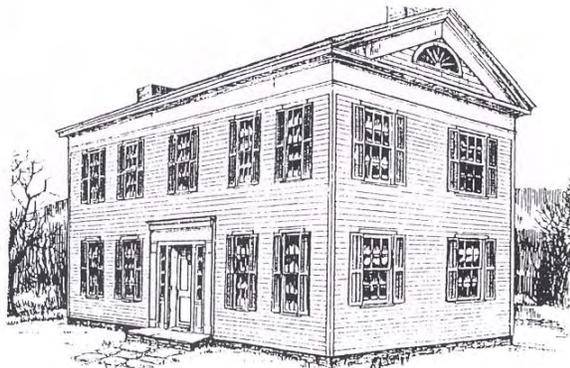


# *FAMILY LIFE LONG AGO...*

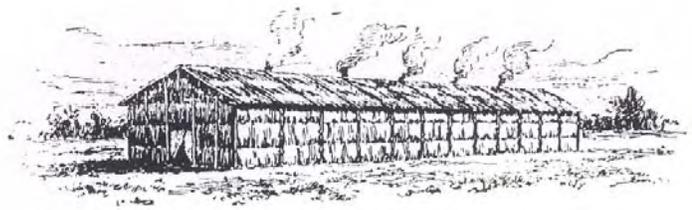
*Previsit Materials from the Patterson Inn Museum*



*The Patterson Inn 1796*

*Family Life at the Painted Post Tavern*





Long house of the Iroquois

### WHO LIVED HERE?

The first people to live in this area were Native (Indian) people. During the American Revolution, the Native people's homes were destroyed. Many moved away. After the war was over, people from New England and the South began to settle the former Indian lands. Building a temporary shelter was the first thing the new farmers did.



"The Raising," woodcut from *The Western Miscellany*, vol. 1, July 1848, p. 342. This woodcut appears to be earlier than its publication, possibly by 10 or 15 years.

## THE INNKEEPER'S FAMILY

Benjamin and Sarah Patterson came to live and work at the new Painted Post Tavern in 1796. They had a large family with lots of step-brothers and step-sisters.



### The Innkeeper's Family

Mr. (Benjamin) Patterson  
Mrs. (Sarah) Patterson

Innkeeper  
Innkeeper

#### Their children:

1. Samuel Patterson (1785)
2. Thomas Taggart Patterson (1789)
3. Hannah Bonham Patterson (1790)
4. Mary Patterson (1794)
5. Ann Shannon (1791)
6. \*Robert Shannon (b?)
7. Robert Augustus (1796)
7. Sarah (1797)
6. John Melbourne Patterson (1804)

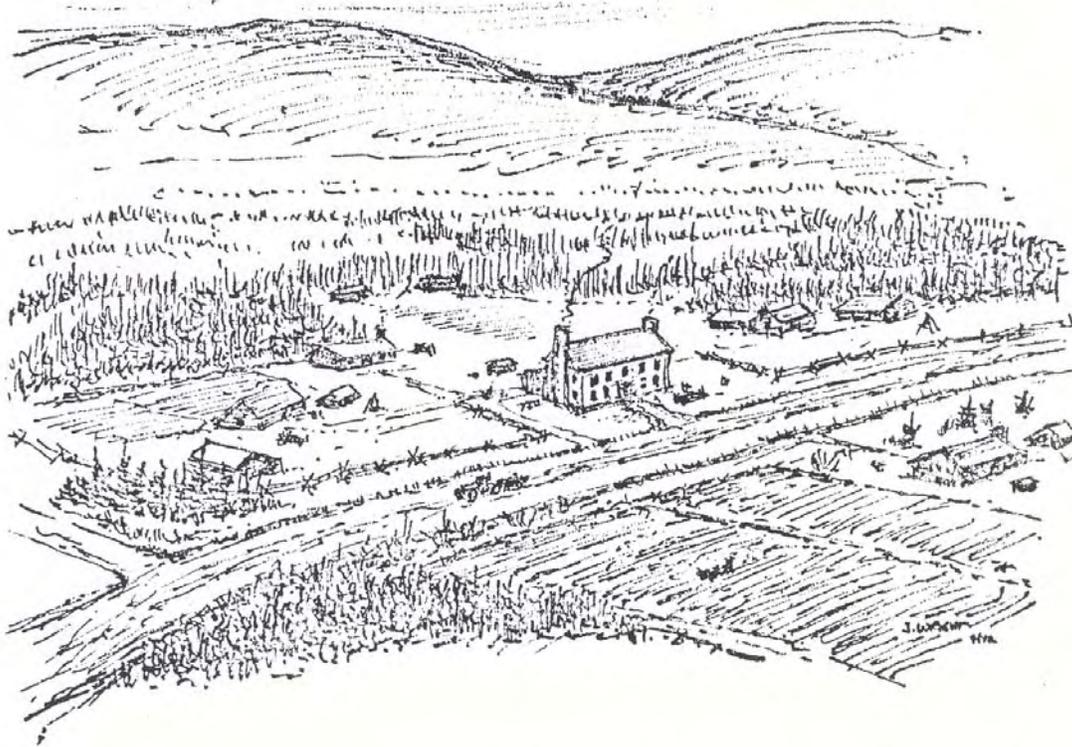
child of Mr. Patterson & 1<sup>st</sup> wife, Jemima Price  
child of Mr. Patterson & 2<sup>nd</sup> wife, Mary Taggart  
child of Mr. Patterson & 2<sup>nd</sup> wife, Mary Taggart  
child of Mr. Patterson & 2<sup>nd</sup> wife, Mary Taggart  
child of Mrs. Patterson & 1<sup>st</sup> husband, Robert Shannon  
child of Mrs. Patterson & 1<sup>st</sup> husband, Robert Shannon  
child of Mr. and Mrs. Patterson together  
child of Mr. and Mrs. Patterson together  
child of Mr. and Mrs. Patterson together

*\*Old records do not show a birth date for Robert Shannon, nor is there any information about his life. He may have died when still a baby – we just don't know.*

## THE PAINTED POST TAVERN

Land Agent Charles Williamson built the Painted Post Tavern, now called the Patterson Inn, to give travelers a place to stay. He hoped they would come to this area to buy land and start farms. He built the Tavern with high ceilings and big windows. It is a much larger house than most families could afford to build for themselves. Most families lived in houses with only one or two rooms when they first moved here.

When the Tavern building was finished in 1796, Mr. Williamson hired Benjamin Patterson to serve as Innkeeper. The Innkeeper and his family were responsible for taking care of travelers staying overnight. There were many chores to do in such a large building.



## CHORES ON THE NEW FRONTIER

Clearing land and planting seeds for a kitchen garden was as important as building a house. Cultivating, harvesting, preserving, and preparing food took up a great deal of time. Children were expected to obey their parents without question, often working as hard as the adults in the family. Children's chores required less skill than adult chores – but they still took time and energy to complete!



### Common Children's Tasks:

- gathering wood
- chopping wood (older boys)
- hauling water
- tending livestock
- working in the fields
- watching younger children
- weeding the garden
- making and changing beds
- helping with laundry
- helping with meals
- sweeping the floors
- doing dishes
- emptying chamber pots



Being the Innkeeper in a growing community meant additional responsibilities. The Long Room (upstairs) was the largest room in the community! Mr. Patterson made it available for town meetings, dances, church services, and parties. People came in to visit, eat and drink, and find a warm place to sleep at all hours of the day and night. The Patterson's could not leave or go on vacation as long as they were Innkeepers.



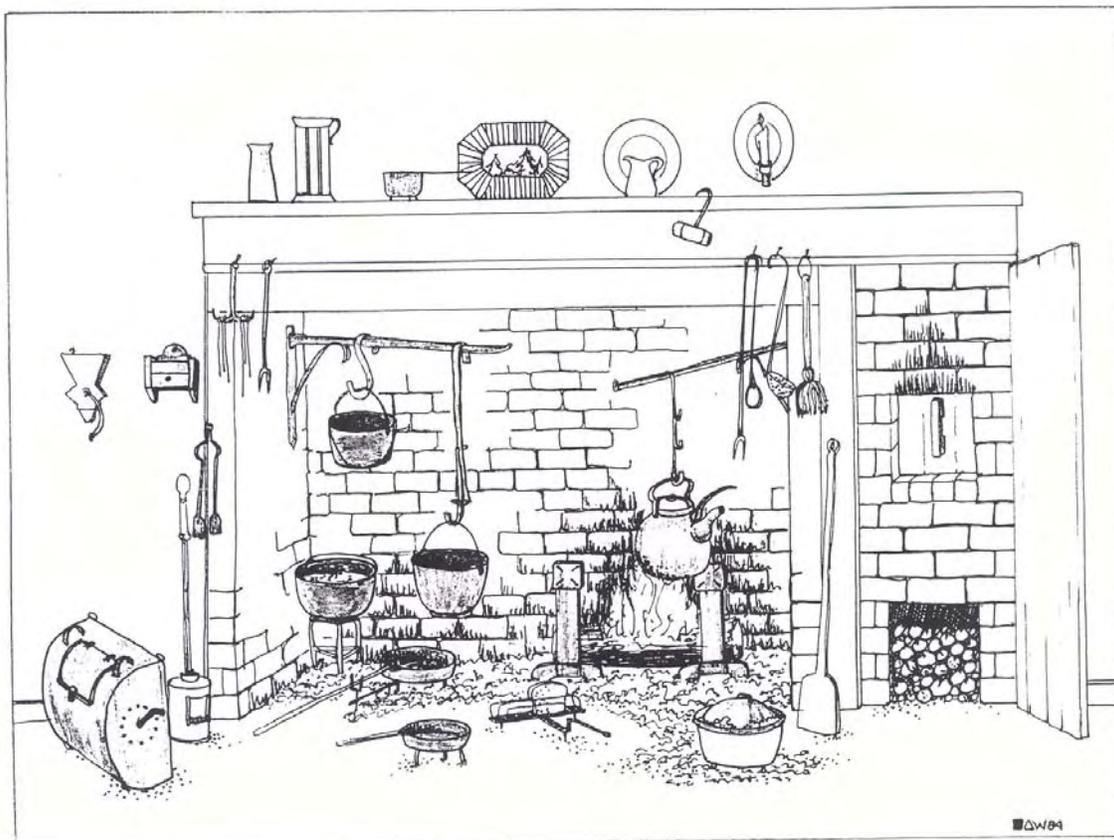
#### **Common Adult Tasks:**

- Cooking on the hearth
- preserving food
- cutting firewood
- plowing & planting fields
- harvesting crops
- doing laundry
- caring for the sick
- hunting for meat
- training young horses and oxen
- butchering
- making and repairing clothing
- repairing farm buildings

## THE INN KITCHEN

The old kitchen in the Painted Post Tavern has a BIG fireplace. It not only provided warmth all year long, but it was the main source of heat for cooking. At night, the bed of hot coals was carefully banked with ashes to keep them alive overnight. The next morning, the remaining coals were used to rekindle the fire. If the fire went out, it might be a long time before there were enough coals to cook over.

There are many kinds of pots and pans in a modern kitchen. Some are used in the oven, and some on top of the stove. There were fewer choices for cooks a long time ago. Most of the pots in the fireplace are made of iron. Some have legs so they can be set in a bed of hot coals. Although the Tavern kitchen looks primitive to us today, it was very high tech for its time – similar to the way a restaurant kitchen is larger and more high tech than most of our home kitchens today.

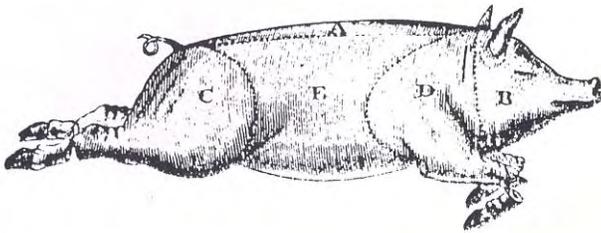




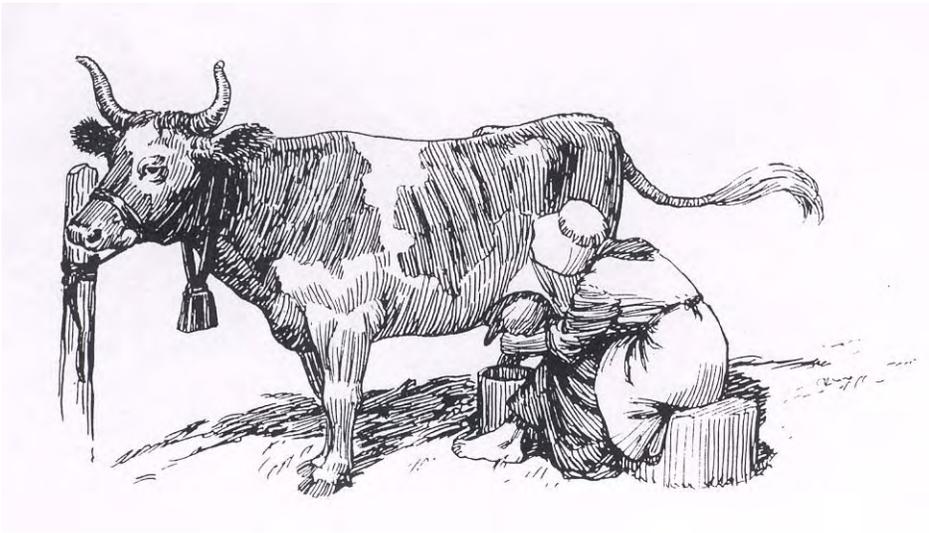
Families needed all hands, however small, to produce their many household necessities. This 1780 print is called "*Wethersfield Girls Weeding Onions.*"

## Livestock

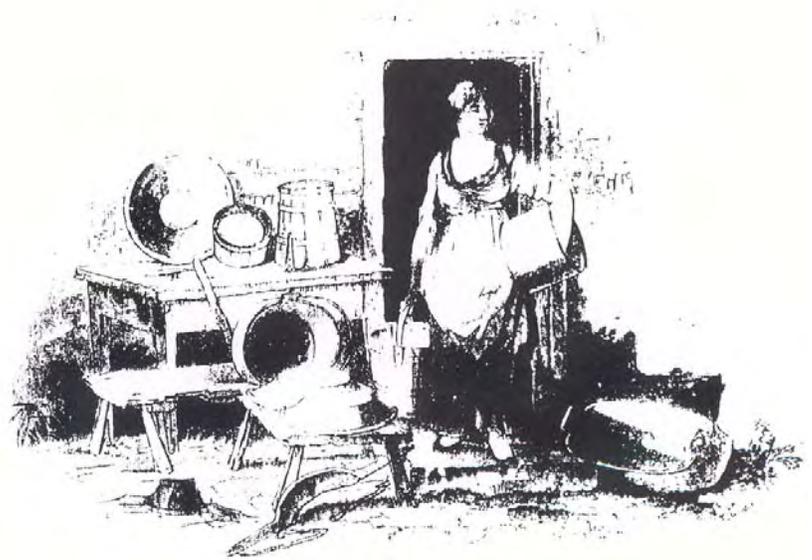
Pigs were turned out into the woods to fend for themselves. Farmers would catch them in the fall to fatten them up with grain. When the weather was cool enough to keep meat from spoiling, it was time to slaughter.



Chickens were free to scratch in the farmyard during the day. Before sunset, a child would chase them back into their house for the night, safe from foxes, raccoons, and other wild animals. When a chicken stopped laying eggs, or a rooster became too mean, it was marked for the pot.



If a family owned a cow, she had to be milked daily. Women were responsible for turning milk into cheese and cream into butter. Milking and dairy equipment had to be kept very clean. Dirty milk buckets and cream rising pans made fresh milk turn sour!



## Water

Water was often a fair distance from the house in a river, lake, or well. All water had to be carried from the source in buckets. People heated water over the fire to wash dishes, clothing, and themselves. Washdays for clothes and linens were once a week in good weather-less often in winter.



Without running water, personal hygiene was different than it is today. People washed their hands and faces daily, but full body tub baths were rare (remember, one had to carry and heat all the water). Once or twice a week, an all over scrubbing with a cloth and a basin of water was considered enough. Instead of bathrooms, people used outdoor toilets. These little buildings were called outhouses, necessaries, or privies. People used chamber pots at night or in times of illness. Carrying water and emptying the chamber pot were children's tasks.



## Pre-Visit Check List

SECURE ONE CHAPERONE FOR EVERY 10 CHILDREN ATTENDING

REVIEW TEACHER'S GUIDE FOR WAYS TO ENHANCE STUDY UNIT

PREPARE NAMETAGS FOR ALL STUDENTS

REMIND STUDENTS THAT THEY WILL NEED WARM CLOTHES FOR  
OUTDOOR WEAR

BRING A LIST OF EMERGENCY TELEPHONE NUMBERS

ENSURE THAT STUDENTS BRING ANY REQUIRED MEDICATIONS

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