

~2351 Durham Road, Guilford, CT • 203.457.0770 • 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

In my last message I stated that the light at the end of the tunnel is getting brighter and the optimism of a better 2021 and a return to some sort of normalcy is growing. Well, it looks like that light is getting brighter every day.

Our activity level is starting to increase week by week as evidenced by the Farmers' Market being open every Saturday until the end of December. Vendor participation, including the Dudley Farm Gift Shop, has continually grown along with a corresponding increase in shopper attendance. Even if you don't find something you want at the Market a stroll around the

grounds is always enjoyable for the entire family. And while you're walking around visit our newly planted heritage apple trees in the orchard just north of the Museum house.

And on the animal side our chickens have grown a great deal in the last few months and are producing more eggs each week, while we anxiously await the arrival of our new lambs which have entertained all who visit The Farm, both children and adults.

The en plein air art group from Madison is once again using the lower part of the Munger Barn on Tuesdays for their painting sessions. Their creations are always enjoyable to those who get to witness their skills.

And in June we'll have our ever-popular rug hooking class which had to be canceled last year because of the pandemic.

Not to be forgotten, the Munger Barn has started its season of rentals which looks to be busy for 2021. As a bonus those attending

the weddings and other functions will be met with having their festive event take place in a beautiful country setting.

And finally, the financial stability of The Farm has been maintained due to the generous support of the community and various grants. This stability has allowed the Farm to maintain its ability to continue offering programs as well as sustain itself during the horrible consequences of the Covid-19 pandemic. We thank all who have helped in this endeavor.

As we go forward, please stay safe and healthy.

Volunteer Spotlight

On any given Saturday, visitors to the Farmers' Market at The Dudley Farm inevitably find themselves drawn to the southwest corner



THE DUDLEY FOUNDATION

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of the Big Barn. Here they are greeted by tables overflowing with hand-crafted items and the welcoming smiles (apparent even behind masks) of many of the craftswomen

themselves. This is the Dudley Farm Gift Shop, stocked and staffed by a core group of dedicated volunteers who lend their considerable artistic talents to making a variety of beautiful things—intricately patterned quilts, runners, and wall hangings, colorful and comfortable face masks, happy potholders, sweet baby bibs, and personable gnomes among them. Lately cloth masks made according to the CDC specifications from a variety of fabrics have been a hot seller, but the shop also offers a wide variety of unusual items you didn't even know you needed, such as tooth fairy pillows, potato-microwave bags, and yarn spun from the wool of local sheep. They will even take commissions to make that special quilt to order.



Managing the shop is Jerri Guadagno, who is particularly passionate about quilting. "I love taking pieces of random fabrics and making them fit into a beautiful pattern. Then you've really created something," she explains. Jerri, who has been volunteering with the Dudley Foundation in many capacities since the 1990s, says she was hooked on crafting at an early age. "My mom taught me how to sew on a machine when I was around 12. Then I took Home Ec in high school, and really took off from there."

Another talented artist who donates her time and finished items to the gift shop is Sue Torre. Her favorite thing to make? "Quilts, because it lets you be very creative with color, style, and patterns." Sue says she appreciates working with small groups that have the same goals, and notes that at the Dudley Farm "you can see the progress and hard work the volunteers have made over time." One more frequent contributor to the gift shop is Yvonne Murray, whose beautiful placemat sets are a customer favorite.

Also a regular is June Jewell, whose talent is apparent at the craft shop with imaginative wool applique handwork and other items. She "got started by making Halloween costumes for the kids," and shares that "since I've joined these great girls, I've learned more about sewing from each one." Rounding out the group of regulars, Mary Norris



agrees that "being part of this fun group sparks my own creativity." In addition to their passion for creating beautiful things, these ladies are united in their support for the Dudley Foundation; all of the proceeds from each sale goes to help maintain the farm. Stop by and say hello!

The 19th Century Wordsmith

Beth Payne

*Look at the "h's"
distributed all
around. There's
"gherkin". What are
you going to do with the "h" in
that? What the devil's the use of "h"
in gherkin, I'd like to know. (Twain,
1906)*

*Simplified spelling is all right, but,
like chastity, you can carry it too
far. (Twain, 1907)*



Any student of the English language can tell you that English spelling is, well, awful. There seems to be no rhyme or reason to it. *Comb* rhymes with *home* but not *bomb*, and *lost* rhymes with *tossed* but not *host*!

In a simpler world, English would be written the same way everywhere. The global reach of English is extraordinary. The nineteenth century saw the British empire covering twenty per cent of the world's land surface and encompassing some 400 million people. The number of speakers of English rose from 26 million in 1800 to over 126 million by 1900! This figure, of course, included English speakers in North America who were no longer part of the British Empire. Noah Webster argued that this independent nation needed equally independent reference models: "It is not only important, but in a degree necessary, that the people of this country should have an *American Dictionary of the English Language* ... No person in this country will be satisfied with the English definitions of the words *congress*, *senate*,

and *assembly* ... for although these are words used in England, yet they are applied in that country to express ideas which they do not express in this country."

(Noah Webster, *An American Dictionary of the English Language* 1828).

Webster first concerned himself with some of the inconsistencies of British spelling and the troubles they posed for American students learning the language. "Jail," for example, was a much easier word for an English learner to pronounce (and spell) than "gaol," which was the more popular spelling of the word for almost a century.

And so he proposed several reforms to spelling in his first dictionary in 1806, popularizing the dropping of double letters in past-tense verbs like "traveled," commonly spelled "travelled" in the UK, and turning "masque" into the more straightforward "mask." And he's also the reason Americans started spelling it "draft" instead of "draught" and "public" instead of "publick."

The examples are numerous: Brits (and people in former British colonies) include the letter U in words like "flavour" and "colour" while Americans write "flavor" and "color." The British suffix "-ise" becomes "-ize" in the United States, as in words like "organize" or "recognize." And words like "center" or "theater," as they're spelled in the US, are spelled "centre" and "theatre" in the UK. Although Webster didn't invent most of the

reforms he proposed as many had already existed as alternative spelling, it was Webster's seal of approval that allowed them to gradually catch on in the US. But not all of Webster's proposals were hits. Despite his best efforts, Americans resisted turning "ache" into "ake," "soup" into "soop," and "tongue" into "tung," even if they appear to make sense phonetically.

By 1880, the reform of English spelling had been endorsed by several State Teachers' Associations, by many influential journals, and by eminent scholars from among the leadership of Columbia, Yale, Johns Hopkins, and Harvard. That year, the Philological Society recommended many changes in the spelling of English words in a pamphlet entitled *Partial corrections of English spellings approved by the Philological Society*. This 56-page booklet provides these seven "Objects of Spelling Reform" on page 4:

GENERAL PRINCIPLES.

OBJECTS OF SPELLING REFORM.

These can be stated only briefly here. For details and statistics see the works enumerated above.

- 1) To facilitate the acquisition of English spelling; thereby
- 2) enabling children and adults to learn reading who are at present unable to do so;
- 3) shortening the time spent in learning to read;
- 4) facilitating the acquisition of the ordinary spelling;
- 5) effecting a saving of national expenditure; and
- 6) spreading the knowledge of English among foreign nations.
- 7) To remove etymologically misleading spellings.

Really.

There are many, many spelling differences between the UK and the US. Here are just a few:

Grey vs. gray

This is perhaps the only color (or is that “colour”) whose spelling Americans and Brits cannot quite agree upon, with Americans most often opting for “gray” compared to the British variant “grey.”

Draught vs. draft

This particular word is one that has an abundance of different meanings, from *a slight gust of air* to *an order for a bank to extract money*. However, unlike in the US where “draft” encompasses all meanings, the British distinguish between certain usages of the word by, for example, using “draught” when referring to a portion of liquid and “draft” to describe a written plan.

Liquorice vs. licorice

Much in the same way Americans simplify “cheque” to “check”, the American spelling of “liquorice” replaces “qu-” with “c” to form “licorice.”

Mould vs. mold

As sure as there are scores of food-related word differences between Britain and the U.S., there is also a disparity between each country’s respective spelling of the very thing you don’t want to grow on your food: “mold” (U.S. spelling) or “mould” (British spelling). These variants are even applied when referring to the molding of something (as in *to shape*).

Plough vs. plow

Here, each country adopts just one spelling for every meaning. Whether we are talking about the farming implement itself or the verb, the British always spell it “plough,” while the Americans opt once more for simplification in the form of “plow.”

Kerb vs. curb

It is fairly well known that Americans refer to the paved walkway at the side of a road as a “sidewalk” compared to the British equivalent “pavement.” What is less known is that the stone edging at the side of such a walkway is spelled (or is that *spelt*?) “curb” stateside and “kerb” in the U.K. No wonder Microsoft Word allows you to choose English as your default language, but you can then choose American English or English English!

The Dudley Farm Recipe Box Martha’s Kitchen: Don’t Put All Your Eggs In One Basket!

Beth Payne



How a 19th-Century Farm Wife Dealt with Too Many Eggs and No Fridge

Ah, what to do when there is just a glut of bounty! In the summer months Martha and Amy would have been very busy preserving the harvest for times of scarcity. Anything not needed for daily consumption would be put up for the winter months, with nothing allowed to go to waste. Excess milk would be used to produce cheese,

butter made with the cream, and vegetables and fruits such as apples would be dried as they came in season. In the fall the root cellar would be filled, and after butchering time, the meat pickled or sent to the smokehouse.

And then there are eggs. Of all the foodstuffs produced, eggs were one of the most abundant, but they too have a season. Hens will usually take a short break from laying in the worst heat of summer, and then cease laying entirely for winter. In spite of this "time off", *T. B. Miner's Domestic Poultry Book*, published in 1853, states that an average hen will lay up to 200 eggs annually, so even with only four or five biddies scratching around in the dooryard, that is a lot of eggs! So what, pray tell, can be done to preserve these excess eggs to make them available during the summer and the dead of winter?

Many foods can be pickled, and eggs are no exception. Pickled eggs were considered to be a popular accompaniment to cold meats.

Accordingly, farm wives commonly put up several dozen pickled eggs a year, and receipts (recipes) for them are almost as plentiful, using different ingredients like mustard powder, or vinegar that beets have been in, to enhance flavor and color to the item. But - there is one drawback to preserving eggs by pickling - they can't be used any other way than boiled!

Freshly collected, *unwashed* eggs will keep just fine for quite a while at room temperature. A hen, after all, will take a couple weeks of laying her one egg per day, before she decides she has enough to set on the clutch. The first laid egg has just as much chance of hatching

into a healthy chick as the last because a thin dried mucus coating is covering the shell, sealing the pores. Once washed, as required by the USDA in order for a modern commercial producer to sell them, eggs rapidly begin to lose moisture by transpiration through the pores of the shells, thus allowing spoilage. Jostling, such as during rough handling or transportation, may cause the yolk membrane inside the egg to rupture, causing spoilage. These two circumstances are why store-bought eggs in the US must be always refrigerated. Gentle handling prevents membrane rupture and cracks, while refrigeration in the carton greatly slows the loss of moisture through the shell, so eggs stay fresher longer. With no modern refrigerator, Martha nonetheless did have modes for preserving eggs fresh. Nearly all household management books list at least one way to keep them, while scores of methods made the rounds of local newspapers, like *The Connecticut Farmer*. All had one aim in common - preventing loss of moisture from the egg. Various people promoted burying eggs in dry matter such as sand, bran, salt, ashes, grain, sawdust, or even plaster. Others opined that it was best to dip them, briefly, into whitewash or boiling water, or paint them over with a gum arabic mucilage or beaten egg whites. Each writer claimed months of freshness if their instructions were followed implicitly. The most commonly encountered method involves mixing a bushel of quicklime, some salt, and cream of tartar with enough water to make a thick pickle into which you put your eggs. And then there is grease. Any grease - butter,

lard, suet, or dripping – but the best combination turned out to be a mixture of mutton and beef suet. The suet being melted and strained, the thinnest layer of it was said to keep eggs in a fit state for twelve months or more.

But if you are a local housewife going to B.C. Dudley's General store to buy eggs you must pay careful heed to assure that eggs offered are fresh. It was usual for shoppers to hold eggs up to the sun, cupped in the circle of the hand, and peer carefully through the shell to see that the egg is clear and the yolk appears intact.

If you prefer to buy your eggs a dozen or so at a time, and would like to give some pickled eggs a try, here's a 19th century receipt for you. Keep in mind that these will be different from modern sweet pickled eggs as there is no sugar in them.

Pickled Eggs

Boil twelve eggs hard, and carefully taking off the shells, put the eggs whole into a jar, with a dram each of cloves and mace, a sliced nutmeg, a little whole pepper, some ginger, and a bay leaf. Pour over them some boiling vinegar, then cover them closely, and when they are cold tie over them a piece of leather or bladder. After they have stood two or three days, pour off the pickle, boil it again, and return it, boiling hot to the eggs and spice. They will be fit for use in a fortnight. (* Spice amounts convert to 1 teaspoon whole cloves, 3/4 teaspoon of ground mace, 1/4 teaspoon of peppercorns- and a couple slices of fresh ginger root.) Source: *The universal receipt book: being a compendious repository of practical information in cookery, preserving, pickling, distilling, and all the branches of**

domestic economy. To which is added, some advice to farmers" By Priscilla Homespun, 1818.

Although they did not, since we live in the modern world, don't forget to store your pickled eggs in the fridge!

The Dudley Farm Gift Shop

Jerri Guadagno



The Dudley Farm Gift Shop opened May 1st and will be open every Saturday morning from 9:00 AM until 12:30 PM during the Farmers' Market. In case of rain the shop will not be open. Come and see all the new items the sewing group has been creating during the winter. We try to have a wide selection from baby bibs and blankets to beautiful table runners and wall hangings. Additionally, there is a wide range of potholders, novelty pillowcases, placemats and much more. Come to the gift shop check out all of the beautiful sewn, knitted and crafted items and enjoy the Farmers' Market.

The Farmers' Market Corner

Co-Manager Steve Rowe, "The Spoon Man"

The Farmers' Market is now in its 26th year. With more markets scheduled this year than in any prior year it should be an exciting season.

These extra and very early season markets are creating their own growing pains, but improvise,



adapt, and overcome, we shall continue to do. We may be rewriting the market manual.

We open at 9 AM every Saturday now and will continue this until November when the hours will change and maybe this winter we'll be inside a little bit.

Our market is bringing in new vendors almost weekly. Trust me, we are looking for FOOD and we are finding it. We lost a few beloved food vendors and the search to replace them is starting to turn up some hope. The hurdles are seeming bigger this year as so many local businesses struggle to find balance. If one more person tells me they can't find people to work...There is money on the table for crafters of fine food; please contact us at market@dudleyfarm.com.

Last year marked many changes on a local and worldwide basis. Travel will be forever different. How and where we procured our household needs changed drastically. How did we ever live without 24-hour shopping? Markets like ours were few and far between, but with planning we could manage our households without the 24 hour "conveniences". The options for payments are mind boggling. Things are different.

Walking through an open-air market on a farm is different. Seeing the chickens that may have laid the eggs you're bringing home is different. Watching the sheep get shorn and imagining your next wool blanket coming from those sheep, different. Want to know about what you're buying? Where it came from? How was it made? The Dudley Farm is a very different experience and we exposed a great

many "new" families to this last year. If you are reading this - PLEASE REMIND YOUR NEIGHBORS TO VISIT THE FARM. Where is the market going this year? We're pushing it in the same great direction it went in last year. With your help and continued support we will be bigger this year. We already have more vendors on hand than we did last year. We know food is lacking, again be patient. It is our only priority when we have time to recruit. More food is coming. If **you** know someone...

Welcome to Our Newest Intern

What do you do when you reach a "certain age" but not interested or ready to pull up a rocking chair? And just maybe you like old stuff, in particular old tools and machinery, as well as traditional crafts and skills. Why not go back to school at Central Connecticut State College and get a degree in Public History with an emphasis on the museum profession.

That's just what Andy Sistrand did. Already involved with the Bethany Historical Society, he wanted to extend his expertise. He belongs to *Antique Tools and Trades in Connecticut*, and when not writing papers or studying for his coursework, writes articles and publishes a newsletter for them. If you have taken a peek into any of our outbuildings, you have seen the immense amount of "stuff" that has been stored there and may have been used in the past to support farming activities at The Dudley Farm. Some of these items were one-of-a-kind, made specifically to

do a certain job. The result is – a lot of mystery tools and equipment. We are working to open our barns for viewing by our visitors, and part of that means knowing what we have. We are fortunate that Andy is so willing and able to help us with that project.

We look forward to our collaboration over the summer. But you can read all about him in his own words:

"Hello, folks, my name is Andy Sistrand, and I will be your intern this season. I'm currently a candidate for a Master's degree in Public History at Central Connecticut State University in New Britain.

My academic career is a checkered one. In the 1970's I took a two-year course in Architectural Engineering Technology at Norwalk State Technical College, where I learned mechanical drafting, architectural design, structural engineering, and surveying. My best subject there was applied mechanics.

In the 1980's I was into cartooning, and spent some time as an apprentice inker for Sal Trapani, who inked the Superman daily newspaper strip for D.C. Comics. Then I was an art student in Manhattan. As a sophomore at the School of Visual Arts (SVA) my best subject was printmaking. I won third prize that year in a city-wide competition for illustration students. I studied figure painting with Harvey Dinnerstein at the Art Students' League, and studied metal forming at Parson's School of Design. I also spent a few weeks at the Peter Valley Crafts Center in New Jersey learning blacksmithing and knifemaking, and made a Damascus steel knife blade there.

In the 1990's, I spent some time learning to paint religious icons in egg tempera from a Russian Orthodox priest in New Hampshire, Fr. Andrew Tregubov. In 2013 I finally earned a Bachelor's degree in creative writing through Charter Oak State College in New Britain, a pioneering distance-learning school.

I have spent some time learning 17th century joinery techniques from Peter Follansbee (formerly resident joiner at Plimoth Plantation), and have made a carved oak blanket chest with drawer using green oak split form a log, hand planed, and pegged together without any glue or screws. I've also learned spoon carving and bowl making through workshops at the Greenwood Fest in Plymouth, Massachusetts. Under the guidance of Drew Langsner of North Carolina, I have made a ladderback chair, and I learned Windsor chairmaking under the guidance of Pete Galbert at the North Bennet Street School in Boston.

My working career began as a carpenter. I had a particular interest in antique houses, and sometimes actually worked on them. Historic preservation is one of my interests. When I was an art student in New York, I met a tattoo artist named Spider Webb, an SVA alumnus, who was quite famous at that time, having had a show at the Leo Castelli Gallery. He and I hit it off, and he took me on as an apprentice; tattooing became my main occupation for 30 years.

Now I'm retired, and I volunteer with the Amity-Woodbridge Historical Society; I am also on the Board of Directors for the Bethany Historical Society (BHS), where I am

currently working on an inventory of the archives and creating finding aids, with the help of a grant from the Connecticut State Library, and with the guidance of Martha Smalley, who is a Special Collections librarian at the Yale Divinity School library. BHS has a small farm museum as well, which I am helping to develop.

I am also a member of *Antique Tools and Trades in Connecticut* (ATTIC) where I compose and publish their semi-annual newsletter. This summer, besides the internship at Dudley Farm, I hope to start learning tin smithing with William McMillen at Eastfield Village in upstate New York, and maybe take another blacksmithing workshop.

My main interest in history right now is local history, particularly of New Haven and Litchfield Counties. I am interested in all phases of the history of the area, including economic life, religion, trades and occupations, material culture, crime and punishment, Native Americans—well, just about everything.

I live in Bethany, Connecticut with my wife Mickie, to whom I have been married for 46 years. I'm looking forward to meeting you all, and I'll see you at the farm!"

Andy

The Dudley Farm Tag Sale

Jeri Guadagno

Our usual date for the tag sale is late April, early May, but because of the pandemic we put off our 2020 spring sale and held it on Sunday proved to be very popular with customers and successful for

vendors. So this year we held the tag sale on Sunday, May 16th. It was once again a success with over 30 vendors spread out over the Farm's property. Although officially held from noon to 4 PM many shoppers showed up early to secure a good bargain. The Dudley Farm table (*Treasures from the Attic*) was one of the most popular sites and the money received from the sales is used directly to help the museum. For those who worked up an appetite roaming the grounds we had D&S Catering cooking up hot dogs and hamburgers to satisfy the hungry crowd. Keep an eye out for our next tag sale. Maybe you have some hidden treasures in your garage you would like to turn into cold cash by renting a vendor spot for \$20.

**Buster's
Musings**
Buster Scranton
Wind Power



Recent times in North Guilford have been windier than usual, and that's a lot of energy gone to waste. Windmills have made a resurgence, although the modern ones, now known as wind turbines, do not resemble those of old. The ones we think of in rural settings were primarily for pumping water, and of those, the most common one was made by Aermotor. There were numerous manufacturers of windmills in bygone America, but now Aermotor, founded in 1888, is the only domestic supplier left. In 1904, one could be had for \$25. Originally based in Chicago, there was a brief period of time (1969-

1980) when the manufacturing was done in Argentina.

There was a windmill at the Dudley Farm, although I don't remember anything but the tower in my lifetime. Before rural electricity (which came to North Guilford in 1928), and electric pumps, the only choices for water supply were springs, streams, cisterns, and hand dug wells with a bucket. Water supply was a big factor in locating a farmstead. The advent of windmills in the late 1800s made it possible to put in a well and to pump it for a water supply, needing only a windy location.

Windmills have a long history of supplying water for livestock in sparsely populated areas, where electricity is not an option. The rotation of the "fan" is converted to up-and-down pumping motion through a gearbox. Windmills are accompanied by stock tanks for the animals to drink from. The drawback is that when there is no wind, there is no pumping, and no water supply. A big tank will help tide things over when the air is too still. Also, a mill needs periodic maintenance, which requires climbing the tower. Many people are fine with climbing a tower of any height as long as one foot remains on the ground.

A windmill is in the Dudley Farm's future. It will be located on the original site, between the museum and the big barn. The restoration is already in progress, and we have a commitment of a bucket truck to make its erection safer and easier. I think it will be exciting to see it go up. Keep an eye out for it as we bring this project to fruition.

Thanks

To Scout Troop 471 from St. George's Church under the direction of their leader Evan McGloin. The Scouts, along with their fathers, were a great assist in helping us with spring clean-up. Our grounds have never looked better!

To El Esteve – who has helped clear out a lot of garlic mustard on the grounds after reading about it in *Dudley Farm Doings*. An 8th grader, it was her idea to fulfill some of her community service requirements with this project. And her mom joined in.

To Ryan Bishop – who provided expert advice to Ray Dudley, Ray Guimont and Bill Black on how to care for our newly-planted apple trees.

And to Evan Dudley for providing a sheep shearing demonstration during a chilly Farmers' Market morning. We could have used that wool!

Garden News

Judy Stone

I am writing this on one of those amazing days in May, with comfortable temperatures and bright sunshine. Perfect gardening weather, with only a wish for some rain at night!

The Community Garden is once more bustling with activity. We are full for the 2021 season, and looking forward to a more normal year, with possibly the resumption of cookouts at the garden. Still, we are grateful for the previous year at the garden--a place that provided a safe place to be part of a community.

The Heritage Garden is undergoing a renovation this year. For several years we have had a "three Sisters" garden, with corn, squash and beans. Last year it became apparent that it was time to rotate crops, especially not to grow corn in the same place. So this year we are doing several different things, including growing fiber flax.

This was a very common crop in the early days in New England, since wool and linen were the primary fibers used for clothing before cotton production took over. The Dudley Farm has all of the tools and implements needed to process the flax plant, and we look forward to enough of a crop to experiment with making linen thread and cloth. If you or someone you know is interested in this, please put them in touch with me, or the Farm office. And do come and look sometime in early summer--the flowers are a beautiful sky blue, floating around on delicate tall stems.

I can't thank our volunteers enough. They have done a terrific job of weeding the Heritage Garden, and the flower and herb gardens. If you are interested in helping with these, please get in touch--there are tasks for people of any skill level. All of our gardens, our fields and woods are a rich resource for pollinators, not only bees, but all the insects and birds that pollinate our vegetables, spread seeds, and balance our environment. On June 26th the Dudley Farm will be one of the host sites for the local Pollinator Pathway Project driving tour. So come and enjoy the gardens at the Farm and enjoy your own. Happy gardening!

What Old Thing is New at The Dudley Farm Museum

Just as winter was beginning to give way to spring we received the following email from Frank Blazi who had been married at The Dudley Farm a few years ago: *I have found, with my metal detector, what I believe to be a printing plate for a calling card. It has the name Mrs. Albert Everts Dudley. Scribed in reverse. I'd be happy to give it to you if you'd like. I found it near the river off Mulberry Point.*

And so -- we now have this 1 ¾ X ¼ inch copper plate simply engraved

Mrs. Albert Euarts Dudley

in reverse, allowing the printer produce any number of calling cards for Mrs. Dudley's use.

Who was Albert? And who was his wife? We know precious little, but Albert was born the son of Henry B. Dudley and his wife Clarissa S. Evarts in Guilford in 1869. He married Bertha Oughton, who was born in 1867 or 1868, and for some time lived on Dwight Street in New Haven until at least 1940. And that is about all we know. And who was the printer? While it isn't certain, there were several printers in New Haven who could have done the job.

"A bit of pasteboard, bearing the name of a person, is, in itself, of course, a very trivial affair. But all the formalities and social observances of well-bred people have a special significance, among such people, and no means of the interchange of civilities holds a superior place to the visiting card. Its language is as deeply significant as that of any other sign-

language, and there is a right way to use it as well as a wrong way -a grammatical as well as an ungrammatical way."
(Etiquette of Visiting Cards by Mrs. L. N. Howard, 1880)

Miss Manners for the 19th Century: I'll Leave You My Calling Card

When the servant answers your ring, hand in



your card. If your friend is out or engaged, leave the card, and if she is in, send it up. Never call without cards. You may offend your friend, as she may never hear of your call, if she is out at the time, and you trust to the memory of the servant.

If your friend is at home, after sending your card up to her by the servant, go into the parlor to wait for her. Sit down quietly, and do not leave your seat until you rise to meet her as she enters the room. To walk about the parlor, examining the ornaments and pictures, is ill-bred. It is still more unlady-like to sit down and turn over to read the cards in her card basket. If she keeps you waiting for a long time, you may take a book from the center-table to pass away interval. (The Ladies' Book of Etiquette and Manual of Politeness by Florence Hartley, 1873)

Stored in our archives are a number of calling cards from the Rossiter, Fowler and Dudley families. These cards were an indispensable accessory to fashionable, upper class life in the eastern United States during the 19th and early

20th centuries. Though they started as simple unadorned cards to announce one's arrival, the Victorians took both the cards' designs and rules dictating usage to extravagant heights, fully embracing the "more is more" sensibilities of the mid to late 19th century. Calling cards, also called visiting cards, visiting tickets, or compliments cards, originated in their paper and ink form in France in the 18th century and soon became essential social accessories for the fashionable and wealthy. Leaving one's calling card at a friend's home was a way to express appreciation for a recent dinner party, offer condolences for an illness, or simply to say hello. If the recipient "wasn't home" a servant would accept a calling card or the card would be left in a silver tray in the entrance hall. A tray full of calling cards was like social media for the Victorian era, a way to advertise who was in one's extended social circle.

But there was a complicated web of strict rules. Calling with a card at the right time and in favorable circumstances could lead to an invitation to visit. Afterall, once a call was made, a return call was to be expected.

The historical writings about calling cards tend to focus less on the craftsmanship of the cards in favor of the intricate social rules governing their use. But the cards themselves are fascinating pieces of history and reflect the values and changing technologies of their times. The earlier calling cards of the late 18th and early 19th centuries were fairly minimal in their design. Usually, they presented an unadorned

handwritten name on white or cream-colored stock. The cards were smaller and narrower than the lavish Victorian cards, as they carried less information and little to no decorative elements. However, with the rise of a newly wealthy class and technological advancements in the printing industry, calling cards with maximum ornamentation became the ideal.

The invention of chromolithography made cards with color photos and embellishments possible. Romantic and nostalgic imagery was popular, often featuring doves, young women, kittens, hearts, or delicate hands in full pastel color.

The advent of lithography opened up the possibilities of what could be printed. In addition to the full color printing, the cards were further embellished with gilded edges, cloth fringe, hand scalloped borders, edges sewn with decorative ribbon, attached photographs, and even paper flaps that when lifted revealed a hidden name or message.

Elaborate visiting cards fell out of style in the late 1800s, with the new rules dictating plain cards with an elegantly printed name. In 1889, one author noted a visiting card's "tint, texture, and engraving are witnesses to its owner's habits and to his knowledge of the most approved customs in the social world." (*Their Significance and Proper Uses, as Governed by the Usages of New York Society* by Abby Buchanan Longstreet, 1889.)

Almost every 19th and early 20th-century etiquette book addressed the rules of paying visits and leaving calling cards.

But when the household servants moved out, and Bell's newfangled talking machine moved in, the



practice and etiquette surrounding the sending and receiving of calling cards suffered a slow death. The only place where calling cards survived was in the U.S. Armed Forces. Officers still carry on the tradition today.

Museum Wish List

Calling all Volunteers!

Farm equipment and tools: We have farm tools and equipment to identify, photograph and add to our collection database. Love all this old stuff? Our new intern, a student in Public History, will lead this effort this summer (see associated article). Want to know more? Call us!

Buildings and Grounds: Volunteers are needed to help with the upkeep and improvement of our buildings and their landscapes. Doug Williamson manages this project. Or – if garden upkeep is your thing, we could use your skills in our herb garden or around the Farmhouse.

Newsletter: Maybe you'd rather write than speak before our visitors. The Dudley Farm Museum has so many topics which 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, and press releases. Maybe you'd enjoy posting items of interest on our Facebook page. Other volunteers may help us prepare mailings or distribute publicity materials as needed to promote upcoming events. Help us get the word out!

Upcoming Events at The Dudley Farm

The Dudley Farm Museum continues to plan events of interest to our members. For updates, please check our Facebook page (<https://www.facebook.com/dudleyfarmmuseum>) and our website (<https://dudleyfarm.com/blog-news-events/>).

Available anytime is a self-guided tour of The Farm grounds. The walking tour and associated aerial map are available on our website. Take a walk around our Farm and learn about the sites and structures.

And have you been downstairs at the Munger Barn? There is a small

display case which features artifacts from The Dudley Farm Museum. Currently we are featuring early photography. Do you know what "hidden mother photography is?" Learn about it at this display.

June sees the official opening of the Farmhouse for tours. The several new docents will provide tours with fresh insights to our visitors. On June 1st we will be participating in the Witness Stone installation at the North Guilford Cemetery, remembering those enslaved persons who lived and worshipped in North Guilford. June 12th is the official Connecticut Open House Day, and The Dudley Farm will be participating with house, grounds and barns all open to the public. Additionally, members of the New England Lace Group will be providing bobbin lace demonstrations. This is *always* popular with visitors, and we look forward to their visit.

And yes, there are opportunities to learn! We are collaborating with Shoreline Adult Education to provide programs at the Munger Barn. Steve Rowe, spoon carver extraordinaire, will be leading a 5-week workshop Wednesdays in June, while Donna Lowell will be providing a one-day basket making workshop June 8th. Beth Payne will present two programs. June 16th will be about the Blizzard of 1888, while June 30th will discuss Farming in 19th Century North Guilford. Shoreline Adult Ed is handling all registration, so please contact them if interested. 203-488-5693.

And of course, Michele Micarelli will be leading a rug hooking workshop for the very beginner to the very



expert June 22-24th. Please call the Dudley Farm if interested (203-457-0770.)

July -all's quiet! The Farmers' Market will continue each Saturday morning, the chickens will cluck, and the sheep will graze. And of course, the Farmhouse will be open for tours while the barns will be open to visitors on weekends. Come see our new lambs!



Farm Tool and Equipment Show and Sale. Watch our Facebook page and website for updates.

September marks the return of the Guilford Fair. Look for our display.

Where did the summer go? And of course, updated information will also be available through *Dudley Farm Doings*. We look forward to seeing you "down on the Farm."

Support for The Dudley Farm

Laurie Caraway

In April The Guilford Foundation awarded a grant of \$2,500 to The Dudley Farm Museum to be used for operating support. Per The Guilford Foundation, their 2021 grant process was very competitive

with them receiving a total of 34 applications requesting a grand total of \$259,650 of which their Board approved 27 grants totaling \$137,150. We thank The Guilford Foundation very

much for helping support our mission.

In May The Dudley Farm Museum participated in The Great Give 2021. This online giving event is hosted by The Community Foundation for Greater New Haven and encourages donors to support local nonprofits. Thanks go to our donors who gave over \$3,600 to The Dudley Farm Museum during this 36-hour event and to The Community Foundation for Greater New Haven for providing this platform and opportunity.

Our most recent grant award is a Survey and Planning Grant from the State Historic Preservation Council for \$11,000, allowing us to hire a consultant to help us develop our application to the National Register of Historic Places. The National Register of Historic Places is the official list of the Nation's historic places worthy of preservation, and was authorized by the National Historic Preservation Act of 1966. We are excited about this opportunity, and look forward submitting our application for this honor.

If you know of any funding opportunities and ideas that might help The Dudley Farm Museum, please send an email to director@dudleyfarm.com. We're always on the look-out but would appreciate hearing about new ones. Thank you!

Meeting our visitors: Docents at The Dudley Farm

Beth Payne

We are pleased to announce that several local folks have stepped up to become docents! They share their



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enjoyment of history and desire to know more about 19th-century North Guilford while conveying their knowledge and enthusiasm to young and old. With detailed interpretive plans in hand each docent will be spending a minimum of three hours per month serving as tour guide in either the Farmhouse or through the barns. This allows more visitors to see more of what makes The Dudley Farm Museum such an interesting agricultural museum

. So who are they?

Karen Bonitz lives in Guilford and taught world history at Daniel Hand High School. Since her retirement she has served as a docent/educator at the Florence Griswold Museum, and has also helped out at The Whitfield House in Guilford.

Sharon Bloom is new to the Guilford community and is fascinated by its history. "I believe it is more important than ever to remember historical roots and a connection to the land." With a Master's degree in creative writing, she is currently writing a historical fiction novel.

Monique Nemarich is from Branford, and enjoys telling stories and sharing her love of history. She is particularly interested in emphasizing to visitors that in the past farms kept the town running, helping in the growth and prosperity of the region.

Katherine Zapadka is from Westbrook. A published author, she has taught students from preschool to graduate school. Historical artifacts and how they relate to

everyday life is a particular interest that she would like to share. We are so very fortunate to have recruited such a talented group of volunteers. Please stop by the Farm this summer and welcome them.

Gordon Fox Running Brainerd

James Powers

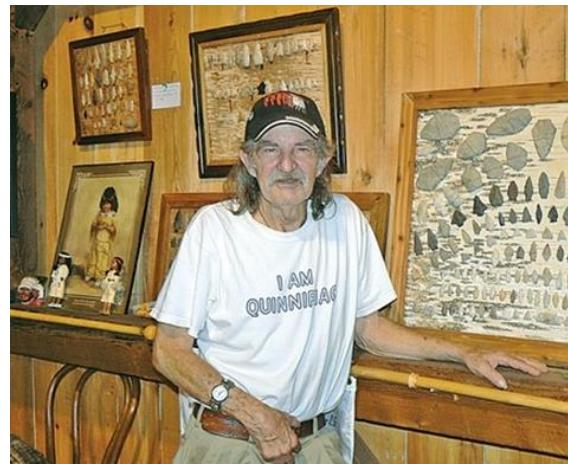
The Dudley Farm Museum was informed recently of the passing of Gordon Brainerd, known to many as Fox Running. Gordon was born in Stony Creek where he lived his entire life and was a fixture in that close-knit community. Along with his wife Leah, Gordon became involved with the Dudley Farm during its early inception, lending a hand and advice when he could and was one of the first participants in the Dudley Farm Farmers' Market, selling honey produced from his own hives.

An avid collector of Native American artifacts from across the Shoreline region for most of his life, they led Gordon to rekindle his interest in the history of the Quinnipiac people of whom he was descended. During the 1980's Fox Running became one of the original individuals to begin the process of reviving the Quinnipiac Tribal Council within the regional Algonquin Confederacy along with other descendants of the Quinnipiac people. As a member of the Bear Clan, Fox Running was the Medicine Chief and was instrumental in the creation of many activities and events sponsored by the Quinnipiac Tribal Council to celebrate their culture and educate the public about their heritage and culture.

In the late 1990's, Gordon approached the Dudley Farm about establishing a permanent display of Quinnipiac artifacts in order to further his mission to educate the public about the 14,000-year history and culture of the Quinnipiac people; the "People of the Dawnland". Thus was born the Quinnipiac Dawnland Museum at the Dudley Farm which Fox Running meticulously created from his extensive collection of artifacts. Housed in the loft of the Munger Barn, Gordon "Fox Running" became a fixture at the Saturday Farmers' Markets as he happily hosted visitors to the museum to share his knowledge of and passion for his Quinnipiac heritage.

Recently, as his health began to fail, Fox Running continued to come to the museum along with Leah when he could to host visitors until this past year when the pandemic made that unadvisable. Meanwhile, Fox Running had given his blessing to the establishment of a permanent Quinnipiac Dawnland Museum at the Dudley Farm, a wonderful

legacy to a man whose passion for his native people affected all he enthusiastically shared it with. As a tribute to Gordon Fox Running Brainerd, the Dudley Farm Board of Directors is hoping in the not-too-distant future to construct a stand-alone building to house and properly display all the artifacts and materials donated by Gordon and continue to tell the story of the Quinnipiac people; their history, and culture. What better way to honor a true friend of the Farm and his passion for his people, the Quinnipiac. All donations made in his name will be used to further that plan.



How much thought have you given to the great American tractor? If you have food on your table, you have the tractor to thank for it. We should appreciate the purpose and power of the tractor that brings America's food supply from farm to table.

Thanks to [John Froelich](#) who invented and built the first gasoline/petrol-powered tractor in Iowa in 1892.

tractor madness

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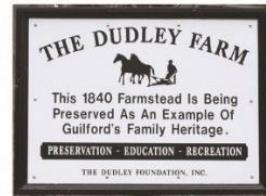
The Dudley Farm Museum

2351 Durham Road, Guilford, CT 06437

www.dudleyfarm.com 203-457-0770



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Witness Stones Project: 9AM
June 1

The Dudley Farm Museum
Opens: June 3

Connecticut Open House
Day: June 12

Rug Hooking "Hook-In": June
22-24

Shoreline Adult Ed
Opportunities: See inside

The Great Guilford Fair!
September 17, 18, 19

For more information:
www.dudleyfarm.com
Ph. 203-457-0770 or email:
Info@dudleyfarm.com