

RYE HISTORICAL SOCIETY AND TOWN MUSEUM



Cemetery Tour - Epitaphs, Founding Families

Sunday, May 17th 1 pm - FaceBook Live

Join us for a virtual real-time cemetery tour with Alex Herlihy and Debbi Toohey. Tune in and ask any questions along the way.



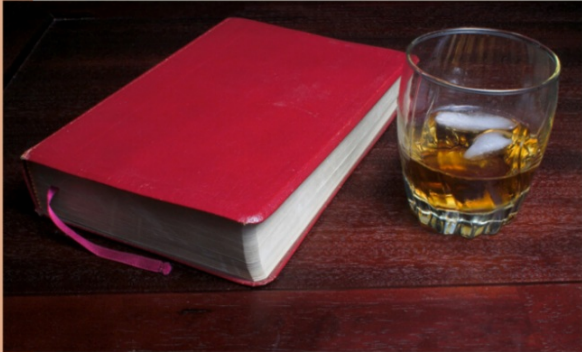
1975 Citizens Petition Renovates Town Hall

2019 was not the only year that the Rye Town Hall was threatened with demolition. In 1975 the building was very underused, suffered from deferred maintenance and there was talk of building a new town hall. One section of the first Amendment to the US Constitution gives citizens the right to petition the government for a redress of grievances which also means for citizens to take action when they feel that government is not acting on an issue. Before 1975 the only modernized section of the first floor of Town Hall was the court room. To create needed office space, Marjorie Gifford, Donald J Cilley, Pat Holmes and Gilbert Rimbaud presented their plan at town meeting to support their petitioned warrant article.

The warrant article was approved by the voters to have \$28,000 of 1974 federal "revenue sharing" funds, plus another \$10,000 already set aside in 1975, to be spent on building space for the tax collector/town clerk, building inspector, selectmen and a new kitchen area. Some of the sub contracting services were donated by local professionals. Prior to that time the town clerk worked from home and the other employees and officials used a small room in the back of the fire station. This citizen action resulted in the office space you see in town hall today. In addition new stair treads were added, the 2nd floor auditorium was painted and the parking lot was expanded. When the work was completed later in the year, 250 towns people gathered for a reception to admire their new space. All of this information was reported in the Hampton Union by Rye reporter/photographer Ralph Morang III. who in 1976 would become one of the founding members of the Rye Historical Society.

This is a great example of citizens, the legislative branch of town government, taking the democratic initiative and upgrading a space that benefited everyone. Their action gave the town hall new life and provided a bridge to the additional renovations we will see in the near future.

Alex Herlihy, adapted from the draft of a new history of Rye



History Happy Hour

Sundays FaceBook Live 5 pm

WANTED:

The Good, The Bad, and The Ugly

Help the Rye Historical Society document the COVID-19 pandemic

Without a doubt, we are collectively going through an unprecedented experience globally as we deal with working from home, or being an essential worker; schools closed and parents navigating home-schooling; or loneliness as a result of being cooped up at home full time. But it is not all negative. I hear stories from my music students who are happy to have more time at home with their family. People are lowering their expectations for how productive they 'should' be.

How is this pandemic lockdown affecting the individuals and families in

Rye? We will be putting together an exhibit and would like to be able to share this information with future generations. You can share in many different ways - create a video, tell a story, get the perspectives of all the family members, create art, compose a song. We will be collecting items to create a digital exhibit and archive when this is all over. And it will someday be over! Please submit entries to info@ryenhistoricalociety.org

Building Maintenance Report and Request for Volunteer

The Rye Historical Society Museum has been in need of staining for a couple of years. We would like to thank the Lake family for their generous donation which enabled us to get it stained in April. If you happen to drive by please take a look and appreciate the refreshed exterior!

We still need to scrape, prep and stain the handicap ramp. If anyone has those skills and is interested in getting out of the house and helping us out, please email us at info@ryenhistoricalociety.org.

2020 Programs

Due to the Covid-19 pandemic, all programs will be suspended and the museum will be closed to visitors until further notice. We are following NH and town of Rye guidelines.

Rye Historical Society invites the public to attend all their programs which are held in the Rye Public Library Community Room at 6:30P.M.

March 26 TBD D. Allan Kerr - *Surfmen of the Seacoast.*

April 30 TBD Glenn Knoblock - *New Hampshire on High: Historic and Unusual Weathervanes of the Granite State*

July 16 Thomas Hubka - *Big House, Little House, Back House, Barn*

November 10 Neil Novello - *No Mutiny This Time*

Rye 1623, the committee formed to commemorate the 400th anniversary of Rye's settlement, will also have two programs:

May 26 TBD Craig Musselman *Historic Mills of Rye*

October 22 Ed Bullock (Eyes That Shine) *Native Storytelling, Song and Dance: Teaching of the Drum and Flute*

One if by Land; Two if by Sea

With non-essential people spending more time at home, there is a lot of cooking happening! Board chair Debbi Toohey wanted to share a couple of mouthwatering recipes that have stood the test of time in her kitchen. Enjoy!

One if by Land

GRILLED PORK TENDERLOIN WITH MUSTARD CREAM SAUCE

- $\frac{3}{4}$ cup vegetable oil
- 1 cup white wine, divided
- 3 garlic cloves, crushed
- $\frac{1}{8}$ teaspoon ground ginger
- 1-1/2 pound pork tenderloin, trimmed and cut into noisettes
- 1 cup heavy cream
- 3 tablespoons Dijon mustard
- Freshly ground white pepper
- Sea salt

Amazing!
& Quick!

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1. In a blender, combine oil, $\frac{1}{4}$ cup of wine, garlic and ginger. Blend thoroughly. Pour into a zip lock bag. Add pork, turning bag to coat often. Marinate overnight in refrigerator. Or 15 minutes here.
2. Drain pork and cook on oiled indoor grill for approximately 2 minutes on each side. DO NOT overcook.
3. In a large saucepan, boil remaining $\frac{3}{4}$ cup of wine until reduced to $\frac{1}{4}$ cup. Stir in cream and simmer until thickened. Whisk in mustard, pepper and salt. Serve pork with sauce on the side.

Two if by Sea

Quick
&
Tasty

Halibut With Capers

Yield: 4 servings.

- $\frac{1}{4}$ cup chopped onion
- $\frac{1}{4}$ cup fresh Italian parsley
- 1 tablespoon fresh cilantro leaves
- 2 teaspoons fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1 tablespoon chopped green olives
- 2 teaspoons rinsed, drained capers
- 1 clove minced garlic
- $\frac{1}{8}$ teaspoon freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 pound halibut fillet, cut into 4 portions

1. Place onion, parsley, cilantro, zest, lemon juice, olives, capers, garlic and pepper in a food processor; pulse several times to chop. Add oil and process until pestolike paste forms. Pat halibut with paste. Cover and refrigerate 30 minutes.

2. Heat oven to 450 F.

3. Coat 7-by-11-inch dish with cooking spray. Add fish to dish. Spoon any extra herb mixture on top. Bake 15-20 minutes, uncovered, or until fish is opaque.

Recipe note: Adapted from *Eating Well* magazine.



Rye Trolley Tours

Take a narrated ride through scenic Rye and learn about our rich history. 10:30-noon \$25

7/4 Independence Day
9/7 Labor Day

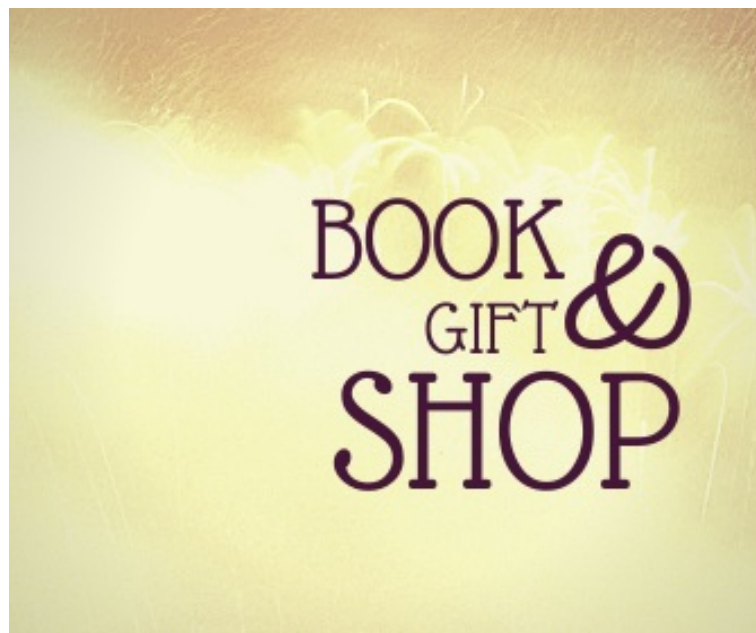
[Purchase tickets](#)

Sharing Stories of Rye

Do you have a story to tell? Rye Historical Society has established a community on StoryCorps to help our members share stories. You are invited to join the Rye NH History community on archive.storycorps.org. Please follow this link to create a StoryCorps Archive account and join our community. Next, download the StoryCorps App to record and share your story with us.

If you'd prefer to share your story with a video please let us know and we will add it to our [YouTube playlist](#).

[Stories of Rye](#)



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izi.TRAVEL
the storytelling platform



Audio tour

Rye Beach Block

★★★★★ 4 reviews | Rye | Free

Did you know there is a guided walking tour in Rye Beach? [Download the IziTRAVEL app and get started!](#)

Don't want to walk? You can take this tour from the comfort of your easy chair!

Share The History of Your Home with a Historic House Plaque

Many Rye homes, business and public buildings are adorned with these handsome plaques. The cost of a plaque is \$85.

If you would like one for your home to add to the heritage of the town, house plaque applications may be picked up at the Rye library on the coffee table (behind the RHS brochures).

Check and application may be mailed to PO Box 583, Rye, NH 03870 or left in our mailbox by the front door of the museum.



RHS is a 501(c)(3) non profit organization

Rye Historical Society

603-997-6742

info@ryenhistoricalociety.org

10 Olde Parish Road, Rye, NH 03870

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