



# The Lisbon Quarterly

A Newsletter for Lisbon Residents

## Town Clerk's Corner

**With Gratitude to Those Serving Our Community**

*By Laurie Tirocchi, Town Clerk*

### Election Results:

The following individuals were elected/re-elected at the November 2, 2021 municipal election:



*Photo courtesy Cheryl Blanchard*

#### **First Selectman**

Thomas Sparkman

#### **Selectman**

Robert Browne / William Surfus

#### **Town Clerk**

Laurie Tirocchi

#### **Treasurer**

Chris Maynard

#### **Tax Collector**

Gail Izbicki

#### **Board of Assessment Appeals**

Kim Lang

#### **Board of Education**

Dave Nowakowski / Ian Rogers / Katie Vane

#### **Board of Finance**

Frank Burzycki / Susan Hull / Michael Zelasky

#### **Planning & Zoning Commission**

Robert Adams/ Trevor Danburg / Ron Giroux / Veronica Lutzen / Kim Sperry

#### **Constable**

Steven Beck / Trevor Danburg / Barbara-Jane Dardeen / Jason Lebel

### Honoring a Lifetime of Service:

Currently we have a few residents that have served on a town board for over 30 years. The Town of Lisbon is grateful for their service to our community.

Lee Szruba

Conservation Commission

45 years

Mary Grant

Commission of Aging

35 years

Robert Adams

Planning & Zoning Commission

32 years

Ron Babbitt

Zoning Board of Appeals

31 year

Lisbon Quarterly Newsletter is available on-line at [www.lisbonct.com](http://www.lisbonct.com) or pick up a hard copy at the Lisbon Town Hall.

## *Town Clerk's Corner (cont.)*

### You Too Can Serve...

The following Boards/Commissions currently have openings. If you are an elector in the Town of Lisbon and are interested in learning more about a particular position, please contact the Selectman's office at 860-376-3400. You can view the current meeting schedule at the town website by clicking on the "Calendar" tab on the Home page of the website: [www.lisbonct.com](http://www.lisbonct.com).

#### **Appointed Boards:**

Conservation Commission (Alternate)  
Farmers Market Committee (Alternate)  
Recreation Committee (2 Positions)  
Water Pollution Control Authority (1 Position)

#### **Elected Boards:**

Board of Finance (3 Alternate Positions)  
Board of Assessment Appeals (1 Position)  
Zoning Board of Appeals (2 Alternate Positions)

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## *Assessor's Office*

*By Gail Gwiazdowski, Tax Assessor*

### **REVALUATION UPDATE**

Pursuant to Connecticut State Law, every municipality must complete a town-wide revaluation every five years. For Lisbon's October 1, 2021 revaluation, the town joined a regional revaluation contract hosted by NECCOG which was awarded to Vision Government Solutions, Inc. The revaluation began in early 2021 with property inspections conducted by VGSI employees. We have now completed the five major phases of the 2021 revaluation which are: data collection, market analysis, valuation, field review, and informal hearings.

Special land use values, which include farm and forest, were adjusted this revaluation to reflect the updated 2020 State of CT Recommended Values. For more information regarding the State of Connecticut recommended land use values, please visit the Connecticut Farm Bureau's website at [www.cfba.org/pa-490/](http://www.cfba.org/pa-490/).

Notices of new assessments were mailed out to all property owners on October 28, 2021. Assessments can be viewed online at [www.lisbonct.com/assessor](http://www.lisbonct.com/assessor) via the "2021 Assessments" link.

Property owners who wish to appeal their assessment now that the informal hearings are complete can file a written appeal to the Board of Assessment Appeals on or before February 20, 2022. The application to appeal will be available in January 2022 on the Assessor's page of the website after the signing of the Grand List.

The Assessor's Office would like to personally thank everyone who accommodated our request to allow data collectors access to their property and/or returned a data mailer questionnaire. This aided in our goal of ensuring an accurate and fair revaluation.

Gail Gwiazdowski, CCMA I  
Lisbon Assessor

The Assessor's Office can be reached at 860-376-5115 or [assessor@lisbonct.com](mailto:assessor@lisbonct.com) for information regarding all of the above.



**LISBON**  
HISTORICAL  
SOCIETY  
CONNECTICUT

## Lisbon Historical Society Quarterly Notes

*By Kim Sperry*

**Burnham Tavern Update.** Shingles and sheathing were removed from the ell in preparation for the new roof. However, upon inspection, Ken Mahler described a new “hidden horror” adding to the project cost in his latest report. The rafters are so badly rotted, requiring new timbers be milled before we can install the new cedar shingles. Locally sourced trees and a new local mill will shorten the delay in roofing, as long as the weather holds.

An ell is typically in the back of a dwelling as it is at the Tavern. It is a wing perpendicular to the length of the main house, and takes its name from the shape of the letter L. The widespread appearance of the ell in architecture began in the last quarter of the 18th century and became a distinctive feature by 1800. Public spaces like parlors or sitting rooms are in front of the building; spaces such as summer kitchens, butteries, washroom, etc. are relegated to the rear, creating a clear separation of uses. Unlike our “kitchen is the heart of the home”, open concept designs of today.

**John Bishop House and Anshei Israel Synagogue Updates.** The east and north sides of the house were scrapped and painted. Both the synagogue and the Bishop House windows sashes were painted and glazed. Although we did not keep our usual summer open house schedule, we will open the house and synagogue by appointment. Email Paula Adams at padams60@sbcglobal.net.

**Cans and Bottles Update.** Donations remain strong due to Covid restrictions on local consumer redemption sites. LHS members sort cans and bottles 7 days a week and lately, we are handling an increasing amount of

household garbage, which is neither redeemable nor recyclable, so please, dispose properly. We can only redeem glass, plastic, and aluminum marked “CT”. Although the state legislature added new products to the redemption stream, Gatorade, Snapple, tea beverages, wine bottles, plastic milk jugs, Poland Springs water bottles with the red strip around the label, and all others not marked CT should be recycled in blue bins on recycle day. Additionally, it is impossible for the bar code readers at the redemption centers to process crushed aluminum cans and plastic bottles. Many thanks go out to contributors to our can and bottle redemption program.

In addition to can and bottle donations, we are now an Amazon Smile Charity. Amazon donates 0.5% of the price of your eligible AmazonSmile purchases, click the link <https://smile.amazon.com/ch/51-0197314> or go to Smile.Amazon.Com. The Historical Society recently applied for the CT Humanities, CT Cultural Fund Operating Support Grant as we are looking forward to full programing schedule in 2022!

**Wanted: New Members!** The Lisbon Historical Society’s success is contingent upon the dedication of our members. We are a 501(c) 3 nonprofit volunteer organization; part of our mission is to promote an interest and foster appreciation of the rich history and culture of the town of Lisbon, and we are stewards of three important town owned properties. New members learn and teach open hearth cooking and 19th century living at the John Bishop House Museum. Burnham Tavern provides an education in restoration and 18th century tavern life. At \$5.00 a year, membership dues make it possible for everyone to sign on. We are meeting, once again, on the second Friday of the month at 7 p.m. in the town hall. All are welcome to join, masks required.



Early bird registration for the Lisbon Farmers Market is open until the end of December. By registering early, you will receive a \$20 discount on either a full time or part time vendor fee. Go to the Lisbon Farmer’s Market website to find the applications for registration (<https://www.lisbonct.com/farmers-market-committee>). Looking forward to seeing you all next season!

**[www.lisbonct.com/farmers-market](https://www.lisbonct.com/farmers-market)**

## Senior Center

By Karen Washington, Senior Center Coordinator

### December

8th—Lunch Special—Tomato Soup & Grilled Cheese Sandwich

10th—Craft Class—Winter Pine Door Swag & Coffee Mug Arrangement

13th—Trip to Yankee Candle/Forest Park Lights/Cracker Barrel

14th—Foot Clinic

16th—Holiday Lunch—Choice of Prime Rib or Baked Stuffed Shrimp (take out)

21st—Winter Breakfast—Egg Casserole w/Ham, Home Fries, Fresh Fruit

22nd—Trip to Mr. Z's

### January

7th—Craft Class

14th—Club Lisbon with Entertainment by John Banker

21st—Lunch Special—Chili with Cornbread

### February

9th—Souper Bowl—Broccoli Soup in a Bread Bowl

11th—Craft Class

25th—Make Your Own Pizza

## Did you know...

You can subscribe to the **Lisbon Link**, the Senior Center Newsletter, on-line? Simply go to the Town's website [www.lisbonct.com](http://www.lisbonct.com); click on the "Subscribe" button on the home page; then choose the "Lisbon Link Senior Center Newsletter" option from the list. Each time the newsletter is published on-line, you will receive an email with a direct link to the most recent newsletter. No longer in need of an email notification? Just click "unsubscribe" at the bottom of the email.

## Emergency Management

In the event of a Local, Regional or even a State or Federal emergency, our Director of Emergency Management, Jonathan Arpin, is available to answer questions and direct you to the services you may need. Please be sure to keep his contact information where it is easily accessible in difficult times.

Information is also available on the Town website, under Departments - Emergency Management:  
<https://www.lisbonct.com/emergency-management>

**Jonathan Arpin**

Emergency Management Director

**1-(860)-625-0026**

## WINTER PARKING BANS

*The Winter Parking Ban is in effect for Town-owned roads and is enforced when the weather is expected to be hazardous for vehicles. Any vehicle found parked on Lisbon Town roads during the ban may be towed at the owner's expense.*

## From The History Books

### Cooking in Colonial America

*By Marcia Shafer, Lisbon Town Historian*

We enjoy cooking meals with our gas or electric stoves, grills, microwaves, and now the air fryers. And there's fast food drive-thru, restaurants, and a full meal delivered to your home or work. 17<sup>th</sup> and 18<sup>th</sup> and part of the 19<sup>th</sup> century meals were cooked over a fireplace until wood fueled cast iron stoves came about. Large meals were cooked for leftovers for the next meal even if it was the next morning. Refrigeration didn't exist nor did screen doors or screens for the windows. Flies and other creatures often sampled the food uninvited.

The fireplace had a crane of various sizes, depending on the width of the fireplace. It was hung on 2 pintels which were hammered into one side of the inner fireplace and the crane had openings on one end to drop onto the pintels in the other wall. This allowed the crane to swing out and with various sizes of S hooks that acted to raise or lower cast iron cooking pots, pans, grills, and tea kettles to cook over the fire. The S hooks were also called pot hooks, trammels, hakes, pot hangers, pot crooks, and many other names by locality. The crane swinging out decreased the risk of burns.

Baking ovens were introduced and built into the side of the fireplace. The oven was lined with bricks in the shape of a skep beehive, thus being called "the beehive oven". The door was made of wood with a metal liner that faced the inside of the oven or thick metal to sustain the heat of the oven. The oven was heated with a fire and when the bricks were hot enough to change their color, the ashes were raked out with a wooden paddle, similar to what is now used in pizza houses. The food was placed in the oven and monitored frequently to be sure it was properly cooked. Later, a warming oven may have been added below the bake oven to keep the food from cooling too fast.

The bake oven and original metal door were found at the Burnham Tavern under part of the wood framing around the fireplace. It was closed off with decorative wood trim matching the rest of the fireplace. When rapping on the wood it had a hollow sound. Once that was removed, the original bake oven and warming oven appeared including the door to the bake oven. It will require some restoration but was a fantastic find.

Firedogs or andirons are the metal device used to put the logs on within the fireplace to allow air to circulate under the wood. Bellows were used to start the fire. The house bellow was a miniature version of a blacksmith bellow.

The blacksmith would have made the cast iron cooking pots, pans, and kettles and were being made in the colonies by 1725. Another form of skillet had a flat bottom and shallow sides, a short handle, 3 short legs and was called a spider. Some spiders were the same but an open top to set a small cooking utensil on and a small fire was started under it to warm milk for baking or melting butter or fat for cooking or baking.

Dutch ovens were heavy and made of cast iron with or without short legs under them and a lid with lips on the sides. It was also used to bake items not going into the beehive oven. The food to cook was placed usually into a salt glazed dish but before putting it in the Dutch oven a small cast iron or metal trivet was put in the bottom of the oven to decrease risk of the baking dish breaking from the heat. The lid would be placed on the oven and the whole oven set on hot ashes and ashes put on top of the lid to bake the food. It would be monitored frequently to be sure it was baking and that the pottery hadn't broken. Checking the item baking was done by a cast iron rod with a hook on the end of it to lift up the lid and place it back on the oven.

A tin roasting oven was used for cooking items on a spit that enabled the food to cook for 10-15 minutes and then the meat or food was turned a short distance to allow the next area to cook. The oven was a half barrel shaped reflecting oven with a spout on the bottom of one side to allow juices or fat to be drained off. On the outside of the reflective oven was a hinged door to enable the cook to check the meat or baste it. The meat was fastened to a long metal bar through the middle of the meat. On the spit was a handle that was on the outside of the reflective oven and had a notch on it. There were holes to slide the spit handle into as a timing mechanism. The roasting oven may have also been known as kitcheners or hasteners.

Other items used to cook food in or around the fireplace were cast iron cookware as noted throughout the article plus toasters, meat forks, skimmers, spatulas, toasting forks, waffle irons, cornbread cast iron pans, and fireplace utensils for working with the fire and cleaning up the fireplace. Brooms would have been made from brush twigs or sorghum (broom corn) to clean the fireplace and sweep the floor.



## **Open Studio: Artists gathering**

**@ Slater Library**

**All are welcome**

**First Thursday each month**

**at 5:30 in the front Community Room.**

Join us with your current project to work on, share your talent, and knowledge with others and enjoy a relaxing hour.

Please keep our rugs in mind when you select the project you will bring. ☺

### **Slater Library & Fanning Annex Hours**

Monday, Tuesday and Wednesday

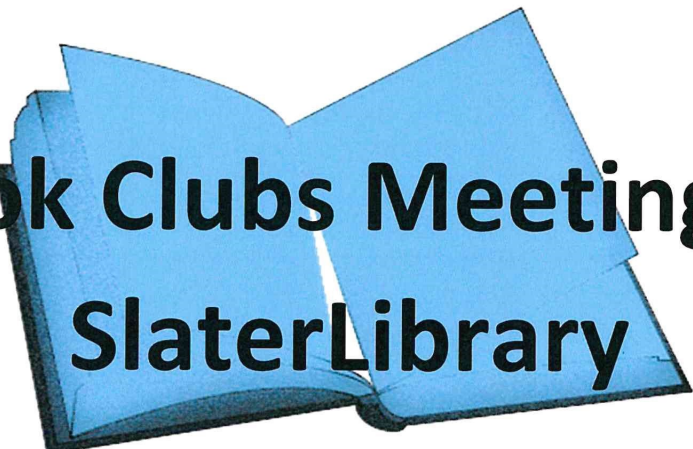
Noon - 5:30PM

Thursday Noon - 6:30PM

Friday 11AM - 5PM

Saturday 10AM - 2PM

Closed Sunday



# **Book Clubs Meeting @ SlaterLibrary**

**Join us:**

**First Mondays @ 1:00pm**

**Second Fridays @ 1:30pm**

**Last Thursdays @ 5:30pm**

**All meetings last approximately an hour.**

**If you would like to join, please call 860 376-0024  
leaving a message and the appropriate group leader will  
contact you.**

**Books will be available through Slater Library and our  
connection to Bibliomation and ILL. The next book to  
read is available at the scheduled meeting to pick up.  
Books are checked out for the month and due back the  
day of the meeting they are discussed.**

**The group will guide how the meetings grow!**



## LISBON FIRE DEPARTMENT

# Annual Santa Parade

### GIFT DROP OFF

DECEMBER 2nd, 5:30-9PM OR ON FRIDAY, DECEMBER 3rd BY 2PM

#### Fri. Dec. 3<sup>rd</sup> at 4:30PM

138 to River Rd.  
 Bushnell Road  
 Ross Hill Road Ext.  
 Sylvandale Road  
 River Rd. (1 - 225)  
 Lee Road  
 Dogwood Drive  
 Kanahan Road  
 Mell Road  
 Blueberry Lane  
 Ames Road  
 Preston Allen Road  
 Kendall Road  
 Kendall Road Ext.  
 Strnad Road  
 Kenyon Road  
 McNeeley Road  
 Versailles Road  
 Paper Mill Road  
 Allen Road  
 Kinsman Hill Road Ext  
 Town House Road

#### Sat. Dec. 4<sup>th</sup> at 3:30PM

138 towards Ross Hill  
 Ross Hill Road  
 Bayberry Lane  
 Strawberry Fields  
 Phillips Road  
 N. Burnham Hwy (500 - 198)  
 Oak Drive  
 Harvest Dr.  
 Meadowbrook Cir.  
 Kimball Road  
 Kimball Heights  
 Rex Road  
 Baron Road  
 Regina Drive  
 Sullivan Road  
 Gavin Way  
 Westminster Road  
 Inland Road  
 Kinsman Hill Road  
 N. Burnham Hwy (198-1)  
 Autumn View Drive  
 Lisbon Heights

#### Sun. Dec. 5<sup>th</sup> at 3:30PM

S. Burnham Hwy to Mell Rd  
 Barber Farm  
 River Rd (225 - 689)  
 Round Hill Court  
 Tunnel Hill Rd  
 Tunnel Hill Court  
 Lower Blissville Rd  
 Ice House Rd  
 Blissville Rd  
 John St  
 Jurewicz St  
 Club House Rd  
 Nora St  
 Graham Terrace  
 James St  
 Bundy Hill  
 Lisbon Mobile Park  
 Remik Rd  
 School House Rd  
 South Burnham Hwy  
 Ethel Acres  
 Laurier Lane  
 Rocky Hollow Rd  
 South Burnham to Fire House

For Additional Information or Questions Please Contact

Lisbon Firehouse 860-376-2558

Matt Babcock 860-608-5044

Jackie Labonne 860-608-3207