



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

Just when you think it's okay to go back in the water the Covid sharks start to appear and turn a wonderful expectation into a fading dream. Disappointment is showing on everyone's face, at least the part you can see above their mask. Even though 2021 wasn't anything to write home about, it sure beats 2020, which was a year to forget. But through all this turmoil the Farm has been able to keep its head above water and we never sat back and waited, but rather we kept on looking and planning forward.

Munger Barn activities returned in 2021 to the tune of several weddings and other rentals like christening, birthdays, and anniversary celebrations. The Harvest Day, although having to use the rain date, turned out to be very successful, and from the activities around the Farm appeared like everyone was enjoying themselves. The Farmers' Market, which is the second-longest-running market in Connecticut, proved to be very popular as I listened to many attendees say it was great to get out of the house and start to return to normal life activities. And with the help of our new docents, tours of the Museum House were at an all-time high in 2021.

And our plan to continue turning the Farm into a go-to place in Guilford never ended in 2021. We are currently seeking a National Register of Historic Places

designation and hopefully, that will be completed later this year. We currently have a Connecticut Register of Historic Places honor. Also, plans are underway to construct a new home for the Native American Museum, which is currently on the second floor of the Munger Barn. Funding has been secured and town permits approved so hopefully later this year you'll be able to check out the wonderful collection donated to us by Gordon "Fox-Running" Brainerd in our new building.

The town also approved the site plan near the Sugar House which will house our late 19th-century sawmill.

And last, but not least, the electrical project will be completed in the Big Barn so that our vast agricultural

collection can be properly displayed for all to see and enjoy this summer.

In the meantime, and in any way you can, please stay safe and healthy.

Volunteer Spotlight

The Dudley Foundation has more than 50 volunteers who provide us with over 2400 hours of service a year. They each deserve our thanks. While many of our volunteers are seen scurrying about during our events or guiding our visitors, others are rarely seen. The four volunteers being spotlighted in this issue of *Farm News* fall into that second category.

Dorothy Crampton is a long-time member of The Dudley Foundation who assures that hand-written thank you notes are sent out to all who help us during our events, while Linda Curry continues to provide the hand-written receipts sent out to our renewing and new members. Anyone who knows Dot knows her kind and giving spirit, as well as her cooking skills. Brought up in Guilford, Dorothy and her photographer husband, Andy, live in North Guilford where she has long, familial roots. Always ready to experiment with new tastes, a ready smile and an enthusiastic "yes!" is the response to an invitation for lunch at one of Guilford's ethnic restaurants. Bon appetit!



Officers and Directors

President – Bill Black

Vice-President – Janet Dudley

Treasurer – Susan Torre

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, Maria Trumpler

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.

Maintaining the house for our visitors is not for the faint-hearted, and we have two volunteers who are more than willing to help protect our furniture, light our Christmas lights, clean, and vacuum. Pam Griffith is a retired middle-school English teacher who would now rather dust than parse sentences! We can count on her to help put filters in our floor registers, cover the furniture to protect it from the sun and dust of winter, and, when needed, direct visitor traffic during our open houses. Now and then she will proofread and correct written materials, but she'd rather ride horses.

Penny Hill is one of those rare people who will call now and then to ask if our silver needs to be polished or our floors vacuumed. (She does NOT make house calls.) She makes Cinnamon Jumbles from an 1890's recipe for any of our events where refreshments are served, and these have now become an anticipated treat. As a member for more than 7 years, she has also been generous with her family heirlooms, which include the 1872 quilt now found on the bed in the master bedroom. So if you notice that our carpets are bright and our silver sparkles, you can thank Penny.

Bob Richard has been a dedicated volunteer in the Museum office for about 4 years, and a member of The Dudley Foundation since 1998. With a love for computers and an interest in making familial connections, Bob has painstakingly linked many of the Museum's

artifacts to the individual who owned them. Now you can search for those cataloged items associated with specific members of the Dudley Family or others from the community by simply entering their names into our software. Not only do you get a list of the artifacts, but also pertinent biographical information. This has been a mammoth task that is certainly not completed!

The 19th Century Wordsmith

Beth Payne

"Words are free. It's how you use them that may cost you." -
KushandWizdom



**From the *Etymology Dictionary*,
tiddlywinks (n.)**

children's tile-flipping game, 1857, probably an arbitrary formation from baby talk, but perhaps from slang tiddly-wink, "unlicensed drink shop" (1844), and from the slang tiddly "a drink, drunk." The game began as an adult parlor game in England with the patent application for the game in 1888 and was trademarked as Tiddledy-Winks in 1889.

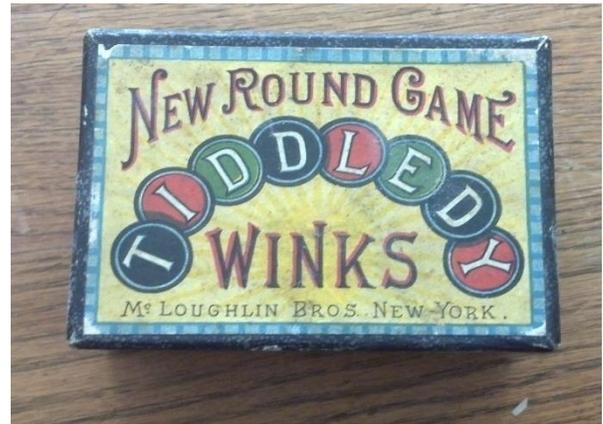
The game is conceptually simple enough for most people to understand, and yet an extraordinary number of variations exist. Tiddlywinks has perhaps *the* most pervasive and negative stereotype of any game, and yet it was a rampant adult fad

in the US and England in the 1890s. To this day it is played competitively with fervor by many well-educated winkers with a propensity for pubs and drinking games.

The general concept of tiddlywinks, that of flicking a wink with another instrument to make the wink flip into the air, is very basic, and yet there are over eighty approved patents known, starting in 1889. Tiddlywinks was an adult craze in the 1890s, then fell into “disrepute” as a simpleminded children’s game, and yet it has been played since 1955 by adult winkers who were graduated from places with names such as Cambridge University, MIT, Oxford, Cornell, and Harvard. Indeed, the North American Tiddlywinks Association (NATwA), founded in 1966, sponsors tiddlywinks tournaments, recruits new players, distributes winks equipment and promotes the game in general. The earliest documented American date for a published item using the word “tiddledy-winks” is 14 August 1890, when McLoughlin Brothers copyrighted “Directions for Playing The American and English Game of Tiddledy Winks”.

So now, onto *dingus*, a word from the 1890s: a nebulous, unspecified object. A tiddledy-winks example: “Nineteenth-century slang may have crescendoed in the 1890s with this report on a new game: Tiddledywinks. “You take a wink, put it on the dingus, press a tiddledy on the wink and make it jump into the winkpot. ... If you succeed, you are entitled to a

difficiency and for every wink you jump into the dingpot, from the duwink you count a flictidledy and you keep on operating the tinkwinkle upon the pollywog until the points so carried equal the sum total of the bogwip multiplied by the putertinktum and added to the contents of the winkpot or words to that effect and you have won the game.” From the Tribune in McCook, Neb., on April 24, 1891.



The Dudley Farm is fortunate to have a very early American edition of the game. Interested? Let us know!

The Dudley Farm Recipe Box

Farmstead Cheese-making in Rural New England

Maria Trumpler



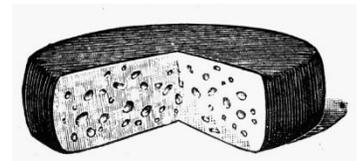
When I set out to teach myself to make cheese in preparation for starting an artisanal cheese company, I turned to nineteenth-century housewifery manuals. On small homesteads around New England, women were responsible for the care of the cow and goats as well as the transformation of their milk into delectable foodstuffs.

Without refrigeration (other than spring houses), milk didn't keep long in its liquid form; but happily, since pasteurization hadn't been discovered yet, the raw milk (as we now call it) soured into yogurt, butter, soft cheese, and aged cheese. Each of these forms preserved the nutritional value of the milk while adding the health and gustatory benefits of fermentation.

As I started making farmstead cheese daily, one of the pleasures was to see how the milk changed weekly. At the beginning of spring, you could smell the onion grass the cows had been grazing, then the milk glowed yellow as they ate dandelions, and finally thickened in the heat of August. The bacteria that came along with the milk or fell into the vat from the air also changed with the seasons, so the flavors in the cheese changed subtly as well. To make a soft cheese, you can just let these bacteria naturally create acidity that curdles the milk. If you drain this in cheesecloth, you will have a soft cheese that can be flavored with herbs from the garden. Spread on a slice of whole-grain bread, it is a hefty lunch to take to the fields. To make a hard cheese, you add rennet, an enzyme that binds the milk proteins together creating a more solid texture. Rennets can be found in the lining of calf's stomachs as well as in thistles. Cheese is often then pressed to make a firm wheel that can be aged. Ironically, every stage of making cheese smells and tastes wonderful until you press the

curds—then they become tasteless and rubbery. But the bacteria that are still there will patiently nibble at the proteins, creating a softer texture and the array of short proteins that we perceive as complex flavors.

Farmstead cheese—where the cheese is made on the same farm where the cows are raised—is rare today but was the norm in the nineteenth century. Women typically were able to keep the money they made from selling the extra cheese and butter that their family didn't need—a small bit of economic freedom that probably meant quite a lot to some women. They also had the pleasure of expertise and creativity as they learned to harness differences in milk qualities and seasonal temperatures to create different flavors and textures in their cheeses.



Maria Trumpler founded and was the cheesemaker at Crawford Family Farm in Whiting, Vermont from 2005-7. She teaches gender studies at Yale and has just joined the Board of Directors at the Dudley Farm Museum.



The Dudley Farm Gift Shop

Jerri Guadagno

Well, here we are again, another year gone by. The girls that do all

the needlework, knitting and so much more want to thank everyone who made purchases from The Dudley Farm Gift Shop. Our little Gift Shop had done so well this past year selling all of our items to so many bargain shoppers who attended The Dudley Farm Farmers' Market, even with the Covid virus still around. We sold so many gift items that we started running out of potholders, potato bags, and so many other things, for us girls, the rush was on to keep up with our stock of goodies.

I have to mention that one of our big selling items was our hand-knitted winter scarfs and a big thank you goes out to Sue Torre for a job well done.

I also have to mention several donations that were given to the Gift Shop; Bill Black donated many hand-made lady's wool hats, made by his wife, Ellen Rusconi-Black, who has since passed away. Also doll sweaters, so cute, by Mary Linden and beautiful children's knitted hats by Donna Nielsen. We so appreciate these donations and others, all this helps to keep the Gift Shop going.

A big thank you goes out to all who have donated to the Dudley Farm Gift Shop.

I also want to thank The Dudley Foundation Board of Directors who graciously acknowledged all the work the girls have done with a gift card to Jo-Ann Fabrics.

Thank you to everyone, from all of us.

Jerri Guadagno, June Jewell, Mary

Norris, Yvonne Murray, and Sue Torre

See you at the Farmers' Market in May.



Farm Market MMXXII

Such symmetry in the Roman numerals for this year...

27 years old is our Farm Market. Built by a small group of dedicated farmers, our market has strong roots.

2022 will be a new year for the market. New ideas, growth, and the goal of making sure every Guilford resident knows we're here. Please pass the word.

A word on the "pandemic" - The market is primarily outside and very adequately spaced out. Indoor segments will continue to require a mask. It took our country 5 years to fully come out of the 1918 pandemic. Things are most definitely different these days and confused. 1918 taught us to cover, wash, and wear a mask. Other nasty bugs in recent history and current science have reinforced these concepts as the best way to reduce transmission. Stay safe. [Steve]

Basic Market Plan:

February - March - April

Hours: 10 AM till 1 PM.

Mark your calendars - Saturdays
2/5, 2/19, 3/5, 3/19, 4/2, 4/16,
4/30 (every other week).

There will be indoor vendors in the lower level of the Munger Barn - Masks required.

Beginning the First Saturday in May (5/7) we will be open EVERY Saturday.

The hours will change to 9:30 AM - 12:30 PM.

The market will continue through November. The hours will change in the Fall.

We will have another Holiday Market come December.

All said and done, over 40 markets again this year.

Details may change, but the market will be there. Improvise, adapt, overcome... It's what we do. Keep an eye out for the Markets email newsletter. What? You don't get that??

You can sign up at DudleyFarm.com on the market page, by sending an email request to Market@DudleyFarm.com, or you can find me (Steve) or Katrina at the market to get on the email list the old-fashioned way.

Weather is always a concern. As long as the farm is safe, we will be there. The weather has only forced us to close a few times over the past two years. We have learned that you will come out to the market in the rain, snow, or sunshine. Not all vendors play in questionable weather, they can't. Generally speaking, if the weather wouldn't keep **you** from your daily chores, the local farmers will be there with the fresh food you need.

The Market at The Dudley Farm is a gorgeous venue to explore any day of the week, but it comes alive on a

market Saturday. We are a "destination" or an "event" each week. We have regular visitors and always new folks exploring. Our crew of vendors is diverse and eclectic offering standard Farmers' Market fare and then some. We have vendors that have been part of this market since its inception. Have you talked to them? We also have customers that have been coming since that first market 27 years ago, thank you for your continued support.

Did you know breakfast is back? MexItaly is a Guilford business making wonderful fresh food for your enjoyment while shopping. Coffee, Yes. Hot Chocolate, Yes. The best breakfast in Guilford? I think so! Their egg sandwich (using farm-fresh eggs from just up the street) is the bomb, but you must try the breakfast burrito! Weather doesn't stop them either, they've cooked and served in a hurricane!

Do we sell out of sourdough bread every week? Yes. Usually, before the market is fully opened, 10:30 latest. Even if it rains. If you know a baker of bread, we could easily sell another 100 plus loaves.

We have plenty of produce most days but come early for the best selection.

Yet, pies... we have none. Dondero Farms are too busy Saturdays. They sell out every Sunday in Chester... they never have enough pie. What am I saying? People like a great pie! If you or someone you know makes a good pie, they'll make a profit every Saturday at our market.

In this “Pandemic Economy” finding vendors to join us at the market is, well, difficult. If you know of a local business that could benefit from the exposure of joining our beautiful market, please put us in touch. Homegrown, handmade, locally sourced... We need more. Businesses have started from the market. I didn't know people would buy hand-carved wooden spoons. Your hobby, your passion could pay for themselves or fund your next vacation.

Alright... Let's get this party started already!
We'll see you down on the Farm.

Steve & Katrina

Buster's Musings

Buster Scranton



*Whatever
happened to winter?*

As I write this, we have yet to have any significant snow or ice, though that may end overnight tonight. The ground has been whitish a couple of times, and the lower end of Quonnipaug has had a skim of ice, but that has been it. So far, it has been what used to be referred to as an “open winter”. It could change quickly, and next week looks colder. Still, it doesn't resemble what we hear about the dreary, short days of the past in North Guilford. The weather brought a lot of challenges to the Dudleys; it wasn't all Currier and Ives. The snow that looks so beautiful really made for a lot of

work in the country. (I remember when snow was fun- those days are long gone for me.) No bare roads and heating was all work. An uninsulated house was probably not toasty, and people like Henry Tichy would get to church early on Sunday to get the fire going. It wasn't warm. With short days, and no TV (a blessing in disguise) you probably went to bed early, with extra blankets.

Farm animals had to be fed and watered every day, and it was a constant battle to provide water instead of ice for them. Hens would go on strike when the days got short, and what eggs they did produce had to be gathered quickly before they froze. Horses were relied on to pull your choice of winter transportation, and they probably didn't like the weather any more than people did.

Winter also made for a lot of extra work the rest of the year. Hay had to be put up to carry livestock through until spring. If you didn't want to freeze your butt off in January you made sure you put in a good supply of wood. (Wood heats twice - first when you sweat cutting, splitting, and stacking it, and then when you burn it. Keep in mind, no chain saws or wood splitters back then.) To feed everyone, extra had to be grown to allow for canned goods to be produced to tide the family over, and everybody had a root cellar. Try to find one today.

Winter can be fickle, though, and there were years when it was hard to get the ice needed to fill the ice house. The harvest had the

potential to be wet and cold, and horses were known to fall through the frozen surface.

Still, there was a lot of good to be said for winter at The Dudley Farm. In January you knew that maple sugaring was just around the corner. Sometimes you could go skating, and warm up in front of a bonfire. Icicles hanging from the eaves were beautiful, and they would melt eventually. The nip in the air can be invigorating, and the crunch of snow under the boots beats mud any day. On a clear night, the stars and planets way outperform what you can see the rest of the year. Cooking and baking warm the house, as well as hearts. Venturing out to The Dudley Farm this time of year will bring back all of these cold-weather memories.

In Remembrance: Thomas Augustus Cost

The Dudley Foundation is grieved by the loss of Tom Cost this past October. An active member and Foundation Treasurer, we will all miss his infectious laughter. Those who knew Tom know he was passionate about politics and civic responsibility. As a younger man, Tom was a member of the North Guilford Volunteer Fire Company and Captain of the Rescue Squad. Tom served as a member of the Guilford Inland Wetlands Commission for several terms and most recently served as president of the North Guilford Cemetery Association.

Tom enjoyed family vacations, road trips with his wife Jackie, and the seasonal

runs with brother-in-law Buster to pick up maple sugaring supplies. As he loved to drive, he frequently offered his services as a personal driver, ferrying grandchildren to school or family members to the airport.

His family and friends all knew that Tom was always available for advice, a briefing of what was going on around him, and sharing his positive attitude and contagious laugh.

Our sympathies are extended to his loving family.

And With Thanks...

While we were unable to have our Holiday Open House at the Museum this year, we were able to hang a beautiful and large wreath on our Big Barn thanks to the generosity of Van Wilgen's Garden Center. It certainly added a bright spot to the Farm landscape.

The Dudley Foundation thanks all of you who have renewed your membership for 2022. As of this writing, we have more than 50 volunteers and 235 members helping *The Dudley Foundation to provide leadership to the greater community in the promotion of historic awareness and interpretation of the history of the North Guilford community.*

But with our continued growth, the need for an individual to manage our public relations has also grown. We are looking for someone to

work with local media to highlight the stories that illustrate our Foundation's work. If this is of interest, or you know someone who might be interested, do let us know. We are happy to answer any questions. We even have written guidelines available. And thank you!

Laundry Day at The Dudley Farm

Beth Payne

The never-ending job of keeping up with laundry is something lots of us complain about. But we have it so much easier than our foremothers did. We have washing machines that do almost everything for us, and most of us have clothes dryers that only require us to throw in the wet clothes and press a button. Generally speaking, our modern laundry routine goes something like this:

- Gather and sort clothing and linens
- Throw a load into the washing machine
- Add some laundry detergent
- Press the start button
- Wait an hour
- Throw everything into the dryer
- Press the start button
- Wait 45 minutes or so
- Fold and put away the laundry. Or dump it onto the ever-growing mountain on the bed in the guest bedroom
- Repeat a couple of times a week

For folks in the 19th-century, the laundering process began long before wash day. Households made their own soap, which was a week-long operation involving making lye, rendering tallow, and combining them to make the soap. The soap was then cured for at least three months, so prudent homemakers ensured they made plenty of soap at one time. Lots of soft water was needed for the washing, so households collected rainwater to use for the washing if at all possible. The actual washing was usually done on Mondays, as every housewife knows that "Monday is the washing day with all good housekeepers," but in the 1800s preparation for a Monday washing began Saturday, or even Friday if there was much mending to do beforehand. Here's the routine for doing laundry in Victorian times:

- Gather up and sort clothing and linens on Saturday, mending any that need it.
- On Sunday soak items in warm water with a little soap and soda or lye. Each item must be pressed in one at a time.
- Get up very early Monday morning to gather wood for the fire, haul 20-40 gallons of water to a giant copper pot, and fill several other barrels with water.
- Begin the four-stage washing, consisting of firsting, seconding, boiling, and rinsing.
 - Firsting: With clothing turned right side out, soap and rub the clothes until

- they are clean. Wring each item.
- Seconding: Turn clothes inside out, and using freshwater repeat the soaping, rubbing, and wringing.
- Boiling: Boil white cotton clothing and linens in soapy water. Remove from the boiling water using long sticks. Wring the items out again.
- Rinsing: Thoroughly rinse all items in fresh clean



water. You definitely don't want to wear lye-soaked clothing! Wring out everything one more time.

- Move the clothes to the drying area. Utilize clothing lines if available, and bushes or the lawn if not.

It's important to note that this washing process was done primarily to body linen (the clothing worn under the outer clothing) and to household linens like bedding, towels, kitchen cloths, and so forth. Most outer clothing couldn't be washed with this harsh process and some items could only be brushed. Body linen helped protect the more delicate outer clothing from the

sweat, body oils, and general griminess the body put out. But still. Ugh. Imagine the aroma of even genteel folks in the summertime...

Apparently having a bench wringer made wash day a downright pleasant experience! Check out the tidy hair and happy faces of women who have a bench wringer.

S.S. Wigley, author of *Domestic Economy: A Classbook for Girls*, assures us that "when the clothes are 'on the line,' the worst part of the washing business is over, unless the line or the pegs are dirty, when the clothes may need washing again."

What Old Thing is New at The Dudley Farm?

While it looks a lot like a plunger, this laundry agitator, patented in 1894, is still sold to the Amish



community and others who won't (or don't) have a new-fangled washing machine. Our thanks to Bruce

Perry from Manchester. It now has a new home in a laundry located in the workshed.

The scrub board or washboard was invented in 1797, which some said greatly improved women's lives. Instead of having to rub soiled textiles by hand or with the posser (a short stick used for stirring

clothes in a washtub – see ours in the laundry) alone, the launderer could scrub them back and forth over a corrugated board, dipping them in and out of hot, soapy water, making them cleaner. See our companion piece on Laundry Day.

2021 Grant Awards – How was the money used?

Laurie Caraway

Many thanks go to our funding partners that enabled The Dudley Farm Museum to remain open and vibrant this year amidst the continued COVID-19 related restrictions and concerns. We are so appreciative of our grant funders support. Here's how that grant money was/is being used:

The Guilford

Foundation: The money from this grant paid for operating expenses for the museum director's and farmers' market manager salaries and feeding our animals. While not the most exciting use of money, these are business-critical expenses to run the museum, farm market, and farm operations.



Farm Credit

East: This funding was earmarked for printing yard signs advertising The Dudley Farm Farmers' Market.



The Community Foundation for Greater New Haven:



Haven: Funds from this grant were/will be used to pay operating expenses for the museum and farm as well as for curating the collection of artifacts representing the Quinnipiac People in our Dawnland Collection.

American Rescue Plan Act/Connecticut DECD in partnership with CT Humanities:



“CT Museums: Kids Are Free Summer Grant” funding went towards paying the director's and farmers' market manager salaries. The program also helped increase visitation to The Museum.

Connecticut DECD/State Historic Preservation Council:

With this grant, a special consultant was hired to do the research and prepare the application for registering the Dudley Farm Museum on the National Register of Historic Places. We expect to submit this application later this year.



Summerhill Foundation:

Construction of a separate building to house the Quinnipiac Dawnland Collection will be possible with money from this grant.

Cultural Fund Operating Support

Grant: This grant is administered by CT Humanities, with funding provided by the Connecticut State Department of Economic and Community Development/Connecticut Office of the Arts from the Connecticut State Legislature and will be used to maintain and support transformation change in access to our agricultural and Quinnipiac collections, website improvement, and publicity.

SHARP Capacity Grant: Funding from this grant, administered by Connecticut Humanities, comes from the Sustaining the Humanities through the American Rescue Plan (SHARP) with funds from the National Endowment for the Humanities (NEH) and the American Rescue Plan (ARP) Act and will be used for exhibit planning for the Quinnipiac Dawnland Collection in the separate building scheduled to be built in 2022.

Miss Manners

Oh, to be a lady in the 19th century was no easy task. Etiquette advice and books were very popular not only for the urban housewife but for the farmer's wife as well. After all, she was cook, wife, mother, general homemaker, and of course keeper of the family's moral fiber, the basis of



a well-ordered society. Co-authored with her sister, Harriet (Beecher Stowe). Catherine Beecher wrote *The American Woman's Home* in 1869 outlining all that must be done to maintain a well-ordered home.

With just a little research it is possible to find the many rules of etiquette which dictated female (feminine) behavior. Here are a few from *Moral Encyclopedia: Or Varle's Self-Instructor No. 3 (1831)* (Charles Varle) and *The Ladies' Book of Etiquette, and Manual of Politeness; A Complete Handbook for the Use of the Lady in Polite Society* by Florence Hartley Boston, 1875.

1. “Never wear mosaic gold or paste diamonds; they are representatives of a mean ambition to appear what you are not, and most likely what you ought not to wish to be.”
— *A Hand-Book of Etiquette for Ladies*

2. Wait for a man to make the first move:
“Let not love begin on your part.” — *Moral Encyclopedia*

3. Don't be a chatterbox:
“It is better to say too little than too much in company: let your conversation be consistent with your sex and age.” — *A Hand-Book of Etiquette for Ladies*

4. Don't be overly flamboyant:
“Fondness for finery shows as bad a taste, as neatness and simplicity imply a good one.” — *Moral Encyclopedia*

5. “Never sing more than one or two songs consecutively.” — *A Hand-Book of Etiquette for Ladies*. (I suspect many of us should not sing at all.)

6. “Double entendre is detestable in a woman, especially when perpetrated in the presence of men; no man of taste can respect a woman who is guilty of it.” — *A Hand-Book of Etiquette for Ladies* (where’s the fun in that?)

7. “Read no novels, but let your study be History, Geography, Biography, and other instructive books.” — *Moral Encyclopedia*

8. “Never introduce your own affairs for the amusement of the company; such discussions cannot be interesting to others, and the probability is that the most patient listener is laying the foundation for some tale to make you appear ridiculous.” — *A Hand-Book of Etiquette for Ladies*

9. “If at another’s house you should break anything, do not appear to notice it. Your hostess, if a lady, would take no notice of the calamity, nor say, as is sometimes done by ill-bred persons, ‘Oh! It is of no consequence.’” — *A Hand-Book of Etiquette for Ladies*

10. “Trust no female acquaintance, i.e., make no confidant of anyone.” — *Moral Encyclopedia*

My how things have changed.

Upcoming Events at The Dudley Farm Museum

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 various sites and structures.

February marks the return of maple sugaring on The Farm. If Mother Nature concurs, we’ll be sugaring weekends from mid-February to the first weekend in March. So get outside, watch the sap run, the trees drip, and maybe even sneak a taste.



March And yes, there are opportunities to learn! We are collaborating with Shoreline Adult Education to provide programs. This time all sessions will be held at Branford High School.

March 2nd: Jim Powers will be presenting *Following Milo Todd: Little Known Stories from Connecticut’s Past*

Beth Payne will be presenting:

March 9th: *The Great Blizzard of 1888* (134 years ago March 12th),

March 16th: *19th Century Cures...or Curse. Patent Medicines from Around New England.*

March 23: *Rest in Peace. Dudley Family Gravestone Symbols and Inscriptions, North Guilford. 1733-1991.*

March 30th: *19th Century Farming in North Guilford* on March 30th.

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

Maybe you want to “cut the rug” with instructor Teri Stratton on



March 23rd
and 24th.

This rug braiding workshop will help attendees learn how their

grandmothers and great-grandmothers recycled scraps of wool fabric to make rugs to decorate their homes. Space is limited, so please call the Museum if interested.

April: Spring clean-up is scheduled for April 23rd ably assisted by Scout Troop #471 from St. George Church. Our gardens and grounds will be spruced up by all who volunteer. Join us in the morning, and we'll be done in time for lunch. Rakes, gloves, clippers, and loppers will help make the job done in short order.

May gives you a chance to clean out your home and sell at our Tag Sale, Sunday, May 15th. And of course,

you can purchase some new-to-you treasures while there.

And Kate Zapadka, one of our docents, will be presenting *The Victorian Farmhouse Kitchen* as part of the Shoreline Adult Ed history lecture series on May 11th.

Utopia on the Quinnipiac; The Story of the 19th Century Wallingford

Perfectionists presented by Jim Powers on May 25th will finish the history lecture series.

Need to know more? Updated information will be available through *Dudley Farm Doings* and posted on our website.

We look forward to seeing you “down on the Farm.”

GARDEN NEWS

Judy Stone

The Community Garden continues to thrive. If you are new to the farm, it is a no-till, organic garden with individual plots. Currently, we have 22 gardens, either full or half-plots, with about 45 people participating. We will not know until early March whether the garden will be full, or whether we will have available plots, but if you are interested in becoming a gardener or volunteer, don't hesitate to email me at gardens@dudleyfarm.com.

Sometimes there are last-minute changes. We stress the “community” in the garden, with potluck dinners, sharing garden information, tools and seeds, keeping the paths mown and fence mended and helping with general Dudley Farm events and work projects.

The major challenge of the past year was the growing population of groundhogs near the Heritage garden. The only successful crop, as a result, was a healthy stand of fiber flax which will be processed by a Farmers' Market vendor specializing in fibers. This year we are going to try a solar-powered electric fence donated by farm member Caroline Chandler.

Last year we had a good number of volunteers who worked on maintaining the Community Garden, the Heritage Garden, the Herb Garden, and the House Flower Garden... We always welcome new volunteers, whether skilled gardeners or those wanting to learn. Let me know if you are interested.

Once again we are grateful to the Guilford Garden Club for their financial support of gardens at the Dudley Farm. We hosted their September meeting in the Munger Barn and were delighted to have them visit us and hear a talk on Organic Gardening.

In past years, some gardeners expressed an interest in developing a wildflower garden or flower hedgerows. Several other local organizations are interested in learning more about supporting pollinators and extending the "Pollinator Pathway" that several Connecticut communities have developed. This past year there has been a growing neighborhood interest in developing pollinator-friendly sites. Apart from having a large land area, the Dudley Farm

could help sponsor workshops to help gardeners and farmers learn how to help in this project.

It is hard to tell what restrictions we may have this coming year, and what form some of our activities may take, so check the farm website for updates and news. Once again the gardeners and garden volunteers are very grateful to the Dudley Farm for providing a place for us to relax and work and see one another at a safe distance outdoors.

Happy Gardening!



THE
WORD SEARCH BATTLE

Board Games

Difficulty: Hard



Play this puzzle online at: <https://www.wordsearchbattle.io/topic/board-games>

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BACKGAMMON
BLOKUS
BOGGLE
CHESS
CLUE

DOMINO
HANABI
MAFIA
MANCALA
MASTERMIND
PANDEMIC

REVERSI
RISK
SEQUENCE
SORRY
SPLENDOR
STRATEGO

SUDOKU
TABOO
TSURO
UNO

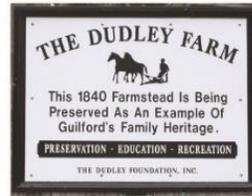
The Dudley Farm Museum

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