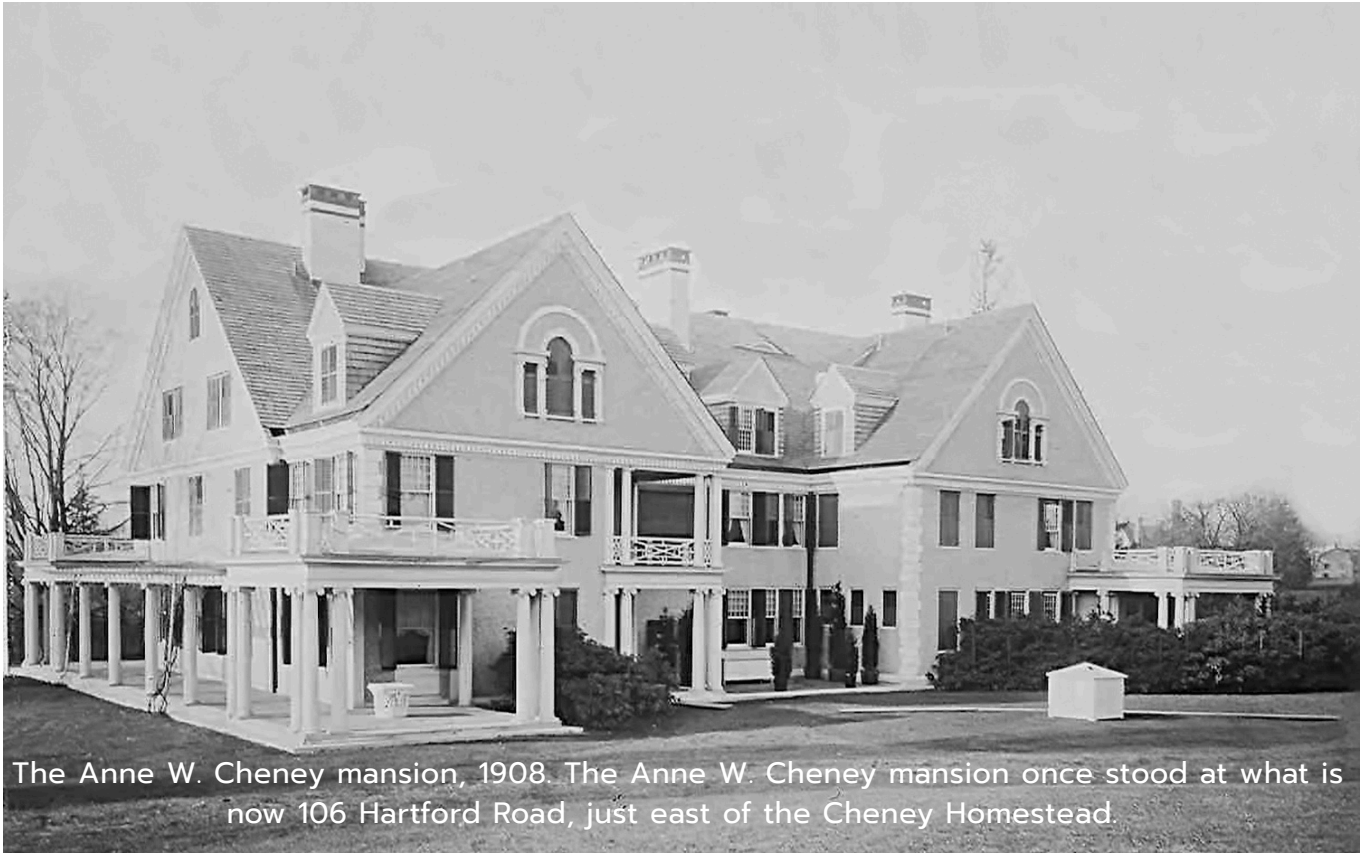


Cheney Brothers National Historic Landmark District Commission

Community Newsletter



The Anne W. Cheney mansion, 1908. The Anne W. Cheney mansion once stood at what is now 106 Hartford Road, just east of the Cheney Homestead.

*A Fall/Winter message from our Commission Co-chairs
Tom Ferguson and Robert Shanbaum*

Fall Greetings.

As fall settles in and we look ahead to winter, we want to take a moment to thank you for being part of another wonderful year in the Cheney Brothers Historic District. 2025 has been filled with community pride—from spring cleanups to the 47th Annual Preservation Awards—and we're grateful for the continued care and attention you give to your historic homes. Your dedication helps preserve the unique character of our neighborhood for generations to come. Now, as the leaves turn and the air grows crisp, we hope you take time to enjoy all the season has to offer—whether it's a walk through the district with a warm cup of cider, pumpkins on the porch, or a basket of local apples on the kitchen table. These simple moments, paired with brisk evenings and twinkling lights, make fall and winter truly special in our community. We're also excited to announce our 1st Annual Manchester Holiday Lights Contest! This festive event is open to the entire town—so gather your lights, garlands, and holiday spirit! Decorate your home for the Christmas season for a chance to win 1st, 2nd, or 3rd place. Be sure to spread the word to your neighbors and friends throughout Manchester—let's light up the whole town together! See the enclosed flyer for full details on how to participate. Wishing you a warm, festive, and peaceful season ahead.

Tom Ferguson and Robert Shanbaum

Old-Fashioned Apple Pie

**Ingredients****Crust:**

2 cups all-purpose flour, plus more for work surface
 1 cup cold unsalted butter or cold vegetable shortening,
 cut into small pieces
 1 tsp. kosher salt

Filling:

9 to 10 tart apples such as Granny Smith or McIntosh
 (about 4 lbs. total), peeled and thinly sliced
 1/2 cup granulated sugar
 1/4 cup all-purpose flour
 1 tsp. ground cinnamon
 Dash of kosher salt

2 Tbsp. unsalted butter, cut into small pieces

Directions: Prepare the Crust:

Using your fingers, mix together flour, butter, and salt in a large bowl until butter is well incorporated. Gradually sprinkle 2 to 4 tablespoons very cold water into mixture, kneading as you add water, until dough just comes together. (You may not need to add all the water.) Turn dough out onto a lightly floured work surface; knead until it forms a smooth ball, 2 to 3 times. Divide dough in half, and shape into 2 disks. Wrap each disk in plastic wrap; chill at least 2 hours or up to overnight.

Add dough to pie dish:

Unwrap 1 chilled dough disk, and place on a lightly floured work surface. Let stand at room temperature until slightly softened, about 5 minutes. Sprinkle with flour; roll into a 12-inch circle. Carefully fit dough round into a 9-inch deep-dish glass pie plate, leaving a 1 1/2-inch overhang around edges. Refrigerate until ready to use.

Prepare the Filling:

Preheat oven to 425°F with oven rack in lowest position. Stir together apples, sugar, flour, cinnamon, and salt in a large bowl until apples are evenly coated. Spoon mixture into prepared piecrust; sprinkle mixture with butter.

Make lattice topping:

Unwrap remaining chilled pie dough disk, and place on a lightly floured work surface. Let stand at room temperature until slightly softened, about 5 minutes. Sprinkle with flour; roll into a 12-inch circle. Cut into 12 (3/4-inch-wide) strips. (Discard remaining dough scraps, or use for another purpose.) Arrange strips in a lattice design over Filling; trim strips as needed to meet the bottom Crust overhang. Fold dough edges under, and crimp using your fingers or a fork.

Bake pie:

Place assembled pie on a rimmed baking sheet. Bake in preheated oven 15 minutes. Reduce oven temperature to 350°F (leaving pie in oven); continue baking 45 minutes. Cover loosely with aluminum foil to prevent excessive browning; continue baking until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick, about 30 minutes. Transfer pie to a wire rack, and cool at least 1 hour.

Preparing a historic home for Fall and Winter**Preparing a historic home for fall and winter requires a combination of preventative maintenance and energy-efficiency improvements**Exterior: Roof:

Inspect for damaged or missing shingles, damaged flashing, and ensure proper sealing around chimneys and vents.

Gutters and Downspouts:

Clean thoroughly, ensure they are securely attached, and that downspouts direct water away from the foundation.

Windows and Doors:

Check for gaps and cracks, and consider installing weatherstripping, storm windows, or using caulk to seal air leaks.

Exterior Walls:

Inspect for cracks or damage in siding and mortar, and make necessary repairs to prevent water intrusion.

Chimney:

Have the chimney inspected and cleaned by a professional to remove soot and prevent potential fires.

Interior:Heating System:

Schedule a furnace inspection to ensure it's safe and functioning efficiently.

Drafts:

Identify and address drafts around windows, doors, and fireplaces.

Insulation:

Consider adding insulation to attics, basements, and crawl spaces, especially if your home lacks modern insulation.

Condensation:

Ensure proper ventilation to prevent condensation buildup, which can damage historic materials.

Flooring:

Protect high-traffic areas with floor mats to prevent damage from moisture and debris.

General Tips:Prioritize repairs:

Focus on foundational elements like the roof, windows, and masonry before cosmetic updates.

Research your home's history:

Understanding your home's original materials and construction techniques can guide your preservation efforts.

Use historically appropriate materials:

When making repairs or renovations, choose materials that are consistent with the home's original character.

Consider storm windows:

Storm windows can significantly improve energy efficiency while preserving the appearance of historic windows.

Address water drainage:

Ensure proper drainage away from the foundation to prevent water damage.

By addressing these areas, you can help ensure your historic home is well-protected and comfortable throughout the fall and winter months.

Manchester Events

September 7 and 21 @ 1:00 pm
[Cheney Homestead open house](#)

Cheney Homestead 106 Hartford Road, Manchester, CT, United States
 Visit the 1785 Homestead, rich with history, art, furniture, tools, and kitchenware. This cozy house was the residence of Cheney family members from 1785 to the 1960s.

September 14 @ 1:00 pm - 4:00 pm
[Woodbridge Farmstead open house](#)

Woodbridge Farmstead 495 Middle Tpke E, Manchester, CT, United States
 Visit for 10 minutes or 3 hours. The 1830s-era farmhouse and grounds welcome visitors, young, old, and in between!

Take a guided tour of the house and a self-guided tour

September 20 @ 1:00 pm - 2:15 pm
[Walking tour in Center Memorial Park](#)

Town Hall 41 Center Street, Manchester, CT, United States
 We'll visit the monuments in the park, noting the memorials to soldiers who fought in the American Revolution, Civil War, and Spanish American War. About one hour, and about one mile. Meet at the front steps of Town Hall, 41 Center Street. Rain or shine, but extreme weather cancels.

September 28 @ 2:00 pm - 4:00 pm
[Annual meeting & 60th anniversary celebration](#)

Manchester History Center 175 Pine Street, Manchester, United States
 Members are invited to the annual meeting to vote on the slate of elected directors and to hear reports on financial and other activities of the Society in the last year. There will be an illustrated presentation commemorating the 60th anniversary of our founding. Details to come.

October 4 @ 10:00 am - 2:00 pm
[Old Manchester Museum open house](#)

The former Cheney School, built in 1859, houses permanent and special exhibits, maps, school information, Pitkin glass, Cheney silk, etc. Hosts Bob Kanehl and Art Pongratz can help answer local-history questions, and there's a museum shop to browse -- books and maps about local history, as well as gifts for yourself or others. Free admission, [...]

October 12 @ 1:00 pm - 4:00 pm
[Woodbridge Farmstead open house](#)

Woodbridge Farmstead 495 Middle Tpke E, Manchester, CT, United States
 Visit for 10 minutes or 3 hours. The 1830s-era farmhouse and grounds welcome visitors, young, old, and in between! Take a guided tour of the house and a self-guided tour

November 1 @ 10:00 am - 2:00 pm
[Old Manchester Museum open house](#)

The former Cheney School, built in 1859, houses permanent and special exhibits, maps, school information, Pitkin glass, Cheney silk, etc. Hosts Bob Kanehl and Art Pongratz can help answer local-history

December 6 @ 10:00 am - 2:00 pm
[Old Manchester Museum open house](#)

The former Cheney School, built in 1859, houses permanent and special exhibits, maps, school information, Pitkin glass, Cheney silk, etc. Hosts Bob Kanehl and Art Pongratz can help answer local-history

December 27 @ 1:00 pm - 3:00 pm
[History Hike of Highland Park](#)

Case Parklet at Highland Park 670 Spring St, Manchester, CT, United States
 Explore the Case Brothers National Historic District in the Highland Park section of Manchester. Includes history walk, visit to the 1917 cabin, and an optional climb to the lookout with

January 1, 2026 @ 1:00 pm - 2:30 pm
[New Year's Day walk on the Great Lawn](#)

146 Hartford Road, Manchester 146 Hartford Rd, Manchester, CT, United States
 This free history walk features the "Great Lawn" and proceeds along streets and lawn to view historic mansions and the nine acres purchased by the Town in 2005 for open



For details on these and upcoming events, visit
[**https://manchesterhistory.org/events/**](https://manchesterhistory.org/events/)

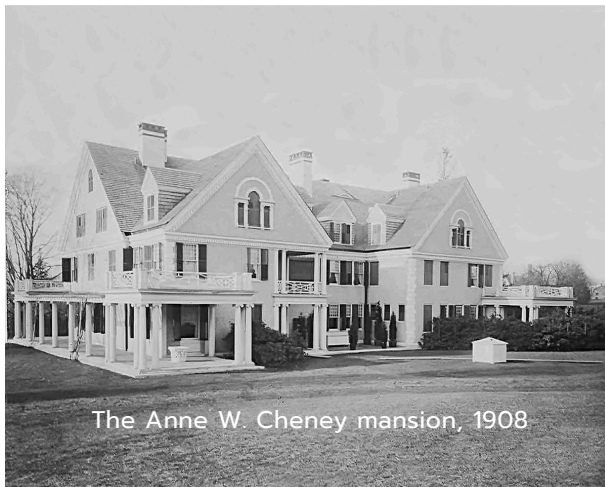
Did you know...?

The Anne W. Cheney mansion once stood at what is now 106 Hartford Road, just east of the Cheney Homestead. Although the house and its landscape are gone, the Olmsted Brothers landscape architecture firm left behind detailed documentation of the site from their time working with Ms.

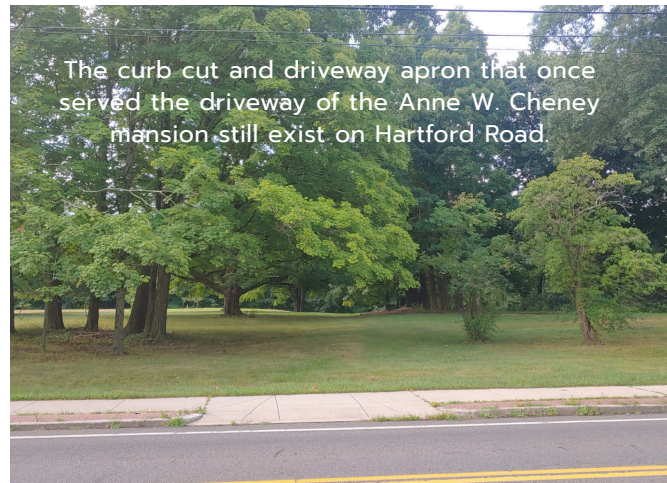
Cheney between approximately 1899 and 1905,

which provides a glimpse into the history of a significant historical landscape.

The 40-acre property that included the former Anne W. Cheney mansion has been significantly altered over the years. In 1968, Interstate 384 was constructed, crossing through Manchester in an east-west orientation. The highway bisected the property. Prior to the construction of I-384, Hop Brook meandered naturally across the site from east to west. The land along the banks of the brook was relatively flat and was maintained as a meadow. This flat meadow became the location of the highway, with the brook rerouted to follow a straight line along the northern side of the highway.



The Anne W. Cheney mansion, 1908



The curb cut and driveway apron that once served the driveway of the Anne W. Cheney mansion still exist on Hartford Road.

Winter Vegetable Soup

Original Receipt

To every gallon of water allow, when cut down small, a quart of the following vegetables, equal quantities of turnip, carrots, and potatoes, three onions, two heads of celery, and a bunch of sweet herbs; fry them brown in one-quarter of a pound of butter, add the water with the salt & pepper, and boil it till reduced to three quarts and serve it with fried toasted bread.

From The Practice of Cookery: Adapted to the Business of Every Day Life by Mrs. Dalgairns (1829)

Modern Adaptation

3 large onions, 2-3 turnips, 3-4 large carrots,

2-3 potatoes (the waxier ones hold their texture better)

1 head of celery, water, sweet herbs: parsley, sage, savory, thyme, salt & pepper, 1/2 to 1 stick of butter
&
water

Chop all veggies into even, bitesized pieces—for a nicer soup peel and cut the veggies small, for a more “rustic” family soup leave larger, unpeeled pieces.

Melt butter in a soup pot over medium-high heat—a stick of butter makes for the tastiest soup but you can make due with less.

Add onions and celery and cook until slightly soft, this will provide much of the flavor for your soup stock. Salt to taste.

Add remaining veggies and cook, stirring for 8-10 minutes letting the veggies brown a bit.

Add enough water to cover, reduce heat to medium and let simmer until veggies are fork-tender.

Season to taste with salt, pepper and sweet herbs and serve with fried bread*

*Fried bread — much like croutons, can be easily made by browning buttered bread in a hot skillet.

Seasoned with salt and pepper these little morsels are a nice addition to many soups.

Commissioners

Tom Ferguson, Co-Chair
Robert Shanbaum, Co-Chair

Leslie Frey, Secretary
Lynne Ferrigno
Starr McLean
Susan Barlow
Curtisea Anderson
Christopher Paulin
David Maloney
Christopher Sapia
Kelly Topping Cox
Matthew Reichelt
Ex-officio: Dennis Gleeson

Town Staff

Primary Staff Liaison
Gary Anderson
860-647-3288

Our Mission Statment

The Commission promotes and encourages the preservation of the Cheney Brothers National Historic Landmark District by building awareness and understanding of the significance and unique historic character of the District, and by advising town government regarding the impact of any development and restoration of properties in the District.