

~2351 Durham Road, Guilford, CT • 203.457.0770 • [www.dudleyfarm.com](http://www.dudleyfarm.com)~

## **Mission Statement**

*"To preserve, restore, and operate the farm as a historical, educational, and recreational resource for the public."*

## **President's Corner**

A Message from Bill Black

There have been times when I've struggled to write an article, but when it comes to The Dudley Farm there's never a lack of topics. We are always moving forward in our quest to have the best farm museum in Connecticut and 2019 saw a major leap forward in achieving that goal. As construction equipment gradually removed from the property we were left with structures that look like they belong in a Currier and Ives painting.

2020 will see the interior of the Big Barn transformed into an incredible display area for our collection of

agriculture equipment. Some displays are already in place and many more are in the planning stage. All the time and effort expended in 2019 has led the way to make 2020 another step forward to achieve our goal.

As I look around The Farm, I'm constantly reminded that although donations from hundreds of generous people, charitable funds and grants have made all the construction possible, it wouldn't have come together if it weren't for those who gave of themselves. Co-chairing the Harvest Day in October with Donna Lowell made this very evident to me. As I went over the list of people we wanted to send thank-you's to, I was reminded that events at the Dudley Farm are not accomplished because of one individual. Yes, one person can be the catalyst in putting it all together, but if they don't have volunteers supporting and believing in The Farm nothing would happen. And, of course, that would be sad to

have such a treasure as The Dudley Farm and not be able to share it with Guilford and the rest of Connecticut.

So, from the bottom of my heart, I would like to thank everyone who made 2019 what it became and I hope that your enthusiasm and loyalty rub off on others who will help to make 2020 even better.

## Volunteer Spotlight

Beth Payne

It's a lovely Saturday afternoon at The Dudley Farm. The sheep and ox are in the pasture, and the chickens are softly clucking in their coop.



A grey van slowly pulls out onto Durham Road. All the Market shoppers have been long gone, and the last of the vendors has left, too... except for Donna. She has carefully packed her wares and is now on her way home. While she may be early to bed this night, she will certainly be early to rise during the upcoming week to assure her skills are used to support The Dudley Farm and The Market. Donna Lowell of Thimble Reed's Bountiful Harvest Farm in North Guilford has been selling her beautifully made baskets, beeswax candles, blackened beeswax ornaments, and organic free-range eggs produced by her "girls" since the market began more than 20 years ago. Interrupted only by the prolonged illness of her husband and his death in 2013, Donna was instrumental in maintaining Connecticut's second oldest market when we were without a market manager and continues to offer her assistance wherever it's needed. Her commitment to The Dudley Farm has included co-chairing some of the Foundation's major events. Thanks to her involvement our Brunch celebrating the completion of our Big Barn Project and 25<sup>th</sup> year as a Foundation was hugely successful with Donna even making special beeswax candles as gifts to all who attended. Working with our Foundation President Bill Black she even co-chaired our annual Harvest Day, assuring the delivery of those non-perishable items to the Guilford Food Bank which had been collected during the event, while continuing to support the Market that morning.



### Officers and Directors

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**Museum Director** – Beth Payne  
(director@dudleyfarm.com)

**Newsletter Staff** – Bill Black, Ray Dudley, Beth Payne

**Website** – www.dudleyfarm.com

**Facebook** -  
www.facebook.com/dudleyfarmmuseum

**Email** – info@dudleyfarm.com

**Dudley Farm Office** – 203-457-0770

The Dudley Foundation is a 501 (c)(3) non-profit organization and contributions are tax-deductible.

Donna has offered basket-making classes in the past and is planning on doing so again this year. We are all very thankful for all she has done to support and promote The Dudley Farm Museum and Farmers' Market and look forward to her continued involvement. Donna, thank you so very much for all you do!

## **From Our Sheep to Your Blanket**

Janet Dudley

Your opportunity to support our livestock program and keep warm with a 100% CT wool blanket has arrived! The wool from the Dudley Farm sheep is made into blankets each year through participation in the CT Sheep Breeders' Association blanket program. Two long throws (48" X 72") are available for \$95 each through the farm gift shop at the Winter Farmers' Markets. For more information about the blankets or the program please contact Janet Dudley 203-453-6760.

## **Buster's Musings**

Buster Scranton

*Hen Haven*

In passing by  
The Dudley

Farm in recent times, it's obvious that there are major upgrades. Foremost is the Big Barn project, for all practical purposes complete after several years of reconstruction. The new milk house has transformed a highly visible jumble into attractive display space. There are now restrooms,



convenient for visitors, sharing a structure with an ice house. Less visible, but impressive in its own right, is the new chicken coop.

Thanks to a generous donation by Ray Dudley and the design work of Doug Williamson, our birds now have a secure, spacious place to call home. And it is deluxe! The coop is up on masonry piers, so it is dry and well ventilated. The color? Red, of course. There are several south-facing windows, in addition to two north-facing ones, so the interior is bright and airy. Trap doors allow access to the nests for egg collection without having to enter the area occupied by the layers. The interior has space separate from the "living quarters", suitable for storage of poultry related items. A roost is provided for the birds so that they don't have to sleep on the floor. (How do they not fall off the roost once they go to sleep? We couldn't do it). When the weather is good, the hens are free to go out their little door into the fenced-in yard. With plenty of chicken wire, it is the great outdoors without the risk of becoming a meal for a fox or hawk.

We presently have laying hens only, which can be supplied by a vendor, such as a feed store, as chicks. We will not produce chicks at this time as we don't have a rooster. I like to hear a rooster crowing, although many people do not. Seems they don't always keep the same hours as we do. Chicks grow rapidly, and at about 20 weeks of age egg production begins. The eggs from young hens will be small ("pullet eggs") and size will increase as the

hens get older. I recall that when I was younger and in 4-H, I raised capons for meat. (A capon is a surgically neutered male chick, and they are excellent eating. Capons are a specialty). Once in awhile the sorting of male and female chicks went awry, and a female would get mixed in. Surgical alteration didn't work on the females, and just before the capons were old enough to be processed for meat, an occasional pullet egg would appear.

In situations where a rooster is kept, a hen will lay a bunch of eggs- about 10 would be typical, before setting on the eggs. She becomes "broody", the chicken equivalent of cranky, being very protective of her eggs. She then sets on the eggs for about 21 days, at which time they hatch. Imagine sitting on eggs without breaking them, for three weeks. Oh well, chickens have a lot of time on their hands. Setting keeps the eggs warm and results in the eggs getting turned periodically, necessary for the eggs to produce chicks. A hen with chicks is a sight to behold, always a delight for kids.

Home egg production always seems to be popular, and fresh eggs are always in demand. Vendors at The Dudley Farm Farmers' Market always run out of them. Production will wax and wane, especially if supplemental lighting is not provided in the winter. Older hens will not be as productive. More mature layers produce larger eggs, and an occasional double yolk egg will be produced. Double yolk eggs will not produce any chicks.

Along with the other improvements made recently, the new hen house, complete with hens, provides a good reason to visit The Dudley Farm, a step back to farm life in 1900.

## The 19<sup>th</sup> Century Wordsmith

Beth Payne

*"I like good strong words that mean something" -Jo, Little Women, 1868*



Just what is a wordsmith? A brief and very workable description is that a wordsmith is an expert in the use of words. No doubt Louisa May Alcott qualifies.

Best known for her novel, *Little Women*, (a novel that is unread by many men purely because of its title), is based on Alcott's upbringing when she was surrounded by some of the greatest intellectuals, scholars, and writers of American history. Her parents were transcendentalists, believing that society and its institutions corrupt the purity of the individual and that people are at their best when truly "self-reliant" and independent. Members of this group included Ralph Waldo Emerson, Nathaniel Hawthorne, and Henry David Thoreau, all friends of the Alcott household. Born in 1832, Alcott was an abolitionist and a feminist who not only worked as a nurse during the Civil War, but also helped register women to vote, and she never married. In *Little Women*, Alcott based her heroine "Jo" on herself,

while her sisters were represented in Meg, Amy, and Beth.

When an editor from Roberts Brothers Publishing asked Alcott, who was known for her short stories and poetry, to write a novel for girls, she wasn't all that interested. She didn't want to write what she referred to as "moral pap for the young". She even noted in her journal "that she never liked girls or knew many, except my sisters." Written in just 10 weeks and published only 4 months later, *Little Women* became an instant best-seller that has been read and loved for generations since. This favorite work has been adapted for the screen no less than a dozen times, most recently this past December.

As a talented wordsmith, Alcott provided us with many memorable quotes from her books about the March family. These are just a few:

"I'm not afraid of storms, for I'm learning how to sail my ship."

"We all have our own life to pursue, our own kind of dream to be weaving, and we all have the power to make wishes come true, as long as we keep believing."

"I'd rather take coffee than compliments just now."

"Let us be elegant or die!"

"Don't try to make me grow up before my time..."

"Simple, genuine goodness is the best capital to found the business of this life upon. It lasts when fame and money fail and is the only riches we can take out of this world with us."

"The emerging woman ... will be strong-minded, strong-hearted, strong-souled, and strong-

bodied...strength and beauty must go together."

"Be comforted, dear soul! There is always light behind the clouds."

"Love is the only thing that we can carry with us when we go, and it makes the end so easy."

"Nothing is impossible to a determined woman."

"I love my liberty too well to be in a hurry to give it up for any mortal man."

## The Dudley Farm Farmers' Market News



2020 brings a new team to the Dudley Farm Farmers'

Market Manager position, with Steve Rowe and co-manager Katrina Bonvini. Together, they have a combined 60-plus years in foodservice, retail, marketing, and management that brings a large skill-set to help manage and grow the Dudley Farm Farmers' market. They have a passion for locally grown foods and love to cook and eat with real food.

Steve's involvement in the Dudley Farm began with an inquiry from Beth Payne about teaching folks how to whittle spoons. Before he knew what happened he was a vendor selling hand-carved wooden spoons and scoops! Katrina, his family, and many others who have received his spoons had been encouraging this for a couple of years.

Martha Haeseler asked if Steve might be interested in being the Market Manager, mentioned the idea to Katrina... Katrina visited the market and fell in love. She's been inspired to rediscover the creative person inside of herself and has made jewelry in the past. Steve had a bit of a chat with Doug Williamson who started this market some 25 years ago. That conversation fired him up... And here we are.

Their goal is simple - Build this second oldest farmers' market in Connecticut into the best known in the state. Increasing exposure to The Dudley Farm and awareness of our Farmers' Market. Please share this with your friends.

The Market has a Facebook feed, [www.facebook.com/DudleyFarmFarmersMarket/](http://www.facebook.com/DudleyFarmFarmersMarket/), and has added a new dedicated Instagram feed [www.instagram.com/dudley\\_farm\\_mkt\\_ct/](http://www.instagram.com/dudley_farm_mkt_ct/). Please Like and Share these with your friends! If you have photos you'd like to share on these feeds we'd love to see them.

Locally caught fish, locally roasted coffee and coffee beans, micro-greens, cheeses, and a food truck or cart would all be great additions to the experience.

All that said, If you know of someone that might be interested in bringing locally farmed goods to our market, please have them email - [Market@DudleyFarm.com](mailto:Market@DudleyFarm.com)

## **The Dudley Farm Museum Wish List**

Calling all Volunteers!

**Archives:** We have items to accession and items to add to our

collection database. Would you like to help to evaluate, describe, and enter information into our museum software? Call us!

### **Buildings and Grounds:**

Volunteers are needed to help with the upkeep and improvement of our buildings and their landscapes. Lend us your green thumb and get involved! Perhaps you would like to help with the gardens which surround the house. They need some tender loving care!

**Education:** Do you enjoy history and want to know more about North Guilford during the 19<sup>th</sup>-century? Maybe you like conveying your knowledge to young and old. We have a spot for you. We can always use docents, who get to learn so much about the life of the late 19<sup>th</sup>-century, but we also need someone interested in reaching out to our younger folk. Interested? Please let us know.

**Event Planning:** Our celebrations and programs require the help of many people. Do you have event planning experience? Are you good at managing special projects?

**Gift Shop and Quilting:** As you may know, the Dudley Farm Quilters work year-round to keep our Gift Shop stocked with handcrafted quilted and needle worked products. But they could use some help. Would you be interested in managing our Gift Shop? Or joining our quilters? The annual quilt raffle is a great project that provides more than just "pin money".

**Newsletter:** Maybe you'd rather write than speak before our visitors. The Dudley Farm Museum has so many topics that you can explore and write about for our newsletter. Or maybe you're more into the mechanics of producing our newsletter. We have an editorial guide as well as a template. Intrigued? Let us know.

**Publicity:** The Dudley Farm Museum needs volunteers with writing and graphic design experience to create flyers, ads, postcards, and press releases. Other volunteers may help us prepare mailings or distribute publicity materials as needed to promote upcoming events. Help us get the word out! And we hope to see YOU down on the farm!

## The Dudley Farm Recipe Box

Beth Payne

Three family dinner items  
From *The Housekeeper*,  
September 1893

(Just 3 items from this very complicated "family dinner")



**Vegetable Marrow Soup:** (marrows in this instance are smooth-skinned elongated summer squashes with creamy-white to deep green skins.) Slit, peel, and remove the seedy core from three moderate-sized marrow, then place them in a stewpan with two ounces of butter, and an onion chopped fine; let it simmer gently one hour, stirring

frequently; then add one ounce of flour, and some salt and pepper; mix well together; then add one quart of milk, one pint of stock broth and a little grated nutmeg; let it simmer one hour, strain through a fine sieve; serve boiling hot with croutons of fried bread.

### Eels a la Tartare

Place two pounds of eels in a hot oven for ten minutes, remove the skins, and cut them into pieces about two inches long, lay them in a little well-seasoned stock, and boil gently for twenty minutes. Place in a stewpan a scant pint of milk, two ounces butter, and a little juice of a lemon, a gill of white vinegar (approx. ¼ cup) and four eggs. Whisk well together until boiling, then add a little chopped parsley, and an ounce of capers chopped fine; lift the pieces of eel gently out, place in the center of a hot dish, pour the sauce over, and garnish with some croutons of fried bread.

### Scallops of Sweetbreads a la Valleroi

Blanch the sweetbreads in lukewarm water, changing the water two or three times, then put them into some stock and let boil thirty minutes. Take them out and let get cold, then cut into slices a nice size for serving, egg and breadcrumb them, then fry in clarified butter to a golden brown. Thicken the gravy they were cooked in with a little roux, add a bunch of sweet herbs, and the juice of one lemon; let simmer twenty minutes; strain through a fine sieve, add a tin of mushrooms. Have some

turnips boiled tender, season and mash them, adding two boiled potatoes to soften them and place in the bottom of a hot entrée-dish; place the scallops in a circle on the top, and with a spoon place the mushrooms in center, and pour the sauce around; sprinkle the scallops lightly with finely-chopped parsley and serve. This entree is always served after the fish. (*so eat your eels first*)

## The Quilters' Corner

Jerri Guadagno



Greetings and thanks to all of you who purchased raffle tickets for last year's drawing of our new quilt.

The proceeds from

The Raffle went directly to the completion of The Big Barn Project, as well as to the new milk house exhibit and construction of the ice house where our public bathrooms are located.

Every year the sewing of a new quilt is one of our most popular annual fundraisers. This year's quilters include Sue Torre, Yvonne Murray, June Jewell, and Jerri Guadagno.

## The Dudley Farm Gift Shop

Jerri Guadagno

Last year The Dudley Farm Gift Shop offered many hand-sewn articles for sale at our weekly Farmers' Market. Despite the summer heat, visitors, shoppers, and vendors turned out in large numbers.

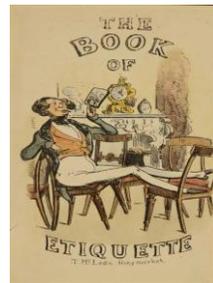
One popular, useful, colorful and ecologically "friendly" item was our shopping bag made from discarded feed bags. This year we will be moving into our recently remodeled Gift Shop, located inside the restored Big Barn.

The Farmers' Markets will begin this year on the first Saturday in February in The Munger Barn and will be held on the first Saturday of the month through May. Our weekly Summer Market will begin Saturday, May 30<sup>th</sup>.

Remember to stop and see us in The Gift Shop.

## Miss Manners for the 19<sup>th</sup> Century

Beth Payne



*The Housekeeper*, a late nineteenth-century twice-monthly newspaper, had a regular feature called *Our Home Talks*, with submitted poems and

articles on the proper way to raise children, maintain a proper home, temperance advice, and other guidance needed to assure that our emerging nation would be civilized. The following is a letter to girls written by Mrs. L. E. Chittenden, a "noted lady of high social standing" and wife of Lucius Eugene Chittenden (a Vermont author, banker, lawyer, politician and peace advocate who served as Register of the Treasury during the Lincoln administration), is entitled: *A Talk to the Girls*. Filled with righteous advice, it was meant to help young women achieve and maintain the

purity of 19<sup>th</sup>-century womanhood. Could suffrage be far way?

*DEAR GIRLS: It does not matter at all, if your dress has been made over, and turned wrongside out, if you yourselves are as sweet and clean as soap and water, and eternal vigilance to the matter of nails, hair, and teeth can make you. Do you ever think it does not matter? And no one will notice if you do not stop for these trifles? Two young men were recently discussing a young woman whom they both knew.*

*"Yes", said one, "she is pretty and stylish, or I used to think so, but I called upon her one evening, and, and in spite of an exceedingly pretty gown, I could not help noticing that she had forgotten to manicure her fingernails, and it spoiled it all.*

*"I should think so," said the other emphatically. "Now there is Carrie Martin. She is the greatest favorite with us all, you know, though she lives on an unfashionable street, in a plain house, and her mother keeps boarders, and Carrie helps her with the work; but she is always good-natured; and she is so clean! Her nails are shell pink; her ears and neck are dazzling; while her teeth are worth making her laugh to see. Then there is something about her hair that would suggest good grooming in a horse, but my sister says it means a thorough brushing at night, and then again in the morning."*

*"Yes, and my sister says, the hair brushing time at night is when she thinks over everything she has done all day, bad and good, and is sorry for one and glad for the other. She*

*got the idea from reading St. Augustine's Life. He reviewed the events of the day after he was in bed, I think; but my sister said she always fell asleep too quickly for that, and that the other plan works first-rate."*

*"Then, too, some girls' complexions give me the idea of too little fresh air, and too much candy. It is no use to try to hide it with your powder; it shows right through."*

*"Is that the way we are talked over and criticized?" you ask.*

*Yes, that is the way, and the way every one whose opinion you especially value, feels. Do you want a complexion prescription, warranted not to fail? And do you feel blue, or congested, and heavy-eyed? Go to the bathroom, fill the tub nearly full of water as hot as you can bear it. Then after a thorough lather of soap, face and all (it will not hurt your face but do you good), dip yourself in, and rub, and rinse, and plunge about, until you are thoroughly clean. After that, take a cold shower or sponge, and you will take no cold. Rub hard with the friction towels, and the flesh brush. Now you are ready for a turn with the Indian clubs, and dumbbells and any other physical development exercise you may know or you can use. After this, you are ready for the toilet. First, flannel union garments, as woolly as your skin can endure. Over these, black union garments, stockings and all. A silk petticoat, - divided if you like - and over this your pretty gown, short, and all in one piece. Such comfort!*

*"No corsets?" you ask.*

*A corded waist, if you like, but it is not at all necessary; and after your*

*weakened muscles can stand alone, you will find out what a slave you have been and how you enjoy your freedom!*

*Put on broad shoes with low heels, a medium weight Newmarket or jacket, and your hat, and you are ready for a long walk. There is a great change already in your muddy, yellow skin, and there will be a greater one yet, when you come in, fresh and unwearied in this toilet, from a three-mile walk across this country. See how elastic your step is, and how bright your eyes are! and be glad for the blooming color in your cheeks. Where are the blues? Verily, gone to the winds, for you have dissipated them in your walk!*

*At night, no matter how low the mercury, open your windows to let out the warm, close air and let in the pure air, and see if your dreams are not sweeter and your complexion better than ever before.*

*A woman thirty-seven years old, but who looks twelve years younger, and who is proof against colds and other common maladies, on being asked what she used to prevent wrinkles and other tell-tale arks of time, gave in*



*substance the rules I have given you. Try it, and see if it does not do you more good than the much-advertised lotions and creams and if your complexion is not the envy of your tightly-drawn-in sisterhood, who dab a little bay-rum on their faces and think they are clean!*

## **Upcoming Activities at The Dudley Farm**

We celebrated the Foundation's 25<sup>th</sup> anniversary in 2019 with great energy and success, and we are not slowing things down in 2020. We hope you will be able to participate in the activities planned for this spring.

**February:** Did the groundhog see its shadow? Or are we in for an early spring? Either way, programs are planned throughout the month, both inside the Munger Barn and outside in the woods.

Our maple sugaring team will be boiling off sap, sending steam into the air, and offering samples of sap to taste from the tree. Please



remember that this is highly weather dependent; if the team is working to keep the fires going you will see a sign by the side of the road letting you know "it's on!" Our Facebook page will also let you know what's happening.

Steve Rowe will be providing spoon carving workshops in the Munger Barn on February 8<sup>th</sup> and 22<sup>nd</sup>. Anyone who has seen his work at our Farmers' Market knows of his skill, and he is willing to share that with you. At this time, we are planning to offer the workshop from 10 AM to 2 PM (or later) to no more than six individuals on each of these two days. Tools are provided (as are band-aids!) and you will get

to take something home to use. More sessions will be planned as needed. The cost is \$150 per person. Please email [director@dudleyfarm.com](mailto:director@dudleyfarm.com) of your interest. A check sent to the Dudley Foundation for \$50 will reserve your place.

We are also hoping to show how cooking is done on our coal stove located in the carriage house (next to the icehouse). Details are still being worked out, but with luck, you'll not only see how it's done but also sample some product.

**March:** Michele Micarelli, nationally known instructor of the 19<sup>th</sup>-century craft of rug-hooking, is returning to The Dudley Farm to give another 2-day open workshop. There are still spots available. The cost is \$75 per day for members (and you need not come both days); Michele will have available equipment, patterns, and materials for purchase, or bring your own. Come meet like-minded individuals from all around the northeast! Please send your \$75 check to hold your place to The Dudley Foundation with "rug-hooking" noted in the memo.

**April:** Time to get back to work. We will have our Spring Clean-up beginning at 9AM on April 11. Coffee and donuts will be available for all who help us improve the appearance of our grounds. Brush cleared, leaves removed, the various gardens cleaned up all thanks to the work of many hands. Please join us.

**May: The Great Give®** is an annual, 36-hr, community

fundraising event for local nonprofits serving Greater New Haven. This year it is being held on May 5-6. (See the message from Laurie Caraway).

On May 9th (rain date May 23rd) we will host our annual Tag Sale and Flea Market. Rent a space to sell the "stuff" you no longer need or want, or come and buy something from The Dudley Farm. And we'll be grilling hot dogs and selling donuts. Contact Jerri Guadagno at 203-457-0047 to reserve your space.

On May 30<sup>th</sup> the Dudley Farm Farmers' Market returns for its 25<sup>th</sup> year. Celebrate with our vendors and support the second oldest market in the state.

## Garden News

Judy Stone, Garden Committee Coordinator



I am writing this on an unbelievable January day with temperatures in the high 60's. I know that won't last, and hope it won't because it will throw off all kinds of natural cycles we have come to count on. Yesterday I checked the gardens and made an inventory of what needs to be done. At the Community Garden, most plots are beautifully cleaned and mulched for this coming year. The compost area has been rehabilitated. It is possible we might have a plot available, but most people have confirmed returning for 2020. Still, if you are interested, or talk to someone who is, please contact me at [gardens@dudleyfarm.com](mailto:gardens@dudleyfarm.com).

There is still cleanup to do at the Heritage Garden and the need for a revised plan to help rotate crops. The Three Sisters plan, with squash, corn and beans has been successful but both for soil health and sustaining interest, some change is needed. We welcome volunteers (children welcome) to help plan, plant, weed, and harvest. We have so enjoyed the scarecrows made by children this past year. If you are interested in helping, use the email address above.

One possible crop is flax for weaving. The museum has all the tools needed to process flax, and this could be very interesting as a demonstration. Flax is a beautiful plant with small sky-blue flowers, and the seeds are edible and nutritious. It was a major crop at one point in New England. The other garden volunteer opportunities at the farm include the flower garden in front of the house, the herb garden and the apple orchard. I just had my home apple trees pruned in a very skillful way and would love to see a demonstration and get a group together to prune the ones at the farm.

Thanks to all the volunteers who continue to make the gardens beautiful and productive, and who further the sense of community at the Dudley Farm.

Happy gardening!

## Coal Stove Cooking

Judy Stone



In February, the maple sugaring will start at the farm, along with some other winter activities. We are planning to get the coal stove in the schoolhouse going on one or two Saturdays, and to experiment with how best to use it. This is not so much a demonstration, but a group effort to learn to use it and possibly form a group that gets together to cook on it occasionally. If you are interested, please contact Judy Stone at [gardens@DudleyFarm.com](mailto:gardens@DudleyFarm.com), or by calling 203-457-0770. Judy and Community Gardener Wendy Brown will share their experiences using the stove and will bring corn and squash grown at the Heritage Garden cook. Possible recipes are cornbread and soup from period cookbooks. The stove will provide a warm and cozy place for those helping with the maple sugaring. You do not have to be an experienced cook to join in-- learning is part of the fun, and in some ways, most of us will be amateurs with this kind of cooking! The tentative dates are February 8th and 22nd. The weather can be chancy that time of year, so check The Dudley Farm website for specific dates and times if you are not signed up to be part of the group.

## How You Can Help Support The Dudley Foundation

Laurie Caraway

Feeding the animals, sending out this newsletter, running the Farmers' Market, setting up workshops and programs, and keeping The Dudley Farm Museum open to the public takes hard work and money! With your help, we know we can continue to do it as we start a new decade. Here are a few ways you can help the farm run:

### *Donate during **The GreatGive®** 2020 on May 5 & 6.*

The Great Give® is an annual, 36-hr, community fundraising event for local nonprofits serving Greater New Haven. Created by The Community Foundation for Greater New Haven, the online event has united thousands of donors with hundreds of nonprofits for one common cause: to support important and life-enriching services for Greater New Haven's residents.

Visit [TheGreatGive.org](http://TheGreatGive.org) between 8 AM on May 5 and 8 PM on May 6, choose The Dudley Farm Museum and donate. During this event, there will be several donation-boosting opportunities that will make your donation go further. Stay tuned for more information!

*Buy handmade items from the Dudley Farm Gift Shop at the Dudley Farm Farmers' Market. These items are made and donated by very talented*



volunteers. And support the other vendors, too, while you're there!

### *Sponsor an event.*

Partnering with businesses in our community is important to us. If you would like to help sponsor one of our well-attended events (i.e. Harvest Day, Holiday Market), please call us at 203-457-0770.

### *Rent the Munger Barn.*

Lots of folks celebrate their wedding in the Munger Barn. But it's also a great venue for birthday parties, meetings, large family gatherings, and just about any celebration. Our rental coordinator can assist you and/or make suggestions for any kind of event. The contact information is [rentals@dudleyfarm.com](mailto:rentals@dudleyfarm.com) or call 203-457-9768 and leave a message.

*Designate The Dudley Foundation in Amazon's Smile program as your charitable organization when you buy items through Amazon's Smile program. Amazon donates 0.5% of the price of your eligible AmazonSmile purchases to the charitable organization of your choice. See the [Smile.Amazon.com](http://Smile.Amazon.com) website for details.*

### *Send us a check.*

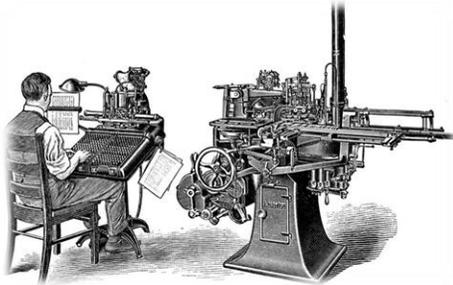
It's simple and easy. Please make it out to The Dudley Foundation. Our mailing address is The Dudley Foundation/2351 Durham Road/Guilford, CT 06437.

No donation is too small, and ALL are very much appreciated. Your gifts are tax-deductible.

Come visit the Farm; feel the energy; see the progress, and be part of taking it forward!

## American Farming in the 19<sup>th</sup> Century: Spreading the News

Beth Payne



The number of U.S. farms tripled from 2 million in 1860 to 6

million in 1905, with more than 35% of American families involved in agriculture in the late 19th century. (Currently, that percentage is less than 2%.) Farming was booming; the federal government issued 160-acre tracts virtually free to about 400,000 families who settled new land under the Homestead Act of 1862, while even larger numbers purchased lands at very low interest from the new railroads, which were trying to create markets. Hundreds of thousands of farmers from Germany, Scandinavia, and Britain came to the U.S., and Guilford, seeking farming opportunities. At the same time, public school education and the overall degree of literacy increased, leading to a desire for more reading materials which could provide readers with the information they sought at a price they could pay. Farm newspapers helped to fill that void.

*American Farmer* was the first US farm newspaper, published in Baltimore in 1819. By 1880 there were approximately 150 farm newspapers in the U.S., increasing to 300 in 1895. Published once a week to once a month, they ranged in cost from 50 cents to \$4 per year when the average annual salary in 1880 remained less than \$400/yr. Filled with household and farming advice, these publications contained advice for the lovelorn including appropriate behaviors; fashions and recipes and horticulture, as well as information about what we would now refer to as heritage breeds of cattle. Even Erastus Dudley had something to say in the *Farmers' Gazette* in the 1840's (Practical Utility of Bommer's Manure.)

Our Museum has over 200 agriculture newspapers from the 1840s to 1910. These include *The Guilford Echo*; *The Connecticut Farmer*; *The American Agriculturist*; *The Boston Cultivator*; *Forest, Forge & Farm*; *New England Homestead*; *The Housekeeper*; *Farm and Home*; *the Farmers' Gazette* and *Harper's Weekly*. Most of these were published at least monthly, if not weekly, usually for less than \$4 for a yearly subscription. How was this done?

Typesetting was invented, like so many elements of printing, by Johann Guttenberg. His key invention, movable type, allowed the casting of consistent pieces of interchangeable metal letters, from which books could be expertly

printed. While paper-making had become mechanized, allowing for its mass production, typesetting itself had changed little since the Guttenberg Bible of 1450.

Composition was still done one tedious character at a time. A typesetter stood at a tilted shelf, rapidly picking letters out of cubbyholes into a case (a drawer of type), assembling them both backward and upside down in a type stick. It was piecework, brutal and relentless. A newspaper compositor might work from 1pm to 4 am, 15 grueling hours, with breaks to sort the type back into slots, to eat and, inevitably, to drink. They preferred gaslighting to candles or early electric lights, slowly asphyxiating themselves in poor ventilation. Occasionally, they slept. This may explain why in 1850 the average life expectancy of a printer (a group that included typesetters) was 28 years.

For some, the tedium was broken with typesetting competitions, which actually became a popular spectator sport. Competing for hours at a time with few rests, typesetters' arms would pump back and forth to the case as fast as twice a second, churning like pistons. Bets placed, spectators would cheer on the compositors, who would be docked for errors by proofreaders later. In 1886 in one of these competitions, Alexander Duguid set 2,277 "ems" (the width of the font's point size) in an hour, roughly 7,000 letters and spaces. That is blindingly

fast when the usual working pace was 700 to 1,000 ems an hour.

Thanks to the use of steam to power the engines presses had become increasingly fast, with typesetting a major bottleneck in the production process. Tinkerers since the early 1800's tried to find ways to mechanize typesetting which would require less motion to pick and arrange type in order, and sometimes to distribute it back into its cases. Some systems were fast; none were reliable. With compositors setting 700-1,500 ems an hour, and an American newspaper of 1880 averaging about 75,000 ems of copy, typesetting was one of a newspaper's biggest costs. With illness, rampant absenteeism, drunkenness, and individual speed variation, newspapers still needed a fleet of compositors to get through a night's work. Something had to change.

*Enter the Linotype.* A Linotype operator with just 30 days' training could set well over 3,000 ems an hour, with no time required for returning the molds to their trays. Ems were ingeniously carried by wires and lifts back into a magazine, ready to be dispensed again. With experience, the rate could easily hit several thousand ems an hour, no matter the size of the type. The Linotype let a compositor tap on a keyboard to release individual letter molds from a "magazine" above the device that slid into place, one after another, forming a "line o' type." When the

line of molds was complete, an operator released boiling lead amalgam to fill the line of molds, creating a slug—one line's worth of type on a single piece of metal—in an instant. Despite the lead and fumes, Linotypes resulted in far safer and faster conditions than hand-setting, and hot-lead composition quickly became the rule for books and periodicals. By 1905, the average age of death for printers had lifted to 46.

The literature of agriculture is replete with information about sustainable agricultural methods, observations, production, and effects. Until the 1940s, farmers did not use pesticides and chemical fertilizers in quantity, and pre-World War II agriculture was almost entirely what we now call "organic" agriculture. In land-grant university libraries across the country, 19th and early 20th century books and journals - now seriously embrittled and deteriorating - are in demand as we begin yet another agricultural transformation, this time along ecological and environmental lines rather than economic and technological. The Dudley Farm is fortunate to have such a resource available in its archives.

The Museum of Printing in Haverhill, MA, is a great resource for those interested in seeing a variety of working vintage presses and Linotypes, as well as for more information about this fascinating process.

## School Tours at The Dudley Farm

Not sure where to bring your students for their next field trip? Come to The Dudley Farm Museum, have fun, and learn what life was like during the late 19<sup>th</sup>-



century. Children participate in a hunt for items located on the Farm grounds, while other "hands-on" activities may include beating rugs, feeding chickens, washing clothes, moving hay and scrutinizing original and replica artifacts in the barn and house. And so much more!

\$4.00 per child, \$5.00 per adult (PARENT OR CHAPERONE)

Teachers, Teacher Assistants, and Aides -Free. Interested? Please call 203-457-0770 or email [director@dudelyfarm.com](mailto:director@dudelyfarm.com).

## Newsworthy

Beth Payne

2019 proved to be a very busy 25<sup>th</sup> anniversary year for our organization. Visitors to our Museum included people from as far away as Utah and Chicago and as close as next door. Our website ([www.dudleyfarm.com](http://www.dudleyfarm.com)) was revised and sees much activity, well-maintained by Board member Ray Guimont, while our Facebook page keeps the public current with 1300 "likes" from those who wish to follow all our happenings.

([www.facebook.com/dudleyfarmmuseum](http://www.facebook.com/dudleyfarmmuseum)).

Dudley Farm Doings, an electronic mailing, is sent out at least monthly to over 600 subscribers. This summer our intern, with expertise in old books and book repair, helped us sort out, organize, and repair our large collection of pre-1910 books. Now if the book is in our possession, we can actually find it!

After 24 years our Farmers' Market continues to attract new folks to the Farm. Under the capable leadership of Market Manager Martha Haeseler, the Market not only saw a lot of favorable press (and has its own Facebook page), but has incorporated kid-friendly programming regularly. With our new Market Managers, Steve Rowe and Katrina Bonvini, we expect this to continue to be a vibrant part of The Dudley Farm Experience. The Munger Barn is a popular wedding and event venue providing much of the needed financial support for maintaining our now 15 buildings. Efficiently managing this piece of The Dudley Foundation is Janet Dudley, whose skills are much appreciated. Phase III of the Big Barn Project has been completed thanks to grants from the 1772 Foundation (administered through Connecticut Trust for Historic Preservation), The Summer Hill Foundation, and many generous individuals. Thanks also to the support of John Mills and Ryan Hough a reproduction of the original milk house is now on the grounds. An icehouse now graces the grounds, cleverly containing public

restrooms, which have been long needed during our events and weekly markets.

Our thanks to the Community Foundation for Greater New Haven for their support to help make this happen.

And Judy Stone continues to marshal her gardeners to keep the Community Garden busy, while also getting help from the Guilford Garden Club and Wendy Brown to maintain our Heritage Garden. Our Interpretive Plan, funded by The Guilford Foundation, tells the story of the Dudley Farm House as well as the Dudley's who lived there and guides the furnishing of our house from top to bottom. We have even located the pedigree of the Holsteins which were imported to the Farm from the Netherlands in the late 1800s (one of the first farms to do so!) It will soon be hanging on the milkhouse wall. We continue to see growth in the number of visitors who visit our museum. In 2018, 274 people had signed our guest log by November 1 during our regular season; this year that number increased to 397 people: more than a 40% increase! Another 133 individuals visited during our Holiday Open House. Wow. Your support has made this dream a reality, and your continued support will help us to achieve our vision:

### **Vision Statement**

The Dudley Foundation will provide leadership to the greater community in the promotion of historic awareness and interpretation of the history of the North Guilford Community.

Thank you so much.  
So much has been done in 2019,  
and 2020 promises to be even  
busier. If you have not been  
involved, I ask that you consider  
volunteering, and/or financially  
contributing to our organization's  
many projects.

## **The Dudley Farm Tag Sale**

Jerri Guadagno

The Dudley Farm Annual Tag Sale  
will be held later this spring so  
hopefully, we will enjoy warmer and  
dry weather.

The tag sale is scheduled for  
Saturday, May 9<sup>th</sup> from 8:30am to  
2:00pm, with a rain date of  
Saturday, May 23.

As usual, we will be serving our  
delicious hotdogs served with  
famous Wetteman sauerkraut, and  
for the early birds, donuts and  
coffee will be available.

Anybody interested in selling their  
goods can rent a 12' X12' space for  
\$20. Set-up time is Friday the 8<sup>th</sup> at  
6 PM or Saturday morning by 7:30  
AM.

Shoppers are interested in so many  
things from antiques to everyday  
items, so come to the tag sale to sell  
or shop, and have a great day of  
fun. Contact Jerri 203-457-0047 or  
The Dudley Farm 203-457-0770.

## **Thanks - -**

The Dudley Foundation is very  
grateful to the many who have  
donated their time and talents this  
past year. At this time, we would  
like to particularly acknowledge  
those who helped with our Holiday  
Open House:

*Van Wilgen's Nursery Center* for the  
lovely large wreath that decorated  
our barn.

*Michael Russo and Janet Dudley* for  
the centerpieces which graced the  
Farmhouse.

*The many cookie bakers and house  
decorators* who made the Open  
House successful. And of course,  
Bob and Jerri Guadagno for the  
sprays and roping which made the  
exterior of the Museum look so  
cheerful.

*Judy Castellano* who again skillfully  
played a variety of holiday music on  
her dulcimer.

*Barb Keisel* who helped greet our  
open house guests, ably answering  
their questions and giving mini-  
tours.

*Penny Hill* who not only enjoys  
vacuuming (!!!) but also enjoys  
polishing our silver for this and  
other events.

Our chickens are very happy in  
their new quarters thanks to *Ray  
Dudley*. They now cluck with glee!

Additionally, we must recognize  
Jerri Guadagno who has given the  
museum her 19<sup>th</sup>-century costumes  
and hats. This is a lovely addition  
which will be used and treasured.

## Loss of Power – A Winter Poem

Doug Williamson

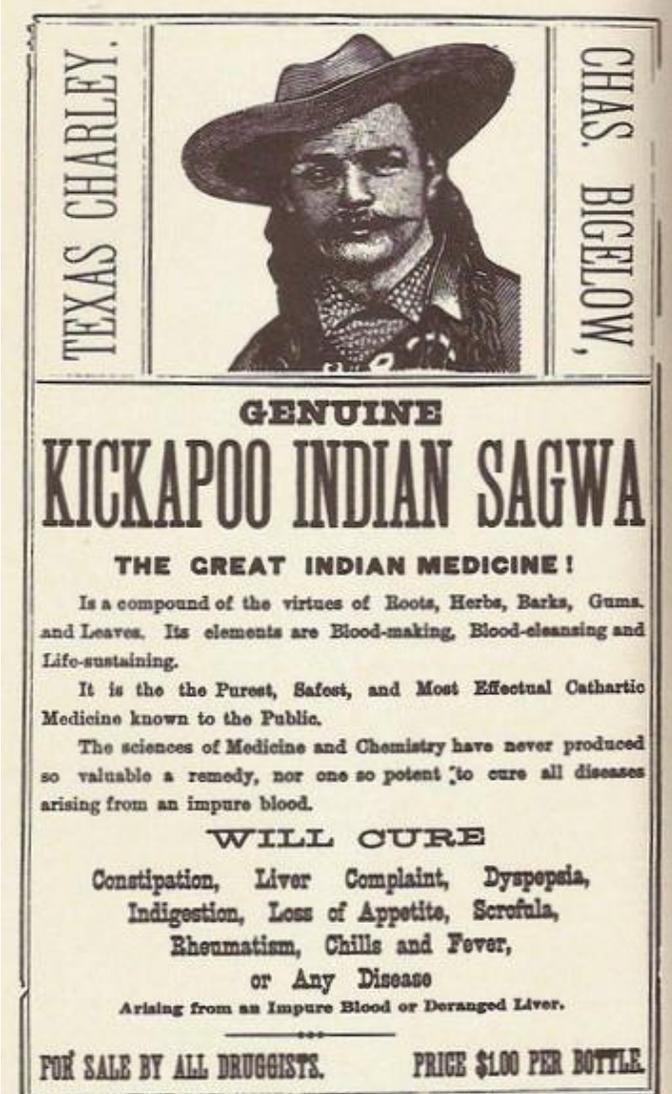
When the power goes out, it's suddenly 1900 again. There is a period of adjustment. But soon, the peace and quiet of a winter day, distracted by nothing but a breeze and the sound of melting snow on my roof. My house sits here in time, not running, humming or signaling of some new event or failure. Slowly it's no longer wearing out. It simply shelters me and protects.

My house does have a fireplace and a woodstove on which I cook. There are four kerosene lamps to light the evening. They don't suddenly lose their charge and a gallon of lamp oil is not empty after three years. The trees that naturally fall down and those needing culling have provided heat for more than twenty years.

Really though, it's the loss of electrical power that sends me back. The minute it goes off all my senses immediately brighten, life slows down, becomes more purposeful, the usual and habitual distractions are gone.

The oil lamps are not the best for reading but are still adequate to illuminate my two hundred-year-old book. The battery does not run out on any of its pages and I can see their entirety without a scroll feature. And somewhere a mouse just set off a trap downstairs and two rooms away.

Do you remember Kickapoo Joy Juice? This is one page of 23 for Kickapoo products in just one of our many almanacs



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How many of these 19<sup>th</sup>-century works have *you* read?

# 19th Century novels wordsearch

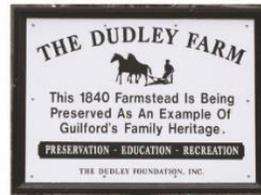
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poems	pinocchio	black beauty	heidi
bleak house	middlemarch	oliver twist	treasure island
madame bovary	war and peace	a christmas carol	great expectations
little women	persuasion	les miserables	emma
dracula	frankenstein	crime and punishment	wuthering heights
jane eyre	pride and prejudice		

**The Dudley Farm Museum**  
2351 Durham Road, Guilford, CT 06437  
[www.dudleyfarm.com](http://www.dudleyfarm.com) 203-457-0770



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**The Dudley Farm Winter Farmers'**

**Market:** Monthly on first Saturday through May; 9 AM to 12:30 PM

**Maple Sugaring:** Various in February

**Spoon carving workshop:** Feb. 8, second program Feb. 22

**Rug Hooking:** March 21, 22

**Spring Clean-up:** April 11, 8:30 AM to 2 PM

**Tag Sale:** Saturday, May 9<sup>th</sup>, 8:30 AM to 2 PM. Rain date of Saturday, May 23.

**Summer Market Opens:** May 30, 9 AM

For more information:

[www.dudleyfarm.com](http://www.dudleyfarm.com)

Ph. 203-457-0770 or email:

[Info@dudleyfarm.com](mailto:Info@dudleyfarm.com)

