



**AUGUST 2024**

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**P.O. Box 754**

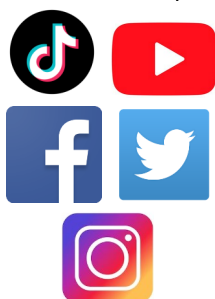
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**www.stephensonhouse.org**

*Follow us!*



**A Newsletter for the volunteers & friends of the Stephenson House**



## Our Newest Documentary is Complete!

*“Voices Unleashed” tells the story of slavery in early Illinois*

In 2019, former assistant director, Jeffrey Edison began working on a documentary focusing on the early history of slavery in Illinois; in particular those individuals enslaved at Stephenson House. “Voices Unleashed” is told through the voice of Winn, a slave Lucy Stephenson inherited from her father and brought with her to the Illinois Territory in 1809. It’s hoped that it will serve as an educational tool that can be sent to area classrooms, viewed by visitors at the site, and distributed online to bring this little-known history to light.

The project was funded through grants from the Meridian Society and Illinois Humanities. SIUE Mass Communications instructor Cory Byers and several students directed, filmed, and edited the 18-minute video. Local volunteers and actors made up the cast. Filming sites included Stephenson House, Cahokia Courthouse, Nicholas Jarrot Mansion, and the Lewis & Clark State Historic Site.

Filming began in November of 2019 with several dates scheduled into 2020. Unfortunately, Covid-19 shut the world down and the project had to be put on hold. Five years later, the project is finally complete. In July of this year, we were able to film the final scenes needed to complete production. The video is set to premiere tonight, August 1 at 7 pm on our YouTube channel ([https://](https://www.youtube.com/c/1820ColBenjaminStephensonHouse)



*Evelyn Boyd is one of three women to portrayed Winn in the documentary.*

[www.youtube.com/  
c/1820ColBenjaminStephensonHouse](https://www.youtube.com/c/1820ColBenjaminStephensonHouse)).

Through the efforts of many volunteers, other historic sites, SIUE, and Jeffrey Edison’s passion for history this project was made possible. As a museum, we strive to tell a truthful story of the past including that which is difficult to hear or understand today. Oftentimes, the story of slavery is overlooked but we feel it must be told in order to honor those who lived it.



# From the Gardens: Amaranth, Sesame, & Flax



**Amaranth (*Amaranthus caudatus*)**

By Donna Bardon

With showy red flowering panicles, amaranth is an annual flowering plant that was grown in Colonial America. It is listed as “Love-Lies Bleeding” in Thomas Jefferson’s 1806 list of flowers at Monticello.

The amaranth at Stephenson House is approximately 6 feet tall with 24 inches drooping petal-less flowers. The seeds are edible, and some cultivars are grown as a grain crop in South America. The flavorful seeds are high in protein, dietary fiber, and minerals. The seeds can be ground into flour but can also be popped like popcorn or eaten like cereal with milk.

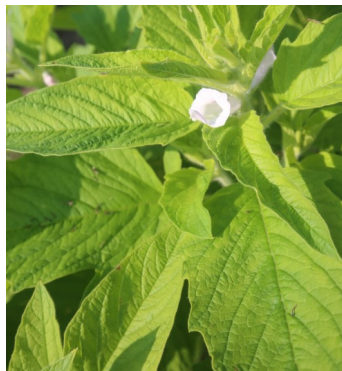
In modern America, the plant is grown for dried floral arrangements because the flowers retain their color.

## **Sesamum indicum aka Sesame seeds**

By Kathryn Stullken Biarkis

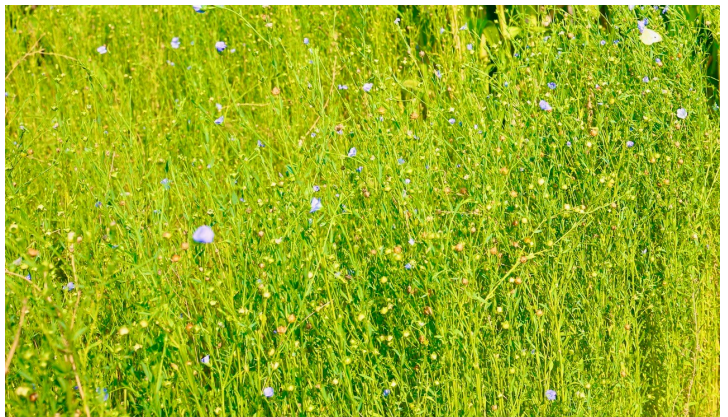
We are growing the sesame seed plant this year in our 1820 Illinois garden. This is a plant that not only provides oil that is extracted from its seeds but also has a beautiful ornamental quality.

Sesame has been cultivated as a food in India and tropical Africa, but in European countries it has been used primarily for the oil.



The Stephenson house probably included many salads in its menu. There would have been a mix of greens including spinach, and endive for winter use. Greens would have been gathered early in the morning and laid in cold water and removed later at dinner. Salad dressing would have been made using the sesame oil mixed with tarragon vinegar, hard-boiled egg yolks, mustard, sugar, and salt. Salads could be garnished with sliced egg whites and scallions.

The seeds we used were ordered from Thomas Jefferson’s Monticello Garden Shop. They are an annual plant requiring full sun. They produce a white bloom from July through September. They can grow from 4’ to 6’ in height.



## **Flax at the Stephenson House**

by Ronnie Stellhorn

The flax plant is the raw material used to produce linen cloth. Scientists tell us that flax (probably the world’s earliest domesticated plant) was first grown in ancient Mesopotamia (now Iraq) several thousand years ago. From there, its cultivation spread to Europe, Asia, and Africa. To the best of our knowledge, flax seed was brought to the colony of Virginia by English settlers in the early 1600s. From there, flax cultivation and linen production spread to the other colonies and eventually to the American frontier.

Historically, flax is planted by broadcasting the seed into a plowed and harrowed patch in the Spring, when danger of frost has passed. A patch of ½ to 1 acre was all a typical

*(Continued on page 7)*





## *Sorry Lucy, but we do need bucks...*

but not the four-legged variety. We need doe too, but not female deer. The garden is overrun with those already.

We need your help to replace our teaching garden fence! It was constructed twenty years ago and has finally succumbed to the rigors of time and weather. The deer have taken advantage of the fence deterioration. Unless we are able to replace the fence, the garden, a vital component to our educational program, will be negatively effected.

**We will deer-ly appreciate your doe-nations for this project.**

Please accept my gift of \$ \_\_\_\_\_ to help Stephenson House replace the garden fence.

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

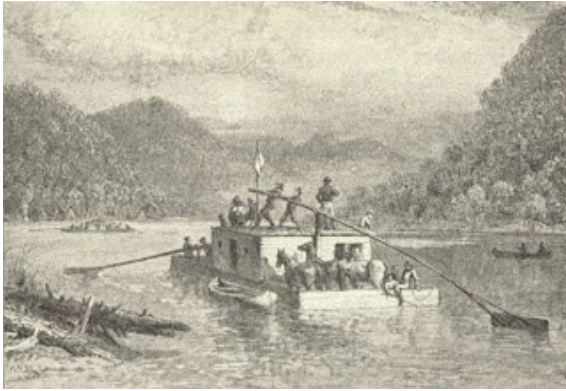
Donations are also accepted on our webpage [www.stephensonhouse.org](http://www.stephensonhouse.org)

Send donations to:

**1820 Col. Benjamin Stephenson House, P.O. Box 754, Edwardsville, IL, 62025**

# News from the Past: August 1822

On August 21, 1819, the following item was published in the local newspaper, "The Spectator". The submission is printed in its entirety, including original spelling and punctuation. The images provided were not part of the original submission.



## A COPY

*Of the depositions of sundry witnesses, taken before Thomas G. Davison, Esq, a justice of the peace for Madison county, state of Illinois, at the house of Mr. Isom Gillham, at the mouth of Missouri, to establish and explain a transaction that took place about seven miles above St. Genevieve, on the bank of the Mississippi, in which the death of Banks Finch took place, the 26th of July, 1819, viz:*

OTHA BATMAN, being of lawful age, and being duly sworn, deposeth and saith, that he was present when Banks Finch was killed, on the 26th day of July, 1819; that the deponent and also Banks Finch, the deceased, were employed by captain J. D. Wilcox, at Fort Massac, to work as hands on board of the keel boat of the same name; that in a very short time he discovered said Finch to be a very overbearing, troublesome man, and particularly so when intoxicated; that said Finch, the deceased, would have whiskey when and where he could get it; that he would sometimes leave the boat to purchase whiskey elsewhere; that on account of the frequent practice of drinking to excess, and disorder and confusion on board the boat, an order was given the passengers in the cabin not to allow whiskey to be drawn and used, as it had been almost without limit; that Finch, after this order, went to the cabin to draw whiskey as usual-captain Stubbs, being in the cabin, forbade it, and informed said Finch that it was contrary to orders. From this period the said Finch, the deceased, appeared to have a settled and constant enmity towards the passengers, and would frequently threaten to whip them; that he would whip two or three of them, and a great deal of very insulting language; that lieutenant Campbell was one of the passengers-when the boat arrived at St. Genevieve, the deceased bought a jug of whiskey on shore; that after going some distance from that place, the said Finch was on shore, in company with other hands, cordelling the boat-upon arriving at the mouth of a run, which was very muddy, he stopped; but the boat being under headway, the bow of it passed on. Captain Wilcox and the passengers exerted themselves to throw the stern of the boat to shore, that he, Finch, might get on board to pass the muddy place, hallooing at the same time to Finch not to go in the mud and water. The boat had nearly reached shore, when

Finch, the deceased, rushed into the mud and water to cross over, when in a minute or two he might have stepped on the boat. Every exertion was making by captain Wilcox, lieutenant Campbell, and others, to get him on board and prevent his wading through the mud and water. As soon as he, Finch, had rushed himself into the mouth of the run, he commenced cursing and abusing all on board, the captain, passengers, and hands. The captain then directed him not to take such liberties any longer. Finch, the deceased, then applied to captain Wilcox to pay him off his wages, for he would not step on the boat, or go with such a rascally set any more. The captain offered him his money in paper bank notes-he refused it. The captain then gave him silver, and made a final settlement with him, and still persuaded Finch to come on board, and offered to let him go to the next town as a passenger free of cost, which offer he refused to accept, swearing he would not be dragged or hauled on a boat by any men. The said Finch then left the boat, and endeavored to get other hands to go with him and leave the boat also, and one hand did leave it, and went with him. The boat being scarce of hands, the passengers went on shore and assisted in cordelling the boat, while he, Finch, and his comrade, came on behind. In going some distance, the boat arrived at a spring, where she stopped for all hands to refresh themselves; and in a short time Finch, the deceased, and his comrade, arrived, and, in this deponent's presence, he, said Finch, swore he intended to whip some person before he left them, but did not state who he intended to chastise, He, Finch, used very insulting language, and most of all the hands were afraid of him, from his large size and bullying disposition. He then commenced trying to get some of the hands to fighting one another, and in a very little time succeeded in his attempt; and while the two men were fighting, Finch, the deceased, interfered and kicked one of them. During the whole of this period, captain Wilcox made use of every means, mild and persuasive, to pacify said Finch, but to no effect. As the deceased kicked one of the fighting party, captain Wilcox took hold of him to keep him off. The deceased cursed the captain, and dam'd him-to take out his dirk or pistol, for he disregarded them, (or words to this effect,) and at this instant pushed the captain back, and gave one of the fighting party another kick or two.-During the whole of this affair, captain Wilcox neither drew a pistol, or dirk, nor any other weapon, neither did he misuse Finch in any shape.

About the time that Finch shoved captain Wilcox back, this deponent discovered lieutenant Campbell and the deceased engaged against each other: both appeared to be exerting themselves to injure each other. In a very short time, lieutenant Campbell left Finch and went to the boat, and Finch fell and expired. In a few minutes after his death, upon examination the said deponent found that the deceased had been dirked in a number of places; but this deponent does not recollect to have seen any dirk until after lieutenant Campbell and the deceased were separated; but immediately after, he saw a dirk in the hands of lieutenant Campbell.

(Signed) his  
OTHA X BATMAN.  
mark,

(Continued on page 10)



## Fond Remembrances: Mourning & Sentimental Jewelry Workshop

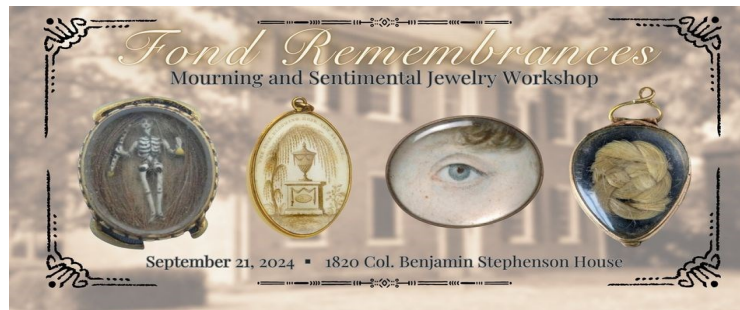
*Just in time for Halloween and the Stephenson House mourning exhibit in October!*

Mourning Jewelry in various forms is a tradition that spans centuries. Join the 1820 Col. Benjamin Stephenson House on September 21 from 9:30 am-4 pm on a journey through the history of mourning jewelry in the Federal/Georgian Period.

In this class, we will explore the purpose of mourning jewelry, iconography, motifs, and designs used during this period and learn some of the techniques involved in creating these pieces. Participants will create pieces of jewelry using various techniques and materials as well as explore contemporary expressions of 'memento mori'. Limited to 8 adults (16+ years old), \$55 per person.

### Workshop includes:

- All materials including blank jewelry, motifs to use, findings, and artificial hair tools and supplies to share.



### Optional Items to bring:

- Any of your personal jewelry, beading, or other crafting tools for small crafts (Cricut/silhouette tools work well)
- Nonstick crafting mat
- Your or a loved one's lock of hair (if you want

to include it). \*This is not the intricate hairwork of the Victorian period. The Federal period hairwork was a simple locket, simple braid or scattered pieces of hair.

### What you will take home:

- One completed double-sided mourning pendant with brooch attachment
- Optional: other pieces to make for yourself or the Gift shop to sell to visitors.
- Additional double-sided pendants for purchase.

To register visit [www.stephensonhouse.org](http://www.stephensonhouse.org).

## Greetings from the President

Good Day and Happy Late Summer Solstice!

I hope everyone is staying cool and enjoying the extended summer sunlight we have.

So Much to share...

The Stephenson House has been busy as usual with summer youth projects finishing with Mrs. Lucy's Academy for Young Ladies.

On that note, remember, Summer is our busy time so if you have some extra time to spare, sign up or call or come by and lend a hand.

And our auction...the Sid Denny Memorial Antique Auction is happening till September 19th. Get your bid in to support the house (but also so you can have that piece everyone will be talking about when they come to your house)!

We are so looking forward to having our garden fence repaired mid-month. When you come to the

house walk the gardens and see all the work that has been put in this year.

And thank you to our garden and grounds volunteers for all the work you do all year. And Mark Your Calendars...RoxAnn is doing a Tour Training on August 10th! If you haven't done one or if you need to have a refresher get signed up!!! There is ALWAYS something new to learn about that time and the House!

We are going to end this summer with energy and fun. Let's give a hand while enjoying ourselves!



This is Truly Yours,

*Lady Blue*

# Desserts of the Early 19th Century: Martha Washington's Great Cake Recipe

by Jeanne Spencer

This is one of the few surviving recipes directly associated with Martha Washington. Great cake likely would have been served as part of a grand Christmas dinner or Twelfth Night party. It might also have been served at tea.

Among Martha Washington's surviving papers was a recipe written out by her granddaughter Martha Parke Custis that utilized different ingredients and quantities from more common Great Cake recipes. Custis' recipe included forty eggs worked into four pounds of butter, four pounds of sugar, five pounds of flour, and an equal quantity of fruit. The recipe also called for mace and nutmeg, and to these dry ingredients, wine and brandy were added. When all the ingredients were combined the cake was baked for five and a half hours. Though Martha Washington was adept at entertaining, she did not cook herself. Instead, enslaved people worked in the kitchens and would have prepared the Great Cake for the Washingtons.

—Courtesy of Mount Vernon historical site

## Ingredients

1 1/2 cups currants  
 1/3 cup chopped candied orange peel  
 1/3 cup chopped candied lemon peel  
 1/3 cup chopped candied citron  
 3/4 cup Madeira, divided  
 1/4 cup French brandy  
 3 cups all-purpose flour, sifted  
 1/2 cup slivered almonds  
 1/2 teaspoons ground nutmeg  
 1/2 teaspoons ground mace  
 3/4 cup unsalted butter, softened  
 1 1/2 cups sugar  
 3 large eggs, separated  
 Sugar Icing (recipe follows) (optional)  
 3 large egg whites at room temperature  
 1 1/2 cups sugar  
 2 tablespoons rose water or orange-flower water

## Directions

Combine the currants, orange and lemon peels, and citron in a large bowl. Add 1/2 cup of the Madeira, and stir to combine. Cover with plastic wrap, and set aside for at least 3 hours, or as long as overnight. Stir the remainder of the Madeira together with the brandy, cover, and set aside.

When ready to bake the cake, preheat the oven to 325°F. Grease and flour a 10-inch tube pan.



Drain the fruits in a large strainer set over a bowl, stirring occasionally to extract as much of the Madeira as possible. Add the strained Madeira to the set-aside Madeira and brandy.

Combine 1/4 cup of the flour with the fruit, and mix well. Add the almonds, and set aside. Sift the remaining flour with the nutmeg and mace.

In the bowl of an electric mixer, cream the butter until it is light. Add the sugar, 1/2 cup at a time, beating for several minutes after adding each ingredient. Whisk the egg yolks until they are light and smooth, and add them to the butter and sugar. Continue to beat for several minutes, until the mixture is light and fluffy.

Alternately add the spiced flour, 1/2 cup at a time, and the Madeira and brandy, beating until smooth.

In a separate bowl, beat the egg whites to form stiff peaks. By hand, gently fold them into the batter, combining lightly until well blended. By hand, fold in the fruit in thirds, mixing until well combined.

Pour the batter into the prepared pan, smoothing the top with an offset spatula or the back of a spoon. Bake for about 1 1/2 hours, or until a wooden skewer inserted in the center comes out clean. Set the cake on a wire rack to cool in the pan for 20 minutes. If serving the cake plain, turn it out of the pan to cool completely. If finishing it with icing, turn the warm cake out of the pan onto a baking sheet, and proceed with the icing.

To ice the cake, spread Sugar Icing generously onto the surface, piling it high and swirling it around the top and sides. Set in the turned-off warm oven and let sit for at least 3 hours, or until the cake is cool and the icing has hardened. The icing will crumble when the cake is sliced.

## Directions for Sugar Icing

In the bowl of an electric mixer, start beating the egg whites on low speed, gradually adding 2 tablespoons of the sugar. After about 3 minutes, or when they just begin to form soft peaks, increase the speed to high and continue adding the sugar, 2 tablespoons at a time, beating until all the sugar is incorporated and the egg whites form soft peaks.

Add the rose water, and continue beating to form stiff peaks. Use immediately to ice the cake.

Makes one 10-inch tube cake



## & Hands-on Learning

You are invited to a volunteer enrichment opportunity at the Stephenson House. A different topic will be featured each month to help expand your knowledge of the past and help you to learn a new demonstration or skill. ALL volunteers are invited to attend. We hope to see you soon!

### Mark Your Calendars

**August 10, House Tour, 11 am.** Site Director, RoxAnn Raisner will conduct a house tour for those who may not have been on a tour previously or are wanting to see how someone else interprets the house's history.

Please RSVP if you plan to attend at [stephensonhouse1820@yahoo.com](mailto:stephensonhouse1820@yahoo.com).



### UPDATE!!!

The date of the *Sid Denny Memorial Antique Auction* (online) has changed from September 13 to September 19. Item pickup is planned for September 21 from 8 am-1pm at GEM Storage on 447 S. Buchanan Street behind Market Basket.



(Continued from page 2)

colonial or early American family needed to meet their need for fiber to produce homespun linen thread and woven linen cloth.

About 100 days after planting, the flax plants are harvested by pulling them out of the field. This occurs in late summer and the stalks are tied into bundles and allowed to dry over the winter. The following summer, the bundles are soaked in a pond and allowed to partially rot. This process is known as "retting." The stalks are then dried a second time and stored until the next processing step called "breaking." The breaking separates the fiber from the bark and woody core. The long strands of fiber must then be combed or "hackled" to separate the long fiber strands from the short strands ("tow" flax). The fiber is now ready to be spun into linen thread and then woven into linen cloth.

The introduction of the cotton gin and power spinning jennys and looms in the 1790's, resulted in the adoption of cotton cloth as the common fabric of Americans and the eventual end of homespun linen cloth.



# *Upcoming Events, Tours & Activities*

- **August 10, Volunteer Training & Hands-On History: House Tour, 11 am**
- **August 17, Garden Fence Replacement, all day**
- **August 22, Meadow Heights Baptist Church tour, 10 am-12 pm, 15+ adults**
- **September 19, Sid Denny Memorial Antique Auction.** The online auction will end at 6 pm. Item pickup will be September 21 from 8 am-1 pm at GEM Storage on 447 S. Buchanan Street behind Market Basket
- **September 21, Fond Remembrances: Mourning & Sentimental Jewelry Workshop, 9:30 am-4 pm.** Limited to 8 adults (16+ years old), \$55 per person.
- **October 3-31, Mourning Col. Stephenson**
- **October 27, A Gothic Evening with Edgar Allan Poe, 5:30 pm & 7:30 pm.** Tickets available on our website.
- **November 30, Christmas Candlelight Tours, 5-8 pm**

## A Note From the Director

It's been quite a busy summer at Stephenson House. Our summer camps were a huge success. We were able to bring back a camp we've not hosted since 2018, Pioneer Camp. I think we had as much fun as the kids did. There were a few scheduled group tours of the site. And, we were out in the community lending a hand to other groups and events.

Unfortunately, it has proven to be a bit of a challenge to man the house on days we are open for tours. In the past, it was a fairly easy task to line up volunteers to help at the house but our base has drastically decreased since 2020. We aren't the only museum experiencing this. It seems to be a common concern for many across the country and a side effect of the pandemic shutdown.

It's become common place for the site to be open but not have tours available because there is no one to give them. Currently, we are forced to ask visitors to make a reservations so we can try to make arrangements for a docent. Our visitation numbers have dropped because of this. In many ways our situation is a double-edged sword;



we don't have enough volunteers to give tours most days and there aren't enough visitors to keep docents engaged. *Sigh.*

I'm not really sure what the solution is but I do know we must work to regain our footing. During the pandemic, people got in the habit of staying home. They weren't able to do many of the activities they'd enjoyed prior to the shutdown. But, we need you back if we are to overcome this. Please think about giving some hours to the museum so we can do away with reservations and return to being the hub of activity we once were.

*RoxAnn*





Sun

Mon

Tue

Wed

Thu

Fri

Sat

				1	2	3
4	5	6	7	8	9	10 Volunteer Training & Hands-On History 11 am
11	12	13	14	15	16	17 Garden Fence Replacement
18	19	20	21	22 Adult Tour, 10 am	23	24
25	26	27	28	29	30	31

(Continued from page 4)

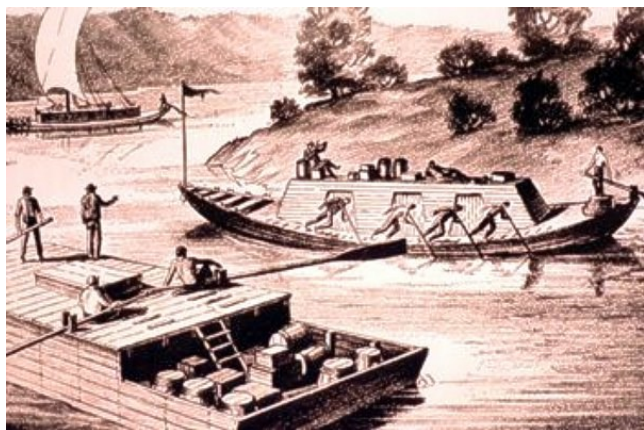
-----  
WE, the undersigned, being hands on board the keelboat Massac, have carefully examined the foregoing deposition of Otho Batman, on the subject of the death of Banks Finch, and state upon oath that it is just and true, we having been spectators of the whole scene.

his  
(Signed) JOHN X BENNET.  
mark,

his  
(Signed) JOHN X ROBERTSON.  
mark,

-----  
THE undersigned, Edward M'Ginnis, was not present during the whole affray with Banks Finch, in which he lost his life; but was a hand on board the keelboat Massac, but remained on board of the boat during the rencontre. I further state, that I heard Banks Finch frequently threaten lieutenant Campbell; and I did warn said Campbell of said threats, as I did believe said Finch intended some injury to said Campbell.

his  
(Signed) EDWARD X M'GINNIS.  
mark,



State of Illinois.  
Madison County, ss.

August 7, 1819.

This day, personally appeared before me, a justice of the peace for said county, Otha Batman, John Bennet, John Robertson, and Edward M'Ginnis; and each of them made oath to the foregoing statements, or depositions, to which each of their names are respectively subscribed. Given under my hand the date above.

(Signed) T. G. DAVISON, J. P

-----  
I DO certify, that I was on board the keelboat Masaac, as a passenger from St. Genevieve to Belle Fontaine, and that Banks Finch was killed by David H. Campbell, in a riot, which took place about seven or eight miles above St. Genevieve, on the 26th of July, 1819. The riot commenced about two miles below where Finch was killed. The hands were walking on the bank cordelling the boat, where they came to a small creek, at which they intended to take dinner. The bottom of the creek was very muddy; & when the men came to it, captain Wilcox told them not to wade through-that he would send or take the skiff. Finch, who was

foremost, went on, not paying any attention to what captain Wilcox said to him; and as soon as he got out of the water and mud, began cursing the patroon, bowsman, boat, and owner, wishing them in hell -- and demanded his wages, saying he would leave the boat.

Captain Wilcox paid him his wages, and discharged him. He then got a bottle of whiskey, and, as I thought, took his leave of the boat and crew, though he continued with the hands, who were walking on the bank cordelting and talking-when the hands began to stop, one at a time, until there was not a sufficiency to go on with the boat, Captain Wilcox ordered the boat put to shore, and came to the cabin and asked lieutenant David H. Campbell, Mr. William B. Eddy, and myself, who were passengers, to assist him in getting on to where he could get more hands, Lieut. Campbell and myself went with captain Wilcox and Mr. Harlen, who was the patroon, to the cordelle. Mr. Eddy took the place of patroon when we went on shore-Finch, and some of the hands, sitting on a log, talking. We went on with the boat. After going about a mile we stopped at a spring to take a drink, when Finch and his party came up, and one of them began quarrelling with one of those who had been at work, who refused to quarrel with him. He then went to another, who also refused. Finch encouraged the one, who had been with him, and made him pull off his clothes; and took off his own coat to shew fair play, as he termed it. Finch's man, and the other whom he had been quarrelling with, began boxing. Finch attempted, or did assist his friend; when capt. Wilcox, who had been endeavoring to keep peace by talking, took hold of Finch; at which time I heard Finch dare him to draw his dirk or pistol-he disregarded him, or his pistol op dirk either; that he had kicked him, and would kick him again, (meaning one of those who were boxing, as I supposed,) at the same time shoved captain Wilcox from him, and turned into the crowd. Immediately after I saw Finch and lieutenant Campbell engaged. I saw Campbell strike several times. As Campbell turned off from Finch, I discovered he had a dirk in his hand. Finch fell immediately, and expired immediately, being stabbed in seven or eight places, one of which was below the left nipple, which to every appearance struck his heart.

There appeared to be a great confusion on board of the boat when I came to her, and I have heard some of the men say Campbell's life was in danger before Finch was killed, though i did not understand whether he was in danger of Finch or not. Captain Wilcox was doing all in his power to keep peace on board the boat, from the time he came on board the boat, which was at St. Genevieve, until Finch was killed, though he was not able to suppress quarrelling and threatening of lives.

(Signed) G. MARSHALL.

-----  
State of Illinois.  
Madison County, ss.

This day Gilbert Marshall personally appeared before me, T. G. Davison, a justice of the peace for said county, and made oath to the above deposition. Given under my hand this 7th day of August, 1819.

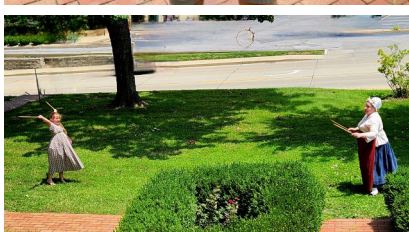
(Signed) T. G. DAVISON, J. P.  
August 21-2t

*The editors of the Missouri Intelligencer, at Franklin, are requested to insert the above two times, and forward their bill to Isaac D. Wilcox, at Fort Massac, (Vienna Post-Office, Illinois.) for payment.*





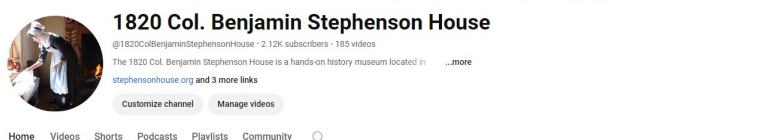
*Clockwise, Top Left* : Jyniah Martin and Blue portray two indentured servants during filming of our new documentary. *Top Center*: MCHS Summer Camp participants learn how to wash laundry in 1820. *Top Right*: Mark Myers teaches two young ladies at Mrs. Lucy's Academy how to use a drop spindle. *Right*: It's all smiles for these two summer campers. *Bottom right*: Sue Bundy explains an embroidery stitch on day three of Mrs. Lucy's Academy. *Bottom Center*: Some of the produce from the garden; peppers, zucchini, tomatoes. *Bottom Left*: The sunflowers in full bloom. *Left*: Rhiannon and Sarah Frerichs play a game of 'Graces' on the front lawn. *Above Left*: Cory Byers, SIUE Mass Communications instructor, pauses for a quick snapshot after wrapping up filming for "Voices Unleashed".





# Did You Know?

We have a YouTube channel where we post videos about the house, school tour topics, cooking in the 1820 kitchen (using historical recipes), how tos, and life in the early 19th century. Check it out at <https://www.youtube.com/c/1820ColBenjaminStephensonHouse>. If you like what you see, give us thumbs-up and hit the subscribe button to stay informed about our latest uploads.



**The Stephensons: A Story of Early Illinois**  
423 views · 2 days ago  
Look back at the lives of the Colonel Benjamin Stephenson family in the early 1800s. Winner of a 2010 BEA Festival of Media Arts "Best of Competition" Award.  
A long 'i' is used in the title and credits to mimic its use in early newspapers...it is not a typo.  
Filmed and directed by instructors and students from Southern...  
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## News & Needs

### *Thank you...*

...Amy Mullane, Mark Myers, Janice Camren, Sue Bundy, Sarah Frerichs, Annabelle Vanderpoel, & RoxAnn Raisner for sharing your knowledge/skills during Mrs. Lucy's Academy for Young Ladies.

...Jane Denny for donating a music stand, banyan, small powder horns and two possible bags to the museum for use during upcoming programs.

...Blue, Jyniah Martin, Evelyn Boyd, Amy Mullane, Sarah Frerichs, and Rhiannon Frerichs for coming to do extra shots for the "Voices Unleashed" documentary.

### *Needs...*

- Do you need service hours? We can help! There are a variety of jobs and projects we'd love to have help with.
- Please return Volunteer Training binders if you have one. We have around 15 for use but only three are currently in the library.
- Aprons and day caps for the interpretive wardrobe
- volunteers to help with house tours, gift shop, garden & grounds, grant writing & research, special event, as well as seamstresses to sew clothing for the volunteer wardrobe



*Evelyn Boyd during filming for "Voices Unleashed".*