Wednesday, December 10, 6:30 to 8:30 p.m.
Annual 19th-Century Holiday Party & Silent Auction
The House will be in festive holiday dress -- just as it would have been 150 years ago -- with boughs of holly, wreaths and topiaries, swags and garlands, spice pomanders and fruits, a traditional table-top tree, cornucopia -- and "kissing balls." Figured mahogany and crystal prisms will dance in the candelight, and the house will be filled with music. We'll be offering the legendary Cup of Bishop and our table will be laden with holiday fare. And for your added delight during the evening, a silent auction. $25, Members free. (If you're not already a member, now is the perfect time to join.)

A New Year in Old New York

Until the latter part of the century, New Year's day was more widely celebrated than Christmas and received more attention in contemporary periodicals. One of the holiday customs continued by New Yorkers was the long-standing Dutch tradition known as New Year's day calling. Preparations often started months in advance. The house was cleaned or updated, jewelry and silver were rented if necessary, and special punch was sometimes ordered.

The ladies had elaborate coiffures dressed by 'aristies in hair' and they dared not retire the night before for fear of missing these creations. In 1843, Lydia Maria Francis Child succinctly described the custom of the day: "Every woman that is 'anybody' stays at home, dressed in her best, and by her side is a table covered with cakes, preserves, wines, oysters, and hot coffee." She explained, "The number of calls is a matter of pride and boasting among ladies."

For the gentlemen, New Year's day calling, or "cake day" as it was sometimes called, was a race to see how many calls one could make to the houses of friends and associates. While one melancholy gentleman lamented that he had lost his calling list so he did not know where to go, Philip Hone (1780-1851), once mayor of New York, noted in 1844 that he had made calls for five hours while his daughters entertained 169 well-wishers.

The day was so significant to New Yorkers that instructions for entertaining were detailed in The Knickerbocker: The Complete New Year's Visitor.

Reprinted with the permission of the author, historian Sybil McCormac Groff, from her spirited article in the magazine Antiques, December 2002.

Thursday, January 1, 2004, 3 to 6 p.m.
New Year's Day 2004
Come calling. We'll toast 2004 with champagne punch and feast on holiday cakes and confectionery. Guided tours of the House, informal talks on the etiquette of calling, and walking tours of the neighborhood. Bring your 21st -century calling card (personal or business) for our prize drawing. $25. Members $15.

Bowl of Bishop
No, not Bishop Samuel Seabury, the first Episcopal bishop to preside in the United States, and our own Seabury Tredwell's uncle, but the popular mixture of...

| 2 small oranges | 2 pieces candied ginger, chopped |
| 8 cloves | 1/2 cup sugar |
| 8 allspice berries | Zest of 1 lemon |
| 1 cup water | Juice of 1 lemon |
| 1-inch piece cinnamon | 1 bottle port |
| 2 blades of mace | Pinch grated nutmeg |

Stud the oranges with the whole cloves and roast in a slow oven for 45 minutes. Place cinnamon, mace, allspice, ginger, lemon zest, and water into a saucepan and simmer to a reduction by 1/3. Add the sugar near the end of the reduction so that it dissolves. In a separate pan, heat the port but do not boil. Strain the spice reduction and combine with the warmed port. Add lemon juice and pour over the roasted oranges. Topped with a pinch of nutmeg, this racy concoction may be quaffed right away, or let it all steep together for 24 hours. Gently reheat before serving.

"...Fine oranges, well roasted, with sugar and wine in a cup, they'll make a sweet Bishop when gentlefolks sup."

Dean Jonathan Swift

Our thanks to Museum volunteers Robert and Julia Van Noot. The charming illustration was designed by Robert, based on an etching of Bishop Samuel Seabury in the museum's collection. The tasty recipe was researched and blended by Julia.
AN APPEAL AT YEAR’S END

YES, I want to preserve this unique landmark of 19th-century New York with a tax-deductible year-end donation of:

☐ $ _______  ☐ $1,000  ☐ $500  ☐ $250  ☐ $100  ☐ $50

Please make checks payable to the Merchant’s House Museum or charge your contribution to: ☐ Amex ☐ Visa ☐ Master Card

If you wish to donate appreciated securities (and maximize your tax savings), please call the Museum office at 212-777-1089.

Card No. ___________ Exp. ___________ Signature ___________

Name _____________ Address ____________________ City/State/Zip ___________ Tel. ___________ Email ___________

CALENDAR OF EVENTS

On Exhibit
Through January 30
The Tredwells: A Family Tree in Pictures
Tredwell family photographs of all types—cartes-de-visite, cabinet cards, and tintypes—are on display, most for the first time.

Saturday, December 6, 10 a.m. to 1 p.m. Workshop: Wreaths & Evergreen Decoration
Evergreens, pine cones, dried materials, and ribbons will be provided to decorate lux aeterna wreaths created by John Rommel. Head Gardener, from our own garden shrubs. Hot cider, tea, and cookies. Bring cloth gloves. $25 donation benefits the Garden Fund.

Winter Wine Tastings
In Collaboration with our Noble neighbor Astor Wines & Spirits
We’ll gather in our cozy 19th-century family kitchen to taste choice wines paired with delicious hors d’oeuvres.

Thursday, January 22, 6:30 to 8:30 p.m. Mi Casa, Tu Casa: Wines of Spain
Think toreros, flamenco... El Greco. Tonight, Kerin Auth, a former resident of Seville now with esteemed Spanish wine importer Tempranillo, will lead us through a tasting of some of Spain’s mds buenos. And tapas, too. Ole.

Thursday, March 25, 6:30 to 8:30 p.m. Winter’s Last Blast: Big Reds, Ports, and Sherries
We’ll ward off those still-icy March winds with a selection of hearty reds, ports, and sherries that will take the chill out of the air and warm the bones. Spring may be wishful thinking, but who cares?

$35 each tasting, $60 for both. Reservations must be made for in advance, cancellations and full refunds accepted up to 48 hours prior.

Through February 16
The Changing Silhouette of Fashion - Six Decades of Tredwell Costumes
Third in our parade of fashion is a festive dark green silk taffeta dress with pagoda sleeves and a boned fitted bodice, ca.1858.

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