

# The Dill's Tavern Chronicle

February 2008

[www.dillstavern.org](http://www.dillstavern.org)

Northern York County Historical and Preservation Society, 35 Greenbrier Lane, Dillsburg, PA 17019 Ph. 717- 502-1440



*Purpose: To promote and encourage the study, collection, and preservation of the historical heritage of the Northern York County area.*

## Dills Tavern Preservation Workshops For 2008

### Reproducing Early Pennsylvania Stonework

May 29 and 30

This two day course will familiarize students with the basic skills of stone masonry, as it was produced in the 18<sup>th</sup> and early 19<sup>th</sup> Centuries. A combination of period and modern stone cutting techniques will be covered. Early clay mortars will be discussed, as well as an acceptable lime mortar replacement. This class will be constructing the foundation for the Dills Tavern wood wrights shop, that will be erected later in the summer. Instructors: Sam McKinney and Kevin Ricker- 10 student limit- Fee: \$200.00 per person

### Timber Frame Repairs and Raising of the Wood Wrights Shop

July 10, 11, and 12

The purposed Dills Tavern wood wrights shop, was a timber frame wagon shed, (27'x30'), that we numbered and disassembled last summer. This group of students will be responsible for making new pieces of that frame, to replace members that are badly rotted. They will be taught the basics of doing a mortise and tenon, with period tools. When the new pieces are reproduced, the bents of the building will be assembled with pegs. Then, on the last day, the frame will be raised to its proper place, creating the new Dills Tavern wood wrights shop. Instructors: Sam McKinney and Kevin Ricker- 10 student limit-Fee: \$250.00 per person

### Rye Straw Basket Making

September 17,18, and 19

Evenings: 6:30 to 9:00

The first evening, will be a presentation of the history and uses of Pennsylvania German rye straw baskets. The lecture will include, slides, actual examples of baskets and, the tools needed to do the work. The next two evenings will be hands on, making a rye straw basket. Instructor: Arthur Bert - 12 student limit - Fee: \$175.00 per person

### Natural Wool Dyeing

October 25 and 26

Students will be shown how to use locally gathered traditional dyestuff, such as walnut shells, goldenrod, etc. The dyes will be processed in a large iron kettle over an open fire. You will learn about the skeining of spun natural wool, and the preparation of the mordant bath. Each participant will go home with 1 to 3 skeins of finished dyed yarn. Instructor: Donna Bert

10 student limit - Fee is \$225.00 per person

### Introduction to Open Hearth Cookery and a Taste of History

June 14 and 15

This two day beginners class will introduce you to the basics of 18<sup>th</sup> and 19<sup>th</sup> century cooking in the tavern's 1794 kitchen hearth. Students will learn how to make a proper cooking fire, how to identify and use a dutch oven, spider, pots, kettles, etc., and how to prepare a variety of period foods. Then you get to eat what you have created. Instructor: Linda Zeigler

8 student limit - Fee: \$200.00 per person

### Installing Wood Shingles

Date To Be Announced

Sometime this spring, Kevin and Sam will finish the freestanding bake oven building. The roof of this structure will be wood shingles. This will give us a nice small project to allow some students to come for a day and learn how to install wood shingles. We can't give a date for the class at this time, but if you check the [dillstavern.com](http://dillstavern.com) website, we will offer this class sometime in the summer. It will most likely happen on a Saturday. Instructors: Sam McKinney and Kevin Ricker

## Instructors

**Sam McKinney:** Graduated from Bloomsburg State College with a B.A. in English Literature in 1975. Worked in modern masonry doing brick and stone for 8 years. In 1983, he started his own residential restoration business, specializing in buildings constructed before 1850. He has since been responsible for restoring many early Central Pennsylvania structures, the most notable being the Dills Tavern building. He is the Director of Restoration for Dills Tavern and is responsible for setting up the preservation classes at the Tavern. His preservation education came from attending summer classes at Eastfield Village, NY for over 20 years.

**Kevin Ricker:** Kevin attended Shippensburg University and went on to study at the Ohio Institute of Photography. Later, in the 1980's, he joined a crew here in Central Pennsylvania that became well known for dismantling and rebuilding early frame and log

structures. He then started his own business locally selling early buildings and the associated materials used in their restoration. His years of working with many types of early buildings, has given him a unique knowledge of the methods and materials used in their construction. Kevin helped with all of the Dill Tavern restoration and is Assistant Director of Restoration at Dills Tavern.

**Linda Zeigler:** As a food historian, Linda, has 25 years experience with hearth cooking, bake ovens, and historic foodways. She has demonstrated and interpreted at many central Pennsylvania museums. Linda and her husband live on a small farm in Cumberland Co., where they raise Milking Devon cattle, heritage breed chickens, and a variety of grain, including wheat and rye for flour.

**Arthur Bert:** A graduate of Long Beach State University, Art has studied and collected various forms of Pennsylvania folk art since moving to the area in 1970. He and his wife Donna, took their first workshop in weaving rye straw baskets almost 30 years ago. The instructor of that work shop, was Ned Foltz, well known potter and folk artist in Lebanon County. The Berts have spent 12 years doing an award winning restoration of the Clear Springs Mill complex, south of Dillsburg. This project involved restoring a large 19<sup>th</sup> Century grist mill, an 1809 saw mill, and moving a log house to the site. Art now works as a restoration carpenter on historic homes and structures.

**Donna Bert:** Donna graduated from Chapman College with a degree in education. She moved to Pennsylvania in 1970, where she began raising sheep on a small farm in York County. All the steps of wool processing, spinning, dyeing, and weaving, have been a part of her life since then. Donna has developed and led textile workshops and participated in sheep-to-shawl competitions.

### General Workshop Information

**Classes begin at 9:00, stop for lunch at 12:00, resume at 1:00 pm and end at 4:00 pm.  
(The Rye Basket class is an exception).**

Students are encouraged to spend the night at the Dill Tavern. The tavern is an interactive museum, with all the amenities of an 18<sup>th</sup> Century tavern. This means you will sleep on a rope bed (bring your own sleeping bag). Light after dark is by candlelight, fireplace, or your flashlight. You will be responsible for your own food. Feel free to cook in the 1794 cooking fireplace in the tavern kitchen, or go out to one of Dillsburg's restaurants. Several are within walking distance. Modern bathrooms are available, in a separate building behind the tavern. There is also a small modern kitchen in that building, where you may store food in a refrigerator and cook on an electric range if that's more suitable to your needs. There are no shower facilities available. There are sinks in the bathrooms and an outside hose for limited washing off. Spend the evening in the 1794 taproom with other brave students and instructors, enjoying good conversation and a fire in the fireplace. There is no additional charge to students, for this unique stay over adventure. Of course, other modern (less educational) lodging options are available in Dillsburg. **Please do not bring pets of any kind.**

### Signing up for Classes

Fee must be paid 2 weeks before classes. First come, first served basis. If not received by then, next person on the list will take your place. If for any reason a class is cancelled (maybe there aren't enough people signed up, for example), your money will be returned in full. A conformation form will be mailed to you recognizing any payments we receive. Please make sure you write down the name of the workshop you are interested in, and print it in the notation area on any checks you send.

To answer questions, or send checks:

Sam McKinney, Traditional Builder

6 Coover Court

Dillsburg, Pa. 17019

Web site: [traditionalbldr@comcast.net](mailto:traditionalbldr@comcast.net)

Phone: (717) 432-4553

Tavern web site: [dillstavern.com](http://dillstavern.com): The Preservation Workshops will be posted on this site along with other information related to the workshops. Classes may be added as opportunities arise.

### **A Gift Is A Gift and NYCHAPS Gives Its Thanks**

In searching for a perfect Christmas gift for Barney Kimmel, the employees at Williams Excavating remembered how much he enjoyed attending events at Dill's Tavern plus his support of it's restoration projects. Thus they collected \$250 which was then matched by Barney's wife and children and a donation of \$500 was made to NYCHAPS as his 2007 Christmas present.

In another gesture the Dillsburg Area Business Association donated over \$2000 from this year's house tour. Sincere Thanks to all.

### **The Tavern Committee:**

**Bob Eichelberger-Chairman, Mervin Ice, Larry Klase, Joanne Klase, Connie Trostle, and Greg Wonders**

Web Site [www.northernYorkhistorical.org](http://www.northernYorkhistorical.org)

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