

## 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 Maria Trumpler

The first time I visited the Dudley Farm Museum, I stopped in my tracks the moment I entered the kitchen. My focus moved from the butter churn and coffee roaster to the ice box and cast-iron stove. I felt as if I had time-travelled and Amy Dudley was about to come through the door to get the day started. Upstairs, I explored an extensive collection of petticoats, drawers, children's bonnets, bed coverings and swimming stockings, exploring them with my fingers and wondering about who had worn them and made them and repaired them.

Being in conversation with historical objects is a creative process. A blend of artifacts and artistic and poetic interpretations gave us the Quinnipiac Dawnland Museum. Stone artifacts that survived over thousands of years are clues to the culture of the people who lived on the shoreline long before Europeans arrived. By juxtaposing them with the stunning images made for us in 2023 by Deborah Spears Moorehead and Robert Peters, Sr., a story began, and as the poem by Joy Harjo tells us, we are uncertain where it will take us.

My training as a historian focused mostly on written documents, but I was always intrigued by electrostatic instruments and eighteenth-century laboratory spaces, which were often in domestic kitchens. As my interests turned to the daily lives of women in the nineteenth century, I was drawn to their letters and diaries. But soon

I discovered that recreating the meals described in their recipes also gave me a feel for the embodied practices and sensory experiences that filled their daily lives.

Small local museums have so much to offer. At the Dudley Farm, we have a range of everyday objects that tell us about the everyday practices of farming, raising animals, preserving food, cooking, and sewing in the nineteenth century. Because most of these objects are quite common, we can handle them and sense by their heft and smoothness how they were used. We can sit on hay bales in soaring wood barns, chat with the sheep, or stand around the boiling sap. What was life like for nineteenth century farmers in Guilford? Lots of hard work, surely, but also many sensual pleasures and intellectual satisfactions.

There's more in this newsletter that reflects on the function and beauty of historic objects. And watch for our list of the events happening this spring and summer. They will include a living history immersion in women's lives on May 18 and 19 as well as a series of "Conversations with Historical Objects" with Kendrick Norris, Jim Powers and me on Fridays in June. Plus some storytelling explorations. If you're curious about these events or want to share your own favorite historic objects, please email me at [maria.trumpler@yale.edu](mailto:maria.trumpler@yale.edu)

## Volunteer Spotlight

*Have* you seen what's happening lately just before you get to the Community Garden? Why it looks like our 19<sup>th</sup>-century sawmill is going to be under cover! And it has all happened this winter.



We have to thank Ryan Hough and John Mills for the construction of this large shelter designed to protect the sawmill. North Guilford neighbors and friends, these two men – and their team of helpers – are experts in their construction skills. You might recall that they were also responsible for the milk house building in front of the Big Barn.

Ryan and John, we can't thank you enough. Your interest and volunteering spirit have helped to make The Dudley Farm better than ever.



### Officers and Directors

**President** – Maria Trumpler

**Vice-President** – James Powers

**Treasurer** – Bill Black

**Recording Secretary** – Jerri Guadagno

**Corresponding Secretary** – Dorothy Crampton

**Board Members** - Ray Guimont, Don Homer, Kendrick Norris, Tom Leddy, Jim Powers, Buster Scranton, Mary Norris, Sharon Bloom

**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** – [NGDudleyfarm@gmail.com](mailto:NGDudleyfarm@gmail.com)

**Dudley Farm Office** – 203-457-0770

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



## The 19<sup>th</sup> Century Wordsmith

Beth Payne

*“Be careful with your words. Once they are said, they can only be*

*forgiven, not forgotten.”*

Unknown

## Barnyard Idioms

### **Happy as a Pig in Mud**

Definition - very happy

In case you have a pig, and wish to make it happy, it may be useful to know that there are apparently many things that will make this animal content. Sometimes the pig is happy in *mud*, and sometimes it is *muck* that brings joy to the porcine heart. In the 1860s it was common to see *happy as a pig in clover*, or *happy as a pig in a puddle*. So, if you should have a pig, figure out what causes it to be happy, and then work to procure it.

“We are disposed to imagine ourself the luckiest editor extant, and ought to be as happy as a pig in a puddle.”

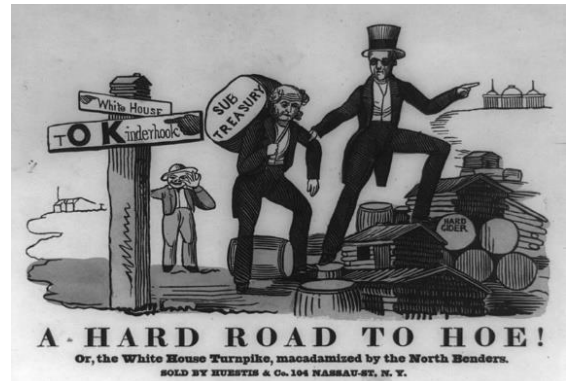
— *The Ledger and Texan* (San Antonio, TX), 14 Jan. 1860

### **Hard Row to Hoe**

Definition - something that is difficult to do or deal with

The “row” in this expression is a line of planted crops, and a hoe is a tool with a thin flat blade on a long handle used to cultivate, weed, or loosen the earth around plants. This expression is often found today

written (or said) as a hard road to hoe, a variant considered incorrect by most usage guides. Incorrect it may well be (have you ever tried to hoe a road?), but it has been in use for almost 200 years; a political cartoon from 1840 as a satire about Martin Van Buren’s re-election campaign prominently featured the text “A Hard Road to Hoe! Or, the White House Turnpike, macadamized by the North Benders.”



### **Beat a Dead Horse**

Definition - to keep talking about a subject that has already been discussed or decided

There is no linguistic evidence suggesting that this idiom has any sort of literal roots; the English-speaking people, as far as we can tell, did not at any point have a practice of actually beating dead horses, but this idiom seems to have begun being used in the 19th century.

### **From the Horse's Mouth**

Definition - from the original source; from an unimpeachable source

The earliest citations we have for this idiom have both a literal and a figurative bent to them. They are figurative insofar as horses do not

actually speak to people, but literal inasmuch as they are dealing with the ostensible communication of information from equine to human. Most early uses are found in sporting newspapers in coverage of horse racing events.

“Jockeys fled hither and thither, wearing airs of the profoundest mystery and importance, and exciting the curiosity of the ‘fielders’ who wanted the tip straight from the horses’ mouth, and who believed that the rider was the only man in whom the animal could or would confide such information.”

— *The North Wales Chronicle* (Bangor, Wales), 18 Oct. 1879

### **High on the Hog**

Definition - in a luxurious style

We have been using living high to refer to a life engaged in riotous excess since the beginning of the 17th century, but it was not until the early 20th that we attached a hog onto this.

“We are gradually coming to the point of fixing the responsibility for the high cost of living on the hog. The responsibility has been on the hog for a long time, but the point to be settled is whether it is the corporation hog, the railroad hog, the political hog or just the ordinary hog.”

— *Frank Stanton, The Atlanta Constitution*, 9 Sept. 1914

### **Bring Home the Bacon**

Definition - to earn the money that is needed to live

While many similar idioms have numerous slight variations, bacon appears to be the overwhelming favorite type of foodstuff to bring home as a linguistic indicator of one’s ability to provide. There is no evidence whatsoever, for instance, for the fixed use of “bring home the rump roast”.

“Before the fight Gans (the world lightweight boxing champion) received this telegram from his mother: “Joe, the eyes of the world are on you. Everyone says you ought to win. Peter Jackson will tell me the news, and you bring home the bacon.”

— *Watertown Daily Times* (Watertown, NY), 4 Sept. 1906

### **Count One's Chickens (Before They Hatch)**

Definition - usually used in negative statements to mean that someone should not depend on something hoped for until he or she knows for certain that it will happen

Recent studies have indicated that chickens do, in fact, have some ability to count (or at least to distinguish between groups of numbers). In other words, you might as well count your chickens before they hatch, since once they hatch they are going to be counting you!

This colorful expression appears to have originated, like so many others of its ilk, in the American South in the mid-19th century.

“I never count the chickens before they hatch, still I must think they have fallen on the right track at

last, as some have set sail for Yankeedom, and I contend that any people having the ingenuity to change a Northern wood into a tropical fruit, and sell it in pieces about the size of a nutmeg for a 'bit' each, ought to crystalize this Chinese syrup."

— *Southern Cultivator (Atlanta, GA), Mar. 1858*

### ***Like a Chicken with Its Head Cut Off***

Definition - excited and confused

Chickens have been having their heads cut off for thousands of years, and it's true that they can run for a few seconds after the fact, but it wasn't until the 19th century that we connected the dots and started applying this description to similarly erratic-looking human behavior.

"The old maid hopped around like a chicken with its head cut off. The battle became exciting."

— *The Times-Picayune (New Orleans, LA), 1 Dec. 1866*

### ***In a Pig's Eye***

Definition - used to express strong disagreement or to suggest something cannot happen

Sometimes the eye is not the body part of the pig being referenced; in a pig's snout, in a pig's ear, and others are occasionally found.

"To Correspondents ... F. S. C. — Have found you a place—\$1000 a year, with the key of the pantry and

run out of the kitchen—"in a pig's eye!"

— *Spirit of the Times; A Chronicle of the Turf, Agriculture, Field Sports, Literature and the Stage (New York, NY), 22 Oct. 1853*

### ***Chickens Come Home to Roost***

Definition - used of person's past actions that are causing him or her to experience problems in the present

The sense of roost employed here ("to settle down for rest or sleep") is not now one of the more common ones. Chickens do, in fact, come home to roost, as do most people.

"As to Mr. Troup's complaint of 'contemptuous and disrespectful language,' it reminds us of the remark, that "curses are like chickens; they come home to roost."

— *Louisville Public Advertiser (Louisville, KY), 12 Oct. 1825*

### ***Until the Cows Come Home***

Definition - for a very long time

Given that cows are not known for being the most adventurous of animals, it is rather peculiar that we should use their tardiness in getting home as an expression. But no one has ever (convincingly) accused the English language of making too much sense.

"Now, to use a rustick phrase, a man may make lines like these 'till the cows come home.' Mr. Linn, too, is frequently adjectively vulgar."

— *The Boston Review, 1 Oct. 1805*

## **Get One's Goat**

Definition - to make one angry or annoyed

Sometimes the goat is simply got, and sometimes it is got up; sometimes it is just a goat, and sometimes it is a nanny goat. We'd like to say that no actual goats were angered in the creation of this idiom, but to be honest we really aren't sure, as the etymology is obscure

“They got your goat, eh?” said Judge Manning in the Oakland Avenue Police Court this morning, innocent of the slang effect of the remark, and as a result there was considerable laughter.”

— *Jersey Journal (Jersey City, NJ), 1 Sept. 1905*

## **Put Out to Pasture**

Definition - to force (someone) to leave a job because of old age

Farmers have been putting animals out to pasture for many hundreds of years now. In some cases, the phrase was used simply to indicate bringing the flock out to feed for the day, and in other cases it indicated that a particular animal was being retired from work, due to age or infirmity, and sent to the pasture. We began using this figuratively for people in the 19th century.

## **The Dudley Farm Tag Sale**

Jerri Guadagno

**Well, here we go again, is it really Tag Sale Time!**

Our fall Tag Sale was, as usual, a big success. We had about 20 or so vendors selling everything from household items to antiques, and don't forget the Dudley Farm Table with so many interesting collectibles.

As in the past we will be selling our yummy hotdogs and Paul Wetteman's homemade sauerkraut and, of course, there will be music for all to enjoy.

Come one and all to the Tag Sale or sign up as a vendor and sell some of your own treasures; you might even find more treasures to take home.

The Tag Sale date is Sunday May 5<sup>th</sup> from 10:00 to 2:00 with a rain date of Sunday May 12<sup>th</sup>.

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

## **February is Maple Sugaring Time at the Dudley Farm Museum**

James Powers



**Every** February, weather permitting, volunteers at the Dudley Farm make their way to the maple sugaring house

in the woods behind the new Quinnipiac Dawnland Museum and Munger Barn. There, the century old “cooker” is fired up, maple sap collected, and the slow process of turning gallons of maple sap into maple syrup is done the way the Dudley family did it for over 100 years.

The sugar house, on the site of the one the Dudley's used, was rebuilt

in the 1990's thanks to the Guilford Rotary Club. If the weather cooperates, we tap some of our trees, collect the sap that fills the metal sap buckets, and demonstrate what it was like for the Dudley's to produce this valuable product all in a traditional way. As usual, we welcome visitors to join us to learn more about how syrup was made 100 years ago. You can even help out if you'd like. And of course, there may be a few tall tales thrown in as we watch the watery sap slowly turn into liquid gold.

This year's Maple Sugaring Demonstration is schedule for the weekends of February 17-18 and 24-25 from 10-2 Saturdays and 11-3 on Sundays. For more information call the Farm at 203-457-0770 or check our web site at [www.Dudleyfarm.com](http://www.Dudleyfarm.com).

## The Dudley Farm Gift Shop

Jerri Guadagno



**H**appy New Year to one and all.

This past year has been a very successful year for the Dudley Farm Gift Shop. All our

thanks go out to you, the shoppers who came to the Farmers' Market on Saturday mornings and those who attended the Holiday Craft Market.

We've have been sewing and knitting throughout the year to keep our tables well supplied with so many items: we try to make things that seem to sell well and we are always looking out for new ideas.

We also want to thank the many other crafters, sewers and knitters who have donated their creations to the Dudley Farm Gift Shop. We are so grateful for your donations. We will be back at the Saturday Farmers' Market in late spring, looking forward to another good year and again seeing so many of our good friends who make the Gift Shop a success.

-Jerri Guadagno, June Jewell, Mary Norris and Sue Torre

## Garden News

Judy Stone

### *Digging in the Dirt*

**T**he 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: [gardens@dudleyfarm.com](mailto:gardens@dudleyfarm.com). Sometimes there are last minute changes. We stress "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.

We always welcome new volunteers, whether skilled gardeners or those wanting to learn. Let us know if you are interested. There are several gardens on the farm in need of volunteers, especially the flower and herb gardens. Even a few hours now and then are a big help. Also

welcomed 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 again this past year. 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 a number of Connecticut communities have developed. These past several years there has been a growing neighborhood interest in developing pollinator friendly sites. Apart from having a large land area, The Dudley Farm has facilities to sponsor workshops to help gardeners and farmers learn how to help in this project. There are plans this year to have workshops at The Dudley Farm to give practical instructions about how to do this. If you would like to contribute to this, let us know.

Please access the farm website for news and upcoming garden events. Once again the Community 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. Come and see the garden, volunteer, and use the website for info and ideas. Happy Gardening!

## **Analysis of a Cast Iron Skillet**

Lucy Santiago

**U**nderneath our butcher block is a skillet. When I first picked it out of

a sea of scratched non-stick and burnt aluminum skillets in a church thrift store, I was skeptical.



It was grimy, unwieldy, and covered in dust. But I took it home and I started to scrub and,

bit by bit, it improved. Using the branded markings on the skillet's bottom and cast-iron collectors' websites, I was able to date it to between 1886 and 1892, making it at least 130 years old. Though I bought it in Massachusetts, its origins are in Erie, Pennsylvania, the location of the Griswold cookware factory. As it turns out, this simple cast-iron skillet has a rich and complex history, and its context has changed over time. Although it is easy to overlook such an understated, workaday item, careful examination reveals that it is full of meaning.

The teardrop-shaped hole in the skillet's handle indicates its status as prestige cookware. The position of the hole, towards the end of the handle, enables the user to hang the pan after cooking. The presence of the hole indicates that cast-iron was often stored in a manner that displayed the cookware rather than hid it. Thus, the skillet takes on the role of artwork or decoration rather than just being a utilitarian object. The rotary egg-beater, introduced around the same time as my skillet was produced, has no such ability for exhibition. In this way, the cast-iron skillet transcends the boundaries of typical cookware to become something beautiful, coveted, and even advanced.



The branded markings on the bottom of the skillet imply a past desire for technologically-advanced cookware that continues in the contemporary market. The skillet is inscribed with the word “ERIE” in all capitals, and the symbols “9” and “D.” By identifying the location of the factory—Erie, Pennsylvania—the designers of the skillet place a spotlight on the site of production of cast-iron cookware. This is unusual in a contemporary context, except for prestige Made-in-America goods. But in the late-19<sup>th</sup> century context, perhaps this focus can be understood as a nod to the technological advances and status of the Griswold company. While cast-iron cookware is no longer understood as a technologically-advanced product in the contemporary market, this desire still fuels consumers towards purchasing the latest technology in cookware.

The skillet’s large size projects abundance to a modern audience, but may have been purely practical for a late-19<sup>th</sup> century cook. At eleven inches in diameter and more than two inches deep, it is larger than I need as an unmarried, childless woman. In the 1890s, family sizes were larger than they are today, and women were expected to provide three meals a day. In such a context, a large skillet would simply speak to that necessity: large families require large amounts of food, which require bigger cookware. A large skillet would not, then, represent an abundance of available food resources, but rather an abundance of household labor for a woman.

The cast-iron skillet is heavy and unwieldy, making cooking a challenging physical practice. It weighs at least three pounds, but the only handle is small, making it hard to pick up. Additionally, there are spouts on either side of the skillet. However, it’s difficult to pour liquid safely from it because it’s unbalanced. Using the skillet as it is designed is a physically challenging endeavor, and its designers did not seek to mitigate this. This reveals an expectation that the skillet’s users would be able-bodied and strong. Within the late-19<sup>th</sup> century context, women would have been using this skillet to complete demanding domestic labor three times a day, often including the pregnancy and post-partum periods. As a student and white-collar worker, I relish using the unwieldy skillets because they physically tether me to the work of cooking, unlike my intellectual pursuits elsewhere.

The complex interplay of desire and identity surrounding cast-iron cookware reveals that the equipment used to prepare, serve, and eat food can be as meaningful as food itself. Just as our food reveals our experiences—such as our class aspirations and our gender identity—so too does our cookware. As we interact with the equipment in our kitchen, we are interacting with manifestations of our histories. My cast-iron skillet, though its specific origins are unclear, reveals complicated stories of identity and desire across generations and even centuries. If we neglect the everyday objects of the kitchen, we cannot tell the

whole story of food and what it means to us.

Lucy Santiago is a senior Anthropology major in Yale College who wrote a longer version of this essay for the course "Food, Identity and Desire"

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

**You** never know just what you'll find while organizing the many nooks and crannies which make up The Dudley Farm Museum. While developing the Farm Workshop exhibit, we found a very ornate Victorian era cast iron "inclinometer" level, equipped with rotating brass dial and bubble level to determine a surface's horizontal level, vertical plumb, or incline. Made by Leonard L. Davis and sold by the Davis Level & Tool Co. in Springfield, Mass., it shows just how artistic Davis was besides being an accomplished tool maker. Davis was born in the 1830s, and worked with machinists' tools since childhood. After apprenticing under a machinist in New Hampshire at ten years of age, he worked for various repair shops, workshops, and forge shops in Northern New England for over a decade as a mechanic and tool maker along with other assorted jobs. Davis began inventing and receiving patents for innovative devices while still in his twenties, including an "adjustable spirit-level" in 1867 and 1868. Ours is an example.

Despite their practicality, L.L. Davis's levels are ornate with japanning and filigree. The pierced-and-japanned cast-iron housings resemble the trim work on the

Victorian Era homes they helped build. The Davis Tool Company made them in several sizes, but the smaller ones often suffered from the delicate filigree breaking. The spirit level, which most of us know today as the bubble level, originally had spirits in the level's vial, which is how the device got its name. The vials curved slightly so the bubble would naturally rise to the top of the horizontally positioned cylinder when the tool was perfectly level. The straighter the vial, the more sensitive, and accurate, the level. Spirit levels came in all sizes, from pocket levels that were just two inches long to carpenter's levels that were almost three feet across.

Early inclinometers manufactured by Davis were in what is termed the "tall form." The frame of this style or form of inclinometer is 3¼" tall and contains a brass inclinometer fitting that is 2 13/16" in diameter. The cast iron frame, with its filigree web, is "Japanned" - a 17th century term for a technique borrowed from Asian lacquer work, using a heavy resin-based black lacquer coating similar to enamel paint. The black japanning is decorated with gold trim. These tall form inclinometers are quite rare. The actual production period is unknown but judging by the rarity, was probably quite short. This level is both fragile (because of the brittleness of cast iron) and heavy, which are two possible reasons for its rarity; perhaps few were sold because of the weight and most probably few of those that were sold survived because of the fragility. Our inclinometer carries two patent dates, September 17, 1867 and March 17, 1868.

For builders and bricklayers, all is for naught if one's work is not level. After all, who wants to sleep in a bed that been placed on a sloping floor, and if your brick patio is laid at the wrong angle, the winter rains will saturate your home's foundations rather than running off harmlessly into your flower beds or lawn. But why not use a level that is not only practical but is also a thing of beauty such as ours? This eye-catching and ornate tool with its elegant leaf-like design has a decorative flair, perhaps reflecting a past reverence for fine tools not often seen in most of those manufactured today.



## Buster's Musings

Buster Scranton

### Seeking Comfort



As I write this, it just got done snowing today. It wasn't a pleasant day to be outdoors, and I kept it to a minimum. I wonder how the Dudleys ever kept warm in the winter, or cool in the summer. Today's level of comfort just wasn't there, with modern heating and cooling systems nonexistent. As you can see in the Dudley Farm Museum, there were multiple chimneys and "thimbles" to accommodate wood stoves, requiring you to be in close proximity to stay warm. And when the stove went out, the heat went out too. If you didn't keep your butt busy getting a supply of firewood,

there would be a lot of shivering going on. I know of people just in my lifetime with frost on their bedroom windows in the morning.

Abe Lincoln said "Chop your own wood. It will warm you twice". This adage still applies today, even with the modern conveniences of chain saws, wood splitters, and 4 WD pickups. And most of us don't use much wood, as we also have today's automated options. The Dudleys in 1900 had to get out there ahead of time to be sure the supply of dry, split wood was in place before cold weather set in. In addition, wood was needed for the kitchen stove for cooking, making for a hot kitchen in the summer. Some houses had "summer kitchens", so it wasn't necessary to heat the house up on a summer day. And it was work! Sweat on warm days, and freeze on not so warm days. No wonder there wasn't much obesity back then. Keeping food cold in the summer was a concern also, as there was no refrigeration. Did you wonder where the term "ice box" came from?

Cutting ice and storing it in ice houses under sawdust was another winter chore, as the Dudley Farm had its own ice pond. I have never witnessed it, but it had to have been a cold, wet, and dangerous job. At one time, reportedly there were 22 ice houses in Guilford. The occasional "open" winter could also mean no ice to harvest. There are stories of horses falling through the ice, as well as other misfortunes.

The late Henry Tichy recounted in *Voices from North Guilford*, published by the Dudley Foundation, (you should get it and read it), the effort to make North

Guilford's St. John's Episcopal church warm on cold Sunday mornings in the 1940s. He would "walk up there, ride the bike, or whatever" to light the fires. There were two cast iron, wood box stoves, and they would smoke up the church. He said "There was more smoke than there was heat; I can vouch for that". They probably prayed for heat.

I have always marveled at how farm animals, and wildlife in general, can contend with the cold. (Little known fact; 45 degrees F. is the ideal temperature for a cow.) Sure, their winter coat of hair is heavier, but still... My cows have the option of going inside at will, but they still hang out outside in some pretty frigid times. And chickens, ducks, etc.- how do those skinny, naked legs not freeze?

The Museum at the Dudley Farm pretty much closes for the winter, but do visit when spring arrives to see what rural life was like 100+ years ago.

## **Upcoming Events at The Dudley Farm**

There is always something happening "down on the Farm." So come and join us for one or more of these upcoming events!

### *Farmers' Market Reopens*

Shake off winter with the reopening of the Dudley Farmers' Market.

When: Saturdays, Feb 3, 17, Mar 2, 16; every Saturday starting April 6

Time: 9:30 AM-12:30 PM

Where: Dudley Farm

### *Maple Sugaring Demonstration*

Join us around the wood fire as we turn maple sap into maple syrup the way the Dudleys did it for over 100 years.

When: Feb 17&18  
Feb 24&25

Time: Saturdays 10 AM-2 PM  
Sundays 11AM-3 PM

Where: Sugar House

Fee: Open to public,  
Donations appreciated

### *Apple Grafting Workshop*

Honor Johnny Appleseed—graft and plant your own apple tree! In this hands-on workshop you will practice the mechanics of grafting using scion wood and rootstock. Participants need to bring a very sharp knife (2-or 3-inch blade); all other supplies provided. Enrollment is limited.

Instructors: Judy Stone, Tom Cleveland

When: April 13

Time: 10 AM -12 noon

Where: Munger Barn

Fee: \$20

Registration required:

[gardens@dudleyfarm.com](mailto:gardens@dudleyfarm.com) or call  
203-981-9040

### *Wildflower Walk*

Take an early spring walk in the woods and learn to identify native wildflowers with knowledgeable and entertaining botanist Lauren Brown.

When: April 13

Time: 2 PM

Where: Dudley Farm House

Fee: Open to public,

Donations appreciated

Registration requested:

[dudleyfarmevents@gmail.com](mailto:dudleyfarmevents@gmail.com)

### *Creating Pollinator Gardens*

Join expert Heather Bradley of Quercus Works and learn how to attract hummingbirds, butterflies, and bees all season using native plantings that help the environment while adding beauty and interest to your property.

When: April 27  
Time: 10 AM -12 Noon  
Where: Munger Barn  
Fee: Open to public,  
Registration required:  
dudleyfarmevents@gmail.com

### *Community Tag Sale*

Peruse interesting items offered by 20-plus local vendors or book a spot and pass along your own treasures at our annual community tag sale. Hot dogs, music, and fellowship add to the good times.

When: May 5  
Time: 10 AM-2 PM  
Where: Dudley Farm Grounds  
Fee: \$20 fee per table for vendors  
Contact: Jerri Guadagno 203-457-0047

### *Living History Immersion: Victorian Farmwomen's Daily Lives*

Come spend a weekend engaged in the daily activities of women living on small farms in New England in the late nineteenth century. Activities include sewing, washing, ironing, writing a letter, reading magazines, tending to sheep and chickens, making bread, butter, and shrub. If you would like to sew a period appropriate outfit to wear, we will guide you in pattern and fabric selection.

Instructors: Maria Trumpler, Becca Ranta  
When: May 18 &19

Time: 10 AM-3PM  
Where: Dudley Farm in various locations  
Fee: \$60 (includes materials & lunch)  
Register: maria.trumpler@yale.edu  
Payment: PayPal to The Dudley Foundation or send check to:  
The Dudley Foundation, 2351 Durham Road, Guilford, CT 06437

## **Object Poems**

In a September 2023 Workshop held at the Dudley Farm, Amy Barry guided us in a free-writing exercise after touching and examining four objects from the museum's collection that a middle-class farm woman might have used daily: a gingham bonnet, an iron, a spinning wheel and a butter churn. Here are four of the writings, with artwork by Rebecca Ranta, Vermont-based fiber artist, historic sewer and appreciator of the energies of historic objects.

### *Gingham Bonnet*

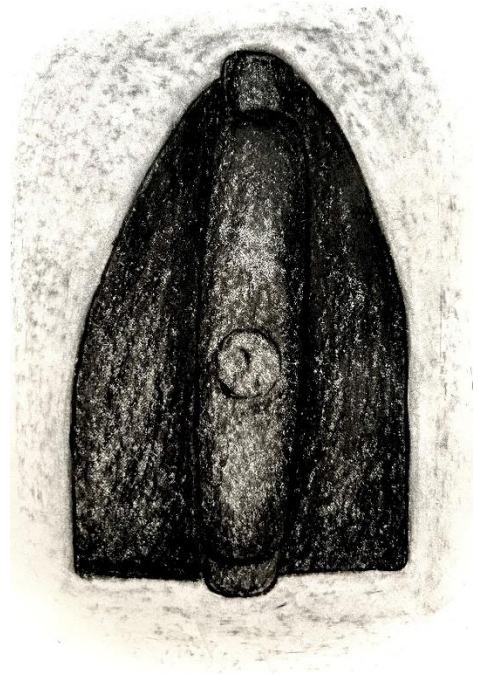
My gnarled fingers fumble as the  
ties slip my grasp  
Threadbare and soft as Rhetta's  
chubby thighs  
before the grippe took her in '45

I tuck silver strands beneath its  
broad brim  
Never did keep freckles from  
spreading across my cheeks  
Sunlight once shimmered like  
amber leaves in my hair

Once this gingham swirled round  
mother as she swept and churned  
When fire singed its gathered hem,  
scraps were saved, nothing wasted  
With aprons to match I worked by  
her side

Memories woven in every stitch  
Faded remnants of days gone by  
To tie beneath my chin

Sharon Austin Bloom  
October 2023



### *The Bonnet*

Pattern made  
Creative design  
Hand sewn  
Made to wear while working  
in the garden  
cutting flowers for her table  
Picking vegetables for her dinner  
meal  
or wearing it just to  
complement her  
long flowing dress.

Susan M. Torre

### *Precious Your Hands*

Precious your hands  
Calloused, blistered  
Rotating the churn handle  
Round, round  
Again, again, and again.

Precious your hands  
Moving rotely  
Pushing the iron handle  
Evenly, smoothly  
Again, again, and again.

Precious your hands  
Gently, fluidly  
Turning the spinning wheel  
Over, over  
Again, again, and again.

Precious your hands  
Delicately, neatly  
Tying the bonnet  
Tightly, tightly  
Again, again, and again.

Precious your hands  
Tired, worn out  
Clasping in prayer  
Pressing, pressing  
Again, again, and again.

Precious your hands  
Resting, restoring  
Lying near in bed  
Awaiting dawn, awaiting dawn  
Again, again, and again.

Dody Osborne Cox  
September 29, 2023



where I can listen and watch the household all day. I'm awaiting the kitten Josephine who jumps to try to turn my wheel and snoozes on my pedal and always makes me laugh.

Maria Trumpler

### *In Rhythm*

Here she comes. I look forward to our time together as she deftly tugs on the wool at just the right moment. The gentle rhythm of her foot on my pedal keeps us connected. Sometimes she sings or hums as she spins—familiar melodies from over my lifetime. Round and round and round—but gliding like an ice skater. Our bodies adapt to each other rhythms. And the miracle when the wool fluff that falls apart so easily suddenly snaps into a strand with the strength of steel! Today the wool has been dyed with indigo—a deep, soulful blue that is my favorite. I feel like an elegant scarf is being wrapped around my neck. Then a sudden pause—my bobbin is already full.

The thrilling abandon of the unwinding, my wheel still but the blue yarn flying off the bobbin into a skein. What is she making? A workshirt for that boy of hers? A blanket to keep her legs warm on a chilly night?

And then she stops for the day, gently pushing me to the corner



### **Many Thanks from The Dudley Foundation**

By now you have probably heard that we have been awarded a \$1000 grant from the Agricultural History Society for our Farm Workshop Exhibit, and a \$26,000 ARPA grant administered by the Town of Guilford and The Guilford Foundation which we will use to complete a number of projects around the Farm which were delayed because of Covid. Thanks to both these grants the Dudley Foundation is going into 2024 well-positioned to make The Dudley Farm *the* place to be this year! Our Holiday Market and Open House events were well received this year thanks in part to the many vendors and visitors. Our lovely

large wreath on the Big Barn and the Christmas tree in the house were donated to us by VanWilgen's Garden Center; Jerri Guadagno again made all the sprays which greeted those who came to our doors. Able volunteers decorated the house and made cookies to share. It was a real pleasure to have Danny Hucol, Judy Castellano, and the North Guilford Congregational Church Choir provide seasonal music for our entertainment. And who knew that Father Christmas would also make an appearance? Thank you, Irving Rowell!

IMPROVED \*  
LABOR-SAVING

**CARPENTERS'**

\* TOOLS

INCLUDING  
BAILEY'S PATENT ADJUSTABLE



**BENCH PLANES**  
MANUFACTURED BY THE

**STANLEY**

**RULE AND LEVEL CO**  
NEW BRITAIN, CONN.

Warerooms, 29 Chambers Street, New York.

SOLD BY ALL HARDWARE DEALERS.



# Thinking about your garden?

## digging deeper!

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

zombies      nitrogen      oxygen      aerate      sand      creepy crawlies      clay soil

sandy soil      sub soil      top soil      mold      rotting      decay      leaf litter

rich and dark      minerals      bacteria      bedrock      worms      insects      critters

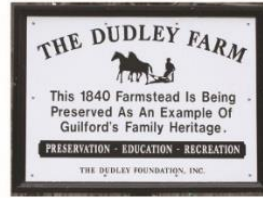
burrowing      fungus      decomposer      humus      soil horizons O, A, B, C, R

weathering

**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.”***