

~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

In my January President's message I said, "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." Wow, how things have changed in just a few months. The Delta variant has turned our light at the end of the tunnel into a flickering candle that threatens to go out. The only saving grace is that we live in Connecticut which seems to be better prepared than most states to cope with the next wave of covid.

But on a positive note, throughout these troubled times the Museum will remain open for those visitors wanting to experience and view all the

collections the Dudley Farm has to offer. And if you haven't come to it yet, please visit our weekly Farmers' Market, which is open from 9 to 12:30 each Saturday. These activities will maintain their schedule and will be adhering to the current and any future prescribed guidelines issued by the state and federal government.

As of this newsletter Harvest Day, which was canceled last year, is still on the schedule to take place on Saturday, October 30th. Many activities are being planned for the day and you can check out our website and future newspaper articles to give you the complete schedule.

From a financial standpoint the Farm has maintained a solid base which has allowed us to maintain our day-to-day operations. This is all due to our generous donors along with the Farm securing grants.

In the meantime, and until we communicate again, please stay safe and healthy.

## Volunteer Spotlight

Buster Scranton

We would like to recognize Don Homer as a longtime volunteer at the Dudley Farm, going all the way back to when the Dudley Farm was an unformed concept. The Foundation began as an offshoot of the North Guilford Volunteer Fire Company upon the passing of David Dudley. The plans for his estate were for the property to be sold and for the proceeds to be split between the fire company and the North Guilford Congregational Church. Don was, and still is, active in both the fire company and the church (how many years, Don? And how many years as fire company secretary and the Probate Court to bring the present arrangement to fruition. With lots of paperwork involved, Don helped guide the way to the Museum we have today, which has stood the test of time. There were



doubts along the way, but look at what has been done. Don has been in on the oversight of numerous building and restoration projects here, and with the assistance of others we have a museum that is an authentic step into the past.

I don't know how long Don has been a board member, but it has been a while. He also manages to be in on other positions, such as the nominating and auditing committees.

He now knows that it is possible to get jobs for life, unintentionally. Fire company secretary and cemetery sexton come to mind. He has also been in his share of church and fire company dinners. North Guilford is fortunate to have such dedication.

## The Nineteenth Century Wordsmith

Beth Payne



*"With words one man can make another blessed, or drive him to despair; by words the teacher transfers his knowledge*

*to the pupil; by words the speaker sweeps his audience with him and determines its judgments and decisions. Words call forth effects and are the universal means of influencing human beings."*

*— Sigmund Freud, Introductory Lectures on Psychoanalysis*

*When did the "parlor" become a "living room?"*

While conducting tours through the Dudley Farmhouse the wordsmith has often wondered whatever happened to the term "parlor".

Before the late 19th century, the parlor, a term derived from a French verb for 'to speak', was where family members and guests would sit and talk, carrying out the various formal and informal social



### Officers and Directors

**President** – Bill Black

**Vice-President** – Janet Dudley

**Treasurer** - Tom Cost

**Assistant Treasurer** – Bill Black

**Recording Secretary** – Jerri Guadagno

**Corresponding Secretary** – Dorothy Crampton

**Board Members** - Ray Guimont, Don Homer, Kendrick Norris, Tom Leddy, Jim Powers, Doug Williamson, Buster Scranton, Laurie Caraway

**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.

functions of the house. And this included funerals.



The many deaths from the Civil War transformed the parlor to the “death room,” becoming a central part of funerary rituals for most of the 19th century. Here deceased family members were laid out for final respects. Elaborate and strongly fragrant flower arrangements became popular, combating the equally overpowering effects of decomposition. An ice board was frequently placed under the body to keep it cool and slow the process down.

After the preparation required to make the deceased presentable was done, photos were taken to help keep the memory of that person alive. This was particularly true for children. The child’s body, tenderly prepared by the undertaker or family, would be primed and pampered, their unblinking eyes closed as in sleep. The child would be dressed in the fanciest of clothing, then placed on a day bed in the “death room” and surrounded by flowers. Then came the photography, with the child lying on a bed of beautiful flowers.

Mourning behaviors were rife with superstition. A family would stop the clock at the exact time of death, only restarting it after burial. Mirrors were covered with black material to keep the deceased's

spirit from going into the mirror and remaining in the house. There even was a proper way for the “dearly departed” to depart. After all, if the deceased left the house head-first, the spirit could look back at the house and decide not to leave. Not only would they be carried feet-first out the door, but it was not uncommon to take a circuitous route to the cemetery to confuse the spirit, assuring it couldn't find its way back.



And then there is the wearing of black. Why? One story--and it's as good as any other--is that back in the day, funerals were held at night, hence the lanterns on old horse-drawn hearses. With all the spirits floating around at the cemetery you'd want to be invisible... so you'd wear black. While that's universal to Western culture, other cultures use white, blue, or even yellow.

Soon, however, with the improvement in embalming techniques and professionalization of undertakers, death would begin to leave the home. By the end of World War I most Americans would receive their health care in doctor’s offices and hospitals and most funerals would take place in funeral homes – or the “funeral parlor”.

With the decrease in the number of deaths at the close of the 19<sup>th</sup>-century,

the *Ladies Home Journal* in 1910 suggested that this room was no more a “death room”. The change in terminology is credited to Edward Bok who strongly believed that the space should be “lived” in rather than having an expensively furnished room rarely used within the household. He promoted the new name with his article to the magazine and encouraged people to use the room in their daily lives as a gathering space. As it was then used for various activities of the house and was more a lively place than a mourning room, it should be called ‘the Living Room’. And the term spread into common usage.

During the 19<sup>th</sup> century death was a constant companion. People died from disease, lack of medical care, inadequate food supplies, poor sanitary conditions, farm accidents, fire, and war. The average person’s lifespan was around 45 years of age (before the pandemic in 2019 it had risen to almost 79). The mortality rate for children was especially high. One-third of all children died before the age of 10 (now approximately 17 childhood deaths per 100,000) and regional epidemics resulted in childhood death rates as high as 50 percent. The loss of a child was such a familiar occurrence that most Victorians did not name their children until they reached their first birthday.

## **Notice of Annual Meeting and Call for Nominations for the Board of Directors and Officers: October 21**



The Annual Meeting of The Dudley Foundation and Pot-Luck dinner is tentatively scheduled

for Thursday, October 21<sup>st</sup>.

The Nominating Committee presents the following slate for the Officers and Board of Directors for next year.

**Officers:** (1-year term from October 2021 to October 2022)

President: Bill Black  
Vice President: Janet Dudley  
Secretary: Jerri Guadagno  
Treasurer: Sue Torre  
Ass’t Treasurer: Bill Black  
Corr. Sec.: Dorothy Crampton

**Board of Directors** (Nominated for 3 years term October 2021 to October 2024)

Don Homer  
Doug Williamson  
Ray Guimont  
Jim Powers

### *Continuing Board Members*

Laurie Caraway (2019-2022)  
Tom Cost (2019-2022)  
Jerri Guadagno (2019-2022)  
Tom Leddy (2019-2022)  
Bill Black (2020-2023)  
Janet Dudley (2020-2023)  
Kendrick Norris (2020-2023)  
Oliver Scranton (2020-2023)

If you are interested or know someone interested in volunteering to help guide and run our operations, please contact our office at 203-457-0770 or email [director@dudleyfarm.com](mailto:director@dudleyfarm.com).

Perhaps you are not interested in joining the Board, but would like to contribute in some other ongoing way (there are lots of jobs needing to be done!) - Let us know and we’ll pass on your name to the appropriate Committee.

With your support, we can assure that The Dudley Farm Museum will continue *“To preserve, restore, and operate the farm as a historical, educational, and recreational resource for the public.”*

## 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.

### **So Won't You Consider ---**

-Giving an additional gift to our organization. As you know, there is no governmental funding, and financial contributions are needed for day-to-day operations as well as special projects, including replacing the sills under the house, creating a structure to house our sawmill, reconstructing our Aermotor windmill, and providing a building to better serve the Quinnipiac Tribal Museum. Matching funds are needed for grant support.

## The Dudley Farm Recipe Box:

Beth Payne



*Just plant a  
watermelon on my  
grave  
And let the juice*

*(slurp!) run through  
Just plant a watermelon on my grave  
That's all I ask of you.  
Now chicken and dumplings may taste mighty  
fine  
But there's nothing any finer than a  
watermelon vine!*



*So plant a  
watermelon  
on my grave  
And let the  
juice run  
through!*

**Many**  
sources list

the watermelon as being introduced in Massachusetts as early as 1629, and in Connecticut by 1747. And while

watermelon rind pickles are commonly thought of as a Southern dish, there are records of people making pickles of watermelon rinds during the Civil War. Those original recipes call for soaking the rinds in a salt brine, then boiling with sugar, vinegar, cloves, and cinnamon until clear and soft, which turns it into something resembling a sweet relish.

Why throw out the rinds when something tasty can be made? After all, waste not, want not.

The following recipe was published in the *Atlanta Constitution*, Oct. 25, 1887:

### *Pickled Watermelon Rinds*

Peel the green skin from the rind and scrape off all the red pulp till the rind is firm and hard. Cut them in small pieces about three inches long and lay them in a weak brine by adding one cup of salt to a gallon of water. After they have soaked in the brine for twelve hours remove them, rinsing them off and weigh them. Allow one half a pound of sugar to every pound of rinds and vinegar enough to cover them. Stick a clove in every piece of rind. About one stick of cinnamon and half an ounce of cassia buds to every seven pounds of rinds. Put the vinegar and sugar in a porcelain kettle, and when it boils add the watermelon rinds and cook them until they are tender and perfectly clear. It will take some time. The rinds should be simmered slowly. Test them with a broom splint. If they are clear and it pierces them easily, they are done. When they are all cooked put them in a stone pot and pour the hot vinegar over them, after adding the cinnamon and cassia buds.

And while this recipe seems time consuming, this recipe found in The Dudley Farm recipe box would have you marking the days on your calendar:

### *Watermelon Pickles*

Cut the rind in two-inch pieces, remove all the red flesh and cut off the hard shell. Cover with a weak brine and let stand overnight. In the morning drain, and boil in water until the rind is clear. Then drain again. For seven pounds of the rind make a pickle by the following rule: Mix two teaspoons each of ground allspice and cinnamon, one teaspoon of ground cloves and half a teaspoon of mace. Divide these into three parts and tie in small pieces of muslin. Put four pounds of light brown sugar and one pint of best cider vinegar into a preserving kettle, add half an ounce of ginger root broken in small pieces and the little spice bags. Let this come to a boil and put in the rind. Remove from the fire, cover closely, and let stand in a cool place for 24 hours. Then take out the rind and let the syrup again come to a boil. Add the rind again, and let stand in a cool place, as before, another twenty-four hours. Repeat this process nine times. (WHAT???) The last time let the rind cook slowly in the syrup and seal in jars. This seems like a long process, but the trouble is very little, requiring but a few minutes each day, and the result is so pleasing that one feels richly paid.

Hmmm. I don't think so.

This modern recipe is a lot easier:

*8 to 9 cups of peeled and cut watermelon rind (from one small watermelon)*

*1/2 cup pickling salt*

*4 cups granulated sugar*

*2 1/2 cups white vinegar*

*2 tablespoons pickling spice*

Cut watermelon rind into long, thin sections. Scrape off most of the pink flesh. Use a paring knife to peel off the outer green skin of the watermelon.

Cut peeled watermelon into bite-sized pieces.

Place watermelon pieces in a large bowl. Fill with enough water to cover the watermelon, and stir in pickling salt to dissolve. Soak overnight or for several

hours. Drain and rinse well.

Place watermelon rind, vinegar, sugar, and pickling spices in a large saucepan. Bring to a simmer and cook for approximately 30 minutes, until the watermelon rind begins to soften and some areas turn translucent. Although this recipe makes about 3 pints of watermelon pickles, prepare 4 pint jars and lids just in case.

Bring a large stockpot of water to a boil with the jars and lids inside. Keep this simmering while the pickles are cooking. Once the pickles are done cooking and jars have been in simmering water, carefully ladle in pickles and brine into hot jars - within 1/2 inch of the top. Screw on lids. Repeat with remaining jars/pickles. Place lidded jars in the simmering water and boil for 10 minutes. Carefully remove from water and set on the counter to cool. Lids should seal (pop) as they cool down.

No matter what recipe you use, watermelon pickles are a sweet and delicious treat.



But the first step is always to pick a good melon! Here's how:

1. Look at the watermelon. The melon should be firm, heavy, and bruise free. The skin should be dull and the stripes near the top (if it has any) should be faded and less obvious than when younger. The bottom, where the melon rested on the ground, should be a yellow-cream color and not an immature white or green.
2. Scratch the bottom of the watermelon. The rind should be tough and resist denting, and instead tear and slip to show a light green under the rind.

3. Thump the watermelon. This is a classic way to test ripeness. A ripe melon should have a low, dull, solid thud, like a hardwood door. If the melon sounds more like the hollow knock of an aluminum door, instead of a solid oak one, the melon is not ripe yet. This method takes a bit of practice, but produces great results. Be careful, however, overripe fruit sound similar to ripe ones.

4. Check the tendril nearest the watermelon. The little “pigtail” should begin to die back as the melon reaches maturity.

5. Look at the stem. It will begin to crack near the watermelon when ripe.

And just plant a watermelon on my grave, and let the juice (slurp!) run through!

## The Dudley Farm Gift Shop

Jerri Guadagno and Mary Norris



**W**ow, summer is almost over, where has the time gone. As the holidays approach be sure to stop by the Dudley Farm Gift Shop at the

weekly Saturday Farmer's' Market for the best selection of hand -crafted items. Our Gift Shop is fully stocked with so many beautiful things, such as:

Colorful quilts; beautiful table runners; charming embroidered ornaments; useful and cheerful potholders; placemats and potato bags, and adorable baby bibs and blankets. We also have a variety of adult and children's masks; pure wool yarn from local sheep; gnomes; scarves; wool hats, and so much

more.

There are five of us who do all the sewing and knitting for the gift shop and everything is hand made. All proceeds are used to help operate The Dudley Farm.

Come join us at the Saturday Farmers' Market, it will be a fun day for all.

## Apple Harvest on the Farm

Kate Zapadka, Docent

**I**n late summer and throughout autumn, farm families harvested their numerous crops of vegetables and fruits. Farm wives were tasked with various methods of preserving the harvest. Without freezers, the food had to be canned, pickled, brined, jellied or dried for future use. In addition to her usual daily and weekly jobs, the farm wife spent many hours working to preserve the harvest.

The Dudley farm included an apple orchard, and apple varieties in Connecticut ripen from late summer to late September. Cider was made in quantity. Apple pies, apple butter, apple fritters and applesauce made their seasonal appearance, and for off-season use, canned apple butter was a popular dish.

In the early 1900s, apples were the main cash crop in New England. It takes 36 apples to make one gallon of cider, and many farms had a cider press. The Dudley Farm Museum has one which can be viewed in the barn. Cider is actually unfiltered apple juice, which was aged into cider in oak barrels. The cider was then used as a drink or in recipes such as the one below. When further fermented, it became vinegar, used for pickling.

### *Cider Jelly*

Marion Harland, 1889

“Take the cider just as it is made, not allowing it to ferment at all, and, if

possible, boil it in a very large, flat, shallow pan without a particle of sugar and you will have a beautiful jelly.”

Apple butter took hours to make. Often, preparing the butter was a social activity as families joined together to make and can it for winter use.

### *Apple Butter*

Marion Harland 1889

“1 1/2-2 gallons apple cider  
3 bushels apples, 5-9 pennies  
Pare, core, and slice apples. Bring cider to a boil in a copper kettle. Add apples and pennies (to scrape bottom of kettle and prevent burning). Boil, stirring constantly with a wooden paddle five to seven hours, until thick. Pour into crocks.”

The pennies were kept, not spent, as they were considered lucky coins.

Apples could be stored in barrels, dried and strung like popcorn, canned and jellied. Crab apple trees were often planted near apple trees to enhance pollination.

### *Crab Apple Jelly*

Grow a Good Life website

*3 pounds crab apples, washed, stemmed, and halved*

*3 cups water*

*3 cups cane sugar*

*rose geranium leaves (optional)*

Combine the crab apples in a large saucepan with enough water to barely cover them. Bring to a boil over medium-high heat, then simmer slowly until skins are soft. Gently mash and simmer over low heat for fifteen minutes, stirring occasionally, until fruit is soft. Do not overcook. Strain fruit through a jelly bag or cheesecloth; allow to strain overnight. Do not squeeze the bag. Measure four cups of juice into a saucepan, add sugar, and stir to dissolve. Bring to a boil over medium-high heat, stirring constantly, until jelly stage (220 degrees). Remove from heat and skim off foam. Place a clean

rose geranium leaf in the bottle of each jar if desired, and fill warm jars with jelly, leaving ¼ inch headspace. Boil in water canner for five minutes, then turn off heat and allow to settle for about ten minutes.

It's intriguing to think that John Chapman, aka Johnny Appleseed, might have visited the North Guilford area in the early 19<sup>th</sup> century. Contrary to legend, Chapman did not plant random apple trees, but actually planted apple nurseries in selected midwestern towns.

Most New England farms in the 18<sup>th</sup> and 19<sup>th</sup> centuries included apple orchards, for apple cider was actually safer to drink than historic water sources. That could be the origin of the saying “an apple a day keeps the doctor away.”

## **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.

**September** marks the return of the Guilford Fair.

**October** And yes, there are opportunities to learn! We are collaborating with Shoreline Adult Education to provide programs at the Munger Barn. Jim

Powers will be presenting 2 programs in October: October 6th *The Quinnipiac, The First People of the Shoreline*; October 20<sup>th</sup> *The Siege and Battles at Saybrook Fort during the Pequot War 1636-1637*.

Beth Payne will present *19th Century Cures...or Curse. Patent Medicines from Around New England* October 13<sup>th</sup>.

On Saturday, October 9<sup>th</sup> The Dudley Farm will be hosting an vintage machine show. You're invited to see some unique equipment!

Our Annual Meeting on October 21<sup>st</sup> will include our pot luck dinner and a presentation "The Dudley Farm Museum; Moving from the 19<sup>th</sup> Century to the 21<sup>st</sup> Century and Beyond; How We Got There." We will post updates on our webpage.

We finish up the month with a return of our Annual Harvest Day! After a year's hiatus (thanks to Covid) we plan to have a variety of demonstrations and events to celebrate the end of our season, and will include games for our young visitors. The New England Lace Group will return to show off their bobbin lace making skills, and the *Antique Tools and Trades in Connecticut Club* will have members here to show off their collections, swap with others, or even give **you** an estimate of value on your special vintage tool or small piece of equipment. The blacksmith shop will be open, and our laundry center in operation. (Kids and water – always a winning combination!)

There will be demonstrations of 19<sup>th</sup> century skills and crafts. Lunch items will be available for purchase, and the event is free. Come join in on the fun! So mark your calendar for October 30<sup>th</sup> from 9AM to 2PM. And don't forget our Market!

## November

And just after Halloween, Beth will present *Rest in Peace. Dudley Family Gravestone Symbols and Inscriptions, North Guilford. 1733-1991* November 3, while Jim Powers will finish our lecture

series on November 10<sup>th</sup> with his local history presentation *The Dutch Fort on Indian Neck in Branford*.

All programs will be held in The Munger Barn from 7 PM to 8 PM and cost \$15 per person.

Shoreline Adult Ed is handling all registration, so please contact them if interested. 203-488-5693.

**December** finds us getting ready for the holidays with our Open House and Market.

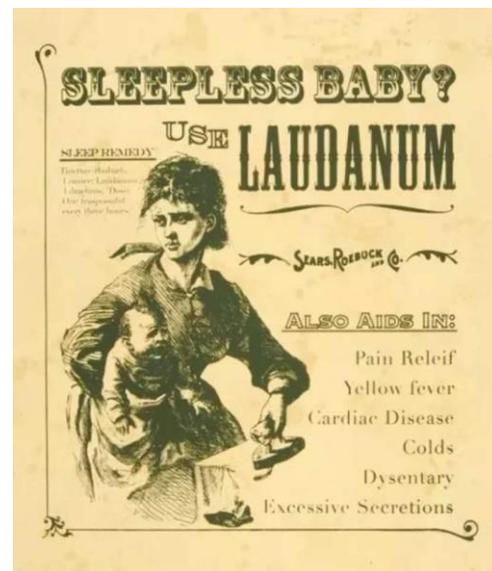
Where did the summer go?

And of course, updated information will also be available through *Dudley Farm Doings*.

We look forward to seeing you "down on the Farm."

## All for Love

*A Guilford Swain Takes Laudanum – Mustard Saves His Life*



This town is all agog today in consequence of knowledge that just came to light of he attempted suicide of a well-known Guilford young man. "Wink" Buell, about 19 years of age, came here from Clinton three years ago, and has been employed ever since at the foundry of I. S. Spencer's Sons. Two years ago he began paying

marked attention to Miss Kittie, the daughter of Captain Ralph Wheat, one of the leading citizens of the town. All went along pleasantly as a June day until one, Jones, about 20 years old, one day early last week took Miss Wheat to ride, and a day or two later, it is alleged, got Buell drunk in New Haven and went with him in that condition to Miss Wheat's house. Miss Wheat was disgusted, and told Buell she wanted nothing more to do with him. Buell became very disconsolate when he sobered up, and grew desperate at the thought of his blighted love. Friday evening he started for Miss Wheat's home with a bottle of laudanum in his pocket. He met her at the gate and threatened to commit suicide if he was not forgiven and reinstated in her affections. Miss Wheat was obdurate. Then immediately in her presence young swallowed the laudanum. Miss Wheat did not faint or make a great out-cry, but quietly invited Buell to walk with her to a neighbor's house. When he was safely housed he was made to take a stiff dose of mustard. Then Dr. Reynolds was sent for, and by use of an antidote and stomach pump Buell was soon out of danger. To-day Buell is at his work in the foundry the object of innumerable jibes and jokes, while Miss Wheat is spinning about on a brand new bicycle just as if nothing had happened.

From the Shoreline Times, July. 1887

**Well!** So who were these people? Joel Helander gave us some help. "Captain Ralph Wheat" (1834–1897) named in the article was a Glastonbury, CT resident who moved to Guilford about 1867. He had been a sailor on whaling vessels for many years, but retired as a "painter" in Guilford. This information comes from his *Shore Line Times* obituary. The 1870 Federal census shows that Captain Wheat was living in the household of Elisha Hart at the corner of Whitfield and High Streets; in 1880, he

was living in a household of his own near the Thomas Griswold House on Boston Street.

The nicknames given of "Kittie" (Wheat) and "Wink" (Buell) make their identifications difficult. In 1880, Captain & Mrs. Wheat's 18-year-old-daughter, Emma, worked in the "Button Shop" at what is now 66 High Street. She could very well be the same "Miss Kittie" who would have been about the same age as Wink Buell. Dr. G.P. Reynolds named in the article also died in 1897."

The article was found in our 1887 Webster dictionary. Why was it kept?

## Grant Writing During a Pandemic

Laurie Caraway

**This summer** The Dudley Farm Museum received a grant to participate in the "Connecticut Summer at the Museum" program which allowed Connecticut children age 18 and under plus one accompanying Connecticut resident adult to visit free of charge. This program was made possible through an investment from the federal COVID-19 recovery funding Connecticut received from the American Rescue Plan Act and was administered by the Connecticut Department of Economic and Community Development's Office of the Arts in partnership with Connecticut Humanities. We thank Connecticut Humanities for encouraging us to apply for this program's grant.



FARM CREDIT EAST

In June Farm Credit East awarded The Dudley Farm Farmers' Market money to purchase additional yard signs to help increase awareness of our vibrant Saturday morning Farmers'

Market. We thank Farm Credit East for supporting our market.



In August The Community Foundation for Greater New Haven awarded \$5,000 to The Dudley Farm Museum to be used for operating the museum and curating our collection of artifacts representing the Quinnipiac People. We thank The Community Foundation for Greater New Haven very much for helping support our mission.

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

## Thanks ....

### As Summer Ends...

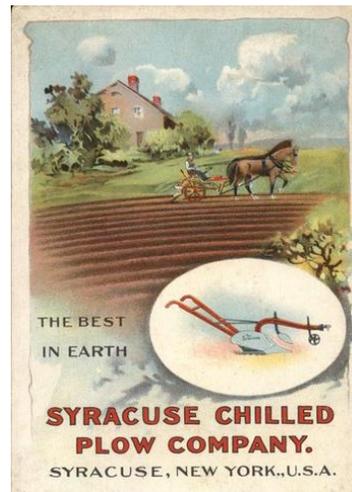
We would like to thank our docents, Monique, Kate, Sharon and Karen, for their enthusiastic interest and loyal participation in The Dudley Farm Museum this summer. We had some very busy days, and those days would have been far more difficult without them! Thank you so much.

Our intern, Andy Sistrand, went beyond the call by acting as mentor to our high school volunteer, Harry Young. Andy taught Harry how to clean and oil some of the many tools in our collections (how many planes do we really need?) as well as helping to determine what items to keep. We were fortunate to have such self-motivated and reliable people here for the summer.

And did you notice? We have articles in our newsletter written not only by one of our docents from Andy as well. We hope you enjoy them.

## What Old Thing is New at The Dudley Farm Museum

*About Plows* – Andy Sistrand



The Dudley Farm recently acquired a Syracuse chilled iron sulky plow circa 1879-1900, a machine pulled by a team of horses. The word “sulky” was borrowed from the world of horse-racing, and like its namesake, the sulky plow

provided a seat for the farmer, though not a very comfortable one. The sulky plow replaced the walking plow; the farmer, it was said, had better control of the blades, and it was less work for him to ride instead of walk. Soon 2 and 3 blade sulky plows were developed, called “gang plows.” The more plow blades, the faster a field could be plowed.

In the early nineteenth century, blacksmiths fabricated the farmer’s plow. The moldboards were wood or wrought iron, and the wrought iron plowshares were tipped with steel, which was more durable than iron and held an edge much longer. While there were many attempts to improve plow design, it was John Deere who patented and manufactured the first practical mass-produced steel plows. Deere made his first steel plow in 1837, in response to Midwest farmers who were looking for a better tool. Wooden or cast-iron moldboards didn’t scour well; the sticky Midwest soil stuck to them, and the farmer would have to frequently scrape them off, slowing him down. Polished steel solved that problem, and Deere used cast-off sawmill blades for his steel. As production increased, Deere had to look

beyond old saw blades for steel, and ended up purchasing English Sheffield steel until 1844, when an American firm was able to supply him. But steel was still expensive.

In 1857, James Oliver and Harvey Little patented a process for producing “chilled iron.” Chilled iron is so called because the iron is chilled after casting, a process that produced a hardened surface while the interior was softer and more shock-resistant. The result was a tough iron with a hardened surface that resisted wear, and a moldboard that could be polished nearly as well as steel; best of all, chilled iron was much cheaper to produce than steel. Oliver began manufacturing plows, and the Oliver Chilled Iron Plow Company became the industry leader.

Success breeds competition, and Oliver soon had a rival. The Syracuse Chilled Iron Plow Company began as the Robinson Chilled Plow Company in 1876, based on patents held by the Wiard family. The Wiards bought the Robinson company in 1879 and changed the name to the Syracuse Chilled Iron Plow Company. The Wiard family came to America in the seventeenth century and settled in the Hartford, Connecticut area. Some of the Wiards moved west in the early nineteenth century, including Thomas Wiard, who moved to New York State. His son Matthew designed and patented an iron plow that became the basis for the Robinson company.

At its peak, in the early 20th century, The Syracuse Chilled Plow Company sold more than 100,000 plows each year in every corner of the world. The company’s slogan was, “The sun never sets on a Syracuse plow.” Eventually, other farming implements were added to the line. The company employed more than 300 people in its factory, which covered a square block of Syracuse’s Near West Side. In

1910-11, Deere and Company began expanding its holdings. Attracted by the success of the Syracuse Chilled Plow, John Deere acquired the company, which became a subsidiary in 1919.

Our sulky plow was a gift from Barbara Travisano in memory of her parents, Philip and Nancy Federico.

## **The Community Garden**

Judy Stone

**T**he Community Garden is once more bursting with flowers and vegetables. We have been lucky this year to have had enough rainfall, compared to many places in this country. And it has been so good to be able to resume our traditional cookouts.

This year the Heritage Garden had a different theme, having needed crop rotation. Unfortunately, a bumper crop of woodchucks benefited from everything that was planted, except for the fiber flax and a struggling front flower border. Next year we need to work on proper fencing.

The flax, however, produced a good crop which has been harvested and is being dried in preparation for further processing.

Flax 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.

Our volunteers have put in many hours on all the gardens. If you are interested in helping with these, please get in touch-- there are tasks for people of any skill level. In particular the apple orchard needs vine

removal, and the Heritage garden needs cleaning and planting with a cover crop.

On June 26th we were a host site for the first area Pollinator Pathway tour. On September 8th we are hosting the Guilford Garden Club for their September meeting and providing a talk on Organic Gardening, with the Community Garden as an example.

Again, it has been such a pleasure to have a safe place to gather and work together. Happy gardening!

## **Dudley Farm Women at Mount Holyoke**

Andy Sistrand

Two of the Dudley Farm women attended Mount Holyoke College. Martha Crowell Munger, who later married Erastus Dudley II, attended the school when it was still a female seminary in the early 1870's, and her daughter, Mabel Dudley, attended in the late 1890's, when it had become a college. Both women were school teachers. Martha Munger was teaching school by age sixteen, and like many young teachers who wanted more advanced training, went to Mount Holyoke as a "special student," who did not get a degree but who went there for a year or two to get teacher training.

Mount Holyoke was founded as a female seminary in 1837 by Mary Lyon, a school teacher, in South Hadley, Massachusetts; its purpose was to train women for teaching and for republican motherhood. Education was taken seriously in New England, and the common schools provided a basic education. The population was expanding rapidly, and there was a continual need for schools and for teachers. Teachers in those days were often recent graduates of those same common schools, girls who had been good

students and had acted as mentors to younger siblings.

At Mount Holyoke, "special students" were often teachers who attended not only for academic growth, but also to learn the professional skills necessary to maintain order in the classroom, and to be able to instill in her students the discipline necessary for employment in the new industrial economy of the nineteenth century. Mary Lyon modeled her seminary after the Hartford Retreat, an asylum for the insane. Mary Lyon's sister, Loving Lyon Putnam, suffered a mental breakdown as a result of the illness and death of her husband, and had been admitted to the Hartford Retreat as a patient. When she came back, Mary was very impressed by her sister's calmness and self-government. The asylum created a peaceful, orderly environment; there was a regular, daily routine imposed on patients, run by the clock, that included therapeutic work, silence, and periods of private devotion—"a place of perfect order." One of the difficulties facing young female teachers was maintaining order in the classroom, and winning the attention and respect of her students; the system developed by Mary Lyon, and her close friend and mentor Zilpah Grant, modeled on the asylum routine, was designed to do just that.

There had been a rise in mental disorders, including alcoholism, early in the nineteenth century, which was linked to the cultural shift from farm labor to industrial labor; farming people weren't used to a life ordered by the outside authority of a mill owner, and run by the clock. The discipline imposed by the female seminary was similar to that imposed by, for example, the Lowell textile mills in Massachusetts, which employed farm girls when it first began operations. The seminary students lived by the bell, marking off the activities of the day. Order was maintained in the classroom; no

whispering or fidgeting. There were strict rules governing every aspect of the seminary experience. Students were required to do physical exercise—to walk one mile each day, and to perform calisthenics. Mary Lyon was a student of Ben Franklin as well, and incorporated his aphorisms into her philosophy—“early to bed,” and et cetera. Religion was also an important element—the seminary opened in 1837, during the Second Great Awakening period, and Mary Lyon had experienced a religious conversion. She became an effective lay preacher herself, and Mount Holyoke became known for its religious conversions.

The women who attended the seminaries established the kind of schoolroom order that many of us grew up with. A teacher who allowed her students to defy her with disorderly conduct and disrespectful behavior could not be an effective teacher. Martha Crowell Munger Dudley and her daughter, Mabel Dudley Rossiter, both were teachers, but both were refined, middle class women: they did not teach once they were married, and became full-time housewives and mothers.

## 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 intern along with our high school volunteer mad quite a dent into this project over the summer. Want to know more? Call us!

**Buildings and Grounds:** If garden upkeep is your thing, we could use your skills in our herb garden, along the picket fence and 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!

And we hope to see YOU down on the farm!

## From Shoe-Leather to Fancy Coaches: Erastus Dudley's Daybook Tells a Story

Andy Sistrand

*Most* of you know that Guilford was the largest Connecticut producer of shoes in the early nineteenth century, and that Erastus Dudley's tannery supplied some of the leather to make those shoes. But Dudley also supplied New Haven carriage and coach makers with leather as well. Some research in the Guilford library's Local History room, and a close look at Erastus Dudley's daybook, which recorded his daily transactions from 1841-1850, provided the details.

Erastus, at age 58, sold the tannery, tanbark mill, and the rest of his mill operation on the West River, to his four sons on December 24, 1841. Apparently, he wasn't ready to retire, acting as a dealer in tanned hides, neatsfoot oil, shoe-wax, and other leather-working supplies. Although the heyday of Guilford's shoemaking had already peaked and had begun tapering off, it was still an active business in 1841. In the census of 1850,

there were still over thirty shoemakers listed, and one shoe dealer.

Shoes were made by hand using the “putting-out” system, a type of cottage industry. There were eleven shops in Guilford at its peak. The shops prepared the leather pieces that made up the shoes, cutting them to shape. Then the pieces were distributed to local farm families, who sewed the uppers together. This was a family affair, with women and children doing most of the work. The families were paid for completed work, on a piecework basis. The shoes would be completed in the shops, with the uppers attached to the soles, and then would then be turned over to a dealer, who would arrange for the sale and shipment of the shoes.

The shoes were a cheap, ready-made utilitarian shoe called *brogans*, or plow-shoes. Brogan is a Gaelic word for shoe, and they were laced up rather than using buckles. They came to be known as “Jefferson Shoes.” The name goes back to Thomas Jefferson, who wore laced shoes at his inauguration in 1801 to show solidarity with the French revolutionists. During the French Revolution, fancy shoe buckles were associated with the aristocrats. Jefferson started a fashion trend, and the term “Jefferson” continued to mean laced shoes until the early twentieth century. Brogans were made in standard sizes on straight lasts—there were no lefts or rights; the shoes would conform to the feet of the wearer with use. Brogans were also called *common shoes*, and they were worn by children with growing feet, and for utilitarian use by farm workers. However, for those who could afford it, custom made shoes were available locally from skilled shoemakers who had served a seven-year apprenticeship. If you wanted the latest European fashions, you could go to New Haven and get custom made shoes. But most of the brogans went South, to shoe the feet of enslaved plantation workers.

Among the local shoemakers who dealt with Dudley was Lyman Blake. Blake seems to have been on the payroll, besides being a customer. Possibly Dudley had him making shoes, which he then marketed.

Dudley also sold tanned hides to curriers and leather dealers in New Haven and Hartford. He handled sheep skins as well as cow and calf; sheep skins were used to line fine shoes, for making bellows, workmen’s aprons; and lambskins were used for making gloves. The currier finished the tanned hides, splitting them, making them uniform thickness, stretching and burnishing to make them strong, supple, and waterproof, and dyeing them. The finished hides would then be sold to custom shoe and bootmakers, glove-makers, harness and saddle makers, and to the carriage and coach shops to be used to make seats.

New Haven carriage and coach makers were world-renowned for producing some of the finest such vehicles. Andrew Jackson and James Buchanan owned New Haven carriages. Southern plantation owners were one of the largest markets; they thought of themselves as an aristocracy, and emulated the British and European upper crust. Fine New Haven carriages could be seen on race days in the South, proudly emblazoned with the owner’s family crest.

The Civil War contributed to the demise of the shoe business in Connecticut, and the decline of the carriage business as well. In 1858, a patent was issued to Lyman Blake for a machine that could sew the soles of shoes to the uppers. This was not the same man who lived in Guilford; this Lyman Blake lived in South Abington, Massachusetts. He later teamed up with a Colonel McKay, and the machine they perfected revolutionized shoe manufacturing. When the Civil War came along, there was a tremendous need for shoes for soldiers, on both sides. The



## Heritage Apple Wordsearch



Find and circle each of the words from the list below. Words may appear horizontally, vertically or diagonally, but forwards only.

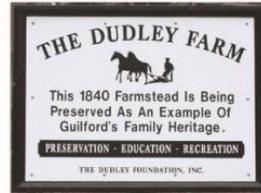
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X I D Z O S U H E I Z N O S E M T J H I L L S I D E  
W P O D T V G N J R W I C U M G R U E W E R B N Y Y  
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Grandmothers Cheese Hillside Yellow Bellflower Kentucky Limbertwig Alexanders Ice Cream  
Sawmill Devine Jimbo Gable Rebel Queen Yates Notag Daddy Abram Ingram  
Ozark Beauty Early Harvest Carolina Pippin Aunt Rachel Blue Ridge King Bald Mountain  
Juicy Fruit Hog Pen Leathercoat Potomic Fallwater Wolf River NC Keeper Stayman  
Burl Atha Lacy Coe Amy Buff Enos Slope Vine Oat Pilot York

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**The Dudley Farm Farmers' Market**  
Saturday Morning,  
9 AM to 12:30 PM through December

**The Dudley Foundation Annual Meeting and Potluck:** October 21, 2021

For more information:  
[www.dudleyfarm.com](http://www.dudleyfarm.com)  
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