their fortunes and their sacred honor so that we may enjoy the freedoms of this great land."

2016 SPECIAL EVENT: Visit and tour of the USS Constitution – Details to follow when available.



RI Compatriot becomes National Commander of Historic Group:

Colonel Ronald Barnes (Compatriot Secretary for the Rhode Island Society Sons of the American Revolution) who is commander of the Pawtuxet Ranger R.I.M. in Rhode Island has become the next Commander of The Centennial Legion of Historic Military Commands. The election and Change of Command Ceremony took place on October 17, 2015 in Hartford, CT.



The Centennial Legion was organized on July 4, 1876, in Philadelphia, at the Centennial Celebration of the founding of the United States of America. Among its purposes is to carry on the patriotic motives of the military commands of the thirteen original colonies.

The members, consisting of 88 historic military units, pledge to keep alive their ancient traditions and preserve the records of their military achievements. They maintain original uniforms, meet regularly, participate in parades and ceremonies, all to foster patriotism and keep history alive.

Your State Registrar Carlen Booth reports the following:

New Member:

Anthony Joseph Maietta, Cumberland, RI, admitted August 18, 2015, national number 196028, state number 1794. Anthony is descended from Abraham Choate, 1732-1800, Ipswich, MA & Essex County, MA - served as private in Capt. Daniel Rodgers' Co and under Capt. Blount, Maj. Lithgow and Col. McCobb.

Reinstatement:

J. Bruce Whyte, East Providence, RI, admitted February 13, 1964, national number 88442, state number 1242, Bruce is descended from Reuben Brownson(Bronson), 1761-1835, New Milford, CT - served as sergeant in various units of CT Militia from 1777 to 1781.

In Memoriam:

Robert Forrest Poyton, Warwick, RI, admitted March 5, 1982, national number 119903, state number 1537. Robert was descended from James Payne, b. 1739, Pomfret, CT - Signer of the 1775 Orange City, NY Freeholders' Articles.

Bob was born in Providence, RI and served as a Manufacturers' Representative for numerous companies. He and his wife of nearly 62 years, Joyce Hall Poyton, lived in North Scituate and North Providence before moving to Warwick in 2010. He was active for many years in various Masonic organizations. Bob was also a member of many other organizations including The Sons of the American Revolution, The Order of the Founders and Patriots of America, The Society of Colonial Wars and the Order of the First Families of Rhode Island