



Ye Olde Goate's Gazette

Official Newsletter of 4th Company, Brigade of Guards

October/November, 2009

Captain Sheffer Announces Changes To Company NCO Staff



I am writing one of my infrequent contributions to this publication in order to announce officially some changes to 4th Company leadership. These changes have been effected, and the new leaders are in office, but tradition has it that promotions are not complete until they are "Gazetted", so let tradition be served.

Events compelled our former Serjeant, Rich Manzano to relinquish the halberd. His new duties at the Library of Congress, and other outside demands simply don't permit Rich to continue to devote the time necessary to perform the Serjeant's duties to the level of his personal expectations. Serjeant Manzano spearheaded our recent uniform improvement efforts, encouraged 4th Coy participation in new, and varied events, and has been a large part of our adoption of various social networking media to raise our public profile. Rich and I began our 18th Century re-enacting careers together, enlisted in 4th Coy together, and were honoured with Company office at the same time, so I am gratified that he and Jane will continue to serve the King and remain active in the Company.



Promoted to the rank of Serjeant: T. J. Vanderbeek

Rich's return to the ranks left a major void, but 4th Company is blessed with leadership talent. Former Corporal T.J. Vanderbeek, who served as Acting Serjeant during the current Campaign at Under the Redcoat and Jerusalem Mill, has been promoted to 4th Company Serjeant. T.J. is a long-serving Guardsman, a superior performer in the field, and an excellent leader. The Company will do well under T.J.'s direction.



Promoted to the rank of Corporal: Ed Niven

By promoting T.J., we created the need for another Corporal to assist Mike Galus in the dirty work of maintaining order and discipline at the platoon level and keeping appearance and drill standards up to scratch. Enter Ed Niven, who has been one of the most active members of the Company since he first put on a regimental. Ed is a solid soldier, a natural leader, and a fine scholar, and he will be a fine additional to the NCO team. So now, it's official. Let's lift a glass to our new NCOs!

Upcoming Events

November 7-Colonial Day at Sully Plantation-The Guards are scheduled to appear at their closest home venue.

Re-enacting News

Important Arms Collection Donated to Fort Ticonderoga

Fort Ticonderoga received a major collection of 17th, 18th and early 19th century weapons. This important collection is a gift to the museum from Grafton H. and Barbara W. Cook of Niles, Michigan. Grafton or "Grif" along with his wife Barbara built the collection over many decades. Grif began collecting weapons as a child of six years when a friend gave him a bayonet for an 1866 French rifle for Christmas. From there his collecting grew into a hobby that became a life-long passion to assemble a definitive study collection that traces the lineage of several of the most interesting and beautiful arms created centuries ago for military use. The collection is vast containing 132 weapons including swords, pistols and muskets with swords encompassing the largest portion of the collection. The sword collection contains many fine examples of highly ornamented swords carried by officers of the British, American and French armies spanning the mid 17th through the early 19th centuries. Of the 78 swords about 30 are basket-hilted swords. Basket-hilted swords are distinctive in that they completely enclose the users hand inside an elaborately pierced basket-like hilt. Although they are most commonly associated with Scottish troops in the 18th century, they were also used by British cavalry regiments in the same era. During his lifetime Grif worked to collect basket-hilted swords that traced this distinctive weapon from the early 17th century through the early Victorian era. A second major area of focus in the Cook Collection are 35 British military pistols including many rare and important pieces used in America by British cavalry and naval troops during the French and Indian War and American Revolution. The collection of British military pistols traces the development of this important weapon from its earliest development through the end of the flintlock era in the mid 19th century. One of the earliest military pistols in the collection was made during the reign of England's King James II (1685-1688) and is one of only a small handful of its type known to exist worldwide. The first percussion cap ignition pistol produced for the army in 1842 completes the series. Scottish pistols were also of great interest to Grif and Barbara and the collection includes several wonderful examples of the all-metal pistols carried by officers in Scottish regiments including the famed 42nd Royal Highland Regiment or "Black Watch" during the 18th century. The musket collection includes a total of 19 muskets, hunting guns and blunderbusses. The collection includes an early 17th century matchlock musket similar to the type carried by Samuel de Champlain when he explored Lake

Champlain in 1609 and other extremely rare and important pieces. Another gun important for the technological advance in arms loading is a Ferguson breech-loading rifle. In 1776 Captain Patrick Ferguson of the 70th Regiment of Foot perfected and patented the breech loading mechanism of this rifle and developed the gun for service in the British army. A limited quantity of these rifles was produced for military service and small number was produced for private use. The Ferguson rifle in this collection was produced for private use. The loading mechanism is unique in that the user pivots the trigger guard which unscrews a threaded breech screw allowing the user to load the gun quickly without having to use a ramrod to push the ball down the barrel. A trained user of the Ferguson rifle was able to fire up to five shots per minute versus three shots per minute with a typical musket. Grif was not only a collector of weapons; he was also a collector of information. Through his lifetime he built an extensive library of books, magazines and pamphlets related to the material he collected and used it to catalog their collection. Measuring some 28 linear feet, his extensive weapons history library was also donated enabling the museum and future generations of arms historians to keep his research alive and intact with the arms collection. Sadly, Grif passed away after a long illness on August 7th. Both he and his wife Barbara have early family ties to upstate New York and Vermont and were regular visitors to Fort Ticonderoga. Earlier this summer the museum's curator met with Grif and Barbara to talk about the museum and the possibility of donating the collection to Fort Ticonderoga. After the meeting they agreed to entrust the museum with the perpetual care of the collection and began making the necessary arrangements for the donation. For Fort Ticonderoga, this donation is a remarkable gift. It is the largest donation of military weapons the museum has ever received. Grif spent a lifetime building this collection and his wife Barbara took an active role in refining the collection by acquiring several very important pieces herself. The Grafton H. and Barbara W. Cook Collection compliments Fort Ticonderoga's collection of weapons very well. The joining of these two collections accomplishes two things. It allows Grif and Barbara's collection to remain intact and accessible to the public and enables Fort Ticonderoga to present to its visitors a richer story of its history and the objects used in America's tumultuous past. The museum's curators will begin the long task of cataloging the collection to make it

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accessible to researchers and formulating plans to place it on exhibit in the museum. For more information about the Grafton H. and Barbara W. Cook Collection please contact Fort Ticonderoga's Curator of Collections, Christopher D. Fox via email cfox@fort-ticonderoga.org or telephone (518) 585-2821. Fort Ticonderoga is a private not-for-profit historic site that preserves nearly 2,000 acres on both sides of Lake Champlain as open space. Designated as a National Historic Landmark the Fort welcomes nearly 90,000 visitors a year to enjoy the museums, The King's Garden and to participate in numerous educational and family programs. Information on the Fort and all its events can be found at FortTiconderoga.org.

New Magazine in Publication

For all scholars of the American Revolution: a new magazine is now in publication covering the history of our period. Following is a brief description of the magazine and the current issue's offerings by RevList contributor John Rees:

I wanted to let everyone know that the latest issue of American Revolution magazine has a number of excellent articles, including Don Hagis's piece on the Bunker Hill assault and the effects of friendly fire (and Lexington and Concord casualties in the light and grenadier battalions) on the course of the action, Garry Stone and Dan Sievlich's article on Monmouth and how battlefield archaeology has helped in understanding and locating several actions during the battle, Todd Braisted's work on a soldier who served in both Continental and Loyalist New Jersey regiments, and a wonderful piece on the Battle of Clapp's Mill, N.C.

Finally in American Revolution magazine our founding conflict gets the treatment it deserves in a journal totally devoted to the subject. This is the third issue, and while issues one and two had some great articles (in particular a really nice academic study of the religious beliefs of our founding fathers), the content continues only to improve.

You can receive membership and 5 issues of the magazine by sending \$36.00 with your name, address and email to: American Revolution Association Membership P.O. Box 1776 Camden, SC 29021 or go to www.americanrevolutionassociation.com Definitely worth supporting!



Drummer Barocio at Jerusalem Mill recently

New Book on Colonial Shoemaking

Colonial Williamsburg and Texas Tech University Press have collaborated on a contemporary version of an 18th-century textbook. "M. DeGarsault's 1767 Art of the Shoemaker: An Annotated Translation" by D. A. Saguto includes the English translation of Garsault's influential text, Saguto's extensive notes, comments from 18th-century sources, translations of other 18th-century writings about shoemaking and a facsimile of the original French text.

Saguto is Colonial Williamsburg's master boot and shoemaker and also the nation's leading researcher on 18th-century footwear. He is a fifth-generation artisan whose 18th-century ancestors were shoemakers in Maryland and North Carolina. He has lectured on the history of shoemaking and served as a consultant on archaeological digs, shipwreck recoveries, shoe-related litigation and Hollywood films.

The 275-page book is illustrated with color photographs and line drawings of antique footwear, shoemaking tools and artifacts and is finished with marbled end papers influenced by Dutch and German bookbinders, typical of what would have been used in Europe in the 18th century. "No work about shoemaking and footwear is more significant than 'Art of the Shoemaker,'" writes Edward Maeder, curator of textiles at Historic Deerfield. "Collected between two covers, we now have the most important western European foreign language technical texts on 18th-century shoemaking. This book provides a fascinating look into the lives and production of 18th-century shoemakers and their trade's prominent place in western civilization."

Publication of this book was made possible in part by the support of an anonymous donor. "For this particular book, anonymity might be considered fitting," says James Gaynor, Colonial Williamsburg's director of historic trades. "So much of what we build upon in the trades we interpret today is the work of those whose identity is lost to history – the working men, women and children – who quietly provided the goods and services that enabled life." The book is available for \$65 from WILLIAMSBURG Booksellers® in Colonial Williamsburg's Visitor Center, 101 A Visitor Center Drive, Everything WILLIAMSBURG in Merchants Square, by phone at 1-800-446-9240 or from www.williamsburgmarketplace.com

History and Culture

Pounds, Shillings and Pence

By Rich Manzano

Did you ever wonder: "How is it that a big L with some lines through it came to mean Pounds Sterling?" I always chalked it up to quixotic nature of spelling and grammar in the early modern era combined with the restrictions of type setting. The "s" did stand for shillings after all, so there had to be some method to the madness. It turns out there was, but not at all what I thought. While researching a currency question from the era of the Crusades (What exactly was a "mark of silver" and how much was it worth?) I came across an article talking about the evolution of British currency and their attendant abbreviations.

There was some rough standardization for the most commonly used pieces of British currency not long after the Norman Conquest. The pound came to equal 20 shillings or 240 pence and remain thus until decimalization in the 1970s. Medieval monks, scribbling away in accounting ledgers, did not attempt to "Latinize" these currency names but instead looked to antiquity for rough equivalents, terms that anyone with an education grounded in the Classical Civilizations (i.e., other clergymen and the literate aristocracy) would recognize. And so they gave us:

L from "libra" (£)

The libra was initially the literal measure for a 16 oz. pound. This Roman unit of measure became the standard for weighing silver and gold in commercial transactions in Roman Britain. So this was a fairly direct translation for the "pound" as both a word and a unit of currency.

S from "solidus"

The solidi were one of the most basic monetary units of the Roman world and were common outside the rarified world of government and high finance. Most people never saw a gold libra in their daily lives. Solidi could be gold, but became more commonly silver as time went on so the equation with the English Shilling was fairly close as well.

D from "denarius"

The denarius was the coin of the common man and the most widely used currency in the Empire. Your average Roman merchant or soldier was paid in these much as his British counterpart was paid most often in pence. The denarii were struck initially in silver but were also widely rendered in bronze and copper.

Hard Enough to Break the Teeth of a Rat: Biscuit and Hard Bread in the Armies of the Revolution

By John U Rees

The Stuff of Legend. Revolutionary soldier life is usually associated with "fire cake," the "sodden cakes" described by one man as "Flower ... Wet with Water & Roll[ed] ... in dirt & Ashes to bake ... in a Horrible Manner..." Continental troops also frequently consumed biscuit (or hard bread), but biscuit does not seem to have the same powerful association with hardship as fire cake. By contrast, hard bread or hardtack issued to Civil War soldiers attained notoriety, and a connection to the troops who ate them. Hardtack was not so much associated with poor living, as it was a badge of honor, a shared experience made stronger by veterans' sentimental memories - some even retained one or two pieces as souvenirs. But since biscuit played an important role in the Continental soldier's diet, too, it deserves closer examination.

Biscuit During the War for Independence.

Bread, flour, and beef were at the foundation of a Continental soldiers' diet. While flour was often issued to be baked by regimental bakers or the soldiers themselves, ready-baked bread was either soft or hard, the latter also known as biscuit, ship or sea bread. For troops on the move, commanders preferred biscuit and salt meats; especially in warm weather when they needed to issue several days rations at one time and there were inherent food spoilage problems. Better known as hardtack during the American Civil War (1861-1865), biscuit was often issued in the War for Independence, though without the recognition its culinary descendant would enjoy. Continental Army orders repeatedly emphasized the desire for hard bread on campaign. General orders, 23 August 1776, just prior to the Battle of Long Island, "The General ... directs, all the Troops to have two days hard Bread, and Pork, ready by them ..." On 2 September, shortly after the evacuation of Long Island, General George Washington expressed his "hopes, after the inconveniences that have been complained of, and felt, that the commanding Officers of Corps will never, in future, suffer their men to have less than two days provisions, always upon hand, ready for any emergency - If hard Bread cannot be had, Flour must be drawn, and the men must bake it into bread, or use it otherwise in the most agreeable

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manner they can ... "With the appointment of Christopher Ludwick as "director of baking" in May 1777, Congress attempted to rectify former problems. As a result, Washington's army experienced the first large-scale biscuit issues during the campaigns in New Jersey and Pennsylvania. For example, from general orders, 10 June 1777, Northern New Jersey, "The movements of this army, either for offensive or defensive measures, will be sudden, whenever they do happen; consequently no time can be allowed, either to draw or cook provisions ... the Commissary [is] desired, if possible, to furnish biscuit and salt provisions, for this purpose, which the men may keep by them, and continue to draw their usual allowance." General Washington wrote Israel Putnam on 25 July, "General Clinton informs me, that he has ordered to your post [at Peekskill, New York] a large quantity of hard bread. If it arrives in time, you will direct Genl. Sullivan's and Lord Stirling's divisions to draw a Sufficiency of it for three days ..." Orders for Sullivan's Division, issued from "Head Quarters Kings ferry [Hudson River] 26th July 1777" noted, "the Commissary will Strive all means to get hard Bread for the use of the Division on the Road." The previous day the commander in chief had written Christopher Ludwick, from Pompton Plains, New Jersey, "I imagine you must by this time have a considerable parcel of hard Bread baked. I am moving towards Philadelphia with the Army, and should be glad to have it sent forward. You will therefore immediately ... send all that is ready down to Coryell's Ferry, except about two thousand Weight which is to be sent to the place called the White House, and there wait for the Division of the Army which is with me. ... You will continue baking as fast as you can, because two other Divisions will pass thro' Pitts Town and will want Bread."

Later in the summer, the army marched south into Pennsylvania and Delaware to oppose the British army after it landed at the head of the Chesapeake Bay. Washington's army, "Head Quarters Newport [Delaware] 7th Sepr 1777 General Orders ... The Genl has Received A Confirmation ... that the Enemy has Disencumber'd themselves of all their Baggage ... this Indicates A Speedy and Rapid movement, & points out the necessity of following the example ... The whole Army is to Draw two days provisions [of salt meat] exclusive of today ... otherwise one days fresh Provisions ... & two days hard Bread if to be had ..." General orders, 10 September, one day before the Battle of Brandywine, "The Commissary General to have, at least three days' provisions always on hand ... and draw in what biscuit he can, and salt meat, for occasional serving ..."

Soldiers referred often to biscuit in their writings, some New England soldiers recognizing the breadstuff served to sailors. Connecticut Sergeant Bayze Wells served with General Benedict Arnold's Lake Champlain fleet. Aboard the Gundalo "Providence," 20 August 1776, he noted, "Roed Down the Lake ... Gundelo Philadelphia ... Arivd which made Nine Sail of the Line the Cpt sent our flowr on Shore to Be Baked into Ship Bread Sent men for wood." In New York city in late August of 1776, Connecticut soldier Joseph Martin's regiment was waiting for boats to ferry them across the river to Long Island. "At the lower end of the street were placed several casks of sea bread, made, I believe, of canel and peas-meal, nearly hard enough for musket flints; the casks were unheaded and each man was allowed to take as many as he could as he marched by ... I remember my gnawing at them; they were hard enough to break the teeth of a rat." 5 (Canel - or canaille, pronounced "canile" - "the coarsest part of the meal, the shorts or inferior flour." See Food History News, vol. IX, no. 15 (Summer 1997), p. 7) Militia private John Adlum was present at Fort Washington when that post surrendered to the enemy on 16 November 1776. He wrote: "I saw a number of barrells of biscuit and now knowing that we were prisoners I cut open the lining of my coat and filled the skirts of it with from a peck [to] a half a bushel of biscuit ..." Charles Willson Peale, the well-known painter, was serving as an officer in the Philadelphia Associators with Washington's army during the retreat across New Jersey in November and December. He considered himself able "to endure the rigors of combat ... 'better than many others whose appearance was more robust ... By temperance and by forethought in providing for the worst that might happen.' The forethought included a chunk of dried beef and a pocketful of hard biscuits plus a canteen filled with water, a drink 'better than rum'."

While with the garrison of Fort Mifflin, in November 1777, Joseph Martin noted the food they received. "What little provisions we had was cooked by the invalids in our camp and brought to the island in old flour barrels; it was mostly corned beef and hard bread, but it was not much trouble to cook or fetch what we had." After the evacuation of the fort in November, he wrote, "We ... crossed the Delaware again between Burlington and Bristol. Here we procured a day's ration of salt pork ... and a pound of sea bread."

Foreign troops also used hard bread during the 5 war. Captain Johann Ewald wrote that German

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soldiers in America "received biscuit instead of bread for entire years, and since our soldiers finally got accustomed to it, they preferred biscuit to bread." During the Monmouth Campaign in 1778, German Jagers marching across New Jersey "had to manage with dry biscuit most of the time for three weeks." Lieutenant John Charles Philip von Krafft echoed this, writing of the days after the Battle of Monmouth. Near Middletown, New Jersey, 30 June 1778, "On the march we got salt and fresh meat, biscuit and rum, nothing more." Once on board ship off Sandy Hook, the situation did not improve. 5 July 1778, "Never had I been hungrier and consequently I ate my salt pork, with the mouldy biscuit, raw and uncooked. After many entreaties I managed to get some very thin coffee without milk or sugar for a little money ..."

German troops serving with the French had similar experiences. In the spring of 1780 a French army under the Comte de Rochambeau embarked on ships for the trip across the Atlantic Ocean to America. Private Georg Daniel Flohr, of the Royal Deux-Ponts Regiment recorded the food eaten on the voyage. He wrote, "The food consisted of 36 Loth (a little over a pound) Zwieback (hardtack) daily ... [and] either salted bacon or beef, which was prepared every day for lunch."⁸ (zwieback, "twice-baked").

What was the Continental Army's like? Because of its density, it probably required more flour than did soft bread. One 1777 ration list indicates this by stipulating, "1 1/4 lb Flour or soft bread or 1 lb hard bread." Samuel Dewees tells of biscuit being made of "shipstuff" (usually the lowest-grade flour), probably a common ingredient, and not in the best condition, as reported in July 1777, when a large amount of flour "in danger of perishing" was ordered to be "baked into biskit for the use of the army."⁹ Size and shape are unknown, but biscuit was probably made either round or oval (similar to known examples of Civil War Confederate hardtack). One source gives some idea of size. Fifer Abiel Chandler noted while in the field, "tuesday the 21 [January 1777] we lay on the hills north of King [s] brid[g]e ... we have to lay in the woods. our allowance is 3 biskits and 18 ounces of pork a day or 24 ounces of beef." Chandler's meat ration agrees with several ration allotments from 1775 through 1777. In these lists one pound of flour or hard bread accompanied the meat ration. If the biscuit issued to Abiel Chandler in January 1777 amounted to one pound, each biscuit about five and a half ounces, which may or may not have been the standard for the Continental Army.

Biscuits and Cooking (1775-1865)

How did Continental soldiers prepare and eat biscuit? Most accounts infer that soldiers ate them as they were, Joseph Martin reported "gnawing at them" in 1776. Only one source mentions any type of preparation prior to consuming them. In his memoirs, Pennsylvania Fifer Samuel Dewees wrote, "Sometimes we had one biscuit and a herring per day ... the biscuit ... were so hard that a hammer ... is requisite to break them. This, or throw them to soak in boiling water ..." ¹¹It is hard to believe that during eight years of war, Revolutionary soldiers never experimented in cooking with biscuit or hard bread. Although any connection to cooking practices during the American Civil War (1861-1865) is purely conjectural, lacking other documentation, an examination of the use of hard bread (hardtack) by Union troops may be enlightening.

Union soldier John Billings wrote: "Some [soldiers] crumbed [hardtack] in soups for want of other thickening. For this purpose they served very well. Some crumbed them in cold water, then fried the crumbs in the juice and fat of meat. A dish akin to this one, which was said to 'make the hair curl,' and certainly was indigestible enough to satisfy the cravings of the most ambitious dyspeptic, was prepared by soaking hardtack in cold water, then frying them brown in pork fat, salting to taste. Another name for this dish was 'skillygalee.' Some liked them toasted, either to crumb in coffee, or, if a sutler was at hand whom they could patronize, to butter. The toasting generally took place from the end of a split stick, and if perchance they dropped out of it into the camp-fire, and were not recovered quickly enough to prevent them from getting pretty well charred, they were not thrown away on that account, being then thought good for weak bowels. ... A few who succeeded by hook or by crook in saving up a portion of their sugar ration spread it upon hardtack. The hodge-podge of lobsouse also contained this edible among its divers ingredients; and so in various ways the ingenuity of the men was taxed to make this plainest and commonest yet most serviceable of army food to do duty in every conceivable combination."

Another Civil War recipe was "hardtack pudding" which "was made by placing the biscuit in a stout bag, and pounding bag and contents with a club on a log until the biscuits were reduced to a fine powder; then we added a little wheat flour, if we had it ... and made a stiff dough, which we next

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then we covered this all over with a preparation of stewed, dried, apples, dropping in here and there a raisin or two just for Auld Lang Syne's sake, rolled and wrapped it in a cloth, boiled it for an hour or so and ate it with wine sauce. The wine was usually omitted and hunger inserted in its stead." This recipe is akin to roly-poly pudding. Roly-poly, skillygalee, and lobscouse all existed prior to the nineteenth century.

Whether or not Continental soldiers cooked something similar to "skillygalee," they usually had the means to fry biscuit. Though not an issue item, soldiers did obtain and use frying pans. General Washington noted in September 1776, "Our situation is now bad, but is much better than the Militia that are coming to Join us from the States of Massachusetts Bay and Connecticut ... These Eastern reinforcements have not a single necessary, not a pan or a Kettle, in which we are now greatly deficient." Captain John Chilton affirmed the use of such utensils in his description of a march in summer 1777: "No Waggons [were] allowed to carry our Cooking Utensils, the soldiers were obliged to carry their Kettles, pans &c. in their hands." Even when soldiers lacked pans, they persisted in this method of cooking. Quartermaster General Timothy Pickering wrote in June 1782, "... I did not know that the Kettles were so soon destroyed in the way you mention, or I would have been induced to propose there being made with Covers, which would be vastly convenient not only as a frying pan (if they ought to be suffered to fry) but as a dish to eat out of." A few months later Pickering clarified just how the sheet iron camp kettles were "destroyed." "I cannot tell exactly how long a camp kettle will last: but on an average probably not exceeding a year. As they are used as frying pans, as well as kettles, they are thereby much sooner destroyed than if they were used only in boiling."¹⁵No matter how hard bread was consumed, or what insults were heaped upon them, soldiers became accustomed to them. Bell Irwin Wiley writes in his study of the Union Army, "many Yanks came eventually to like them. Hunger compelled soldiers to eat them and taste was acquired with use ... Sometimes conversion came quickly. After only a few months of service a Pennsylvania soldier wrote: 'I have got to like the army crackers very much. I eat them in the place of bread altogether now, though there is plenty of the latter.'" Perhaps, like their descendants, Continental soldiers not only got used to eating biscuit, but "came eventually to like them."

(Reprinted from Food History News, vol. VIII, no. 4 (Spring 1997), pp. 2-6) "Hard enough to break the teeth of a rat." Biscuit and Hard Bread in the Armies of the Revolution

A Case of Marital Discord

By Ed Niven

Accounts of the lives of common British soldiers are all too hard to find in the historical record. An interesting web site that you students of the British soldier may want to consult is Don Hagist's British Soldiers, American Revolution web log at <http://redcoat76.blogspot.com>. I will digest this event for you here, but his web log contains more details than this space allowed.

In February, 1781, a British court-martial was convened in New York to hear the case of John Lindon, a private of the 22nd Regiment of Foot. He was accused in the murder of his wife, a camp-follower who worked as a nurse.

According to testimony given at the court-martial, Private Lindon's wife had chosen to stop living with him after the 22nd Regiment was moved from Rhode Island to New York in 1779. She had carried all of his necessaries during the move and allegedly alienated his property as well as refusing to live with him any longer as his spouse.

A soldier of the 74th Regiment, Donald Cameron and Grace Chapman, a nurse in the hospital where Mrs. Lindon worked both testified that Lindon visited his wife while she worked at a military hospital in August of 1780. He tried to convince her to return to live with him and she refused. He asserted that he only wanted what "was his right," meaning that she resume their married living arrangements.

Cameron testified that when Mrs. Lindon refused, her husband turned his back on her as if to leave. In so doing, he cocked his musket. As he turned around he leveled his musket and Cameron testified that he acted calmly, holding the musket not against his shoulder but as if he were planning to charge or strike her. He then fired the musket with muzzle almost touching her.

Surgeon Thomas Ady testified that he treated Mrs. Lindon for a gunshot wound "through, the body just below the breast," that she died four to five hours later, and that the gunshot wound was the most likely cause of her death.

Private Lindon was found guilty by the court-martial and sentenced to hang for his crime. He kept his appointment with the hangman on 22 March 1781.

Calendar of Events

The Guards will not participate in every event listed here. Individual Guardsmen are, however, encouraged to support nearby small-scale events that are not on 4th Company's official calendar and brigade with other Crown units. More details will be posted on future events as they become available. A couple of "heads up" for event notices that have cropped up on the Mid-Atlantic Crown Forces discussion group. Watch your email and future editions of the Gazette for details and discussions about attendance.

November

Sully Plantation Colonial Day, November 7, 2009
Sully Plantation, Chantilly, VA

Revolutionary War Field Days
Historic Camden, Camden, SC, November 7-8, 2009
Description from Historic Camden's Web Site:

South Carolina's Revolutionary War years come alive as some 500 re-enactors interpret life on the Southern Campaign trail. At 1:30 pm cannons roar as Redcoats and Patriots portray tactics from Camden's Battle of Camden (Saturday) and Commander Choice (Sunday), followed by military courts martial scenarios. Watch period craftsmen ply their trades. Listen to civilian interpreters share their lifestyles as you stroll through the camps. Enjoy shopping on Sutlers Row and watching a period fashion show and colonial dance demonstrations. Lots of hands-on activities for kids of all ages.

December

British Night Watch
Castillo de San Marcos, St Augustine, FL, December 5, 2009

In joint cooperation with the City of St. Augustine this event commemorates the British period of St. Augustine's history (1763-1784). Living history reenactors portray and explain the lives of British soldiers, sailors, Native allies, and loyalists during the period of America's revolution. Events begin at 9:30 am and include historic weapons demonstrations and displays of military and civilian life. Saturday evening concludes with a torchlight parade through the streets of the city.