

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 Dudley Farm has a new map! You can see it in the kiosk in the parking lot and on our website under the "Visit" tab. Over the months that our team created this map, we thought deeply about the ways that the farm's 10 acres, 14 buildings, and 12 other sites tell a story of the Dudleys and the people who lived here before the colonists.

Tom Wessels' *Reading the Forested Landscape* got me thinking about how carefully observing the trees and stones in a forest can reveal much of what happened in the land around you over prior centuries (check out YouTube versions).

Trees blown down in a hurricane leave large cavities on the windward side even after their trunks decay decades later. Forest fires take all the trees of the same age, so if a grove is missing an age group, you can date the fire. Forest floors that are evenly contoured were likely once cleared for hay fields.

Over the winter, I also read *North Woods*, a new novel that tells the history of a hundred acres in western Massachusetts through the experience of human and non-human inhabitants over the past five hundred years. We read about the couple escaping a Puritan village who build the first shack, the apple enthusiast who develops his own variety, the young man who wanders and creates drawings to

keep the voices in his head at bay, as well as the chestnut-killing spores who arrive on a breeze, and the catamount who prowls far and wide. The traces each character leaves on the landscape become how they all learn something about their predecessors.

But signs of human habitation can be hard to recognize. I'm intrigued by the ecological changes brought about by the British colonists in the seventeenth century and how they seemed unable to see the land use practices of the Native Americans who had lived on this land for 10,000 years before them. Only if you developed the land in a way visible to the British eye could you assert rights of ownership. Native Americans used controlled burns in forests to keep them free from underbrush for ease in hunting and to encourage berry bushes and nut trees. They hunted and fished for the immediate needs of their band, while the British sent lumber, beaver pelts, and salt cod back to England to pay off the debts that financed their journey. William Cronon's *Changes on the Land* vividly evokes how British practices deforested and depleted New England's environment.

What caught William Dudley's eye when he purchased this land in 1726? Did he notice the gentle slope to the south sun in the winter and the sea breezes in the summer? Likely he noted that the Menunkatuck River to the west would make a good mill site and flow down to the landing on Broad

St. He might have also appreciated the timber and stones that would supply the materials for building barns and walls.

When I reflect on this landscape, I see that a deep connection with land, water, plants, and animals was a common thread for the culturally diverse human beings who lived here before us. I hope that our museum can inspire you to make those kinds of connections. If you'd like to continue this conversation, watch for our new audio tour, our new signs around the farm, and our Instagram @dudleyfarmmuseum. And of course, come wander our grounds with all of your senses open to the whispers of history.



THE DUDLEY FOUNDATION

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President – Maria Trumpler

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Museum Director – Beth Payne

Newsletter Staff – Bill Black, Beth Payne

Website – www.dudleyfarm.com

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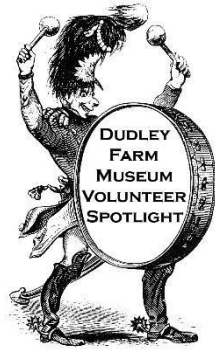
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Dudley Farm Office – 203-457-0770

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

Volunteer Spotlight

The Dudley Foundation is pleased to introduce our three newest Board Members. Mary, Sharon, and Audrey bring a wealth of talent to The Dudley Farm and have certainly not hesitated to jump in!



Mary Norris is a freelance editor with extensive experience as an editor of nonfiction books, particularly illustrated books. Despite her quiet and calm demeanor, she can be a “killer” when it comes to developing book proposals or helping editors meet deadlines.

Mary and her husband, fellow board member Kendrick Norris, have been active in the Dudley Farm Community Garden for several years. Since joining the Board Mary has also implemented MakersMonday, a gathering of community members interested in working on their craft in the company of others, and has also implemented a beginners' knitting workshop. We are fortunate to have Mary as chair of the Events and Programming Committee.

Sharon Bloom is another Dudley Farm gardener as well as a very active museum docent. As an independent marketing and advertising professional, she is particularly suited to be our Marketing and Publicity Chair. Her professional life has zigzagged from

predicting corn crop production in Illinois to inspecting chicken farms in Alabama, to hedging commodity futures on the Chicago Board of Trade. After years of writing ad copy, sales presentations, and marketing plans, she finally pursued her dream to become a writer and earned an MFA in Creative Writing. Sharon has recently completed her first novel, *Shadow Boxer*. As part of the Guilford Poets Guild, she believes poetry should create bridges to the sensual, emotional, and spiritual worlds. The Dudley Farm thanks Sharon for bringing *Poets and Bards Down on the Farm* for us to enjoy.

Community and creativity have been the guiding principles for **Audrey Nefores'** lifelong work as an advocate for environmental and social justice. With experience in community organizing, nonprofit communication and development, grant writing and management, event organizing, and sustainable farming/growing practices she brings a wealth of talent to The Dudley Foundation.

Audrey serves as the Director of Development and Communications for the New Haven Ecology Project - better known as Common Ground Urban Farm, High School, and Environmental Education Center. She has been the organizer for the annual fundraiser Feast from the Fields, a celebration of New Haven's vibrant food systems which has become one of the largest farm-to-table events in the region.

The Dudley Foundation is grateful for all our energetic Board members and hopes you will take the opportunity to get to know them.

And now a word from our sponsors....

So much of what The Dudley Foundation accomplishes is only made possible thanks to our many sponsors...you! But special thanks are due to a number of people who have made so much possible. Our hard-working Board of Directors and docents deserve our thanks, as do the following:

Boy Scout Troop 471, who again lent their back, hands, and shovels to make our grounds shine; our Great Give donors, whose generosity helped raise over \$2000 in May: Susan Wall; Angelina Harter; Pam Griffith; Dr. Amrys Williams; H. B. Bullard; Cynthia and David Damer; Karen Owen; Judith Keogh; Alan Aluska; Mary Norris; Judith Haggarty; Dr. Brian Young; Don Homer; Brenda Eldridge; Barbara Bzdyra; Dr. Ann Marie Gagnon; Bonnie Symansky; Sharon Bloom; Robert Lane; Kathryn Hotchkiss; Paula Morris; Simone Howe; Thomas Jensen; Alison Byron-Brown; and Ray Guimont. Additionally, there were gifts received from Anonymous.

Thanks to John Mills and the Ryan Hough family who have done so much to make sure our sawmill has a roof to protect our 19th-century mill;

Schuyler Beeman who single-handedly took over the field trip for 18 3 and 4-year-olds (and approximately 12 adults) while Kate Zapadka and I looked on, assisting as needed. The kids got to plant seeds to take home, learn about the sheep, feed the chickens, and lift a bale of hay. They even enjoyed a picnic on our grounds. (and only two kids cried during the last 15 minutes. Nap time!)

Thanks to friends and members who supported our tag sale despite the very cool (around 50 degrees!) weather, including the Walls family who valiantly kept us warm with hot dogs and sauerkraut; Mary Hotchkiss, Henry Young, Don Homer, Ray Guimont, and Bill Black who directed the parking of cars - and in the case of Bill and Don, helped to clean-up after the tag sale ended; Karen Bonitz and Beth Payne who lugged stuff out to the Dudley Farm tables for the tag sale, and Sharon Bloom and Steve VanderMaelen who worked with Beth to help assure we didn't have to move it all back into storage!

And of course, none of this would have been possible without the leadership of Jerri Guadagno, who year after year coordinates this event.

So thanks to all. Your consistent support has been noted!

The Dudley Farm Gift Shop

Jerri Guadagno



Well, Spring is here and the Dudley Farm Gift Shop is open. Come one, come all, and see all the new items we have for sale.

Our dedicated volunteers have been sewing and knitting all winter, creating some items that we never had before. Everything is handmade with love and creativity hoping to please all of our shoppers.

2023 was a really great year for the Gift Shop, and we hope to repeat it this year. Stop by the Dudley Farm Gift Shop, open on Saturdays 9:30 to 12:30 during the Farmers' Market, and enjoy all the goods that the vendors have to offer.

See you down on the farm!



Getting Clean

Summers after supper, we swam, naked, at "The Grove" which is now and forever buried under Interstate 95

But, then, in the 1930's we, the men in the family, Dad, Tom, Gib and me, ages thirty, nine, five and seven,

we would walk up North Street with towels over our shoulders, cross Pitkin's cow pasture, pass through a gate

at the far end of the field and into a scene right out of a Gainsborough - huge elms leaning over

the West River, sprinkling shade on the meandering current, cattails and reeds on the far bank.

The water as high as a young boy's chest, we took turns with the Ivory Soap

which floated on the river's surface. Then, while it was still light, we dove for stones in the clean, clear water.

I can remember almost every step on the walk back home in the gathering darkness - past old, deaf Mike Sullivan's

with his radio blaring - Dad kidding us about washing off a pound of dirt - fragrances of cow barn,

mowed lawns, honeysuckle and roses -

getting to our front yard and hearing

the clatter of dishes being washed - Mom and our sisters waiting for us.

Gordy Whiteman

Guilford Poet Laureate

Introducing the New Market Manager for the Dudley Farm Farmers' Market

Sharon Bloom

Mary Murphy-Taylor, a born-and-raised Branford resident, is the new manager of our weekly Saturday morning Farmers' Market! When asked her thoughts about her new position, she mused, "There is something special—magical—about being at the Dudley Farm. It's very peaceful and inviting, and you sense the past is still here. You can learn a lot about the history of who lived here, and it all intertwines with the market."

Mary is an accomplished artist with a background in documentary photography. You can find her every Saturday at her tempting table featuring her delectable baked goods from Salt Marsh Artisan Bakery. Her engraved charcuterie boards from M Elizabeth Design make wonderful gifts. Be sure to stop by and say hello to Mary and her sweet sidekick dog, Jimmy.

For 2024, the weekly Farmers' Market—the second-oldest in Connecticut—will continue its trademark mix of locally grown foods, freshly baked goods, and artisan crafts, including the popular Dudley Farm gift shop featuring handmade quilted, sewn, and stitched items with all proceeds benefiting the farm. Customers of recent markets have come away with organic greens, fresh spring flowers, local maple syrup, unique jewelry, custom candles, delicious olive oil, right-from-the-oven

sourdough bread and coffee cakes, and more. There are even homemade dog biscuits for your favorite companion!

The market is now open each Saturday from 9:30 AM to 12:30 PM. Most Saturdays will also feature special events, such as the butter churning demonstration on May 25, live music, and free walking tours starting June 1. Mary plans to expand the number of vendors and interested parties should contact her at market@dudleyfarm.com.



Jimmy, the new market manager's sweet companion (Mary is camera shy).

It Just Might Come In Handy Someday

The Dudley Farm is pleased to announce the installation of a new



exhibit in the east side of the Big Barn. Our Farm Workshop joins the Granary and Milkhouse exhibits to illustrate 19th-century farming in Guilford. The farm workshop was a humble expression of a constant need for the repair, maintenance, or creation of the “tools of the trade”: tools sharpened, harnesses fixed, axe and peavey handles shaved out, barrel staves created. Corn shellers, winnowing fans, wooden pitchforks, and all sorts of things accumulated by people long accustomed never to throw anything away would, sooner or later, wear out and break. Enter the farm workshop, where any spare moments were spent fixing, making, or maintaining. You may remember that we were fortunate to have an intern a few years ago who evaluated our many planes, most made by one of more than 20 tool manufacturers in 19th-century Connecticut. And with the skilled help of John Otte and Steve VanDerMaelen our workshop reflects much of the work done by the Dudley men during this period. It just isn't as cluttered!

The project made possible in part with a grant from The Agricultural History Society

By the time you read this, we will have not one, but **two** cows hanging out in the dairy section of our Big Barn where Erastus and Nathan housed up to 8 milking cows. Our life-sized fiberglass cows can even be milked. The Jersey was prized for its higher butterfat content (to find out why that's important, visit the milkhouse) while the black and white Holstein (now the most popular dairy breed in the world)

was prized for its ability to produce lots of milk.

The Dudley Farm plans to have these cows up and milking for our visitors this summer. This is an opportunity not to be missed! Our Holstein is a donation from the New England Dairy and Food Council, while the Jersey was purchased from the Washington-on-the-Brazos Historic Site in Texas—some 1800 miles away.

What Old Thing is New at The Dudley Farm Museum

Now that we have a couple of dairy cows to milk (alright, they're fiberglass and going nowhere!) we are re-installing a couple of our 10 wooden stanchions into the dairy section of The Big Barn. We even have one that is meant for the bull! Since the mid-1800s, farmers have been housing their livestock instead of letting them stay in the pasture to be milked. By using stanchions in the barn cows were kept much cleaner and with proper bedding and adequate headroom Elsie (or Molly) would still be able to lie down and be comfortable. Stanchions continued to be used until the advent of much larger herds and other dairy industry changes in the 20th century.

In 1850, the first US patent for a stanchion barn was awarded. Stanchions were not intended to house the animals in total confinement but instead were

seasonal housing during winter and year-round during milking. Cows were housed with other animals in multipurpose barns such as ours, which has housing for the draft horses.

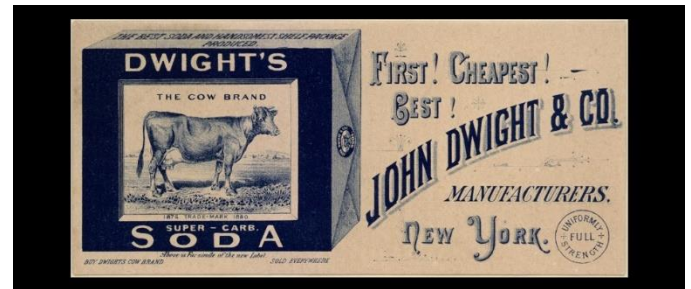
Stalls were bedded for comfort with straw or other adsorbent materials. Cows were fed and milked while in the stall and given an exercise period for 2–6 hours a day in a nearby lot or pasture. While cows were outside, stalls were cleaned and re-bedded. Manure was removed by hand or mechanically with scrapers. This system of housing was labor intensive and generally limited the size of the dairy herd.



The introduction in the 1950s of free-stall barns and corral dairying dramatically changed the face of dairy farming, allowing cows to be fed in groups and milked in parlors, eliminating the need for stanchions. However, most old-fashioned wooden and steel stanchions do not give the cows the freedom of movement required to groom themselves or turn their heads when they lie down and sleep. They also severely restrict a cow's ability to stand up from a lying or sleeping position because the bottom of the stanchion is attached to the curb and only has limited travel. When cows get up they lunge forward and get up on their hind feet first and then get up on their front feet; cows

restrained in stanchions can find it very difficult to get up from a lying position without bruising their shoulders because of the lunge. In the past, some cows (too many) have died from exhaustion trying to get up in stanchions.

Since the mid-1800s, farmers have been housing their livestock. What began as a part-time solution for cold winters, stormy days, or injured animals has evolved into the main or only area in which cows spend their adult lives. Over the last 100 years, changes have been made for productivity, health, milk quality, reproduction, animal well-being, and farm profitability all while moving toward improving cow comfort.



Buster's Musings

Buster Scranton



What's to eat?

Meals were a lot different in the earlier days of the Dudley Farm. There was no Big Y, so food was sourced from the farm, for the most part. The lack of refrigerators or freezers meant more reliance upon

other preservation methods, such as canning, smoking, pickling, or drying. Root cellars were a common way to extend the life of potatoes and root crops that were grown on the farm. There were ice ponds and ice houses to preserve ice for keeping food cool in the off-season. And a winter like we just (didn't) have would determine whether there was any ice at all. The remnants of an ice pond are to the east side of the Dudley Farm.

Many foods were seasonal; they could not be brought in from afar. A few were a community effort, such as flour and corn meal. Most farms had an orchard, many growing heirloom varieties of fruits. Without pesticides, you didn't expect to find the perfect apple back then.

Everybody had a garden- you had no choice if you wanted to eat. They were subject to the usual insects, diseases, and foraging animals, just like today, as well as drought and other weather problems.

Due to the work and resources involved, little was wasted. Ingredients were recognizable, unlike what you see on modern food labels. It is said that when butchering a pig, "everything was used except the squeal." Many food products from back then, such as blood pudding, kidneys, and tongue, have now gone out of favor. I remember my parents would (surreptitiously) go up to the reservoir to get frogs for frogs legs. "Tastes like chicken". Even turtles were fair game. Bacon, ham, lard, and butter were made on the farm.

When a laying chicken became a non-productive "spent hen", into the pot she would go (minus the head, of course). Another hen would take her place.

Other products could often be found on the farm, though their abundance could be spotty. Hickory nuts, a labor-intensive but delicious item, could be gathered in the fall if it was a good or even fairly decent yield year (Last year produced the most nuts I can ever remember) Until the blight eliminated chestnut trees, chestnuts were a resource that could be used at home, or even taken to the city to sell. Once in a while, a bee tree would be discovered, where a brave or well-protected apiarist could get a supply of honey. Wild berries were a treat in season, and could also be used for jam. Refined sugar was an expensive item not produced locally, so the sugar maples in our area were put to use to make maple products in late winter/ early spring. The sugar house at the Dudley Farm is an example of a small-scale operation that was common back then.

Mostly in the early to mid-20th century, there were culinary items sold by itinerant providers. There was the man who sold horseradish door to door, a definite niche item. The Watkins man sold vanilla extract and other spices; Watkins products still exist, often for sale at fairs. Donald Rood (Friendly Fish Market) with his white Chevy pickup with a bucket hanging off the back, would make the rounds

selling fish. While meals back then were different from what we are used to today, there was a lot of good food around for those who were industrious. Stop at The Dudley Farm and check out the gardens, milk house, barns, and old farm kitchen to see how a farm family got by.

Upcoming Events at The Dudley Farm

Sharon Bloom

More than grass is growing at The Dudley Farm this summer and we invite you to explore our buildings and grounds open daily from dawn to dusk. A good place to start is with our new audio walking tour. Stop by the kiosk in front of the Munger Barn, scan the QR code on the walking tour map (yes, Dudley Farm has joined the 21st century!), and stroll the grounds to learn about the self-sufficiency of a 19th-century New England farm. When the museum is open, be sure to spend time at our new exhibits in the milkhouse, granary, and workshop for a glimpse of the Dudley family's daily life. The Dudley Farm Museum house tours open for the season on June 1 and the Farmers' Market and Gift Shop is open every Saturday. The Quinnipiac Dawnland Museum opened last Fall and this season offers several opportunities to explore our indigenous past.

A lot is happening down on the farm with several special events where you can muse with poets and bards

on a late spring afternoon, explore objects from our museum collection with local experts, or immerse yourself in our indigenous roots. Take a knitting class under the trees or marvel at the lost art of lacemaking while our Farmers' Market vendors sell their wares on Saturday mornings.

For thousands of years, before the Dudleys owned this land, indigenous people walked these grounds. On June 22 we're especially honored to host Deborah Spears Moorehead as she brings to life traditional stories of the Wampanoag people. Her artwork is on display at the Quinnipiac Dawnland Museum. We will also feature a special exhibit in the Munger Barn where her artwork will be for sale.

Join us in July for an immersive workshop to explore creation myths from around the world. Facilitated by experts in psychology, history, and native traditions, you will create your own mandala that expresses your own origin story.

What could be better than a picnic on our sprawling grounds while listening to traditional and bluegrass music by the Dudley Farm String Band? So bring your lawn chair, a picnic basket and kick up your heels as we celebrate the Dudley Farm Foundation 30th Anniversary. We couldn't have made it this far without you, our loyal members.

We'll wrap up the summer with an Atlatl (there's a new word for your next Scrabble game) demonstration. For thousands of years before the bow and arrow, the atlatl stone projectile was used as a weapon.

Check our website at www.dudleyfarm.com for full details on all our events and how to register. These events are free and demonstrate our dedication to this land and our history which grows with every year.

Here is a calendar of summer events:

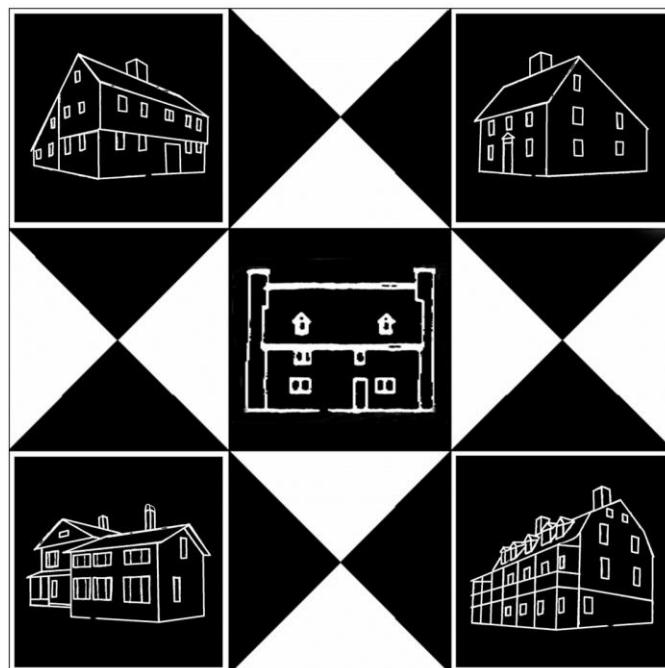
- Museum Tours Open** June 1
- Creating Historical Perennial Gardens** June 1
- Poets & Bards Down On The Farm** June 2
- CT Open House** June 8
- Lacemaking Demonstration** June 8
- Conversations with Historical Objects** June 14, 21, 28
- Intro to Knitting** June 15, 22, 29
- Indigenous Storytelling & Art Exhibit** June 22
- Creation Stories** July 28
- 30th Anniversary Celebration and Concert** August 3
- Atlatl Demonstration** August 10

Passport to History

Guilford's five history museums are coordinating to offer a passport program to encourage area visitors to visit all five: The Dudley Farm, Medad Stone Tavern; Thomas Griswold House, Hyland House, and the Whitfield House.

Each museum has its own architecture, time periods, collections, and stories to explore. Those who visit all of them will travel through almost 400 years of history.

The program starts June 1 and runs through Saturday, September 29th. Passports can be picked up at any museum and will be stamped by each museum you visit. Besides learning a lot about Guilford's rich history, you then have the chance to win one of five prize baskets, which will include museum swag and merchandise from local businesses.



So -this summer – take the time to visit each of our unique museums. You just might learn something!

Tag Sale

Sharon Bloom

On May 5 we stood in the cold lamenting the weather and chatting with neighbors, no different from conversations 150 years ago when this was a thriving small family farm. Today we'd think of the Dudley family way of life as 'living off the grid' (except there was no grid). As we click and tap away in our ever-shrinking global world, it was nice to spend a Sunday connecting to a simpler time. I marveled at the ingenuity of old tools, each with a purpose: a handmade thresher to separate the wheat from the chaff (a seemingly lost concept today); soil screens of every size to sift dirt from stones and roots; a hand-cranked drill and saws of many shapes and sizes. Even a bottle capper. No, not a fancy bottle opener, but when you made your own root beer (as Beth's aunt did), you definitely needed a capper. There were scythes so tall that if I ever need a Grim Reaper costume I know where to look. Treasures hidden for decades in our barns and attic saw the light of day and found new homes.

The wind carried a hint of summer as the aroma of grilled hot dogs lured customers. At \$3 and all the homemade Wettemann sauerkraut and mustard you might relish, no one could resist. As Frank belted

out his own rendition of The Red Rooster, our own rooster crowed on cue. Not too lazy to crow. A fitting end to this fine day. Our thanks to Jerri Guadagno, who organized the event, and all our vendors.

The 19th-Century Wordsmith

You can't help respecting anybody who can spell TUESDAY, even if he doesn't spell it right; but spelling isn't everything. There are days when spelling Tuesday simply doesn't count.
-- A. A. Milne

Ah, 19th-century New Englanders had a word for it! Humbug! Shecoonery? Useless truck? Hornswoggling? Honey-fuggling? Not in this book, dear sir! I swan to mercy. Dad-blame it, I'll hang up my fiddle, and you can sass me, knock me into a cocked hat, fix my flint, settle my hash, ride me out on a rail, and have a conniption fit, you cussed scalawag. Pshaw! Do tell! Bully for you!
You just might have to *absquatulate* (disappear) from one of your Zoom calls and read this.

Words we now consider harmless and usual sometimes carried a more naughty implication during those Victorian-era years. Who knew that *leg* carried such connotations? Much better in polite company to refer to a limb. I swan (a New England euphemism for swear and at one time considered to be a swear word), what scalawag

(ca.1840) would dare to use the word “*breast*” in mixed company. Some more delicate citizens would go so far as to call a chicken breast a bosom!

Less fortunate Yankees might be *as poor as Job’s turkey*. Though the book of Job doesn’t mention turkeys, Job certainly was poor and miserable, which inspired 19th-century Canadian humorist Thomas Haliburton to coin this expression. Haliburton wrote in one of his Sam Slick tales about Job’s turkey, which had but one feather and was so weak with hunger that it had to support itself against the barn when it wanted to gobble.

I imagine poor Job looked rather *peaked* (1859) if he was that poor and hungry. And I know how irritated I can be when I am hungry - it can put me into a fine *pucker*

(1830), especially if I don’t have anything to eat nearby!

But those probably weren’t problems for *the biggest toad in the puddle*, who may have also been just a *big fish in a small pond*. After all, you may not be able to trick such a person any sooner than you can catch a weasel asleep!

But now it’s probably time for me to *return to my diggings*, have a cuppa, and see what other 19th-century words and expressions the Wordsmith can discover.

Word Scramble

Speaking of words: Now that it’s hay season, try your hand at this Hay Word Scramble.

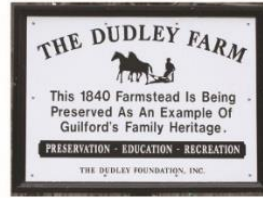
Hay Season Word Scramble

1. ARFM _____
2. LEASEV _____
3. DARKE _____
4. FEDE _____
5. AALLAFF _____
6. TSRWA _____
7. ABSNR _____
8. DDERI _____
9. EIDT _____
10. EEWD _____
11. NGAOW _____
12. DECVITTUAL _____
13. RUEC _____
14. LBSAE _____
15. POCH _____
16. ATHEVSR _____
17. EYBLRA _____
18. COYEOVRN _____
19. EPSLI _____
20. RMSOESCP _____

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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.”