



The Pinewoods Post

◆ SPRING 2018 ◆

Tales from the Kitchen - Part 1: The First Fifty Years

By David Shewmaker



Photographer: Unknown, 1939

Over the years, the kitchen, the food, the kitchen leadership, and the kitchen crew at Pinewoods have evolved, as has the audience, our campers. Challenges of staffing, budgets, equipment, and space have often defined what the kitchen has been able to serve. In this context, there is a story. Every crew—made up of paid staff and volunteers—is different, and has a different feel; the challenges that the crew might face in any particular summer help to define it. Illnesses, accidents, and hurricanes are not infrequent challenges, and the leadership—the head cooks—steer the kitchen through summers easy and hard.

When programming at Pinewoods started in 1919 with the Girl Scouts, the earliest dining hall was Ampleforth. The kitchen was the current program provider office, and cleanup happened on the Camphouse deck. In 1925, the Country Dance Society, Boston Centre, started having programs at Camp; eventually the Country Dance & Song Society, the Royal Scottish Country Dance Society, and the Folk Arts Center of New England followed suit. Camp grew, and the dining hall had to grow with it. By 1937, the dining hall and kitchen were built where they stand today.

Since the original construction, the current kitchen has gone through two renovations to increase its size. Originally, there was no walk-in refrigerator, no Hobart dishwasher, no crew dining area, and no storage. It was half the size it would become in its next iteration—the kitchen that I worked in that was passably professional. It would, in 2012, become the kitchen we know today.

In the early days, crew included pond neighbors. During the summers of 1972 through 1974, Jay Kimball, now the owner of Wood's Seafood in Plymouth, would take the family motorboat across Long Pond to come to work, picking up another friend and crew member along the way. Because of the lack of kitchen space, shopping was done daily, and canned vegetables were used generously. Brad Foster, who worked in the kitchen in 1973 and had the title "Potboy," remembers: "The carrots were the best; the beans okay. And the peas and lima beans atrocious." David Conant, the current

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Notes from the Executive Director

By Carl Mastandrea

In any normal year, the off-season is a time for productive maintenance. This year the weather was determined to make our progress as difficult as possible. Numerous storms wreaked havoc, damaging buildings, toppling trees, and generally being destructive. I'm thankful it's finally spring so we can put the winter behind us, begin cleanup, and get ready for the upcoming season. Here's a snapshot of our off-season.

Productive

We work on projects both big and small. Some you will see. Some you won't. Each year we do regular maintenance and upkeep. In addition, during the season, I compiled a long list of items that needed an upgrade, repair, or even just a little TLC, many of which were suggested or pointed out by you campers. Here's a random sampling of what we've done.

Windows- With about a hundred buildings in Camp, there is a revolving schedule of maintenance that we adhere to. One of the main items that we look at is the condition of the

windows. We assess which ones need attention, take them down, reglaze and repaint them, then reinstall them. Tony Baker and I, with the help of Jimmy Adams, have worked on over fifty windows this off-season.

Painting- This is another thing we don't do during the season but we try to get as many cabins in need of painting done while the weather is good. Last fall we got to Mary & Dorothy, Headington, Boatman, the Lads toilets, Twin Sisters, the Fieldtown toilets, the sign shed, Little Hunsdon, Sleights, and The Fine Companion. More to do this spring.

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Country Dance Society, Boston Centre

P.O. Box 3055, Acton, MA 01720
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Country Dance & Song Society

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Check Our Website

For news updates, additional information, photos, and past issues of the Post, log on to our website: www.pinewoods.org, or join us on our "Pinewoods Camp" Facebook page.

Note:

This issue of the Pinewoods Post is being sent out via email to most of our readers, as will all future editions. However, paper copies will continue to be mailed to those who have requested their issues in hard copy. To request a paper copy, email manager@pinewoods.org or call 508-224-4858.

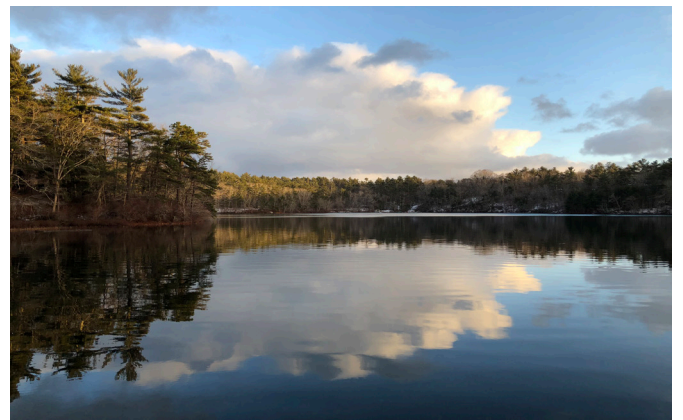
Notes from the Board

By Natty Smith

As winter turns to spring, the Pinewoods Camp Board of Directors continues to work hard to maintain effective immediate and long-term support and direction for the camp. Much of our recent work has been in supporting Carl Mastandrea's efforts in cleaning up Camp after all of this winter weather! Along with our ongoing work of monitoring the camp's financial situation, facilities, and seasonal hiring of employees, special projects include conversations with the University of New Hampshire Library about curating the PCI archives and preparing to define strategic directions for the camp for the next five to ten years.

It is with great appreciation and some sadness that we announce Board President Joanna Reiner Wilkinson's resignation from the Board. She no longer has the time to dedicate to the organization that she feels it deserves. The Board is immensely grateful for all the hard work she has put in over the past seven years as a Director and then President of the Board.

In her many years of involvement in the Pinewoods community, Joanna has served as a dance caller, dancer, program director, and crew member. Joanna began serving as a Director of the Board after being nominated by the Country Dance & Song Society in 2011, serving on the Finance Committee and Personnel Committee. She was instrumental in the search for an Executive Director in 2017, finding and hiring Carl Mastandrea. Her dedication to Camp, attention to detail, and commitment to responsible stewardship have been invaluable. The Board thanks Joanna for all of her hard work, and wishes her the best in all new and ongoing endeavours! ◆



All photos in this issue taken by Carl Mastandrea unless otherwise noted.

Tales from the Kitchen - Part 1: the First Fifty Years (cont.)

Pinewoods treasurer whose family owned Pinewoods before it became its own legal entity, had his first job running the Hobart dishwasher at the tender age of 12 in 1969. By 1975, he had graduated to making the town run, where fish was picked up at Wood's Seafood, pre-roasted turkeys from Mr. Fortini for dinner, and bread from Danforth's. The kitchen during this period was run by Chris Marshall, an Irish woman whom Jay describes as being in her 70s or 80s. He has fond memories of her providing humor to the crew during a shift.

During this period, the menus did not change, and there was a limited staff of four to six in the kitchen. Roast beef with Yorkshire pudding was universally memorable by the staff of that time—a dish that continued well into the 1990s. The later kitchen crew often consisted of vegetarian cooks, which made cooking some of these meat-heavy meals particularly challenging.

More kitchen history and tales of the crew will be published in future issues of the Pinewoods Post. Stay tuned! ◆

Notes from the Executive Director (cont.)

And then Tony works on my list.

The best thing about working with Tony is that he is the perfect combination of artist and craftsman. Did you know he went to art school? Did you know he and I went to the same art school? The artist in him lets him solve problems using his substantial creative problem-solving skills, and the craftsman in him allows him to engineer and build his solution in an esthetically pleasing way. The solutions to some of Pinewoods' problems aren't always simple either because the buildings are so old and/or we want to honor basic Pinewoods traditions. Because we have a great working relationship, I am able to walk into the workshop and say, "Tony, here's my latest unformed idea about this challenge or that problem. Please roll that around in your brain and get back to me when you come up with a solution." Invariably, a day or two later he will come up to me and say, "Here's what I'm thinking..." And it's usually the perfect solution.



Typical off-season project - Tony repairing a broken door from Pinecones.



One thing on my list was creating easier access to the cabins in the Square. The past system of "two crooked steps up to the door that opens towards you" was difficult for people with mobility issues. Here's a photo of how we addressed this.

Accessibility is something we are addressing all over Camp. We have plans to build ramps to Pinecones, Hunsdon House, and Newbiggen. Camp will never be completely accessible to all, but it can be made more friendly for our physically disabled campers, and we are working on it.

Destructive

As many of you know, Pinewoods got hammered this winter. At last count, twenty-four trees fell and another nine need to be taken down. Three nor'easters knocked out our electricity

each time for days. The Camp Store took a direct hit and needs to be completely rebuilt.

C# suffered fourteen puncture wounds in the roof from two fallen trees. Many other cabins were grazed, but remarkably very little other damage occurred. And then there was the little incident where a four thousand volt wire got knocked down in the woods and lay across a log smoldering for hours until Eversource managed to show up.



Despite all this, Camp may be bent but never broken.



That's the Greeting Shed in the distance and Round Pond behind it.

Cleanup will take a significant amount of time and money. The big buildings in Camp are insured but the others are not. Fortunately, many of you have made generous donations to Pinewoods over the years during our annual appeal, and that money is put away to pay for occasions like these. It ensures that all the work rebuilding and repairing can and will be done by the start of the season.

Finally, spring is on its way. I'm looking forward to warmer weather, the start of the new season, and seeing many of you back at Pinewoods.◆



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Spring Work Weekends

Spring Work Weekends are scheduled for May 18-20 and Memorial Day Weekend, May 25-28. These are two great opportunities to spend time with old friends, make new friends, and contribute your loving labor to Pinewoods in preparation for the new season. Volunteers with a will to do grounds work and cleanup are welcome; no special skills required! Housing and meals are provided. Evening activities, initiated by those attending, may include dancing, singing, jamming, playing games, or just hanging out. Please register at least three days in advance and check with us before bringing children. Folks new to Camp are welcome! Work Weekends fill up quickly, so sign up now on our website, www.pinewoods.org, or call 508-224-4858. ◆



Welcoming the 2018 Crew

The following is a partial list of the upcoming summer's crew. These hard working folks ensure you'll be well fed, safe, and comfortable at Camp.

Office Manager	Ellie Camp
Head Cook.....	Cecile Leroy
2nd Cook.....	Joel Rosen
3rd Cook.....	Shannon Paton
Dining Hall Manager.....	Meghan Murray (August)
Kitchen Aide	Amanda Barbour
Kitchen Aide	Kathryn Barbour
Kitchen Aide	Juliana Paton
Kitchen Aide	Linden Wicinas
Dishwasher.....	Anne Kennedy
Pot Washer.....	Sam Howe
Grounds Crew Chief.....	Emilie Moore
Grounds Crew	Rowyn Peel
Grounds Crew	Katrina Skidmore

