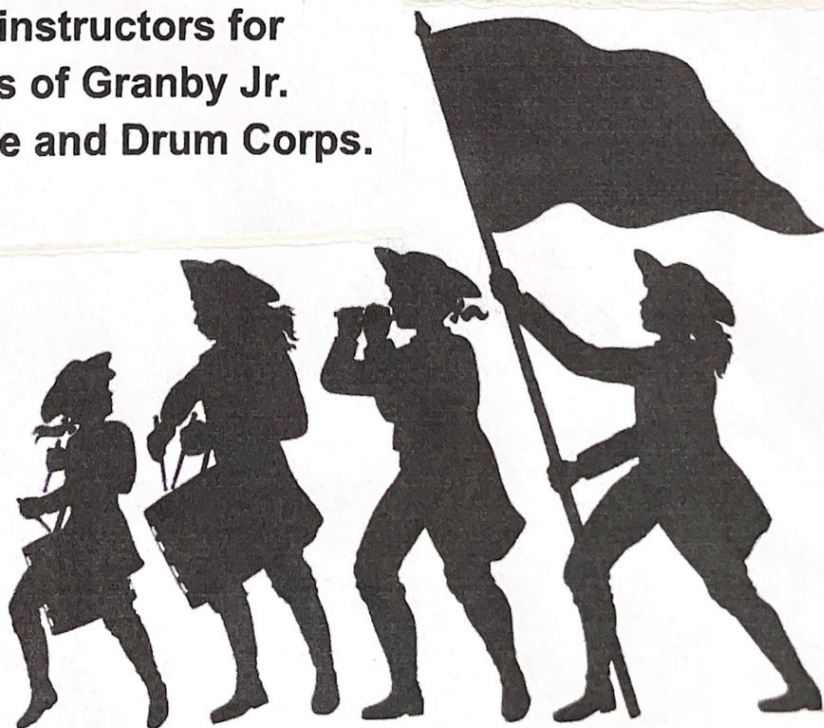


**EAST GRANBY HISTORICAL SOCIETY
NOVEMBER 2024 NEWSLETTER**

**FIFE AND DRUM PROGRAM
SUNDAY NOV. 24, 2:00pm
EAST GRANBY SR./COMMUNITY CENTER**

James M. Clark, author of “Connecticut’s Fife and Drum Tradition” (Wesleyan Univ. Press, 2011), will be presenting a program on the New England tradition of fife and drum corps. Members of the Connecticut Valley Field Music group will provide numerous examples, offering an array of musical Americana. This group regularly performs at Memorial Day, Independence Day, and Veteran’s Day celebrations in addition to other civic events and some members act as musical instructors for The Marquis of Granby Jr. Ancient Fyfe and Drum Corps.



Note: There will NOT be a business meeting on this day.

More about the program: Fifes and drums arrived in New England with the first English colonists in the seventeenth century, originally serving the function of town criers and as an adjunct to local militias.

By the late nineteenth century, the New England fife and drum corps had become valued local social and musical organizations, harkening back in their uniforms and their music to the earliest days of our republic. Today this tradition continues with a number of groups forming a community of musicians seeking to keep alive this old American tradition.

As always, this program is free and open to the public and refreshments will be served. Come and enjoy!

Thank you to those who have paid their annual dues, which go from Sept. '24—Sept. '25. If you haven't done so, please use the form below. We count on dues and donations to provide these programs and cover operating expenses of the society.

**RENEW MEMBERSHIP: Please return form with check payable to:
East Granby Historical Society, PO Box 188, E. Granby, CT. 06026**

Single \$15 _____ Family \$25 _____ Life \$225 _____ (single or family)

Donation _____

Name(s) _____ Phone _____

Address _____ email _____

The September Old New-Gate talk with Jack Shannahan was well attended and enjoyed by all. This was a co-sponsored program with the Friends of New-Gate group. In October, we had an unusual visitor at two of our Sundays at the barn! That's board member Jean Dakin sharing the bench.



Officers:

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www.eastgranbyhistoricalsociety.org

ELECTION CAKE

In 17th and 18th century Connecticut, Election Day was THE holiday. Everyone came together to vote for the colony's governor, often visiting with friends and family they didn't see the rest of the year. People fortified themselves for the extremely long sermons of Election Day with lots and lots of election cake. This cake would have been baked in huge quantities and you could expect to be able to have some wherever you went. Connecticut recipes for it date back to 1771 and the first printed version appears in 1796 in the first U.S. cookbook, Amelia Simmons' *American Cookery*. Her recipe called for 30 quarts of flour, 10 pounds of butter, 14 pounds of sugar, 12 pounds of raisins, 3 dozen eggs, one pint wine, one quart brandy, 4 ounces cinnamon, 4 ounces fine colander feed, and 3 ounces allspice.

Election Cake became the first food strongly associated with American politics. What made it more unique and important was the way it provided women with an opportunity to express their commitment to their new country. This was no trivial outlet in an era that prohibited women from voting. Through their production of Election Cake and other recipes, including Independence Cake, Franklin Gingerbread, and Democratic Tea Cakes, women projected their influence into the public sphere and helped ingrain patriotism into our national culture.

I found this modern simpler version in a church cookbook which sounds delicious. No yeast or rising time required!

DAVID'S APPLE CAKE (Election Day)

5 medium apples, peeled and chopped	2 tsp. baking powder
2 c. sugar	1 tsp. salt
1 c. shortening (oleo or butter)	1 tsp. nutmeg
2 eggs	1 tsp. allspice
2 c. sifted flour	2 tsp. cinnamon
	1 c. seedless raisins
	1 c. chopped nuts

Combine apples and sugar and let stand 10 minutes. Stir in shortening, then beat in the eggs. Sift flour with baking powder, salt and spices. Stir in raisins and nuts; then add to apple mixture. Mix thoroughly, then pour into greased pan, about 13 x 9-inch. The batter will be quite stiff. Bake in 375° oven for 50 minutes. Cool on wire rack before cutting.