A query to the DHS Website has prompted another in our long run of “old house” stories. This house is at 5 Depot Street in Dennis Port and started out as a ship’s chandler store. In 1834 Job Chase of West Harwich and three other local men received permission from the Massachusetts Legislature to build a rock island platform 600’ out into Nantucket Sound for ships to unload or pick up cargo that was ferried back and forth from the platform to the beach by small boats. In 1842 Job had built a ship’s chandler store where mariners could buy supplies, mostly replacing gear that had been damaged in a storm. The entire area became a thriving seaport devoted to maritime trade. Business really took off.

Job had two wives who produced seventeen children—five girls and twelve boys. One boy was handicapped and only lived eighteen months and one boy decided to go into business. The other ten boys went to sea. Each one became captain of one of Job’s schooners—each one with Hope in the name—Royal Hope, Hope and Polly, Lady Hope, Hope Returns, New Hope and many more. Job’s mother was named Hope as was his first daughter. Job’s youngest, #17, was son Caleb Chase who preferred to go into business instead of going to sea. He worked at the store until age twenty-three when he moved to Boston to improve his fortune. Caleb became a successful coffee merchant and soon joined with the Sandborn Coffee to become Chase and Sandborn Coffee Co., a name known around the world by 1900.

Job Chase became a very successful shipmaster/merchant. It is believed some of his vessels were built in the Pound Pond Shipyard in Dennis Port. He liked to keep his touch on all aspects of his business. One thing he could not control was Fate. Seven of his mariner sons died at sea or in a foreign port, which must have been heartbreaking for him and his family.

The wharf and store passed out of the Chase family in 1875 to the Dennis Port Fishing Co., mostly owned by New Bedford investors whose agent was Jonathan P. Edwards of Dennis Port. There was a canning company on the pier that lasted until the clams had been fished out of Dogfish Bar and then the mackerel fleet had dwindled. The railroad that had come to the Cape in the 1860/70s was taking its toll on commerce by sea. The store was converted to a house in 1914 by J.P. Edwards and sold to Edwin Tripp who then sold it to Sarah (Snow) Shaughnessy and her mother-in-law, Mary in 1919. They named it Ocean View Lodge and ran it as a boarding house for many years.

This old house appears to be in good condition and will celebrate 175 years this year. What would Job think if he could see the area now?

P.S. Caleb Chase is the benefactor who gave a trust fund to the Town of Dennis to help our elderly needy homeowners. DHS has been involved in raising money for the fund when members pay their dues and it is surely appreciated.

Prepared by Peter D. Howes, January 2017
The purpose of this communication is to inform you that the Board of Directors of the Dennis Historical Society (DHS) voted unanimously on June 13, 2017, to place the Rose Victorian on the market for sale.

As many of you may know, the Rose Victorian was bequeathed to the Society by Kathy Roche upon her death in 2013. Part of that gift included the large inventory of household related goods which she had been selling for many years in her Shop on the property. She had many friends and acquaintances who looked forward every summer to visiting with her and buying some treasures.

The Board in 2013 established a group of very dedicated volunteers to continue that sales effort as a way to help pay for ongoing maintenance of the property. Under the leadership of Pete Howes, President at that time of DHS, a five year strategic plan was created that provided important guidance to this wholly volunteer part time retail operation. Over those years the income from the shop did indeed help pay for things like a new roof, new interior plastering, and an alarm system. The final year of the strategic plan included a recommendation to sell the property upon the approval of the Board.

Over the next several months the contents of this remarkable property will be sold, including the furnishings in the house and the inventory in the shop. We encourage you to visit us on Fridays and Saturdays (10:00 AM to 4:00 PM) during the summer and to attend our big yard sale on July 28 and 29. Be sure to bring lots of friends and relatives as there will be something for everybody!

Rose Victorian Committee

Sadly we report the death of Mariesther (Sears) Love Robbins, Dennis Port native and lifelong member of DHS. Mariesther died on May 25th following a lengthy illness. A graveside service was held at Swan Lake Annex Cemetery on June 10th.
The Manse opened for the season on June 24th. This photo, taken in the keeping room, shows our docents in period costume along with typical colonial foods and culinary tools. Food storage and preparation was vital to survival of the early settlers. Butteries for dairy or grains plus root cellars for cold storage were found in every home. Vegetables, herbs and fruit were pickled, dried and ground for later use. Meat and fish were smoked, dried, roasted or made into sausage. Wines, beers and ciders were fermented. Herbal teas were popular. The first sugar was from boiled maple sap, one of the techniques taught by Native American Indians.

The massive fireplace always had a kettle of boiled water and a stew pot simmering. Even spring water was not to be trusted. A hanging cauldron of stew or spoon meat was refreshed daily and could be eaten at any meal. A spit roaster with a turning crank and shallow pan to catch basting drippings was used for meats and fowl. Legumes and root vegetables were staple items. Corn was dried and ground in several consistencies from coarse pieces reconstituted for stews and porridges to fine powders for cakes. Breads were slow baked for endless hours in the beehive oven, whose walls were first heated by a small but roaring fire. Kettle pots with a trivet on the pot’s bottom for air circulation were surrounded by hot coals and used to slow cook pies, biscuits or pone. The fire was never allowed to go out; each night coals were swept and banked to the rear of the hearth, simmering until morning.

The keeping room was the most important room in the house. It kept you fed, warm, possibly bathed and even offered a floor to sleep on. Food was as fresh and various as possible, never wasted. Preparation could be a social event for all generations. A great deal of effort, sharing and many hands helped to insure that there was plenty for everyone to eat.

Not at all like our kitchens of today, a more difficult lifestyle but perhaps one of togetherness with family, community and church.
Dennis Historical Society
P.O. Box 607
South Dennis, MA 02660-0607

Children on the Farm
Saturday, July 15 from 1-4 pm,
Captain Baker’s House
1801 Jericho Historical Center
90 Old Main Street, West Dennis
Enjoy chores, crafts & games for all plus bartering in the Barn Museum’s General Store
No admission fee, donations appreciated

Dennis Village Cemetery Walk
Friday July 21 at 10 am
Route 6A & Old Bass River Road, Dennis
Rain Date: Sunday, July 23 at 2 pm
Discover East Parish history of ministers & mariners with Terri Fox as your guide
No admission fee, donations appreciated