



~2351 Durham Road, Guilford, CT • 203.457.0770 • [www.dudleyfarm.com](http://www.dudleyfarm.com)~

## Mission Statement

*"To preserve, restore, and operate the farm as a historical, educational, and recreational resource for the public."*

## President's Corner

A Message from Bill Black

**I**t was once said "It takes a village" to make it work. Well, here on the Farm we're living proof of that phrase. The Dudley Farm could not exist without our cadre of volunteers. And sometimes I've overlooked some of the groups that make this Farm work. And one of those is Family Tree Service, headed up by David Slade. David has a passion for the Farm and the preservation of the beautiful trees which grace its grounds.

**T**he winter often leaves its scars on the Farm's landscape, but David

and his crew, with just a call, will show up and return the grounds to make it a place you want to visit and just spend some time sitting around and enjoying all the Farm has to offer. For this, we are forever grateful.

**O**ur new Dawnland Quinnipiac Museum project is nearing completion and will open soon for all to enjoy. As you enter the building the windows at the top of the north and east walls will give you a view of the beautiful trees that surround the building, a view that has been maintained by Family Tree Service. The planning committee has put a tremendous amount of work into this project

and we know the results will bring honor, not only to the Farm but also to the Town of Guilford.

After a long two-year process, we recently were notified we have been awarded recognition as a Historic Site District by the federal government. The plaque indicating this honor has been erected on the front lawn of the Museum for all to see. This is a tremendous accomplishment and the Farm is grateful to have received this honor, an honor award to few.

As the summer months arrive and interest by our many volunteers is peaking, we will be moving forward with the construction of our sawmill and, of course, our Man of La Mancha project, the Farm's windmill. Hopefully, my next

message will contain some positive results concerning these two projects.

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

## Volunteer Spotlight

James Powers

For those of us who have been around The Dudley Farm for a while, we know how important this person has been and

continues to be to the overall operation of the Farm. He is always around yet you'll usually find him mostly behind the scenes; a steady presence whose advice and opinions on the Board of Directors always make a difference. A founding member of the Dudley Foundation in the early 1990s when the idea of creating a museum dedicated to preserving the agricultural heritage of North Guilford was first discussed among the members of the North Guilford Volunteer Fire Company, Don Homer was pivotal in making it happen. For 30 years, Don has helped guide The Dudley Farm to become what it is today and continues to grow as we move forward into the future.

During those early years, Don served as the Farm's treasurer as we struggled to raise money and work to preserve the farmhouse and buildings. His timely and prudent fiscal advice often made the difference between success and failure. As an architect, Don



### Officers and Directors

**President** – Bill Black

**Vice-President** – Maria Trumpler

**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

**Newsletter Staff** – Bill Black, Beth Payne

**Website** – [www.dudleyfarm.com](http://www.dudleyfarm.com)

**Facebook** -

[www.facebook.com/dudleyfarmmuseum](http://www.facebook.com/dudleyfarmmuseum)

**Email** – [info@dudleyfarm.com](mailto: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.

continues to help guide us on how to proceed with the many building projects taken on, from those early days to the present Quinnipiac Dawnland Museum. Utmost in his mind has always been to continue the effort to create and preserve the historic character of the Farm.

**A** font of knowledge about the history and unique character of North Guilford, Don can always be counted on to remind us of what makes the community and the Dudley Farm so special. It is impossible to imagine the Dudley Farm without Don Homer, we are happy to shine the spotlight of our thanks on Don and recognize all he continues to do for the Farm.

## The Dudley Farm Recipe Box

Beth Payne

*How to Feed the Baby*

**Lydia Pinkham** (1819 –1883) was an American inventor and marketer of an herbal-alcoholic "women's tonic" for menstrual and menopausal problems, which medical experts



dismissed as a quack remedy, but which is still on sale today in a modified form. Her many products and pamphlets were eagerly purchased or received as marketing

materials by late 19<sup>th</sup>-century American women looking to cure their ills or maintain the health of their families. One such pamphlet, found in the kitchen of The Dudley Farm, is "How to Feed the Baby", published by the Lydia E. Pinkham

Medicine Co. in Lynn, Mass. Never letting an opportunity to promote her most successful product, the frontispiece encourages women to write for advice, which usually included consuming Lydia Pinkham's Vegetable Compound.

*Woman's Precious Gift  
Her Health*

*is often neglected until some ailment  
peculiar to her sex is fastened upon  
her.*

*If YOU are not well, and do not  
understand just what to do, write  
fully and freely to the*

**Lydia E. Pinkham Medicine Co,**  
**(CONFIDENTIAL)**

**Lynn, Mass**

*Your letter will be opened, read and  
answered by a woman, and held in  
strictest confidence*

"**H**ow to Feed the Baby" offers 32 pages of practical advice, including how to nurse, how often to feed, supplementary feeding, how to wean, using milk and its pasteurization, and even how to make a homemade icebox to store the prepared bottles.

*These articles on the care of the baby are from a pamphlet published by the Children's Bureau of the United States Government, under the direction of Mill Julia C. Lathrop. They are, therefore, authoritative and no mother need fear to be guided by them. (Julia Lathrop was the first chief of the Children's Bureau from 1912-1922)*

And of course, every page has a short testimonial about the benefits of Lydia E. Pinkham's Vegetable Compound.

## Grateful for Grants



We have been fortunate to receive financial assistance and grants this year from The Guilford

Foundation for operational support, Keith Bishop for our Milkhouse exhibit; and a private donation for our sawmill. Your donations and membership have helped to make The Dudley Farm Museum an important part of Guilford's historical heritage. A grant from the Pomeroy Foundation provided us with the beautiful bronze plaque in front of the house and commemorates our acceptance as The Dudley Farm Historical District listed on the National Register of Historic Places.

## The Dudley Farm Gift Shop

Jerri Guadagno



Come to the Dudley Farm Gift Shop now open every Saturday at the Farmers' Market, from 9:30 AM to 12:30 PM.

We have many new things and beautiful fabrics. Look for our kitty, dog, and farm animal patterns and so much more; potholders,

microwavable bowls, placemats, baked potato bags, baby receiving blankets and bibs.

And when the weather gets cooler we'll have knit hats and scarves which are sure to keep you warm on those chilly days.

Also on Mondays volunteers from 1:00 PM to 3:00 PM will be in the Munger barn where the gift shop will be sponsoring a class and offering help to anyone interested in finishing up a project.

We'll be knitting, sowing, (and even whittling!), and doing handwork, so anyone interested please stop by. We really have a great time, and also we get projects completed. A \$5 donation per session is requested from non-Foundation members.

See you on Mondays, down on the Farm.

## Miss Manners for the 19<sup>th</sup> Century

Beth Payne



*Minding your Manners – in 1890*

Just how does a well-to-do North Guilford farm family behave when out in public? The 19<sup>th</sup> century saw the publication of many guidebooks to help the up-and-coming New Englanders prove that they weren't just a bunch of hicks. But let's summarize:

## **1. Wear the right clothes.**

The guidebook *Manners, Culture and Dress of the Best American Society* (1891) covered men's and women's wardrobes for all kinds of social interactions. For a morning visit, women should wear "a dress with a closely fitting waist." A smart hostess, meanwhile, would want to dress in "rich material, but subdued in tone ... in order that she may not eclipse any of her guests." Men were similarly required to change clothes often, and always for dinner. But remember: "Never dress above your station." It leads to "great evils, besides being proof of an utter want of taste."

## **2. Know your tableware.**

A successful formal dinner party was, according to Emily Post's *Etiquette* (1922), "the supreme accomplishment of a hostess." Table manners were ingrained from an early age for established, old-money members of society. Social newcomers like Cornelius Vanderbilt often revealed their lack of breeding at the table. One etiquette guide specifically points out the bad manners of the nouveau riche by stating that green peas were to be eaten with a fork and not with the aid of a knife, "no matter how dexterously the feat may be performed." Knowing the difference between forks (fish, entrée, and meat) and grasping your wine glass by the stem and not the bowl was also *de rigueur*. A look in the Dudley pantry finds a variety of plain and fancy tableware –

including an ivory-handled fruit knife. Really?

## **3. Keep it chivalrous.**

During the Gilded Age, women were constricted by having to keep their skirts out of mud while not showing too much ankle. This was no easy feat since getting out of the way of horses (and manure), rubbish and motor cars (owned by the rich, while the common folk had horses. My, how things have changed.) required the aid of a gentleman to make it onto the curb. A man always respectfully acknowledged every lady of his acquaintance, even when gripping reins and a whip while driving a carriage.

## **4. Shhhh.**

Quiet decorum was the norm in conversations at the dinner table, on the street, or in shops—everywhere except at a sporting event or at the circus, where the noise level required speaking loudly enough to be heard. To call attention to oneself in any way was considered gauche. Seating at dinner parties necessitated that attendees mix with old and young to "prompt a 'social salad' of bright conversation," and talking to "inferiors" was always governed by politeness and consideration.

## **5. Check the mail.**

With typewriters only recently invented (have you seen ours in the upstairs bedroom?) and telephones reserved for business calls, the morning mail was a highlight of the day. Handwritten correspondence

was used for everything from letters to business documents and, especially, invitations. Penmanship was seriously studied from childhood, for, according to Houghton's *American Etiquette* (1882), "the culture of a person is plainly indicated by his letters." So, if that handwritten invitation to Mrs. Astor's annual ball should arrive, make sure to R.S.V.P. legibly, for your social status may depend on it.

(adapted from *How to mind your manners—in 1890* English professor Cecelia Tichi, Vanderbilt University, 2019.)

## **GUILFORD'S FARMERS' MARKET AT THE DUDLEY FARM**

Steve Rowe

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](http://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](mailto: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.

**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.

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

**What** a treat to have an actual Spring! Although it has been tempting to plant too soon, after years of gardening in New England most of us at the farm and our

homes have been cautious about planting, just because the temperatures have swung from the 80's to the mid 30's several times. We have also approached drought conditions lately and were saved by the rain last Saturday, at least for now. Every year is different.

**I** am reminded of the sign at one of my favorite nurseries --"If you think that crime doesn't pay, try farming!" and our motto at the garden is "We do it for fun"--none of us will starve if our crops fail. A sad reminder that is not true for many farmers and gardeners on our earth, and a reminder of how hard it is to ensure a good food supply and support of pollinators.

**T**his year we have had a record number of persons and families asking for spaces at the Community Garden. I was pleased that we could offer seven new small plots. Each and every person involved with this garden brings new knowledge and experience and a desire to learn and share. Our community of about 50 persons is just as important as the garden, sometimes more, and brings talent and energy to the farm as a whole. Several people, Bill, Jim, Ray, and Luis donate major time to mowing and trimming, fencing, tilling for others when needed, and organizing cookouts. Deb has provided a wonderful front garden at the Heritage Garden, the backdrop for many weddings. We experiment, teach others, get our hands dirty, sit in the shade, and exchange stories.

**T**he Heritage Garden is taking a new direction, thanks in large part to our gardener Laszlo, who donated

his time and a lot of material to fence it last year, protecting it from the woodchucks who have thrived on our vegetables in years past. It is now divided into smaller plots like the Community garden, but still growing heritage vegetables and flowers.

**A** really helpful development for the gardens is the ability to hire enough people to provide consistent maintenance of the gardens. For years we have tried to do everything with volunteer help, but we live in a community where so many people have challenging schedules, even children. Last year we had wonderful high school volunteers, but that requires supervisory time. This year we have a budget for someone to do the basic upkeep of the gardens so that volunteers can be incorporated in a much easier and more fulfilling way. and money to employ a few talented teenagers. Again I thank the Guilford Garden Club for their yearly donations, Family Tree for wood chips, and for everyone who donates to support this and other activities.

**O**ur wish list: tools for the Heritage Garden to keep "up top". Volunteers who can put in a few hours of weeding for the house and herb gardens. Volunteers who have expertise in Victorian-era gardening or plants to share. Pollinator plants to intersperse around the community garden and other places on the farm. Labor and materials to build a new and better-sited compost area for the Heritage Garden. Plastic outdoor chairs in

brown, green, and tan for  
Community Garden events.

**T**hanks for this place, and Happy  
Gardening to all!

## **The Milk House, a History**

Maria Trumpler

**F**or thousands of years, women and children on small farms cared for dairy animals. Milk was turned into butter, cheese, and yogurt to keep without refrigeration. What wasn't used by the household was bartered or sold and women traditionally kept that income.

**A**round 1900, that all changed in the United States. Urbanization coupled with expanding railroads created a welcome demand for milk from rural areas. But after days in transit, the milk often soured, sickening city dwellers and their children. In an 1895 speech to the CT Board of Agriculture, Middletown resident Dr. WH Conn painted a dramatic picture. Milk producers within a 300-mile radius of New York City delivered one million quarts per day. With that kind of market, he argued, they "owed" consumers safe, clean milk. But that was not what New Yorkers got. Along with their milk, they also swallowed 300-400 pounds of manure per day!

**I**n 1918, after vigorous debate, Connecticut passed "An Act Concerning the Production and Marketing of Milk and Cream." It mandated surprise sanitary inspections of dairy barns and milk houses on every dairy farm. The milk house—"satisfactory to the

Dairy and Food Commissioner, devoted exclusively to the care, cooling, handling or storing of milk and effectually screened to exclude flies"—becomes a necessity, not a luxury. While this and other regulations may seem like common-sense measures, they required substantial investment on the part of dairy farmers, making larger herds more economically viable. The work of milk processing was taken from farm women and moved to regional processing facilities. By the early twentieth century, local milk and dairy products became harder to find.

**T**he milkhouse at the Dudley Farm, so beautifully restored in 2020 by John Mills and Ryan Hough, greets you as you drive up Route 77 and enter the upper parking lot. Walk inside and experience the coziness of the interior where a cooling tank for milk cans was filled by the windmill that pumped water from the West River. The Dudleys didn't spend a lot of time in there—its primary purpose was to keep fresh milk separated from animals and farmers. But it tells us a crucial story about the history of small farms and local food production.

**W**ith a generous gift from Keith Bishop, we've been working to develop a display in the milk house. Watch for it to open in mid-summer. You'll soon see the banner of a horse-drawn milk cart flying from the milk house!



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

The last few months have been spent preparing our milkhouse for a new exhibit and clearing out the main floor of the Big Barn. Too much “stuff” with unknown heritage or purpose had been stored there for years ... it needed to go!

And so we began. Enlisting the help of John Otte, who knows far more about old farm tools than I do, we started in. But one item had him stumped...and I knew what it was! It was NOT going to go into the tag sale or to the dump!

John had found an early Babcock Tester!

The Babcock Tester was developed in 1890 by Stephen Babcock, a professor at the University of Wisconsin, to detect fat content in milk. The test was simple: place graduated vials of the milk you are testing into a centrifuge like this one and spin until the milk is separated. Butterfat is a crucial ingredient in butter and cheese; the more butterfat there is in milk the greater the yield for creameries and cheese factories. One of the biggest problems facing dairy producers was the best way to pay farmers for their milk. Most paid by weight, which invited watering down the milk or skimming off the cream. Until there was a way to reward the best farmers for higher butterfat milk, innovation and improvement in the dairy industry were at a standstill.

The test was quickly adopted by dairymen and farmers and was used to help breed cattle that produced milk with higher butterfat content. Babcock's refusal to patent his process or



the device greatly helped its widespread adoption by the dairymen.

So we now had the tester –

But we still needed the graduated vials- where to find them?

Searching on the internet resulted in many vials being available- for a price. Then, by sheer accident, there they were – on Etsy! In a copper container holding 11 of the original 12!

So – the vials were purchased and given to The Dudley Farm by Buster Scranton and Beth Payne. Check out our milk house to learn more.



## Buster's Musings

Buster Scranton  
*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. Last week 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 plants 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 haven't done any second cutting hay- there just isn't any.

**W**eather 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 cool the milk in the milk cans.)

**T**here 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.

**G**lobal 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. (N.B. written in April, 2023)

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

**W**e 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

**There** is always something happening "down on the Farm." While this information is current at the time of publication, things do change. Keep an eye on our Facebook page ([www.facebook.com/dudleyfarmmuseum](http://www.facebook.com/dudleyfarmmuseum)) and our website ([www.dudleyfarm.com](http://www.dudleyfarm.com)) for updates.

**Anytime** you wish there is a self-guided walking tour that allows you

to learn about our sites and structures. And visit our sheep in the pasture next to the Farmhouse. Contini and Bean, black Border Cheviots which were first introduced to New England in 1838, are here thanks to Schuyler Beeman. And they now have eight friends, including 5 lambs in the pasture behind the chicken coop. The house is open for visitors Thursday through Sunday as usual. And of course – there's the Farmers' Market.

**June** means the Farmhouse is open for tours. June 10<sup>th</sup> is the 20<sup>th</sup> Connecticut Open House Day. We expect visitors from all over the state who will have the chance to learn about the remarkable family who lived in our 17-room farmhouse and worked on The Dudley Farm.

**June** 17<sup>th</sup> is Connecticut Hang a Quilt Day. We will showcase a selection of our quilts with this open-air quilt show and invite you to do the same. Hang a quilt outside your house – on your garage, clothesline, fence, tree, or chair. Or maybe ask a local business if you can display a quilt there for the day. When all is said and done post a picture on social media with #CTHangAQuiltDay. (Rain date: June 18<sup>th</sup>)

**The** Director will be presenting with Kandie Carle at the Association for Living History and Agricultural Museum annual meeting in Ohio June 23-26. The presentation is focused on Amy Dudley's fabric scrapbook and her wedding gown.

**We** plan to have the new Milkhouse exhibit (generously

funded by Keith Bishop) open in **July**.

The lazy, hazy days of summer are great for walks in the woods and picnics on the Farm. Visitors can learn about summer farming activities. As Nathan Dudley said in 1897, "There are so many things to be done that it seems they would never end." Even though we may not be harvesting hay, we will not be resting in August, either. Watch for information about our new Quinnipiac Dawnland Museum which we hope to open in **August**. If you still have stuff you want to sell, or treasures you want to buy, our tag sale returns Sunday, **August** 20th with a rain date of Sunday, August 27th, from 10:00 AM to 2.00 PM. The Dudley Farm Pickers Paradise will have more items found in our barns, including some hand tools. Please note – no early birds! Price per space remains \$20.00. Call: 203-457-0047 or 203-457-0770.

**September** a return to school and another conference, this time featuring our Granary exhibit. The American Association for State and Local History Conference in Boise is September 6-9. And of course, there is The Guilford Fair and Fair Parade.

**October** brings our Museum year to a close, with a Vintage Farm Equipment Show/Sale on October 14; our Annual Meeting; and Harvest Day.

Whew.

## Olmsted in North Guilford

**F**rederick Law Olmsted (1822 – 1903) was an American landscape architect, journalist, social critic, and public administrator and is probably best known for designing Central Park in New York. Did you know that Connecticut also has three parks designed by him? They are in New Britain, Bridgeport, and Hartford. Olmsted had lofty goals and aspired to bring the rural countryside to urban dwellers, believing that the parks he created were places where people from all walks of life could come together to enjoy fresh air, panoramic views, and the inspirational beauty of nature.

**B**ut what was his connection to North Guilford?

**F**rederick spent much of the time between the ages of 7 and 18 away from home to attend school or to be tutored while boarding with families and schoolmasters in other communities. Olmsted found that his experiences living in smaller and more rural communities such as North Guilford, Ellington, Newington, and East Hartford, expanded his horizons and his understanding of landscape.

**O**lmsted's first school experience away from home came two months after his mother's death when he was sent to a private elementary school, popularly known at the time as a "dame school." At the age of seven Olmsted was sent to board with Zolva Whitmore, the minister at the North Guilford Congregational Church, thirty-five

miles away from his father's home in Hartford. At the Whitmore house, Olmsted received religious instruction while attending the local one-room schoolhouse with twelve other children. Perhaps as a result of his propensity for wandering through the fields, he was returned to his family by the Whitmores less than a year later.

**A**s a young man attending Yale (then considered to be not only a divinity school but also a farm school!) Olmsted did some farming in Sachem's Head. Hoping to further support his son's interest in farming, in 1847 Olmsted's father purchased a 70-acre farm for Frederick in Sachem's Head. In the spring of 1847, Olmsted began preparing the land for cultivation but soon found that the soils and rocky terrain were not conducive to a successful farming operation. So in 1848, John Olmsted bought his son a second farm, a more tillable property on Staten Island.

**B**ut back to the North Guilford connection.

**T**he house at 145 Ledge Hill Road was built in the early 1820s to serve as the parsonage of the North Guilford Congregational Church. The Federal-era house shares several architectural similarities with the church erected next door just a few years before. The first minister to occupy that parsonage was Rev. Zolva Whitmore (1792-1867), who served the North Guilford community for 25 years, was active in the Underground Railroad, and was

involved in Frederick Law Olmsted's early education.

**O**lmsted had lofty goals and aspired to bring the rural countryside he so enjoyed to urban dwellers. He believed that the parks he created were places where people from all walks of life could come together to enjoy fresh air, panoramic views, and the inspirational beauty of nature.

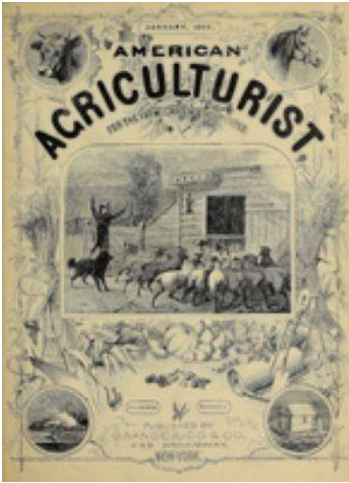
### **"Maker's Monday" at the Dudley Farm**

*Attention Creatives, Makers, and Crafters!*

**You** are invited to join together

with the crafty folks from the Dudley Farm gift shop and farm market for fun and fellowship on Monday afternoons, 1 PM to 3 PM, downstairs at the yellow Munger Barn as we craft in community. Bring whatever you are currently working on and be ready to share your expertise, advice, and laughter as we enjoy creating using our favorite centuries-old technique: sewing, quilting, knitting, hooking, spinning, whittling, whatever.

**A** donation of \$5 per session is requested for non-members; snacks, tables, and plugs (for sewing machines, if you want to bring one) are provided. Questions? Call Mary Norris at 203-415-0426.



## **Bells on Sheep**

(letter to the editor.,  
From *The Boston Cultivator*, Oct 6,  
1855)

**B**ells worn by sheep, may and doubtless do, to some extent, prevent dogs from attacking them. The

correspondent of *The Prairie Farmer* (copied in your July number), places much more confidence in bells than is generally done by sheep owners in this region. Some believe that flocks carrying bells are more likely to be destroyed, than those that do not, as the bells give notice to the dogs where the sheep may be found. Certain it is, that flocks carrying bells, have been frequently attacked, and the sheep carrying the bells have been killed.

**I** place bells on my sheep, not so much with the expectation of deterring the dogs, as with the hope (if they should be attacked) some on the farm, some neighbor, or some passer by, will be attracted by the noise of the bells, known in New York as Oregon cow bells, Nos. 35 and 36, the sizes next to the largest size cow bell.

**I** use a few No. 6 cast bells, to produce variety of sound, but rely mainly on the Oregon bell. The heavy, dull sound of the wrought bell, can be heard much farther than the sharp, shrill tone of the cast bell. A flock of sheep carrying ten or twelve large bells, suddenly aroused by dogs at night, will give a

wild cry of alar, rivaling the fire bells of a city. I would prefer bells that could be heard a mile; such bells may answer two purposes – they may alarm the dog attacking the sheep, and if not the dog, the owner of some enemy to sheep-killing curs.

**S**mall cast bell I consider entirely worthless. In a windy day, they cannot be heard two rods from the sheep, and not far at any time. The useful bell is a large wrought one, with a dull heavy sound. It should be well-strapped, and properly adjusted to the neck of the sheep; if hung too loose, it will make but little noise, and impede the motion of the sheep. Neither should it be buckled too tight. A strap 18-20 inches long, 1  $\frac{3}{4}$  to 2 inches wide, with a buckle and a keeper Of the same width, sewed to one end of it, will be found a very convenient fastening.

**I** cannot see that the weight of a bell makes any difference in the condition of the sheep; those carrying bells thrive quite as well as those that do not, and if it were not so, it would be better to supply the ewe flock with a few wethers, for the bells, or that a few ewes should be worn out carrying them, rather than have the flock run and partially killed by dogs. A flock of badly torn, or scared by dogs, seldom thrives or does well after. – James Slocum, Brownsville, Fayette County, PA.  
*Editor's Remarks:* We fully concur with Mr. Slocum in his views on the subject of bells for sheep. The kettle bells are quite too small to make much of an alarm. We have

used small bells, not so much as an alarm for dogs, as it is for the music. A few of different notes in the flock will produce a pleasant sound and pay one for the trouble. The bells got lost after a time, and have not been renewed though often threatened.

**T**he cow bell mixed with the other bells would be of service no doubt, but powder and ball, expended in the right direction, and would be good aim, would be more safe. A good, stringent dog-law works wonders in driving out the irresponsible owners, for as a general thing those doing the most damage can generally be traced to owners too poor to keep them from starving unless they do kill their neighbors' sheep. A tax of fifty cents on any dog, and two dollars for every bitch, faithfully put on and collected, will get rid of all dogs that are not really useful. By the laws of this State the counties have the power if enacting dog laws through their supervisors, and many have availed themselves of the law, with very happy results.

## **Cow Logic**

Buster Scranton

**W**hen I let my cows out to pasture recently I was reminded that they have their own way of reasoning. Shortly after the cows are able to eat all of the green grass they could desire (I mean like in 20 minutes!) they start putting their heads through the fence. The grass is always greener... I can understand it when the forage is in short supply, but why, when there is so

much to eat? Feeding behavior also makes no sense when I feed them hay in the hay bunk, which has more than enough room to accommodate all of the bovines. But no, they all have to crowd together at one end, pushing and shoving each other. Later in the summer, when pasture is getting short, I have corn that I chop to make sure they have plenty to eat. I'll put a pile out for feeding and then put out successive piles so that they all have plenty of space. The cows will immediately abandon the first allotment of feed to move on to each newer pile of corn because what I just put out has to be *way* better than what I gave them a few seconds ago.

**A**nd then there is the matter of cow paths. The critters are free to roam anywhere within the confines of the fence, but they always develop cow paths instead, with the route becoming well-defined due to their traffic. I've never seen a straight one yet. Sheep, and deer in the woods, do the same thing, and the paths persist. I can imagine some of these paths last indefinitely. When I was young I used to follow a cow path to go about a quarter mile to get from our house to the barn- the path of least resistance. Also, at a younger age when there was still enough hair if I got the part in my hair crooked when I combed, I was told I had a cow path through my hair.

**W**hen the cows are out in the open, for the most part, they stay together as a herd, facing in the same direction. No independent thinking there. My favorite thing to watch is the calf "zooms", when one calf

takes off at about 100 MPH, going nowhere in particular. Then all of the other calves follow suit. This is restricted to the youngsters; all of the others don't have this much ambition unless there is feed involved.

**F**inally, there is the bull. Let him into the cow yard and he immediately goes to the manure pile and repeatedly jams his head into it, with the aromatic stuff flying everywhere. I haven't figured out the reason for this display yet.

**T**ake time to check out the animal behavior at the Dudley Farm. The kids (and adults) will see the sheep and chickens entertaining you just by being themselves.

## **Thanks**

We thank the following small businesses for their support:  
Guilford Glass Co, Tracy Tomiselli

Van Wilgen's Garden Center  
Page Hardware and Appliance Co  
J J Sullivan Oil & Propane  
East Guilford Construction  
Landon Lumber Co  
Michele Micarelli Rugs  
Family Tree Service, David Sade

The support of these businesses do much to make The Dudley Farm possible.



# Sheep Word Search

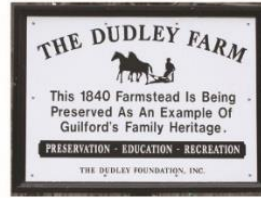
I I V R N X X S C I B J Z P P S P  
Y H R C A Y P S H E E P S K I N S  
Z O J K E I R Z P G T P K S J F R  
V O H B N W E M A E W U F S I G E  
B F G N M N G J Y W O O L X R T T  
I X I T R A B U I E S O W A W K L  
S N R O H I L D L F T H I W E B E  
G F N Q J X V G C R E N Z V O W H  
N R A Y G L A E A E F A C E U H S  
A P G E J U J I L R J K H P E V S  
L A C N Y M L B H I N C O K I G C  
F S J X I E A T I B E U P M A R G  
A T R R R R D Y Y B C R S V F R H  
L U S S R L A F K O E T S S E C A  
F R Z O Y U H E L N E Q A L N X Y  
A E W G K P J F H D L R R G C W Q  
J X B U C K E T Z S F I G A E U W

yarn wool wheelbarrow truck trailer spinning show  
shelter sheepskin shearing ribbon ewe ram pasture  
lamb judge horns hoof hay grass grain fleece  
fence chop bucket alfalfa

**The Dudley Farm Museum**  
2351 Durham Road, Guilford, CT 06437  
[www.dudleyfarm.com](http://www.dudleyfarm.com) 203-457-0770



Return Receipt Requested



NONPROFIT ORG.  
U.S. POSTAGE  
PAID  
GUILFORD, CT  
PERMIT NO. 137

***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.”***