

B etween 1758 and 1764, William Brown, carpenter, ferrymaster and tavern keeper, built his large Georgian house to be a tavern overlooking the ferry landing in the busy port town of London on the South River. He used the fashionable and expensive header - bond brickwork on all four elevations, rather than the typical 1 or 2 sides, making this

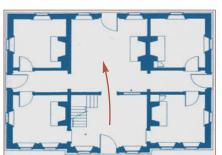


building unique. This stylish exterior belies the very simple interior, which may not even have been completly finished during the twenty some years that Brown lived there.



A place to visit

The large paneled door opens into a spacious entry which may have housed a bar with a pass through to the tavern room. 18th century taverns were gathering places for the entire community.

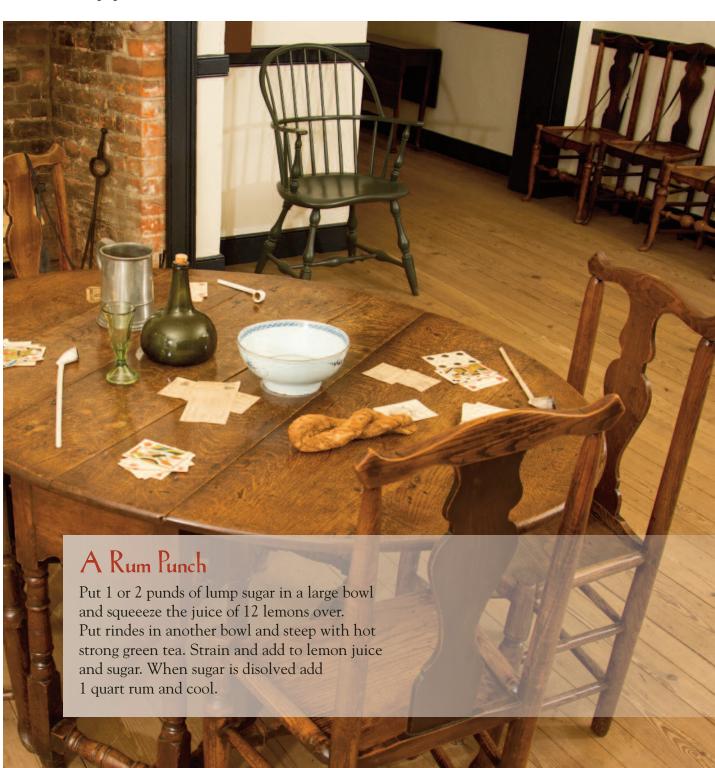


not only food and drink, but news, gossip, music, gaming and business dealings were all to be found here.

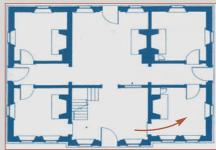


Tavern Room

Taverns served wine, beer, cider and tum which was often served in a punch. The bowl was usually shared around the table. Games of cards, dice or board games such as backgammon were popular amusements.





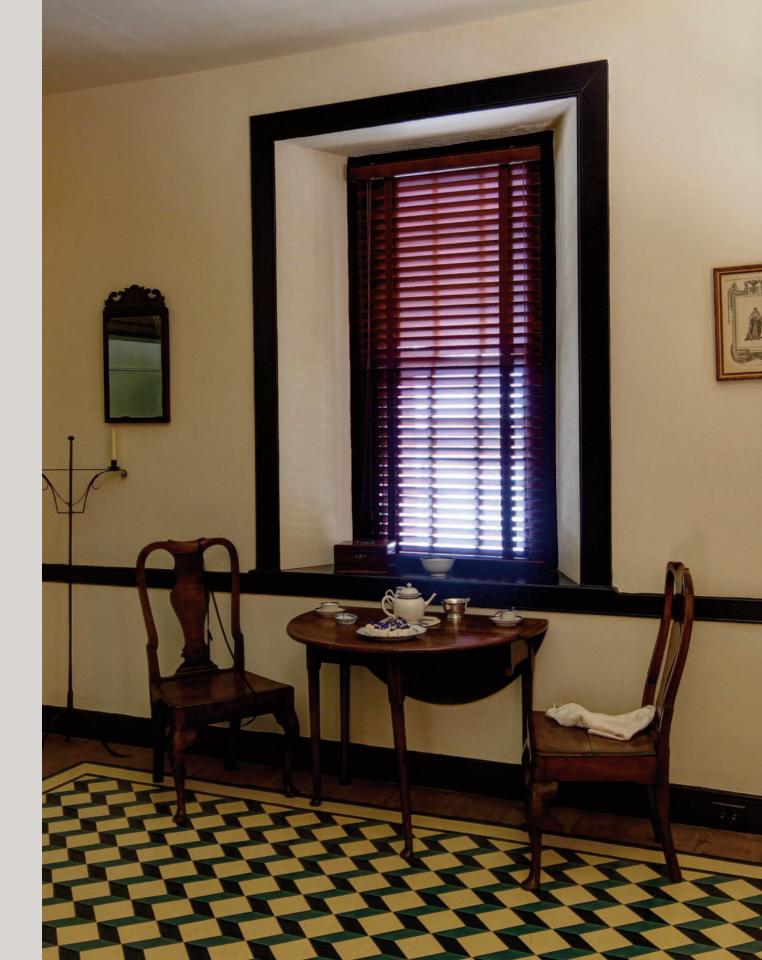


The corner rooms, uniquely raised a step from the public areas provided more private spaces for club meetings, small dinners, a dish of tea or for a man of business to conduct his affairs as well as get a night's sleep.



The River Room

Mrs. Brown could enhance her own social standing by properly serving tea with a fashionable Chinese porcelain "equipage".

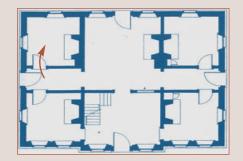




A place to Live

L ike most tavern keepers, William Brown and his family also lived here. The parlor would be busy with family meals, household chores

and children's activities.



Cradle

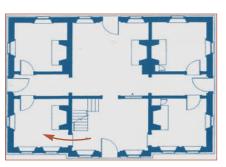
Mothers taught their daughters Housewifery. Sons were apprenticed to trades unless the family could afford tutors or schools.





Bedchamber

The more elegant bedchamber would be used for private entertaining as well as sleeping.





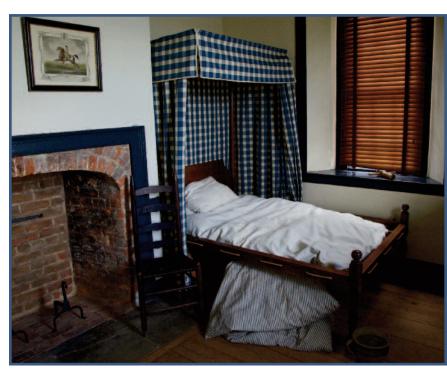


Private Room

A tobacco factor could rent a room for several several weeks to

meet with planters and arrange the consignment of their tobacco crops to his comany.

A folding or press bed took up less space while allowing him to sleep in greater comfort than most tavern guests.



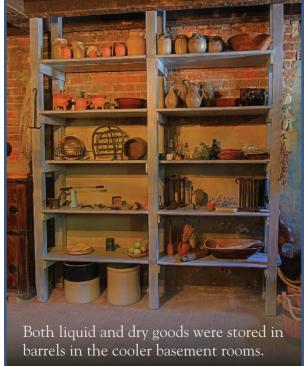




A place to Work

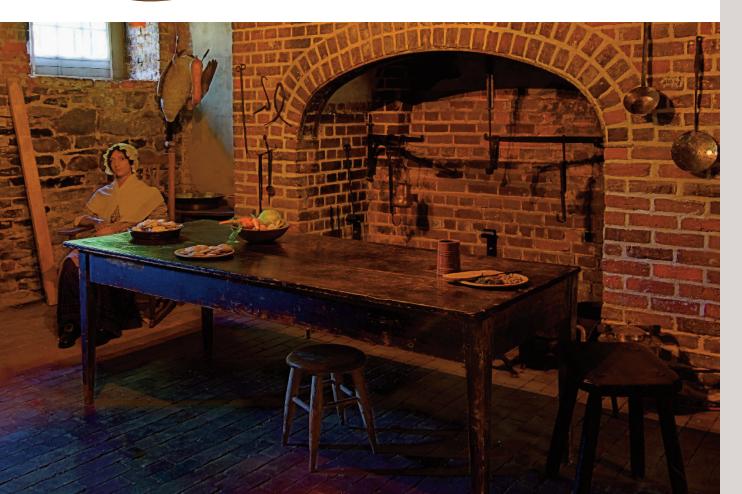
Below stairs indentured servants and slaves would be working to keep the tavern operating. Cooking, laundry and storage were essential to any well run tavern. The large kitchen fireplace would have been busy with the cook and her helpers making meals and servers running up and down the steps with food and a

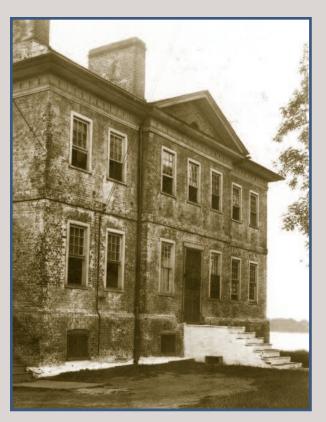
drink. Once their long days were done they would share sleeping space in the single corner room with a fireplace.



barrels in the cooler basement rooms.

The cooks could be busy making meals, preserving, food and overseeing food preservation adn the making of candles and soap. Hot meals were served at set times. A guest arriving late would have to settle for bread and cheese or cold meats.





Almshouse

Residents of the black dormitory in 1908. Only the ecessities were provided to the poor: food, shelter and clothing.

