

~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

I don't know about you, but by now I thought the pandemic would have been removed from the front line of diseases, but it has not. Covid has certainly taken its toll throughout the world, and Connecticut has not been immune to its consequences. It's a disease that just won't go away. Some of my favorite restaurants have called it quits due to a combination of lack of help, increased food prices, and just not enough customers to keep the doors open. The restaurant business is one of the hardest to run and having a never-ending pandemic

just adds to the obstacles to success.

But we just have to move forward, as hard as that may be. And here on The Farm, we are doing the same. Although schedules have slipped on several of our projects we are still enthusiastically moving forward. The foundation for the sawmill has been poured and when the pad is completed Craig Reynolds and his group of sawmill enthusiasts will move the various parts of the mill to the finished site for reassembling, with the hope of having it up and running before the snow flies.

The Munger Barn continues to be active with several weddings and other rentals, including wedding showers, birthdays, and anniversary celebrations. The Farmers' Market, which is the second longest-running market in Connecticut, has proven to be the

place to go on Saturday morning to get fresh vegetables and crafts. And with the great support we have received from our docents, tours of the Museum House and our Native American Museum (currently on the Munger Barn upper floor) continue to attract increasing numbers of visitors.

The review of our application for recognition under the National Register of Historic Places is continuing but we can see the light at the end of the tunnel, and hopefully, the designation will become reality soon. Also, plans continue for the construction of a new home for the Native American Museum. Funding has been

secured, town permits approved, the site has been cleared and hopefully, by next spring you'll be able to check out the wonderful collection donated to us by Gordon 'Red Fox' Brainerd.

And, last, but not least, despite a delay in finishing the electrical work in the Big Barn, we look forward to soon being able to share our vast agricultural collection for all to see and enjoy.

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

The Nineteenth Century Wordsmith

Beth Payne



“Only a century ago, an American could well say, ‘If you confisticate my

antifogmatic, at least bring me some tea barefoot.’ Confisticate, actually an extended version of ‘confiscate,’ meant ‘to take away.’ Antifogmatic, a synonym for ‘rum,’ was believed to work wonders against the dampness of fog; the medical ending ‘-matic,’ as in ‘rheumatic,’ was added to make this strong drink sound medicinal. A drink with nothing added, such as tea without cream and sugar, was served barefoot, ‘pure or uncontaminated.’ Part of the reason for such word inventions was that the new circumstances of a brand-new country, which the United States was during the late 18th century, demanded a new



Officers and Directors

President – Bill Black

Vice-President –

Treasurer – Sue 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

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vocabulary. Eager to sever British connections, the founders considered a proposal to make Greek the official American language, until a sensible patriot pointed out that 'it would be more convenient for us to keep the language as it is and make the English speak Greek.' Jeffrey McQuain, 1990, *New York Times*

In his 1859 *Dictionary of Modern Slang*, John Camden Hotten discussed the craze for long, fancy-sounding made-up words. These drew, loosely and creatively, on the prefixes and suffixes of educated big words to get their point across. "Nothing pleases an ignorant person," he writes, "more than a high-sounding term 'full of fury.' How melodious and drum-like are those vulgar coruscations ... what a 'pull' the sharp-nosed lodging-house keeper thinks she has over her victims if she can but hurl such testimonies of a liberal education at them when they are disputing her charges, and threatening to ABSQUATULATE!"

The Wordsmith enjoys finding these nonsensical-looking words which were so popular in the late 19th century — it was Lewis Carroll's time after all. And it seems that many of them should make a comeback! Most of the terms came and went in the way that slang does, but a few were so melodious and apt that they became a part of our permanent vocabulary.

Absquatulate - This word, popular in the 1830s, meant to make off with something. It vaguely calls up *abscond*, but in a longer and

more complicated way. **Bloviate** a combination of *blow* and *orate*, goes back to the 1850s. It was widely popularized in the early 1900s by President Warren G. Harding, who was known for his long, windy speeches.

Teetotaciously is a much more forceful and enjoyable way to say "totally."

Exflunctify "To drain" or "wear out." An activity could *exfluncticate* you and leave you worn out or *exflunctified*—or even worse, *teetotaciously exflunctified*.

Ramsassaporious -This word for "excited, anxious, impatient" makes you feel all three at the same time. Especially if you have trouble pronouncing it!

Snollygoster (n) - Definition: "A shrewd, unprincipled person, especially a politician." Ah, the wordsmith thinks she knows one or two to fit this definition - Example: *Many consider Chris Christie to be a snollygoster after the Bridgegate scandal.*

Groke - the Scots have a way with words. This word means "To gaze at somebody while they're eating in the hope that they'll give you some of their food."

Example: My dog constantly grokes at me longingly while I eat dinner.

I guess if I had my druthers (American -1870) I'd continue to use some of these highfalutin words!

October is Membership Renewal Month

The Dudley Foundation continues to grow and has come a long way since its beginnings in 1994. Won't you be a part of it by renewing your membership today?

Notice of Annual Meeting and Call for Nominations for the Board of Directors and Officers: October 20



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

Thursday, October 20th.

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

Officers: (1-year term from October 2022 to October 2023)

President:	Bill Black
Vice President:	Maria Trumpler
Secretary:	Jerri Guadagno
Corr. Sec.:	Dorothy Crampton
Treasurer:	Susan Torre
Ass't Treasurer:	Bill Black

Board of Directors (Nominated for 3 years term October 2022 to October 2025)

Maria Trumpler	(2022-2025)
Sue Torre	(2022-2025)
Tom Leddy	(2022-2025)

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. Nominations will be accepted until October 10th.

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 The Dudley Farm Museum will continue *"To preserve, restore, and operate the farm as a historical, educational, and recreational resource for the public."*

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, reconstructing our Aermotor windmill, and funding to maintain our fencing for any future livestock.

From the Dudley Farm Recipe Box

Beth Payne



Canning Milk at Home. Mrs. Chas. Fisher (as written)

"Our attempt to can milk, last fall, was very successful and we want to pass on the rule to help others. Put into glass jars new milk which has

become cold, sweet skimmed milk or fresh separator milk, filling cans to ¼ inch of top. Close jars as in cold pack canning, set into boiler containing enough cool water to cover cans well.. (A half-inch depth of water over tops is safe.) Bring to boil and continue boiling for 1 ½ hours, then remove cans, snap down second wire, and let cool where there is no danger of draught.

This milk will keep for months, and is perfectly satisfactory for all cooking purposes. When it is hard to get all the fresh milk you need, as it often happens at some time during the year, you will find a supply of canned milk very convenient to draw from.”



The Dudley Farm Gift Shop

Jerri Guadagno

Well, another summer is here and the Dudley Farm

Gift Shop is in full swing.

Oh, so many items to choose from, our group of women has been sewing and knitting all summer trying to keep up with all of the things we have to offer.

In preparation for the fall season, we have started to put out several new fall items. Keep an eye out for something new, we keep adding new colors and patterns all the time.

We have many items for babies, bibs in varying sizes and colors, receiving blankets, hats, a great selection of blankets too, and so much more. We also have pot

holders, potato bags, and placemats for the kitchen.

We have for sale skeins of yarn, light and dark from North Guilford sheep.

We have so many different things, so if you are visiting the Farmers' Market, please stop by and check out all of our items.

We are sure you will find something, whether, for yourself or a friend, that special gift is waiting for you.

See you at the Dudley Farm Farmers' Market every Saturday from 9:30 AM to 12:30 PM.

Rye

Maria Trumpler

Sometimes a foodstuff can transport us into history. Rye does that for me.

Mostly known in the contemporary US in the form of “deli rye” (where it is frequently overwhelmed by caraway flavor), in the nineteenth century, rye was grown all over New England and was consumed as bread, porridge, whiskey, and beer.

I recently taught a summer session class on “Rye: Cultural History and Embodied Practice” in which we learned about rye persisting as “a weed” in Mesopotamian wheat fields, but being increasingly grown by farmers in Europe after the fall of the Roman empire because it was very persistent in its growth and easy to store for small farmers. Similar benefits were likely perceived by small farmers in New



England. Rye is planted in the fall, overwinters as a green carpet, and shoots up to over 8 feet tall in the spring. Farmers appreciate not having to be in muddy fields in March, planting the crop. After harvest and light threshing, rye was ready to grind into flour, and like the Dudley Farm, many small farms had their own water-powered mills.

Most nineteenth-century cookbooks like Lydia Child's 1836 *The American Frugal Housewife* had recipes for a three-grain bread—equal parts whole wheat, corn, and rye with a natural leaven made by using molasses to reinvigorate the yeast sludge at the bottom of home-made cider and beer. It turns out quite dense with a hard crust and is better broken off into chunks than sliced. These chunks do very nicely soaked in a meat and vegetable braise. Or if some are left over, they can be made into a sweet or savory porridge by simmering briefly in cider or beer and being topped with dried fruit or cheese, respectively.

As part of the online content for the course, we re-created a ca. 1800 dinner at The Dudley Farm museum following the suggestions in Harris Cooper's *American History through a Whiskey Glass* for era-appropriate food, music, and rye whiskey. We supped on pea porridge, corn pancakes, and crab on rye toast, all washed down with Old Potrero rye whiskey.

Samuel McHarry's 1809 *The Practical Distiller* makes the case to upgrade the American distilling industry using principles of science to reduce dependence on foreign

spirits, principally rum. In 1820, the Grand List of Hartford County showed 187 distilleries. By 1920, Prohibition had shut them all down and bread was increasingly white bread bought in a grocery store. The planting of rye in New England became a rarity.

Recently, though, in an effort to create local grain economies, several farms in Connecticut are growing rye, and bakers, brewers, and distillers are making traditional products from it.

Curious to try more rye yourself? Some local sources that are also likely similar to nineteenth-century tastes and textures: Litchfield Distillery makes a rye whiskey out of Connecticut-grown rye, Stewards of the Land, in Northford, occasionally has rye beer, and G-Café in Branford has a variety of sourdough rye loaves of bread.

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 newly revised 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 that features artifacts from The Dudley Farm Museum.

September means Guilford Fair. Look for us joining the other museums in town as we march in the parade, and check out our display at the fair.

October

What a busy month!

On Saturday, *October 8th*, Doug Williamson and Craig Reynolds are hosting a vintage farm equipment show and sale beginning at 9:30 AM. While there is no charge for looking, exhibiting or telling tall tales, there is free parking and of course an opportunity to support our Farm. We hope to have our 1884 chase turbine sawmill on display.

That weekend is busy! - with our fall tag sale on Sunday, *October 9th*. Have stuff to sell? Or looking to find a special treasure? This will be the place to be. For details of either of these events, follow us on Facebook or check out our new and improved website: www.dudleyfarm.com.

Are you a member of The Dudley Foundation? Our annual meeting and potluck is on the evening of *October 20th*. Our featured presentation is by *The Victorian Lady*, Kandie Carle, who is also producing artistic director for the East Haddam Stage Company. Her humorous insights into the costuming and manners of the Victorian lady are sure to leave you laughing.

Then there is our annual Harvest Day, *October 22nd*, a fun-filled

family-friendly event for all. Find our visiting pumpkin, and get your picture taken with our vintage Farmall tractor or be a part of our American Gothic display.

Learn how 19th-century Guilford prepared for the coming cold weather. The New England Lace Group will return to show off their bobbin lace-making skills, and Maria Trumpler, one of our hard-working board members, will be spinning wool on the Great Wheel. The blacksmith shop will be open, and our laundry center in operation. (Kids and water – always a winning combination!) And look for the big red truck where you can drop off your donations for the Guilford Food Bank.

There will be demonstrations of 19th-century skills and crafts; lunch items will be available for purchase, but the event is free. Come join in on the fun! So mark your calendar for *October 22th* from 10 AM to 2 PM. And don't forget our Market!

December finds us getting ready for the holidays with our Open House and Market during the first three weekends in December. Specialty items from our vendors will be sold in and around our Munger Barn, while on Saturday, *December 3rd*, the Farmhouse will be decorated for the season and refreshments served.

Thanks

As Summer Ends...

We would like to thank our docents, Monique, Kate, Sharon, and Karen, for their continued 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. And of course, our Board of Directors worked hard this year on multiple projects. They surely deserve our thanks. Thanks also to Page Hardware for their donation of a new-to-us refrigerator for our events, and to Diane and Bob Richards who researched and had permanent identification signs made for our herb garden and heritage apple orchard.

What Old Thing is New at The Dudley Farm Museum

Debbie Floyd, Amy Dudley's grandniece, recently donated to The Dudley Farm Museum the small, vaulted doll chest belonging to Amy Dudley as a young girl. Interestingly, it is lined with New Haven Palladium newspaper from Oct. 18, 1877. (Amy was born January 1888. The newspaper was published from 1863-1900.)

Dolls have been a part of little girls' lives for thousands of years. Little girls often had their first sewing experiences creating dresses, hats, and quilts for them. 19th-century families used dolls as "vehicles in feminine socialization", helping to teach young girls how to become good wives and mothers; girls learned the "wifely skills" of sewing by making doll clothes; etiquette, by holding tea parties; and childcare, through playing with baby dolls.

In the 19th century, children had far fewer toys than children do today, and those toys reflected the social status of their families. Only children of the wealthy would have such toys as rocking horses, train sets, toy soldiers, and dolls' houses; whereas children from poor families were more likely to play with homemade toys such as peg dolls, spinning tops, and skipping ropes. "Rather than representing something a child desires," historian Lynette Townsend writes, "adult-designed toys are illustrative of items parents may feel obligated to purchase for their children not only out of necessity but as a form of surrogate caregiving and affection." Parents in the 1800s, Townsend remarks, also considered the educational value associated with toys and play to be of great value. Aspirational middle-class families were especially concerned that the education of children be an essential part of establishing a better, and more civilized, society. Victorian-era toys and play were strictly gendered. Though we've yet to fully escape the blue/pink divisions, the gendered nature of Victorian childhood was much more clear-cut. The 19th century saw society become increasingly influenced by biological notions of gender with differences between acceptable play for girls and boys becoming more distinct as the century progressed. Things like miniature tea sets or dolls demonstrated the ways in which girls were expected to learn how to be a hostess, an entertainer, and to learn the ways of the domestic sphere they were intended to rule as adults. Boys, however, were more likely to play with toy soldiers and

marbles and have more freedom in the outdoors. (Have you seen our Boy's Tool Chest or the small cross-cut saw in our collection? Take a look at Catherine Beecher's book, 1869 *American Woman's Home: Or, Principles Of Domestic Science: Being A Guide To The Formation and Maintenance Of Economical, Healthful, Beautiful, and Christian Homes*)



(Mabel Dudley Rossiter's children June and Barbara with their many dolls.)

Buster's Musings

*Hot (or dry)
enough for you?*



As I write this we have finally been relieved of the recent torrid spell, which drained everyone's energy. But there is still no beneficial rain in sight, with the soaking once predicted for tomorrow having been pushed out of the forecast. A couple of weeks ago the rain came as far as Bluff Head, north of Lake Quonnipaug. It stopped there, which I have found to be a frequent occurrence over the years. I can't remember it being drier than this, although I'm sure it has been in the past. Going by

Baldwin Dudley Pond on Long Hill Road shows it to be mostly a mud flat, and it certainly would curtail mill operations if the long-gone mill was still in place. Out in corn fields, the leaves are rolled up tighter than a cigar, a strategy the plants use to minimize stress from lack of moisture- but they can withstand only so much. Lawns, like hay fields, have had no regrowth, except for the weeds, which seem oblivious to the drought. I have done very little second cutting hay- there just hasn't been any.

Weather was of great concern to the Dudleys in the past. The mill across the street on the West River depended on good stream flow, which could be fickle. Much of the food the family depended on was produced at the farm (no Big Y!), and they never knew from one year to the next how that would turn out. Feed for the farm animals was iffy, too. In a dry year, hay supplies were short, but could also be short in a wet year (like 2021), as the rain would ruin haymaking chances. Wells were shallow, hand-dug water supplies- much more likely to go dry than today's drilled water sources. Ways to water vegetable gardens were impractical, and lawns were few and far between. A spring was a valuable asset on a farm- didn't need a pump or electricity- but some of them could dry up also. (I have a spring at the back of my farm shop. It was used to water the cows, supply water to the farmhouse, and to cool the milk in the milk cans.)

There was no escaping the heat for the Dudleys. No A/C back then. No shower. Lots of hard physical work. A hot kitchen. A vile drink called

“switchel” to slake your thirst when haying. It was made of apple vinegar, ginger, a sweetener such as honey or maple syrup, and water. The concept doesn’t appeal to me, but I guess I’d have to try it. The Dudleys didn’t even know what was coming their way. No forecasts to warn of a scorcher, a hurricane(!), T-storm, or any other change in weather.

Global warming wasn’t a fact or theory back then. The weather extremes worldwide didn’t seem so out of the ordinary, or as frequent. The Dudleys learned to cope, just as we do today. I often think that things aren’t better, or worse than they were in the past, only different. Some of what we have today would appall the old timers; other things we have would make them envious.

Community Garden

Gardener’s Lament

Mice nibbled my corn
Kernels plump with summer rain
Now naked cobs etched with teeth
marks

Chipmunks gutted the eggplant
No aubergine in garlic sauce tonight
Glossy purple shells blacken in the
hot sun

A night raider stripped tender peas
Plucking jade jewels one by one
Leathery pods mocking proof of
their cleverness

Only leaves of lacy patchwork
remained of the beans
And squash vine borers left
withered stalks of my zucchini

Is there no victory over the pests
that invade my Garden of Eden?
No freedom from pestilence and
disease?

Futile as it may be, come May when
hope springs eternal
I know I’ll plant my seeds and
dream of a more bountiful world

As I gathered the corn husks,
threads of silk and scattered pea
pods, a chipmunk froze mid-chew

-Forgive me, I couldn’t resist
-Did you have to be so greedy?
-Such tender morsels, you really
shouldn’t have
-Next time leave some for the hand
that feeds you

The chipmunk twitched then
scampered beneath nasturtium
leaves
Where babies squeaked their urgent
cry
Who am I to deny this family?
We’re all surviving the best we can

Sharon Austin Bloom
August 2022

From our Intern

Getting Involved

Joseph Mumley

In April of 2022, I received an email that Dudley Farm was remodeling a few of its exhibit sites during the summer. Realizing an opportunity to participate in creating a genuine exhibit, I message Beth Payne if she needed an intern. We decided to meet on the farm and discussed the projects concentrated on the Tool Barn, Main Barn, and Granary. By

the end, I expressed my interest and was accepted.

After meeting Laurie and Stacey from the Connecticut League of History Organization, they revised our plan to refocus the attention solely on the Granary for the time being. With our lens refocused and armed with a few questions to guide us, the first step was the most obvious; research. We immediately delved into archives and libraries to determine the purpose of a Granary, the multiple styles, and who operated it at Dudley Farm. After the research, the next step was to organize the Granary and sort through what was there. It held multiple artifacts; dozens of scythes, shovels, barrels, bins, and a scale with a few weights. However, while observing old pictures of the Farm, the multiple Dudleys who owned and operated the Farm, and the individuals who aided in harvest, the Granary redefined itself as not about the objects but about the people. It resembled life during the century.

With the pages of information recorded and the Granary cleaned up, the next step was to attempt writing drafts for the text. The research and organization emphasized the importance of connecting the artifacts with individuals, the Dudley family, and the people. Without the people, the Granary becomes a storage room of stuff, but without the artifacts, there is no physical object or visualization. Finding this balance and presenting it is the next task at hand, one that I am looking forward to conquering.

Joseph is a Public History graduate student at Central Connecticut State University. We have welcomed his involvement!

Tag Sale

Jerri Guadagno



We have had so many requests for a fall tag sale we decided to have our second one Sunday, October 9th, with a rain date of October 16th from 10 AM to 2 PM.

The Farm will be looking for vendors to sign up to sell their no longer needed possessions and, of course, shoppers to find something special. As usual, we will have our famous Dudley Farm hotdogs for sale. Please sign up or come to shop, it's always a fun day.

Contact: The Dudley Farm: 203-457-0770 or Jerri 203-457-0047.

Miss Manners for the 19th Century



“**P**roper” behavior was important to 19th-century Americans. Knowing and following the rules of etiquette were seen as a mark of social class, evidence of proper upbringing, a badge of good citizenship, and even testimony of moral character. Books on etiquette circulated widely.

We have a couple of copies of “Don’t”, a very small book to fit in

your pocket for ready use written by "Censor". In approximately 120 2 ½ X 3 ½ pages, "Censor" informs his readers about proper behavior at the table; in dress and personal habits; in the drawing room; in public; in speech; in general, and of course for womankind and young people.

Here are a few examples:

DON'T when you drink, elevate your glass as if you were going to stand it inverted on your nose.

DON'T wear dressing-gown and slippers anywhere out of your bedroom. To appear at table or in any company in this garb is the very soul of vulgarity.

DON'T cling to one subject; don't talk about matters that people generally are not interested in; don't, in short, be a bore.

DON'T nag. The amiability of women, in view of all they are subjected to from unsympathetic and brutal men, deserves great praise, but sometimes ----- Let it not be written!

DON'T fail to thank any one who does you any service or kindness.

And lastly:

DON'T be selfish, Good manners are generally founded on consideration for other people. In order to be truly polite you must first think of the comfort and convenience of others.

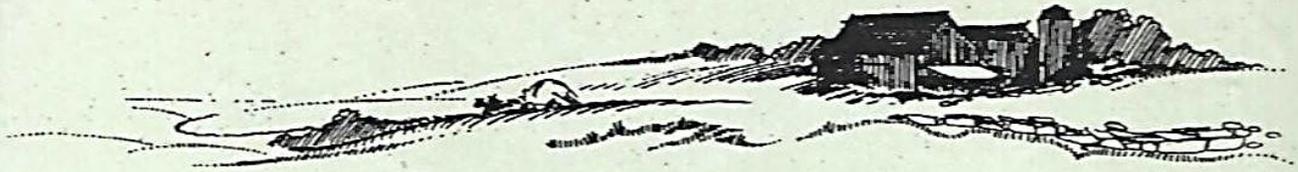
Well said.

(Excerpts from "Don't: Directions for Avoiding Improprieties in Conduct and Common Errors of Speech", 1891)

Katrina Van Tassel Wuerth

The following poem was written by Katrina Van Tassel Wuerth, describing her impressions of The Dudley Farm in 1999.

Katrina taught creative dramatics in the Guilford public schools for many years, and later in all of the New Haven elementary schools. During this time she joined Pickle Players, a creative drama group for children giving thousands of children their first memorable theatrical experiences. She was a founder and editor of the Embers Poetry Journal from 1982 to 1995, and a founder of Guilford Poets Guild. A prolific poet, her poetry had been included in many publications before her death in 2004. The Dudley Farm Museum was honored to have her as our Poet Laureate during her lifetime.



Dudley Farm Summer 1999

Weary of the spinning world around me
and beyond I drive seven rolling miles
to the old white farmhouse resting
in an unpretentious setting of ancient
maples a soft hillside deep
in Queen Anne's Lace grey barns
Herb gardens white rockers moving gently
on the porch bird songs
Peace creeps into my veins
My mind finds solutions to the insoluble
My eyes adjust to blues and greens
near view and distant things to touch
a black cat crossing the driveway
-things I cannot see but know exist
beyond the trees the huge car-bed
filled with the Munger Barn numbered
pieces of a gigantic puzzle await
the fitting together the raising
Then oh then what plans lie ahead
for its second lifetime
But first a barn offers its vast silence
its loftiness its fragrance its
ageless age velvet boards dotted
with old nailheads rafters bearing
such weight with seeming ease
Peace itself
Then enter the dancers poets actors
Artists with them the listeners
viewers partakers gathered together
under one roof recalling the not-so-distant
lowing of cattle chitter-chatter of
chickens a dog's bark sheep bells
all awaiting lovers of country history
who make possible the dream

Katrina Van Tassel

Grains

NTNIARGELOHWWZ
RCAIEFLRYATSAP
OKOESCOWMILLET
CYRRHNIAJOATSA
PHDLNWIRTIMUCE
ODHCSTRANMNHAAH
POFVOUOCRWELLW
FKLAGURRBGOARK
ISPLBASATNZRLC
BPURCCRCAICEBU
EBEKLLBROOLMAB
RAEREPGERUZLPE
DRVYYPSNWWSQAN
SBNEREAO NIUQIX

BARLEY
BREAD
BROWN RICE
BUCKWHEAT
BULGUR
CORN
CORN TORTILLA

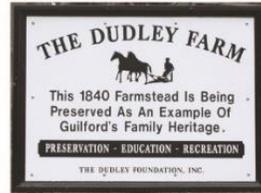
COUSCOUS
CRACKERS
FIBER
GRAINS
GRANOLA
MILLET
OATMEAL

OATS
PASTA
POPCORN
QUINOA
RYE
WHEAT
WHOLE GRAIN

The Dudley Farm Museum
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Our Vision: “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.”