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SAMUEL CHIPMAN 1661 - 1717+
THOMAS CHIPMAN 1687 -
SAMUEL CHIPMAN, JR., 1687 -

Innkeepers, Barnstable and Groton

Samuel Chipman, born 1661 in Barnstable, Mass., married Hope Howland. They had two sons, Thomas Chipman, born 1687 and Samuel Chipman born 1689 in Barnstable.

It is probable that the Chipman family's inns and taverns may have been the first "motel chain" in colonial America. Samuel Chipman of Barnstable, born there on 15 April 1661, son of John and his wife Hope Howland (whose father had arrived on the Mayflower) was active in civic affairs of that town. He became a member of the church on 16 August 1691 and was ordained a Deacon on September 1, 1706. He was a carpenter by trade, a yeoman and an innholder. He built the Chipman Tavern near the Custom House, which continued in the family until 1830.

Samuel and Sarah (Cobb) Chipman had two sons, Thomas born in 1687 and Samuel, Jr., born 1689. The latter successfully continued the Chipman Tavern in Barnstable as heir to his father.

Thomas Chipman, the older son, moved to Stonington, Conn., then to Groton by 1714. On 15 March 1715 Thomas was elected tavernkeeper by his neighbors, a public acknowledgment of their regard for his character. Father Samuel Chipman purchased Thomas Chipman's Tavern on 3 June 1717 and Thomas moved into other fields. In 1741 Thomas was living in Salisbury, proprietor of a sawmill and gristmill. He became Treasurer and a Selectman of Salisbury in 1744 and the first commissioned Justice of the Peace. In 1751, when Litchfield County was organized, he was appointed the first Associate Judge of the County Court.

- Col. R. H. Goodell, Jr.
76-19

REFERENCES

- Chipmans of America, by Alberto Lee Chipman. Ye Chipman
Printery, Poland, Maine, 1904. pages 9 - 16
- The Chipmand Family, by Bert Lee Chipman, Winston-Salem, N.C.,
1920. pages 15-18

FOODS TO EAT IN MAY

MEAT. Buck venison and grass lamb

POULTRY. The same as in April

FISH. Salmon, carp, tench, eels, trout, chub, soles, turbot,
herrings, lobsters, crawfish, crabs, prawns, smelts.

VEGETABLES. Lettuces, cresses, mustard, all sorts of small
salad herbs, early potatoes, carrots, turnips, radishes, early
cabbages, cauliflowers, artichokes, spinach, parsley, sorrel,
asparagus, peas, beans, kidney-beans, cucumbers, thyme, savory
and all other sweet herbs, purslane, fennel, mint and balm. Now
is the proper time to distil herbs, which are in their greatest
perfection.

FRUIT. May cherries, May dukes, apples, pears, straw-
berries, melons, green apricots, gooseberries, currants for tarts,
and oranges.

- From The Art of Cookery Made Plain and Easy,
BY MRS. GLASSE. London, 1798-"A new
edition with all the modern improvements,
the order of a Bill of Fare for each
Month; the Dishes arranged on the Table in
the most fashionable Style."