

~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

Well, we made it through 2022, and I must say despite the challenges of Covid (which doesn't seem to want to go away), the Farm flourished. A strong membership base, expense reimbursement grants, and various donations from individuals have provided the means for keeping the doors open and continuing our programs. Yes, despite many parts of the world having a bad year, here on the Farm we've been able to provide services that allow the public to continue learning about early farming, and for some to just enjoy the quiet and serenity of walking through the grounds.

And over the winter the Farm has not taken any time off, but rather has continued to advance our mission. In February the Farm will find out if it will receive recognition as a Historic Site by the federal government. Our application has been two years in the making. If you went to the Dudley Farm Craft Fair this year you may have noticed behind the Munger Barn the platform to support our Native American Museum has been constructed, and by the time you read Jim Power's update in this newsletter, the building should be framed and closed in, including a shingled roof. There has been a tremendous amount of planning that went into this museum and the amount of knowledge it will provide those that enter its doors will be immeasurable.

With a great deal of time, effort, and money going into the Native American Museum project, the sawmill, which is well on its way to completion, is taking a small hiatus

in construction to gather some more funds to help see it to its completion.

And there's one project which has been on the horizon for quite a while. I like to call it my Man of La Mancha project---in search of windmills. Or more specifically the windmill at the Farm, which was taken down a number of years ago to be fixed, restored, and then put back in its place next to the farmhouse. I'm sure you have seen the safety tape around the site. I've received many questions about it, and they're all the same. "When's the windmill going back up." And my answer is always the same. "I don't know." Other projects have taken most of our volunteer time so it looks like it has to wait for a while unless we have someone out there in our membership who wants to head up the project or maybe work

on it. We need a welder to fix a few sections of the structure and then it needs to be painted. All the parts for the windmill are at the Farm. Interested in working on this project? Just give the office a call and leave your number. Your help can make the impossible dream become a reality.

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

Volunteer Spotlight

Our Volunteer Spotlight goes to Henry Young, who has been a volunteer at The Dudley Farm for the past two summers, helping our college interns with their assignments around the tool barn and the granary. Now a high school junior, Henry has certainly not been afraid to get his hands dirty or break into a sweat to get the job done. We have certainly been appreciative of his help.



We asked his dad, Brian (from The Dudley Farm String Band) to tell us a bit more about this young man. From a very early age, Henry has been gifted with a sparkling sense of humor. Over the past few years, this has fueled his participation in improv comedy. Henry loves history, especially cold war military and political history, and automotive history. Henry is quite the car guy and can happily recall any manner of four-wheeled details.

Henry, we wish to express our thanks, and our hope to see you this coming summer!



THE DUDLEY FOUNDATION

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

The 19th Century Wordsmith

Beth Payne



*“A word in earnest is
as good as a speech”*

Charles Dickens, *Bleak
House*

Completing grant applications to help support The Dudley Farm is a time-consuming activity, requiring much detail. While we have had much success in being awarded grant money, why do grant applications have to be so persnickety?

Ah, persnickety. A wonderfully whimsical adjective that implies someone is obsessing over detail too much, perhaps over a trivial matter. An interesting word. There are multiple accounts of its origins, and none of them are backed up too well. Nonetheless, etymologists agree that it was first coined in American English in 1889, likely from the English form *pernickety*, which held the same meaning and probably came into English around 1800. One theory links this to a Scots word, *pernicky*. Another theory is that *pernickety* is just a child's way of saying *particular* and that *persnickety* is just very particular over minutiae. Maybe it's just much to do about nothing. But it's still fun to say.

Pin money, what we would call an allowance, was the money that the genteel 19th-century woman used for her personal expenses, including dresses, hats, and shoes. This was

her money to spend as she wished. But where did the term come from?

The history of the term “pin money” dates back to the 1500s. At that time, *pin money* was a substantial sum that was used for important purchases. The expression is linked to the price of straight pins, once items that were very rare and expensive and an indispensable part of a lady's wardrobe. Zippers had not yet been invented, and not every gown had buttons or hooks and eyes. Eventually, the term became synonymous with a woman's personal money.

For the most part, genteel women were reliant on their male relatives for any loose cash for their personal expenses. As an unmarried woman, she would only have what money her father or a close male relative gave to her (or left to her). Once married, she only had what her husband gave to her or what she was entitled to as part of her marriage settlement.

By the nineteenth century, the term pin money referred to the supplementary income a woman made by selling her needlework. But by the middle of the 20th century women were earning “pin money” by having house parties to sell Avon or Tupperware.

Three (or six – or more) ways from Sunday

The idiom *six ways from Sunday* means in every way possible, having addressed every alternative. *Six ways from Sunday* seems to have its origins in the middle eighteenth century as the

phrases *both ways from Sunday* and *two ways from Sunday*. These earlier phrases referred to the eye condition known as strabismus, where someone's eyes do not focus in unison, giving the appearance of looking in two different directions. From there, the terms "both ways from Sunday" and "two ways from Sunday" gained the figurative meaning of looking at something askew. By the mid-1800s the terms *two ways from Sunday* and *nine ways from Sunday* appeared, and the meaning evolved to mean to be at a loss. The phrase evolved once again in the late 1800s in America to mean every way possible. One still finds many varieties of the phrase, the number in question might be six, seven, nine, or a thousand; the preposition might be from, to, or for, but the day referred to in the idiom is always Sunday and the idiom carries the same meaning, which is in all ways possible.

Completing grant applications is a persnickety business where you have to justify your request six ways to Sunday, even if you are only asking for some pin money!

The Dudley Farm Recipe Box

Beth Payne

Canning Milk at Home. Mrs. Chas. Fisher (from a 19th century newspaper)



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, or sweet skimmed milk or fresh separator milk, filling cans to $\frac{1}{4}$ 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 $\frac{1}{2}$ hours, then remove cans, snap down second wire, and let cool where there is no danger of draught. 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.

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.

(n.b.) There was often a surplus of milk in the spring after calving, and a lack of milk available in the winter months.)

The Dudley Farm Gift Shop

Jerri Guadagno



Wow, what a year the Dudley Farm Gift Shop had; all the sewing and knitting we did to prepare for the Farmer's Market and especially the Holiday Open House turned out to be a joy in shopping for so many. **We** want to thank all the shoppers who purchased items from the Gift

Shop; we also want everyone to know that every dollar we make goes directly to help support the Dudley Foundation.

Right now we're all taking a break, still sewing and knitting at home, of course, preparing for our opening in May 2023.

See you in the spring.

June Jewell, Sue Torre, Mary Norris, Jerri Guadagno, and Yvonne Murray

Miss Manners for the 19th Century

Beth Payne



Dating in North Guilford in the 19th century could not have been easy, and this may have contributed to the fact that so many cousins married each other. After all, it was far easier to date someone down the street than to travel to downtown Guilford. To help facilitate potential partner relationships during the 1870s to the 1880s (long before online dating) men used “pickup cards” which they would hand to women they found attractive. The best part was how these “gentlemen” found plenty of ways to work clever jokes and insinuations into their pickup cards.

In Victorian-era America, the interactions of most ladies of “good breeding” were governed by strict rules and were watched closely by

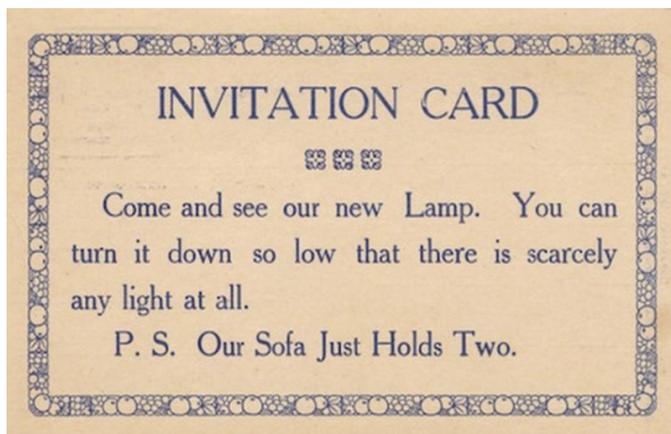
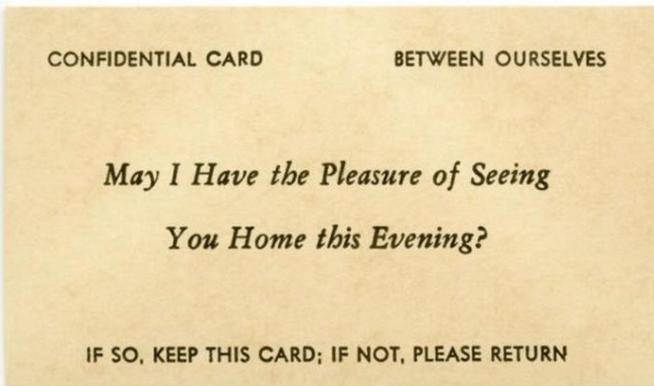
chaperones any time they were out of the house. With this kind of scrutiny, it was nearly impossible for eligible bachelors and single ladies to meet without a formal introduction by a mutual acquaintance. To get around these strict conventions, some turned to sneaking these flirtation cards into the hands of the people they fancied. A sly card reading “May I. C. U. Home?” could easily be slipped into a young woman’s palm, while a much more direct one stating the bearer was “Not Married and Out for A Good Time” would avoid any confusion that might arise during more traditional courtship. While not used in high society this handy acquaintance card was often used by “the less formal male” in approaches to “the less formal female”. Single young gents looking for a ‘casual encounter’ could present the flirtatious card to discreetly ask ladies if they could “accompany them home”.

But these quirky cards were all in good fun and never taken too seriously. They contained gentle humor that was intended to break the ice and subvert the conventions of the more formal rule-bound visiting cards.

According to the local *Union* dated Dec. 18, 1878, these cards were sold for less than a penny each and proved quite the hot commodity. All over the country, 19th-century shopkeepers kept them stocked, and many businesses handed them out to customers as a novel marketing tactic. In 1879, an invitation card

was even called into testimony at the murder trial of a man accused of killing his wife — supposedly as evidence the accused had dalliances with women who *weren't* his wife.

Whether the cards were intended to be scandalous or simply serve as an innocent flirtation, their time on the dating scene was short. The popularization of bicycles and early automobiles among high society youth gave these wannabe Casanovas more and more opportunities to sneak away from their disapproving elders, phasing out the need to place these little calling cards into a special someone's pockets. The Dudley Farm does not have any of these cards in its collection, but it is easy to imagine them being distributed at the Grange or Church socials!



GUILFORD'S FARMERS' MARKET AT THE DUDLEY FARM

Steve Rowe



Happy 2023!
The year is flying already! Our 28th season will open before you know it. There are 42 market weekends

scheduled for 2023.

The surest way to know what's happening at the Farm Market is to subscribe to our email list. Generally, there are one or two emails per month, and they are kept short and sweet.

Subscribe at this link:

www.DudleyFarm.com/market

This year the push is on to increase "services". Think shoe, clothing, or furniture repair just to name a few ideas. If you know someone who is handy with leather or fabrics or likes to extend the life of the things we use every day send them our way. Email to market@dudleyfarm.com or stop by any Saturday we're open and find Steve.

We also need another baker of sweet treats. Bread and scones are great but if you know a pie maker, pastry chef, or cupcake creator they could build their business and make many people very happy.

2023 Markets will be held on Saturdays from 9:30 - 12:30, except for a few special occasions and the Holiday Markets.

We tend to be open unless conditions make the farm unsafe.

Winter/Spring Season

- February 4, 18
- March 4, 18
- April 1, 15, 29 If the weather has been kind, EVERY Saturday
- May 6, 13, 20, 27

Summer/Fall Season

- June All Saturdays (4)
- July All Saturdays (5)
- August All Saturdays (4)
- September All Saturdays (5)
- October All Saturdays (4)
- November All Saturdays (4).
The 25th is “Small Business Saturday”, hours 9:30 -2

Holiday Markets are planned for three weekends, both Saturdays and Sundays, December 2+3, 9+10, 16+17. Hours 10-2, both days. This is subject to change.

Thank you all for your continued support. There are still more Guilford residents to reach. This year let's all drag a neighbor down to the farm.

See you all very soon!
Steve

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 previous year was the growing population of woodchucks near the Heritage garden. Very few crops were left untouched. We were very fortunate to have Laszlo Halasz, one of our Community Gardeners, build a sturdy fence around the garden and donated material and labor. So far, problem solved.

This year we had a great group of Guilford High School volunteers who worked on maintaining the Heritage Garden. We hope to keep up this relationship with our local teens. There are many other volunteers not mentioned by name, but they are so important to make this a welcoming and lovely space.

This summer we were challenged by the intense heat and dry weather. All of the gardeners, both at the farm and home, were struggling to find the right time and energy to deal with it. This is a small piece of the climate change happening worldwide and the patterns we had become accustomed to are no longer assumed—we will have to find ways to adapt.

We always welcome new volunteers, whether skilled gardeners or those wanting to learn. Let us know if you

are interested. There are several gardens in need of volunteers, especially the flower and herb gardens. Even a few hours now and then are a big help. Also welcome are volunteers wanting to give workshops.

Once again, we are grateful to the Guilford Garden Club for their financial support of gardens at the Dudley Farm. They gave us great support for our themed Heritage Garden of sunflowers, helping pollinators and honoring Ukraine, whose national flower is the sunflower.

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.

Please access the farm website for news and upcoming garden events. Once again the gardeners and garden volunteers are very grateful to the Dudley Farm for providing a

place for us relax and work and be part of a great larger community.

Happy Gardening!

Judy

The Victorian Farmhouse Kitchen: Winter

Kate Zapadka

As the days grew shorter and the wind began to bite, Victorian farm families were grateful for their massive cast iron stoves. Although not a Victorian invention, wood-burning kitchen stoves were improved during the era and took the place of the more dangerous and less efficient open hearth. However, the great kitchen stoves of the time ate up monstrous amounts of energy and time. Between stoking, sweeping ashes, tending, and blacking the stove, the farm wife's life was one of constant toil.

Then, as now, the kitchen was the heart of the home, providing warmth in winter (and summer), and three daily meals all year. Although meal preparation was more efficient than before, the average household still spent forty-four hours per week on kitchen chores- in contrast to today's average of four hours.

The Victorian farm kitchen was larger than today's, being a minimum of 11x16 feet. Most middle-class rural families lacked servants, but female relatives pitched in to help with cleaning and food preparation. Kitchens were centrally oriented, with a table and chairs in the center of the room. This allowed the helpers to move around the room, working at the sink, stove, and the ragingly

popular Hoosier cabinet (still in wide use in rural America into the 1950s).

19th-century New Englanders were highly innovative and worked tirelessly to invent new things. The chicken eyeglasses, casket bells, and cholera belts have not survived the era. But the can opener, meat grinder, cheese grater, coffee mill, blender, and slicer were developed then and are still in use, some with modern updates, some as originally invented. In fact, the Victorian household probably had more kitchen gadgets than today's cook. Marian Harland, a prolific American cookbook writer, listed two full pages of necessary items and gadgets for home cooks in her 1889 Cookbook. The common icebox was improved upon in Victorian times; ice, cut from ponds, was placed in the insulated box and allowed for more varied diets, and safer fresh foods. Unfortunately, pond ice frequently had fish, worms, and weeds adhering to the bottom which may have added to the nutritional value, but not to the aesthetics.

Glass canning jars became readily available after the Civil War (Have you seen our collection in the pantry?). This method of food preservation was safer than the older methods of salting, drying, pickling, and smoking food.

Commercially prepared foods were generally avoided. It's well known that coca cola (first sold in 1886) contained cocaine from the coca leaf. But many other foods were adulterated as well; rancid butter was recycled using chromium and wood dye. Rotten eggs were deodorized using formaldehyde.

Spoiled meat was disguised with several chemicals. Some breweries added strychnine- and even opium- to their beer. Before 1906, when the first US Food and Drug Safety Act was passed, there were few checks on food and drug safety. For these reasons, as well as economy, the farmwife preferred to preserve and prepare her own foods.

Meals tended to be multicourse and fairly elaborate. A typical Christmas dinner included twenty-seven items, from raw oysters to coffee. A sample dinner menu for fall included: rabbit soup, browned beef tongue, curry of tomatoes and rice, turnips with white sauce, Indian pudding, seasonal fruits, and coffee.

Although the influx of immigrants contributed new food customs and recipes to America, most meals were based on New Englander's English forbears and their menus. The Dutch introduced cookies. Germans brought sauerkraut, pickles, and sausages. Italian newcomers introduced sandwiches and popularized pasta. There is even a recipe from the time for imitation spaghetti.

Most meals were prepared using handed-down recipes from older family members. With the increased interest in hygiene, science, and efficiency, cookbooks became more widely used, and by 1900, most homes had at least one cookbook.

Of course, the kitchen was used for other than food preparation. Housewives often made their own medications and grooming concoctions. Marion Harland, in 1889, recommended:

" To remove freckles: stir a tablespoonful of freshly grated horseradish into a cupful of sour milk; let it stand for twelve hours, then strain and apply often. This bleaches the complexion (sic)also, and takes off tan."

Harland suggested for sick headaches: *"Lay a cold wet cloth on the stomach with dry flannel over it, put the feet into hot mustard water, and swallow a few spoonfuls of lemon juice."*

It would seem that the cure was worse than the malady.

Most 19th-century recipes, whether handed down or printed in a book, used imprecise terms such as "butter the size of an egg" or "a teacupful of milk". As the century progressed, more standardized directions became the norm. The burgeoning interest in health, food safety, and science encouraged more precise cooking instructions. By the beginning of the 20th century, recipes read similar to those of today.

For the adventurous cook who wants to reproduce an antique recipe, some common measures and their modern equivalents include:

- size of an egg= 1/4 cup
- wineglass= 1/4 cup
- teacup= 3/4 cup
- dessert spoon=2 teaspoons
- saucer= heaping cup
- knob= 2 tablespoons
- penny weight= scant 1/8 teaspoon
- gill= 1/2 cup

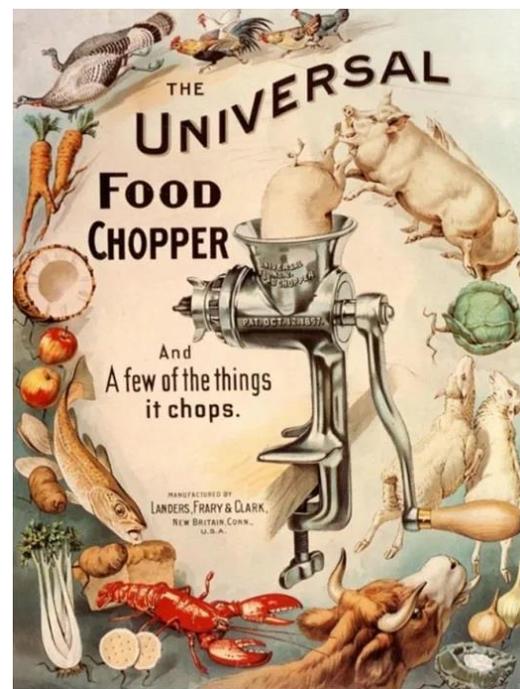
For those who wish to try an authentic 19th-century recipe: *Panada* (a European bread soup) Cut all the crust off a very small loaf of bread, slice the rest very thin, and put it into a saucepan with a pint of water; boil it till it is very

soft, and looks clear; then add a glass of Madeira wine, grate in a little nutmeg, put in a lump of butter the size of a walnut, and sugar to your liking; beat it exceedingly fine and empty it into a deep dish. (Peterson's cookbook, 1859)

Even more adventurous? The precursor to modern Jello was calf's foot jelly.

Calf's Foot Jelly (Find our version in Martha and Amy's recipe box on the Farm.) Boil four feet in one gallon of water until reduced to two quarts. Strain and let it stand overnight. Skim off the fat. Add to the jelly one pint of wine, the juice of four lemons, and the whites of eight eggs. Stir well together and sweeten to taste. Boil it an hour then skim and put in a flannel bag to drain- should it run in a stream, it must be returned again and again, until it will pass only in small drops. (Harland, 1889)

Bon appetit!!



THE DUDLEY FARM TAG SALE

Jerri Guadagno



Well, another year has gone by. In 2022, the Dudley Farm held two tag sales, one in May and one in October. Both were a success and those who stopped to shop also enjoyed our wonderful hotdogs

and sauerkraut.

Plans are now set for our next Tag Sale in April – mark your calendar for Sunday, April 30th, from 10:00 AM until 2:00 PM, with a rain date of Sunday, May 7th.

Come and join us as a vendor; the price for a spot is still the same \$20.00. If not a vendor, come as a shopper, you will not be disappointed.

The vendors bring such a variety of items to sell, from household goods to interesting collections and antiques. There's something for everyone. I am sure you will find that special item you just have to have!

For information please call: 203-457-0047 or 203-457-0770.

What Old Thing is New at The Dudley Farm Museum

It's amazing how many specialized tools were developed during the late 19th century. Innovation was the word of the day! The 1890s saw a lot of patents being granted for ice tools for use in the home. Did you know that natural ice well-stored in

an icehouse could be kept for a year or more? No electricity required.

Patent 500,923 Issued July 4, 1893, to Truman Mabbett of Philadelphia was for an ice shredder or shaver. Ours was donated to us by Bruce Perry and made by Logan and Strobridge of Pennsylvania. The lid prevents loss of the shaved ice until it's ready to be deposited in the desired receptacle. Snow cones!

Just a year earlier (MAY 31, 1892) THE PARKER ICE CRUSHER was patented. The wing nuts allow the pick support to be loosened in order to remove the four outside picks



along one axis to form a straight-line chopper with five picks.

Disassembling the pick support enables the chopper to be configured with one to nine picks.

We've also received a threshing flail, an ancient hand tool for threshing grain. It consists of two pieces of wood: the handstaff, or helve, and the beater, joined by a thong.



The handstaff is a light rod several feet long, the beater a shorter piece. With a flail, one man could thresh 7 bushels or approximately 420 pounds of wheat in a day. The flail remained the principal method of threshing until the mid-19th century when mechanical threshers became widespread. When

the threshing was completed, the straw was raked away and used livestock bedding, mulching paths and gardens, insulating walls, and as packing material. Our flail was found in a local barn in 1949.

Our Parker Ice Crusher and threshing flail were donated to The Dudley Farm by Guilford resident John Otte. Thank you!

What's New at the Museum?

Have you seen our new granary exhibit? Thanks to a Museum



Makeover grant developed by [Conservation ConneCTion](#) and supported through a partnership with the Connecticut League of History

Organizations and funded by a grant from the CT Cultural Fund administered by [CT Humanities](#), we have developed a new granary exhibit located in the upper southeast corner of the Big Barn. Hopefully, we won't have any weasels in our granary, but here is a poem by Jean de la Fontaine entitled *The Weasel in the Granary*.

A weasel through a hole contrived to
squeeze,
(She was recovering from disease,) Which led her to a farmer's hoard.
There lodged, her wasted form she cherish'd;
Heaven knows the lard and victuals stored

That by her gnawing perish'd!

Of which the consequence
Was sudden corpulence.

A week or so was past,
When having fully broken fast,
A noise she heard, and hurried
To find the hole by which she came,
And seem'd to find it not the same;
So round she ran, most sadly flurried;
And, coming back, thrust out her
head,
Which, sticking there, she said,
"This is the hole, there can't be
blunder:

What makes it now so small, I wonder,
Where, but the other day, I pass'd with
ease?"

A rat her trouble sees,
And cries, "But with an emptier belly;
You enter'd lean, and lean must sally."

Buster's Musings

Buster Scranton



*Work in
Bygone North Guilford Winters*

The crops were all in, Christmas had come and gone, and the pace slowed for the season. But on the farm, it didn't stop. There was always something to do. When weather permitted, there was no end to cutting and splitting firewood. There wasn't much choice. It was either get the wood in or shiver with uncooked food. And forget about taking a bath. It was all grunt work- no chainsaw, wood splitter, or pickups to move the wood. But they say wood warms twice; once when working to get the

supply in, and again when it is burned.

Some things could only be done in the winter. Before modern refrigeration, the only way to keep food cold was to keep ice in the "icebox". The ice had to be harvested from a lake or pond in cold weather and stored in an ice house for use when it got warm. The ice was covered in sawdust to keep it frozen until it could be put to use. It had to be a cold and sometimes wet job, and in an "open" winter there was little ice to cut.

To generate a bit of cash flow, the witch hazel shrub could be cut so that the brush could be hauled to a mill to be sold. One such plant was on Saw Mill Road just north of the West River bridge (it's now a house) and another was in Durham near what used to be the Time Out Tavern. These facilities tended to burn down, as production required fire and alcohol for extraction, a risky combination. Connecticut was (and still is) a hub for witch hazel production. There were many uses for witch hazel; some worked, some didn't. It is considered useful in relieving skin irritation and soothing hemorrhoids. The shrub, which can be found behind the Munger Barn, is unusual because it puts out delicate bright yellow flowers in November and December when all other flowering plants have called it quits for the year. I like the smell of the witch hazel extract myself.

There was a charcoal market, using what was, at the time, an abundance of wood in North Guilford. This was a rather dirty process, as it was necessary to choke off the fire used to make the

charcoal. As a result, it smoked a lot. The charcoal pit had to be tended around the clock so that the fire would produce charcoal without consuming it entirely. At the turn of the 20th -century, production had seriously depleted the wood supply in North Guilford, as can be seen in photos from that time. As late as the 1950s-60s the trees were fairly small in stature. Just as the wood supply became limited, other sources of energy were introduced.

Lakeside Farm used to deliver charcoal to the Stiles brick facility in North Haven. Stiles got into a financial bind, and the tab for the charcoal delivered to Stiles got paid in bricks. The result can be seen at what is now the Lakeside farm stand- it is a brick building.

One more winter activity at The Dudley Farm is maple production. It bore little resemblance to what I do these days, although the principle is the same. Maples are abundant, and North Guilford farm families could produce their own sweetener instead of buying cane sugar made "with the blood of slaves". The Dudleys tapped some roadside trees in front of the farm. One year they decided to ask for the State's permission since technically they were on State property. The State said no. Sometimes you just gotta hush up and do what you gotta do.

Sugaring still takes place at the Dudley Farm sugar house behind the Munger Barn on weekends in late February- early March, weather permitting. Stop in and check it out.

Quinnipiac Dawnland Museum Update

James Powers

Over the past eight months, great strides have been made to bring the new Quinnipiac Dawnland Museum to life. The new building which is located just off the Munger Barn near the entrance to the Sugar House area is in the process of being constructed with the deck/floor already in place before Christmas and framing started in early January. Meanwhile, planning for the displays and exhibits is well underway with interior work scheduled to begin later this winter and spring. That will include cabinetry for artifacts, permanent exhibits detailing the story of 14,000 years of Indigenous life in the area, the impact of the arrival of the Dutch and English on the local Quinnipiac population, and original artwork by contemporary Indigenous artists.

Thanks to a grant from CT Humanities, the Dudley Farm has been able to enlist the assistance of longtime Yale Peabody Museum professional exhibit designers Sally Pallatto and Laura Friedman in the creation of the exhibits and displays. With the help of advisor David Brule, a Nehantic Elder and member of the Tribal Council of the Nehantic Nation, we were able to secure original artwork depicting elements of Indigenous life from three well-known Wampanoag artists; Deborah Spears Morehead, Robert Peters, and Robert Peters Jr. Their work will powerfully portray the beauty, depth, and meaning behind the exhibits.

The large collection of artifacts that Gordon Brainerd passionately displayed in the original space in the Munger Barn loft will be used to highlight and educate visitors on the evolution of Indigenous and Quinnipiac life during thousands of years of environmental and cultural change. These, along with recent donations of projectile points and other stone tools will bring the displays to life and help connect visitors with those who lived here (Mennunkatuck) in the past.

The Dudley Farm Board of Directors would like to thank our many supporters and all those who visited the Dawnland Collection in the Munger Barn this past spring, summer, and fall. Our volunteer docents braved cold and hot weather to be there most Saturdays. They are Monique Nemerich and her son Eric, Sue and Dave Marchese, and Maria Trumpler. We would also like to thank our intern this fall from Quinnipiac University, Isabelle Levine for all the work she did researching and recording the names of Quinnipiac individuals from historical records from the 17th through 19th -centuries as a way of honoring and recognizing them. Izzy also helped to identify many of the hundreds of stone projectile points in our current collection by age based on their style, shape, and material.

The Board would also like to thank Doug Williamson for taking on yet another volunteer project in overseeing the construction of the new museum building. His tireless dedication to the Dudley Farm over the years has always been

appreciated. The goal of the Farm committee overseeing the entire project is to host a grand opening of the new Quinnipiac Dawnland Museum by this coming June. It promises to honor the legacy of the Quinnipiac, First People of the Shoreline, and Gordon's dream to do so, in a beautiful and dramatic way.

A Note from Izzy

Interning here at the Dudley Farm's Dawnland Collection has been a wonderful experience. As a Sociology student at Quinnipiac University, it is important that I learn more about my school's namesake. During my research, I have learned a lot about the Quinnipiac people and their culture. It was really cool to work with the artifacts that I was reading about, such as projectile points and legal documents. Thank you to Jim Powers for guiding me through this internship!

-Isabelle Levine

Oh, my golly! It's Ms. Molly! The marvelous milking cow!

We continue to make improvements in our farm exhibits and displays and now hope to purchase Ms. Molly, a Real Milking Cow to put into one of our cow stanchions in the Big Barn. This life-sized model is an educational tool used for a REAL hands-on experience for all ages. She is 33 inches wide, 90 inches in length, 64 inches in height, and weighs about 250 pounds. She comes with a working udder with teats you can really

squeeze to get the effect of milking a cow. The benefit is no tail switched in your face or a kick that turns over the bucket.

While her upkeep is low (after all, no need to keep her fed or to clean up after her!) her initial cost requires quite a bit of hay. So we are looking for help. Won't you donate to Ms. Molly's purchase price? Send a check, put cash in our Cow Bank in the museum, or send via PayPal.



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, or you can get a hard copy at the Museum. Take a walk around our Farm and learn about the sites and structures.

February

means sugaring season at The Dudley Farm with free maple syrup-making demonstrations in our sugar house. As this is weather dependent, it is always wise to check our Facebook page for updates or call the Museum office (203-457-0770). If there's a sign out at the driveway, sugaring is happening!



March

While the Museum is not yet open, we do have Teri Stratton returning to do a rug braiding workshop. In the early 1800s, New England became a center for woolen fabric mills, making wool cloth readily available to New Englanders. Soon leftover scraps and worn-out clothing was being used for making rugs, which became very popular as they were far more affordable than commercially made carpets. So join us Saturday and Sunday, March 25th and 26th to learn how to make your own rug and get expert help.

April finds The Dudley Farm full of activity with Michele Micarelli returning to the Munger Barn for a 3-day rug hooking workshop. Michele has an international reputation for not only her skill as an instructor but for her creativity. This program is scheduled for April 16, 17, and 18th.

Earth Day is Saturday, April 22nd - and The Dudley Farm has events scheduled to help celebrate the world's largest civic event. Museum

member Lauren Brown will lead a walk through our woods to point out our early spring flowers, and discuss environmental concerns Sunday afternoon, April 15th.

And then there is our tag sale! Jerri Guadagno will again chair this event scheduled for Sunday, April 30th from 10-2 with a rain date of May 7th. If you have stuff to sell, give Jerri a call to rent a table and find out more. 203-457-0047.

May gives you the opportunity to learn the old craft of basket making with Donna Lowell. If you've attended The Dudley Farm Farmers' Market you've seen the lovely baskets made by this Guilford native. Watching her work you see that she can readily whip up a classic New England-style basket and that she enjoys teaching the craft to others. "I teach children, adults - anyone who thinks it would be fun to learn." This beginners' class for adults may be just what you want. She plans to teach this



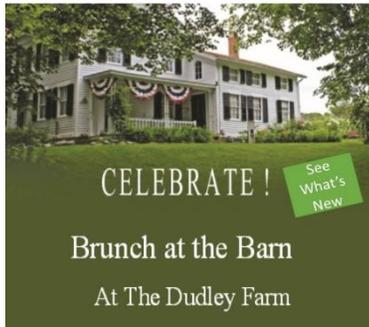
class on Saturday morning, May 6th from 9 AM to 1 PM.

The fee for this program is \$130 and includes materials.

May means things are warming up! So let's celebrate! Won't you join us for a celebratory brunch Sunday,

May 21st?

New exhibits, a visit to our Quinnipiac Dawnland Museum, and news about



national recognition of The Dudley Farm are all on tap. And you'll have great food and a mimosa or two while enjoying music, and participating in our silent auction. Join your friends and neighbors for this popular event. Tickets are limited and can be had for only \$45.00. Give us a call to reserve yours.

On **June** 1st The Museum opens for the season. We are looking to have new activities for young and old. Keep an eye on our Facebook page and don't forget you can read all about it in our *Dudley Farm Doings*.

Recognizing our Lifetime Members

The Dudley Foundation would like to acknowledge the following

lifetime members of our organization. Their continued involvement has been priceless. Chris and Kathleen Balestracci
Tom Beggins

Keith and Debbie Bishop

Leah Brainerd

Howard (Ben) Bullard

Bill Butterly

Caroline Chandler

Cynthia and David Damer

Chris Dudley

Janet and Mark Dudley

Becky Gladych

April Gonzales

Alison Haber

Lara Johnson

Michael Johnson

Mary and Kendrick Norris

Oliver (Buster) Scranton

George Senerchia

Joan Stettbacher

Devin Tichy

Henry Tichy, Jr

We thank you for your support!

Gardening

Find and circle all of the words that are hidden in the grid.
The remaining 27 letters spell a Lady Bird Johnson quote.

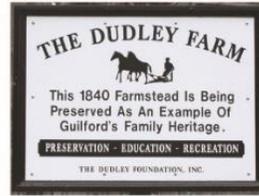
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| BIENNIAL | GNOME | PETUNIAS | SPADE |
| BROCCOLI | GREENHOUSE | PINWHEEL | SUNSHINE |
| CARROTS | GROW | PITCH FORK | TOMATOES |
| COMPOST | HOES | PLANTING | TROWEL |
| CULTIVATE | HORTICULTURE | RAIN | TULIPS |
| DAISIES | HOSE | RAKE | VEGETABLES |
| DIGGING | HYDRANGEA | RELAXING | WATER |
| FERTILIZER | LILACS | ROSES | WEEDS |
| FLOWERS | LILIES | ROWS | WHEELBARROW |
| FUCHSIA | MARIGOLDS | | |

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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."