

Historical and Archaeological Society The Museum of Antigua and Barbuda

“Knowledge to be of any Value must be Communicated”

HAS Newsletter No. 149

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A Timely Donation to the Museum of Antigua and Barbuda

St. John's, Antigua, 23rd June, 2020 – The Museum of Antigua and Barbuda has reopened to the general public, following the closure, forced by the Covid-19 pandemic.

Mr. Walter Berridge, Chairman of the Historical and Archaeological Society, which manages the Museum, said that it was no easy task to get re-opened as all the national protocols had to be implemented. He specifically thanked CIBC First Caribbean for a donation of five thousand dollars which assisted in the purchase of a water tank, pump and accessories to facilitate a hand washing station.

“We contacted First Caribbean bank for assistance and they immediately agreed. In addition to hand washing, there will also be sanitizing stations and social distancing. Masks must be worn at all times and no more than



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A Timely Donation to the Museum of Antigua and Barbuda

Continued from page 1

5 persons will be allowed in the main gallery at any time,” he said.

Speaking during the presentation, the bank’s country head, Ladesa James-Williams, said that a museum is a very important institution as it documents and preserves a country’s historical and cultural heritage.

“Our museum must be supported so that everyone, especially our young people, our students, can have easy access to our history. We at CIBC First Caribbean have decided to add the Museum to our Adopt-a-Cause projects and will be more involved with supporting the work of the museum,” she noted.

The bank also recently contributed approximately EC\$15,000 towards the government’s Food Voucher Program and just under \$50,000 to assist with the purchase of critical equipment and supplies for Mount St. John Medical Centre.

The Museum will be open to the public between the hours of 8:00 am to 4:00 pm, Mondays to Thursdays and on Fridays from 8:00 am to 3:00 pm. The Research Library will remain closed but enquiries can be made via researchmab1985@gmail.com or by calling 462-1469/462-4930.

CIBC First Caribbean has a staff of approximately 3,000 across 16 Caribbean countries.

Photo: Left to right: Mr. Walter Berridge accepting the cheque from the bank’s country head, Ladesa James-Williams.

Visiting with the new protocols in place.



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Antigua's First Black Settlement

By Antigua Naval Dockyard Related Archaeological Sites UNESCO World Heritage

In 1825, a visitor sailing into English Harbor, commenting on "the busy village which has grown up in the vicinity," of the Dockyard. This village, on the slopes of the Middle Ground, just outside of the Dockyard walls, was once home to Antigua's first black settlement. The origins of this settlement are in at least the 1740s when expansion of the Dockyard displaced 130 enslaved African men to English Harbor to work. With limited space inside the walls, these men lived outside on land owned by the Royal Navy.

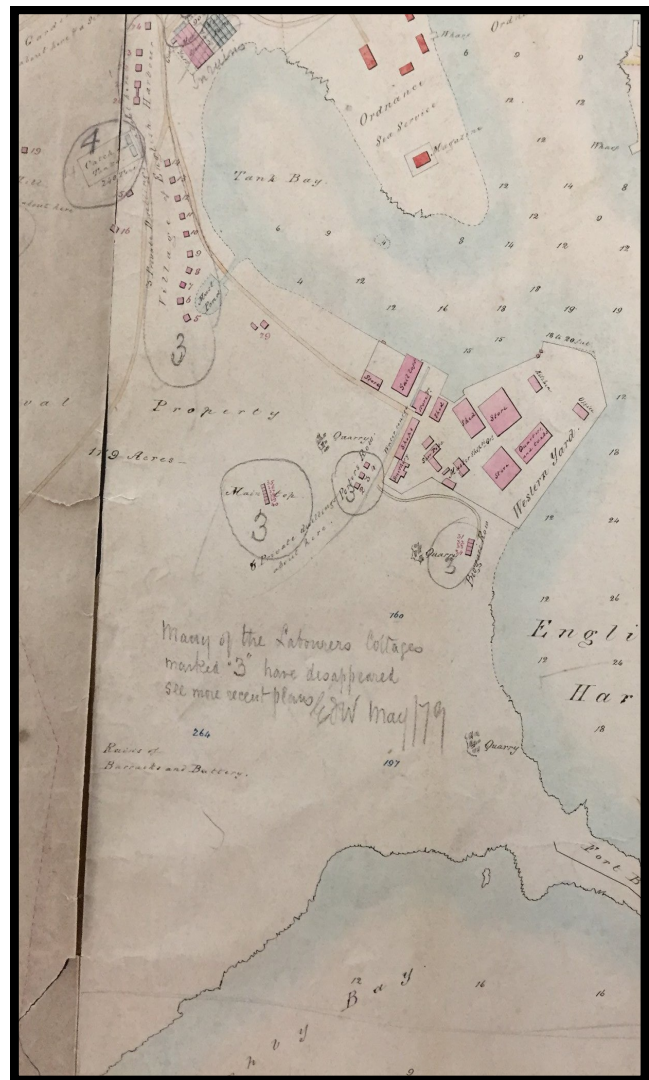
In the night hours, they established their settlement, carving out a unique African and Afro-Caribbean space.

Over the next weeks, we want to introduce you to some of these African and Afro-Antiguan individuals who lived in the Middle Ground community.

Citation: Henry Nelson Coleridge Six Months in the West Indies, 225-226



They were there often for years at a time as construction was slow. While they were required to show up to work in the Dockyard during the daylight hours, their time in the evenings and at night belonged to them. Despite the adverse conditions in which they were held, these were still individuals, with lives, loves, hopes, and dreams.

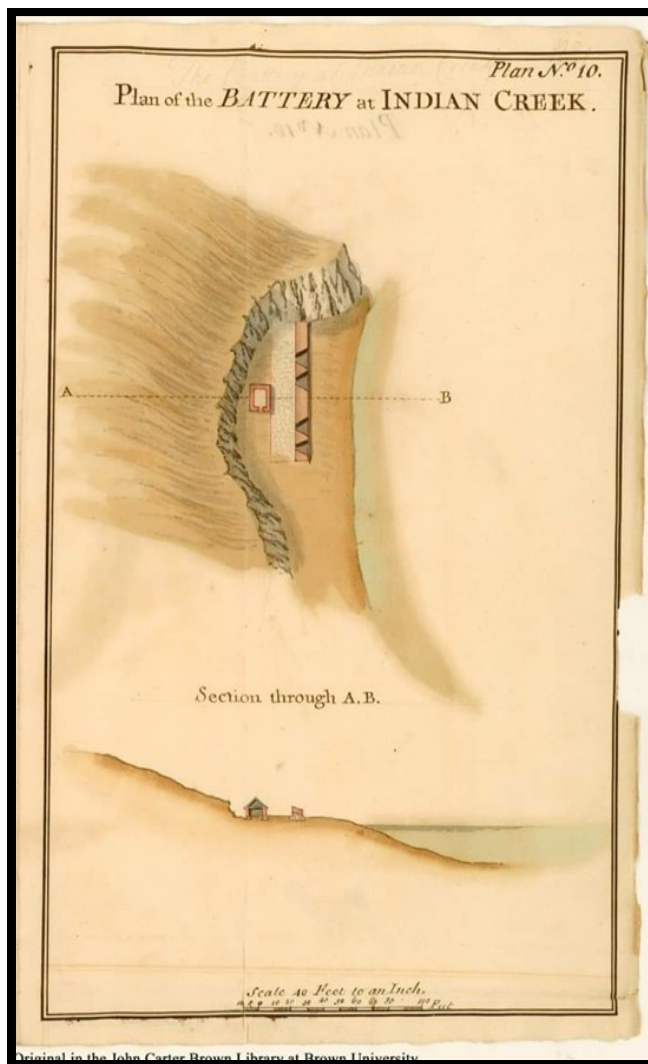


Indian Creek Batteries

By Antigua Naval Dockyard Related Archaeological Sites UNESCO World Heritage

Indian Creek is another small bay along Antigua's southwest coastline, but one with deep, calm water and protected by high headlands. Vessels could sail into Indian Creek and not be seen from the ocean. This made Indian Creek particularly dangerous for smuggling and privateering, especially since it was so close to English Harbor.

Indian Creek Battery was first built in the 1740s



to complement Fort Christian. The battery had four embrasures and a small guard house/magazine. It was sold in the 1780s.

Just as with Mamora Bay, the Antigua Legislature did not think that the battery would be enough to stop an invasion.

In 1740 they came up with a plan to blast the two headlands and use the rubble to fill in the entrance channel, “as those Two place [Indian Creek and Mamora Bay] are Represented to be of no use to the Inhabitants thereabouts.”

After agreeing to the plan, they realized how expensive it was going to be and quickly decided that it was cheaper to preposition a small sloop to be sunk at the entrance in case of an emergency.

This way the harbors would not be stopped up permanently. While expense certainly played a role, Indian Creek is a perfect location for smuggling, and it is also likely that this factored into the Antigua Legislature's thinking, with many of the Assemblymen and Councilors directly supporting the illegal trade.

A second battery was installed in 1795 by Lieutenant Colonel Thomas Meyrick of the 21st Regiment of Foot and commander of the Garrison at the Ridge. After the Antigua legislature gave up the fortification in the 1780s, there was no longer a defensive structure there.

The nearest defenses were at the Blockhouse on the hills above. Meyrick installed a gun platform and small guard house and armed it with a 9-pounder cannon.

The battery was guarded using British Army troops and fell under the Crown jurisdiction. The remains of this platform are still visible on the southern headland today.

Image: Kane William Horneck 1752 courtesy of the John Carter Brown Library, Dockyard Museum Collection.

The Amerindians As Seen By The Early Missionaries

From our Museum of Antigua and Barbuda

What They Ate

Mainly fishermen, the Amerindians we know as the Caribs & Arawaks, geared their lives to the bounty of the land and sea.

FOOD GATHERING METHODS - Digging sticks were used for planting gardens and fire was used for forest clearance. Line fishing was carried out with shell and turtle shell hooks. The thread was made from pineapple, dagger tree and other fibres. Fish were shot with the bow and arrow from the rocks and then retrieved by diving. Nets were made of palm fibre or cotton. Rocks were taken to dive for lobsters and for conchs. Turtles were caught by slipping a cord around their flippers and by harpooning. Crabs were searched for at night by using torches made from Torchwood.

Pelicans and kingfishers were tamed to fish for them. Hunted were: Rice-rat, birds, iguana, snakes, worms, insects, spiders. Birds were shot with an arrow with a wad of cotton on the end instead of a sharp head. Birds were trapped in small traps and also by a strong glue from resins. Parrots were gassed from fires lit under trees in which gum, green pimentos or peppers were burnt.

COOKING METHODS - Food was often roasted on a boucan, from which we get the word 'barbecue'. Food was also roasted in the embers of a fire. The ash formed a jacket that was later scraped off. Sometimes roasts were wrapped in clay and placed straight in the fire. When the clay was broken open, feathers or scales came with it.

Boiling was not so common except for crabs. Crabs were cooked in a pot with little water and much red pepper, the whole being covered with leaves. Fish, half gutted and with scales left on, were also cooked this way. No salt was ever used.

CASSAVA - This root vegetable (*Manihot esculentas*) was the main staple of the Amerindians.

The Cassava plant grows easily, but is a factor of soil degradation. This is probably the reason why the Amerindians moved slowly up the Lesser Antillean chain when they left South America at about the time of Christ. Cassava kept and travelled well in ocean-going canoes. After processing, it produced flour, bread loaf (6 ins thick) and several other varieties, a sauce called cassareep and a wine. As a vegetable it was light on the stomach.

PROTEIN - Agouti (*Dasyprocta aguti*) was a dark brown rodent that lived in Antigua about the size of a rabbit, and was introduced from South America. Agouti were hunted by non-barking dogs. It was kept for a day as it was too gamy, then it was salted, smoked and boiled in cassava juice for a long time to tenderise it. The guinea pig (*Cavia porcellus*) was another mammal occasionally used as food. Larger birds, like Terns, had their wings cut half off and were turned in the fire to burn off the feathers. They were then left on a grill to smoke. Small birds were wrapped in leaves to cook slowly. The outer skin was peeled off and the guts taken out. They were eaten without a sauce. Sometimes small birds were boiled in cassava juice with peppers, they had been smoke-cured, then drawn and feathered. Flamingos and parrots were aboriginally present in Antigua and were prized for their flesh and colorful feathers. Fish was boiled in fresh water, often half cleaned without being scaled. It was sometimes roasted on a spit. Fish was seasoned with peppers. Sea food was kept alive in corals until needed, this was a common food storage method. Crabs were a delicacy. Many different species of crabs and shellfish have been found archaeologically in kitchen middens (garbage dumps). Conch and whelks appear to be the commonest in most village sites.

THE PEPPER POT was called "Tomali" (Toma= Sauce, ali= clay pot). This method of cooking was a ingenious type of food storage. A rich brown pungent sauce was made by boiling any or all of the following available items:- fish heads, bones of fish, agouti, rice rat (*Oryzomys spp.*), iguana,

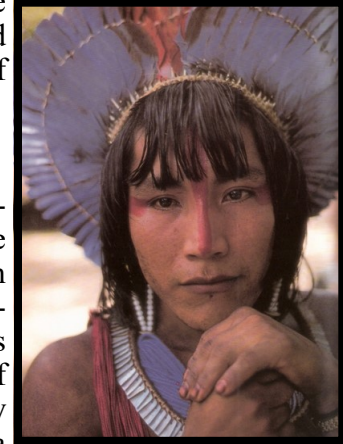
birds, monkey, seashells (chip-chips, oysters, whelks) into a deep clay fire pot with peppers, sweet potatoes, cassava juice and fine cassava flour. Cassava bread and other meats were dipped into this stew. It was boiled continuously and added to next day. Father Breton noted that it was rather unhygienic (even by 17th century standards!) as often roucou (body paint) and old women's hair was always found in pepper pots .

VEGETABLES and FRUITS - Maize (corn) was roasted on coal and maize cakes, "Kayzu", were made by boiling. Green maize soup was also made. Other vegetables were:- Yams "Kuchu", beans "Mankonti", arrowroot baked, Carib Cabbage "Taya" was used as a seasoning. Peanuts were eaten with cassava. Some fruits were the pineapple, introduced from South America and the native cocoplum (*Chrysobalanus icaca* L.) Native seaside grapes and the fruits of the prickly pear cactus were also eaten as well as many other introduced plants as avocado, soursop, guava, paw-paw and mamey.

DELICACIES - Delicacies were raw fish eyes and the entrails of the sea-cucumber were sucked out. If food was short, these holothurians were rubbed in the ashes of a fire to rid them of their slime and then cooked. Another delicacy was lice, particularly those from the heads of their enemies, these were rolled between the teeth for a quarter of an hour to savour. Toads (houa), snakes, worms and insects were also eaten. The Amerindian thus exploited natural resources to the maximum. They were very fond of honey.

BEVERAGES - The main alcoholic drink was cassava wine, "Wi'ku". This was a heady drink made from cassava and sweet potatoes fermented in syrup and water. "Gossiping old women" chewed and spat out the cassava which was fermented in pots. A beer was made from maize "Pallino", and pressed pineapples were used. The juice was probably left to ferment as a wine. A soft drink was honey and water "Maba", and another was made from the cooked roots of the Carib Cabbage. An unknown plant called "Karratas" was used to make a drink to quench the thirst when far from water. During the European contact period, the Caribs pounded sugar cane in a pestle and boiled it to make a drink.

RECIPES - Tacallalaca - Throw into a pot the bones of a fish just eaten, add handfuls of red pepper, cassava water and very fine cassava flour and a few pieces of crab; stirring the whole with a flat-ended stick. Hot sauce -Make from boiled cassareep juice and squashed pimento. Limejuice was included after European contact. Plants played an essential part in the daily social and economic life of the early islanders.



A plant based culture provided the early people with food, utensils, ornaments and drugs in fact materials of all kinds. To say the least, Antigua & Barbuda's environment was fully exploited. The early islanders brought with them from South America their principal useful plants, without which they would have had to rely on the scarce resources of the natural flora and fauna of the Lesser Antillean Islands.



Drawing by E.T. Henry

*Preserving the Past,
Enrich the Future*

Macquarie's fortune built on slavery

Excerpt from *'The Australian'*

By Jacquelin Magnay (Europe Correspondence)

NSW governor Lachlan Macquarie was not only a father of the nation — he was a slave owner who inherited money from a plantation in Antigua, British records reveal.

Major general Macquarie, who has been historically credited with an “enlightened governorship” turning the penal settlement into a “thriving, respectable town”, bought two slave boys aged six and seven for 170 rupees when he was stationed in India and brought one of them, George Jarvis, to Sydney as his manservant.



The Weekend Australian reported on Saturday that a University College London data base contains some leading lights of colonial Australia who owned slaves and were among hundreds of people compensated by the British government when it abolished slavery in the British Caribbean, Cape of Good Hope and Canada in 1835.

Britain had passed the Abolition of the Slave Trade Act, outlawing the British Atlantic slave trade in 1807, effectively ending slavery in the UK. The little known history of Macquarie and his young slaves, one of whom became a lifetime valet, was revived by research based on the UCL database that found Macquarie's holdings in its audit of British slave ownership records.

While Macquarie, NSW governor from 1810 to 1821, was expanding opportunities for freed convicts in NSW, George Jarvis was a silent member of the viceregal party. In May 1809, Jarvis was one of the servants who accompanied Macquarie and his second wife, Elizabeth, from Scotland to NSW.

Jarvis was a witness to the highest levels of government, including the historic trip on the newly discovered route across the Blue Mountains to Bathurst in 1815.

Along with the slightly older boy, Jarvis was purchased in 1795, according to Macquarie's diary, when he was stationed in Cochin, a coastal port in Karala, India, while fighting the Dutch.

Macquarie's diary states: “The stoutest of them Mrs. Macquarie has called Hector after my brother. And the smallest I have called George after her brother. The two slave boys cost 170 rupees. We had the boys immediately well washed, their hair cut combed and well clothed.” They were given his first wife's maiden name as surnames.

According to the records held by UCL, soon after buying the boys, Macquarie purchased Jarvisfield on the island of Mull off Scotland, planning a vast farm, after inheriting the then huge sum of >6000 from his first wife, West Indian heiress Jane Jarvis, in 1796.

Jane, who died at the age of 23 from consumption, had obtained her wealth from her plantation owning parents. Her father, Thomas Jarvis, the president of the council of Antigua, and mother, Rachel (nee Thibould), held more than 300 slaves on the Thibould estate in Antigua.

Historian and former Macquarie University librarian Robin Walsh says in the Australian Dictionary of Biography that after Jane's death, Macquarie emancipated her Antigua slaves and enrolled George and Hector Jarvis in the parish school in what was then called Bombay. One of the freed slaves was Marianne, Jane's maid.

By 1799, the two boys, then aged about 10 and 11, attended to Macquarie on a military campaign in Mysore. Hector disappeared during a trip to Calcutta that year, believed to have been kidnapped.

George was sent to Jarvisfield where he stayed from 1801 to 1804. Historians believe he would have been freed because it was already illegal in Scotland to hold slaves.

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Macquarie's fortune built on slavery

(Continued from page 7)

Certainly records show that for all his adult life, George Jarvis was referred to as Macquarie's servant and accompanied him on all his travels around the world. In an 1807 letter, Macquarie referred to George as "a smart Portuguese boy".

He not only stayed with Macquarie — he married a Government House chambermaid, Mary Jelly, in 1820 in Sydney.

Jarvis was with Macquarie when he died in London in 1824 at the age of 62, and travelled with his body back to Scotland.

Macquarie bequeathed "servant George Jarvis" 25 a year and the guarantee of lifetime accommodation and the right to be comfortably fed, clothed and lodged at Gruline house, Jarvis field.

He died nine months later, aged about 35. Mary went on to be a maid for Elizabeth Macquarie at Jarvis field. George and Mary Jarvis's daughter Elizabeth lived her life on Mull.

DID YOU KNOW.....

OLD MAID, PERIWINKLE, *Catharanthus roseus*



This is a common flower of wasteland. They are nearly always flowering with their large pink petals and pretty glossy foliage. *C. albus* is white flowered. Periwinkles are native of tropical America. Some of the medicinal uses have been for high blood pressure, strains, stomach pains, and types of leukemia, possibly cancer. The stem is boiled for diabetes taken daily, as a decoction a diuretic, lowering blood pressure. The plant can prevent primary inertia in child birth.

History of Freemans Village

Sources : Desmond Nicholson & Commemorative Magazine 'From Bondage to Freedom'

Published by National Emancipation Committee



The freed slaves who established themselves here, were just proud of it's name. Freetown is another of the new villages that grew up on lands away from sugar estates. In the early 19th century, Dr. Willis Freeman lived in his villa near the present village.

He imported camels from Africa to help work his estate, and date palms were brought along with these animals as fodder. The camels found Antigua much damper and the ground far stonier than Africa's deserts, so died out as a result of hoof disease. The date palms lived on, and that is why there are so many in the area today. However, due to conditions in Antigua they do not bear the type of date fruit that we commonly know.

After Emancipation, estate owners gave workers land on which to build "free villages" and charged them a small rent. Freemans was a offshoot of the Parham Wesleyans and there was by 156, a "lively church" and an overflowing congregation .

Muse News

Staff at Museum Supporting Olympic Day

The Antigua and Barbuda National Olympic Committee used Olympic Day to recognize the Front-Line and Essential Workers who stood the test of times to keep our nation safe during the COVID-19 Pandemic. We stand in support.



Muse News

Covid -19 Protocols



First visitor after opening of Museum



The Historical & Archaeological Society Newsletter is published at the Museum quarterly in January, April, July and October. HAS encourages contribution of material relevant to the Society from the membership or Other interested individuals

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Historical and Archaeological Society

APRIL, MAY, JUNE 2020 HAS NEWSLETTER, No. 149

UPCOMING EVENTS

NO EVENTS UNTIL FURTHER NOTICE

Join HAS! Discover & Preserve Antigua & Barbuda's Heritage

TO BECOME OR REMAIN A MEMBER OF THE SOCIETY, FILL IN & SNIP OFF. Mail to P.O. Box 2103, St. John's Antigua.

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