

# The Chronicle Quarterly

Weston Historical Society

Fall 2004

Volume <sup>25</sup>~~24~~, No 3



## COBB'S MILL INN

A  
COLORFUL  
PAST  
AN  
UNCERTAIN  
FUTURE

Weston's Cobb's Mill Inn is well-known as a romantic place to dine.

Photos courtesy of the Weston Forum

In the year 1749 Eleazor Sturges accepted a quitclaim from Ephraim Jackson for 2/3 of 240 acres held jointly by Mr. Sturges and his partner Mr. Jackson. The property included a house and sawmill. This was the beginning of the history of a building that has seen many changes over the years, but has remained one of Weston's oldest (and still standing) buildings.

Lynne Barrelle recently provided us with a chain of title for Cobb's Mill Inn from 1934 and earlier. (see next page). This chain shows us that Cobb's Mill was originally used as a sawmill which



### Waterside inn changes hand

Long renowned for its water fall

and water fowl – as well as its cuisine – Weston's Cobb's Mill Inn has been purchased by four Norwalk men. Julie P. Jones, president of the firm that owned the inn as well as its hostess for many years, said the decision did not come easily! The new owners have vowed to maintain the country inn atmosphere.

was passed down to Eleazor's son Thaddeus Sturges. From there the sawmill was passed on to Ezekial Sturges from the estate of Thaddeus in the year 1782. When Zalmon

Sturges purchased the property in 1809 he obtained 3 acres of land with a sawmill and a gristmill. The property was now being used to grind grain as evidenced *continued page 2*





## Cobb's Mill Inn

*continued*

by the large stone wheels now standing in front of the Inn. Both the sawmill and the gristmill used water power to run their machinery.

It is interesting to note that in 1866 when the property was purchased by Osborn Taylor from William Davis, that the deed included 3 acres with grist, saw and cider mills, dwelling house, barn and other buildings. Apparently the building was also used as a cider mill for approximately 50 years. In 1891 Simeon Carver purchased the property which was then known for many years as the Davis/Carver Mill.

In 1912 Frank I. Cobb purchased the mills and used the property for a weekend and summer retreat after a rather frustrating attempt at raising farm animals, grinding grain and making shingles out of chestnut.\* Following the death of Mr. Cobb, Moira Wallace and Sydney Dyke bought Cobb's Mill and started to accept overnight guests including explorer-writer Peter Freuchen and journalist Quentin Reynolds (information taken from *Weston the Forging of a Connecticut Town* by Thomas Farnham). The Depression took its toll on the two women and they sold the property to Alice Delamar in 1934. Alice was a wonderful patron of the arts and with Jacques DeWolfe they converted the inn into an eating and drinking establishment. She imported a 26-foot pewter bar from France, hired one of the finest chefs in the area and charged prices way over the heads of the old-time residents of Weston.

However, Ms. Delamar's vision has remained intact for 70 years. Cobb's Mill Inn was taken over by Julie Jones who continued to provide Weston and surrounding communities with fine dining and a charming atmosphere. A tea room was added and a small gift shop. In 1986 the restaurant was sold to



*Cobb's Mill Inn (insert), is now a fine restaurant and the only place in this non-commercial town where one may buy a drink at the bar. Years earlier, it was the sawmill and gristmill shown in the larger photo. Located on the Saugatuck, it still boasts the old dam and parts of the original structure.*



Cobb's Mill Inn when it was used as a saw mill and grist mill. Known as Davis/Carver Mill

Domenic, Peter, and Frank Cocchia and Robert Testa. It remains the location of many beautiful weddings and parties. The soothing atmosphere and the beautiful waterfall adds beauty and charm to the setting to say nothing of the ducks and geese who frolic in the river below entertaining guests big and small.

In February, 2002 Mr. Cocchia announced the plans to sell the property once again. It is hoped that Cobb's Mill will remain a fine eating establishment for many years to come, but..... We hope that nothing will happen to such a fine piece of Weston's history. If you have not had the pleasure of partaking of a meal, please do. It is truly wonderful.

*\* See separate article written by Mr. Cobb's Son, Hubbard.*



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9 Christopher Hill  
Weston, CT 06883  
(203) 762-9208

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**Karin Giannitti**  
*Editor*

**Wendy Giannitti**  
*Proofreader*

**Custom Printing & Graphics**  
*Design/Production*



# THE BEST OF TIMES

BY HUBBARD J. COBB

The author recalls growing up in Weston and Westport in the 1920's – years when being a kid was the cat's pajamas

(From CONNECTICUT Magazine, August 1987)

“**I**n 1912 my father, Frank I. Cobb, editor of Joseph Pulitzer's New York World, bought a farm in Weston. He wanted a retreat from city tensions and a summer home for himself and his soon-to-be-bride, Margaret Hubbard Ayer. He and my mother were married in 1913 and began to visit the farm regularly. My sister Jane was born a year later and I joined the family in 1917.

Three years after buying the farm, my father decided it would be nice to have the pond across the road for swimming and fishing. The pond – actually the dammed-up west branch of the Saugatuck River – was the source of power for the nearby lumber – and gristmill. Whenever the mill was not running, water would accumulate in the pond, then cascade over the dam in a rushing waterfall – just as it does today.

In order to acquire the pond, my father had to buy the mill, a large tract of land and several other structures, including the house where the mill hands lived and an ice house. The whole complex became known as “Cobb's Mill.”

My father soon discovered that raising pigs and cows, grinding grain and making shingles out of chestnut (already beginning to die from the chestnut blight) was a fast way to go broke. So he sold off most of the livestock and closed down the mill, but kept the property.

In those early days, coming out from the city was an all-day event. Our family took the train from Grand Central. (Getting to the station with all our luggage was itself a time-consuming process). Outside

Stamford, engines would be switched from electric to steam and we would chug along to South Norwalk, where we would be met by Dan Purcell. Dan ran a taxi and livery service from Westport, but would drive us to Weston via the Newtown Turnpike – a better road than the one from Westport. Still, it took two hours to get there. Sometimes Dan would drive into New York City to fetch us – a long, tedious drive back on the Boston Post Road but sometimes more convenient for us than the train – especially after my father's health began to deteriorate. Dan charged \$25 for this special service.

Once we arrived at the farm, we would exchange the modern conveniences we had in the city for kerosene lamps and a wood stove. Our indoor plumbing was primitive and would only function if the big one-cylinder gasoline engine that powered the water pump would start. Often it would not, and like most of our neighbors, we would have to get along with the hand pump by the kitchen sink, chamber pots and an outhouse.

One thing we did have was plenty of ice – each winter, neighbors pitched in and cut big blocks of ice from the pond. These were packed in sawdust and stacked ceiling-high in our big ice house. So keeping food fresh was no problem. Neither was making ice cream or a cool lemonade on a hot summer day. There was enough ice to keep our family and all our neighbors supplied.

Weston was completely rural at that time; it had no paved roads and was sparsely populated. In 1920, the population was only 703. There

were no stores, and the closest thing to a town center was Norfield Church. In back of the church was Norfield School, the Weston Grange and a carriage barn.

Westport, on the other hand, did have a center and a number of stores, but because Weston roads were so bad (Route 57 was not paved to Westport until around 1922), it was practically a day's trip to get there and back. So we didn't go to Westport too often.

The best way to get around Weston was either by buggy, horse-and-wagon or by foot. Our postman, Mr. Keene, covered his RFD route by horse-and-buggy until 1922 or so, when he traded his rig in for a Model T.

Most everyone we knew in Weston in those days had a big vegetable garden, fruit trees, chickens, and a cow for milk and butter. If something was needed that could not be raised or made locally, “The Wagon Man” would soon be around with his traveling general store. From our own doorstep we could buy tea, coffee, sugar, packaged foodstuffs, hardware, sewing materials, kerosene and other provisions.

Once a year, Mr. Nathan, the upholsterer, would come around. He could repair and reupholster furniture, make slipcovers and draperies, and do odd jobs. If you had a lot of work for him, he would stay overnight. Jane and I looked forward to Mr. Nathan's visits because he was an expert at eating peas with his knife.

Weston in summer was a child's paradise. My sister and I and our friends had

*continued page 6*



# COBB'S MILL INN



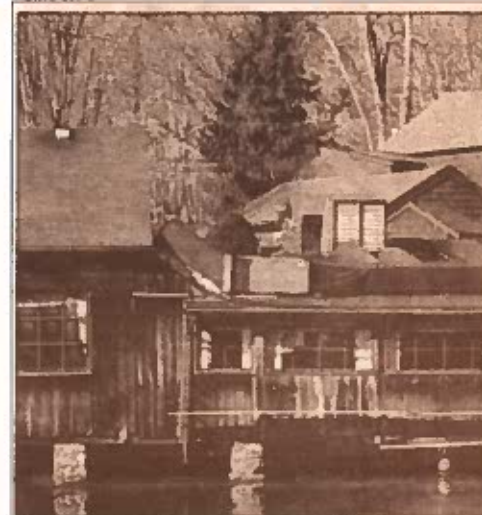
Weston, Conn.

# M E N

Menu purchased from Ebay by Lynne Barrelle. Although there is no year, our best guesstimate is the early 30's.



Photo courtesy of the Weston Forum 2/07/02



Cobb's Mill Inn, a longtime local fixture, was recently put on...

## Historic Cobb's M

Photo courtesy of the Weston Forum 2/07/02

DINNER      FRIDAY, MAY 26TH.

MANHATTAN CLAM CHOWDER      TOMATO JUICE COCKTAIL  
 CONSOMME CAROLINE      JELLIED MADRILENE  
 HALF GRAPE FRUIT

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SOFT SHELL CRABS, SAUTE AMANDINE	1.60
FRESH SEA FOOD, MARSELLAISE	1.50
FRIED DEEP SEA SCALOPS WITH BACON	1.50
BAYED HALIBUT STEAK, FLAMANDE	1.40
BROILED SHAD ROE, MIRABEAU	1.60
BROILED SWEETBREADS, CHAMPIGNON	1.50
SCALOPPINE OF VEAL AL MARSALA	1.50
SPAGHETTI ITALIENNE, MIXED GREEN SALAD	1.25
VEAL CHOP EN CASSEROLE, BOURGISE	1.40
BROILED CALF LIVER STEAK WITH BACON	1.50
CHARCOAL BROILED SPECIAL SIRLOIN STEAK	2.00
" " LIVE LOBSTER, DRAWN BUTTER	2.00
HALF ROASTED STUFFED NATIVE CHICKEN	1.50
" " COLD ROASTED NATIVE CHICKEN, SALAD A LA MAISON	1.50

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FRESH VEGETABLES	MIXED GREEN SALAD
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HOME MADE APPLE OR MINCE PIE	
" " VANILLA ICE CREAM, CHOCOLATE SAUCE	
" " BUTTER PECAN, STRAWBERRY OR RASBERRY ICE CREAM	
FROZEN PUDDING	
CHARLOTTE RUSSE	
STRAWBERRY SHORT CAKE	
RICE PUDDING * CARAMEL CUSTARD	
STEWED PRUNES OR APRICOTS * BAKED APPLE	
CRUYERE, CAMEMBERT, GORGONZOLA OR BEL PAESE CHEESE	

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TEA	COFFEE	MILK
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market by its owners.  
(Weston Forum/Brian Gioiele photo)

*ll on block*

Forum, Weston, Conn. Feb. 21, 2002

## WHY THE FRANKLIN DELANO ROOSEVELT ROOM?

Recently we met with Domenic Cocchia of Cobb's Mill Inn and asked if he had any stories of the restaurant in the days since he became manager in 1986. Mr. Cocchia remembers stories of Presidents Carter, Bush and Roosevelt all dining at Cobb's Mill and Marilyn Monroe having a suite of rooms at the Inn as did Philip Wein and Al Capp.

However, Mr. Cocchia favorite story is how the main dining room came to be known as the Franklin Delano Roosevelt Room. Frank I. Cobb, owner of the Cobb's Mill Inn and surrounding land and buildings worked in New York City for New York World. Mr. Cobb had many connections through his job and in 1912 President Elect Woodrow Wilson asked Frank Cobb who he thought would make a good Secretary of the Navy. Without question, Frank highly recommended Franklin D. Roosevelt for the job.

This tidbit of information was gleaned by Domenic as he was reading the Age of Roosevelt - Vol. 2, by Arthur Schlesinger. We are glad that Mr. Cocchia has such a love of history or that question may have gone unanswered for generations.

# Business as usual

ing's changed at Cobb's Mill Inn

GIOIELE

alk of Cobb's Mill Inn's demise has been greatly exaggerated. While it is up for sale, the historic restaurant remains open for business and will remain open for the foreseeable future, according to one of the owners, Domenic Cocchia.

ad will continue to be a full restaurant as well as offer a catering business," said Domenic, who owns the restaurant with his brothers, Frank and Robert Testa.

ad circulated for weeks about the possible closure of the local landmark restaurant, but only officially went on the weeks ago.

getting calls ever since the newspaper (The Weston Forum) published the news. "I'm getting calls from brides asking if I can hold their reception; from people who want to redeem gift certificates; from people who want to know we are still open, and from people who want to be open for the foreseeable future."

ill Inn is being marketed by a local real estate services company, but, according to Domenic, the sale price and no potential buyers.

er of fact, Domenic said, the restaurant is not only functioning as usual but has also expanded its offerings in an effort to further expand its clientele. In 1986, Cobb's Mill Inn began offering a monthly theme wine dinners. And the restaurant will also offer a prix fixe menu, a four-course Sunday through Wednesday, and a five-course Saturday through Saturday. And do not be misled by the price, Domenic said. The menu is the same — for example, the Sunday meal choices consisted of: field greens salad, and

choices of pan-seared mahi-mahi, broiled lemon sole, baby veal rack or grilled rib-eye steak; with a dessert selection of banana cream brulee or New York cheesecake.

"This has been a very profitable business over the years," Domenic said, "but we are trying to attract the local resident who might have just pass us by over the years. Hopefully, these new offerings will help attract those people."

One of the restaurant's most successful ventures is wedding receptions — Domenic said some 150 are booked through the next 18 months and all will go on as scheduled, whether he is the owner or not.

"We will book more and honor every one. Whoever buys Cobb's Mill will have 150 weddings on the books and they'll honor every one," he said.

And one of the main reasons for the popularity of this restaurant is its charming appearance both inside and out, overlooking the Saugatuck River as it tumbles 40 feet over a 200-year-old dam.

The structure is also one of the oldest in the country, with the south end of the current building built sometime between 1750 and 1775, according to historians.

During the 1800s, the building, then known as the Davis Mill, was operated as a grist and lumber mill that used manmade dams to harness water power. In the early 1900s, however, the mill ceased to function.

In 1913, the mill was purchased by Frank Cobb, then editor-in-chief of the New York World, and his wife, Margaret Ayer Cobb, who made the purchase for the rights to the mill pond for swimming and skating.

Mrs. Cobb sold the inn in 1927, at which point it housed its first commercial enterprise, an antiques shop and sea room. In the early 1930s, alterations added the terrace under the falls and the northern wing.

From 1952 to 1986, the facility was operated as an old-fashioned New England inn. Since 1970, Cobb's Mill Inn has had only



Domenic Cocchia wants the community to know Cobb's Mill Inn is running business as usual.

four proprietors, including its current owners, who purchased the business 16 years ago.

Over the past 15 years, the mill has become one of Fairfield County's most well-known restaurants. Its gourmet food and excellent service has perennially earned Wine Spectator's "Award of Excellence" and Connecticut Magazine's "Best Continental Restaurant-Statewide, and Most Romantic-Fairfield County." It has become one of the region's most sought after locations for parties or events for brunch, dinner or "anything in between."

At present, nine different dining rooms serve the restaurant's continental cuisine in scenic settings that include a manmade waterfall, as well as river and woodland views.

"So much has changed over the years..." said Domenic, who serves as the day-to-day operations manager.

"We never used to get walk-ins. We were almost exclusively reservations. Now that's about equal," he said. "And we used to be exclusively jacket and tie. Now we have a more relaxed atmosphere, to mirror the corporate casual of today."

With regard to dining, the menu has gone from classic French cuisine to regional American; from flour-based sauces to more natural juices.

"The demographic of the town has changed, with a huge influx of savvy New Yorkers coming in," Domenic said. "In years past, we were more of a tourist attraction."

But while the years have seen much change with Cobb's Mill Inn, one aspect that will not change, whether it is sold or not, according to Domenic, is the present function of the establishment.

"This has been and will always be a food-service operation," Domenic said. "What I want people to know is that we're not closing anytime soon. It's still business as usual."



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## *The Best of Times*

*continued*

the whole township as our playground. We roamed over it as if it were our own backyard. There were few, if any, "No Trespassing" signs, and the only fence we did not climb over was the one with a bull on the other side.

There were acres and acres of open fields and meadows to run through. There were ponds and brooks to fish and swim in. Scattered about were discarded pieces of farm machinery and old wagons and buggies to play on. Miles of dirt road offered wild raspberries and blackberries (well fertilized by passing cows and horses) just for the picking. If you got tired of walking, you sat down by the side of the road and waited for a wagon to come along and give you a ride.

My sister and I would often walk the two miles or so to Chestnut Hill in Wilton to play with Elizabeth (Lynn) and Cohn Lofting – the children of Hugh Lofting, author of the "Dr. Doolittle" books.

I can't say I much cared for Mr. Lofting. Unlike his kind and gentle creation, Dr. Doolittle, Mr. Lofting struck me as severe and remote. I was always glad when we visited Lynn and Cohn and their father was in his studio or away on business. (Recently I found out that Hugh Lofting had fought in France with the Irish Guard in World War I. No doubt his horrible experiences in the trenches had a lot to do with what I perceived as his coldness.)

Our nearby Weston neighbor, old Mr. Chase, had also fought in a war – the Civil War. But there was a world of difference between him and Mr. Lofting. We kids would spend hours with Mr. Chase, listening to his recollections. He always made his war tales entertaining and not too harsh for a child to hear, especially if we were munching on Mrs. Chase's

fresh-baked cookies during the telling.

In the early 19th century, Weston had been a fairly prosperous community with big, lush farms and several successful small industries. But hard times had befallen the area and even before 1900, many farmers had given up and moved away and the small water-powered factories had shut down.

To us kids, this simply meant that there were lots of abandoned barns, old factories, outbuildings and deserted houses to explore. One of our favorite deserted houses was a tiny old place set all alone on a dirt road. We had been told that the house had last been occupied by three old sisters – all witches. Their ghosts were said to come back to the house from time to time. Sometimes, if we felt brave, we would go inside and hope that the witches' ghosts would show up. They never did, but well might have if a lady from New York City hadn't come along, fixed it up and moved in.

Years later, at a reception in her honor, I was tempted to tell Miss Eva LeGallienne that I had forgiven her for buying our witch house and spoiling our chance of ever seeing the ghosts. But at the last moment, I lost my nerve.

Miss LeGallienne, already a well-known actress on Broadway, and Hugh Lofting were among the many talented people in the arts who were then living in the Weston/Westport area, or soon would be. As a youngster, I remember quite a few of them – some well-known, others to become so. John Held Jr., Hendrik Willem Van Loon, Rose O'Neil, Van Wyck Brooks, James Daugherty and Lawrence Mazzanovich were all people we knew. They were not "celebrities" (in fact, the word was not even used in the sense we use it today), but simply friends of my family or perhaps neighbors. Some I liked, some I did not, but they were all threads in the fabric that made

that period so rich and varied."

*The article goes on to tell that after the death of Frank Cobb, Hubbard, Jane and their mother moved from New York to Connecticut permanently. However, Mrs. Cobb did not want to spend her New England winters in her Weston home. Mr. Cobb lived in Westport for many years and shares some of his memories of his time there as well. In the spring of 1927 the Cobbs moved back to Weston and he continues his memories.*

By the spring of 1927 we were back in Weston, and Jane and I were attending Norfield School – one of the five one-room, one teacher schools in the town.

Teachers in those days depended on a rap on the hand with a wooden rule to maintain discipline. Sometimes five or six of us would be called up together to receive punishment. But the ruler was of no use the day Lindbergh made it to Paris. We kids – excited and thrilled – decided it should be a holiday. Giving no thought to possible consequences, we tore out of the classroom to a grassy field across the road, ate our lunch and continued to chatter about "Lucky Lindy." Pretty soon, Mr. Knight, the school superintendent, drove up in his big black sedan. In plain English, he informed us that if we did not go back into the school that instant, he would personally give each and every one of us a licking. Figuring he would do just that, we shuffled back."

*After Mrs. Cobb sold the property to two Englishwomen, Moira Wallace "Wally" and Sydney Dyke "Dykie. Dykie was a tall deep-voiced woman always immaculate in a shirt, tie, tailored jacket and shirt. They transformed the mill into a summer restaurant and guest house, and built three of four planned houses on the land until the depression ended their venture. This was when Jacques DeWolfe and Alice Delamar purchased the mill and spent thousands remodeling. One of the best*

best improvements was the 30-foot long pewter bar installed downstairs by the waterfall.

"As a young blade, I used to enjoy taking a date down to the bar so I could tell her what it was like in the old days – how the space was filled with huge wood pulleys and wide leather belts carrying power from the water turbine to the milling machinery, and about the mountains of sawdust that resulted from the sawing process, sawdust used to insulate the blocks of pond ice stored in the ice house.

And if I really liked my date, I would tell her about that important day when our neighbor, George Adams, and a few other men came down and once again started up the mill to cut some logs into boards. George made me stand outside to watch as the big, circular saw (in what is now the main dining room) sliced the logs into boards. I didn't know it then, but this would be the last time the mill would ever run.

*Hubbard Cobb of Chester is the former editor of American Home Magazine and a contributing editor of Woman's Day. His articles have appeared in Esquire, Woman's Day, Reader's Digest, Yankee Homes*

## COBB'S MILL INN

### CHAIN OF TITLE (1934 AND EARLIER (ONLY))

- c. 1934 Alice DeLamar
- c. 1928 Moira Wallace and Sydney Dyke
- 1925 Margaret Ayer Cobb WLR 31-528  
from Frank I. Cobb estate 36, acres with gristmill and cider mill
- 1891 Simeon Carver WLR 27-62  
from Nathan B. Johnson, 3 acres with gristmill, cider mill and other buildings  
(Carver's wife Jennie purchased the other 33 acres from Frank and Jennie Woodward)
- 1878 Nathan B. Johnson WLR 25-774  
From Sarah A. Dean, 3 acres with mills
- 1876 Sarah Dean WLR 25-364  
from Osborn Taylor, 3 acres with grist, saw and cider mills, dwelling house, barn and other buildings.
- 1866 Osborn Taylor WLR 25-35  
from William H. Davis, 3 acres with gristmill, sawmill, cider mill, dwelling house, barn and other buildings.

1850-1852 During this period, the mills were leased by Aaron Ambler from William H. Davis. See Weston Land Records volume 22 page 686, dated 1850, which reads in part "said Davis agrees that he will lay out and expend the sum of one hundred Dollars within eight months from the date hereof in procuring putting in erecting and building in said grist mill a cleaner and a bolt for buckwheat and said Ambler agrees that we will pay all the expenses of procuring building and erecting said cleaner and bold for buckwheat as aforesaid exceeding said sum of one hundred...said Ambler further agrees to fit up the carpenter shop standing on said premises and furnish it with all the machinery necessary for carrying on the sash and blind making business and carpenter business at his own proper cost and at the expiration of his said tenancy to leave the same on the premises as the property of the said Davis. This is not however to be understood to include the articles called tools but merely the machinery attached and to be attached to said shop...it is understood and agreed by and between the parties aforesaid that said premises are to be used during said term for the purpose of sawing, grinding of all kinds usually done at similar establishments, cider making, shingle cutting, the various branches of the carpenter business and any other business not inconsistent with the above named." Although the lease was originally to run for 5 years, the premises were quit-claimed back to Davis in WLR 23-313, dated 1852.

- 1849 William H. Davis WLR 23-104  
from Curtis Cole, 3 Acres with sawmill, gristmill and dwelling house
  - 1835 Curtis Cole WLR – 20-189  
from Lorinda and Coley Sturges of Unadilla, Otwego County New York.  
3 acres with gristmill, sawmill and dwelling house
- Lorinda Sturges was the oldest daughter of Ezekial Sturges who died Nov. 15, 1833. She had married Coley Sturges, her third cousin once removed in Salem, New York in 1808. It is unclear whether she inherited this property from her father or whether she and her husband were acting as the administrators on his estate.
- 1814 Ezekial Sturges WLR 11-358  
quitclaim from Zalmon Sturges, 3 acres with sawmill and gristmill
  - 1809 Zalmon Sturges WLR 10-88  
From Ezekial Sturges, 3 acres with sawmill and gristmill
  - 1782 Ezekial Sturges Fairfield Land Records 21-315  
from the Estate of Thaddeus Sturges, 51 \_ acres with dwelling house, barn and sawmill

I have very little information on Thaddeus Sturges other than that he was the uncle of Ezekial Sturges, and that he "...joined with and put himself under the protection of the enemies of the United States of America..." and his estate was confiscated. It was sold in 1782 to his nephew Ezekial by Richard Hubbell, administrated on the confiscated estate. Thaddeus, like many others who had remained loyal to the Crown, may have subsequently moved to Canada. The above deed specifies that his mother Abigail Sturges retains privileges to the house, \_ of the barn, \_ of the sawmill, and \_ of the fruit in the orchard; also the meadow and the small pasture lot west of the house.

- 1769 Thaddeus Sturges FLR 17-349  
from Eleazor Sturges, 40 acres with a sawmill  
"...to his youngest son"...in the homestead where I now live...with the buildings thereon and my right in the sawmill and the furniture thereto belonging..."
- 1749 Eleazor Sturges FLR 9-282, quitclaim from Ephraim Jackson  
(2/3 of) 240 acres held jointly by Sturges and Jackson. Includes a house and sawmill.

Researched and compiled by our genealogist Lynne Barrelle



*The Weston Historical Society*  
*Chronicle Quarterly*

*Karin Giannitti, Editor*

*9 Christopher Hill*

*Weston, CT 06883*

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## ACQUISITIONS

This past July the acquisitions committee for the Historical Society was extremely pleased to accept a most generous donation from Olive Waterbury Phillips of Weston. Olive is a native of Weston and she brought us items that belonged to her family. There were many pieces of clothing including a Victorian dress of rust and black plaid with velvet trim, a black Victorian dress with beige lace inserts on the sleeves and neck, a black organza dress with pink embroidered floral appliqué, three long sleeve white cotton blouses, aprons, a petticoat, and pair of white and blue pin-stripe men's trousers, a pair of white spats and a cravat with cranberry and black strips.

Olive also donated to us a quilt that her mother made in the 1930's. It is a yo-yo pattern made with dozens and dozens of different fabrics. To make this pattern one has to cut circles (these were about 3" in diameter). Then a thread was sewn around the edge of the circle and pulled into the center, making a smaller circle which is then sewn to another circle, to another and another, until a large coverlet is made. This is a truly extraordinary piece of needlework and we cannot thank Olive enough for giving us these things to share with all of Weston.

In our next issue we will share with you documents given to the Society in which Mrs. Abraham Jennings petitioned the Court of Probate in 1838 to claim a Revolutionary War pension granted to her husband.