

Case-Barlow Farm

Rededication of CBF Distance Learning Program

by Bob Porter, Chairman

Many things have been happening at Case-Barlow Farm this year. We continue to work closely together with The Institute for Creative Leadership. We engaged and are sharing the cost of a professional consultant, Georgia Reasch, who is helping us identify how CBF and ICL can work together to enhance our respective value to the communities of both Summit and Cuyahoga counties. The Boards have met together to explore this concept and are moving forward with our relationship. Programs continue to be held by ICL at Case-Barlow Farm. We are working together on a grant proposal that will request funds to restore the Learning Center and Barn so that ICL can offer programs year round and CBF can have facilities to use to raise funds. This will move us to be a self sustaining organization that earns most of the funds necessary to run and maintain the farm. In addition, the restored buildings can be used to provide continued distance learning programs.



Starting in November, CBF will be kicking off the rededication of its distance learning program. Programs will include The Cleveland Museum of Art, the Ohio Historical Society, and the aircraft carrier Intrepid in New York City. In addition, we are researching specialized programs in health, education, music, guest authors and other exciting topics. We will finalize the schedule and post it at Laurel Lake, in stores throughout Hudson and our web site. We are likely to have these classes early afternoon on Wednesday's. These classes are open to everyone and all are welcome. We would also like to invite groups and organizations interested in specific subjects or topics to reserve a special time for their organizations to come to CBF and view those classes. Last year

the Questers attended a session on early 19th century art and furniture for their current study program. We look forward to having some of our friends from previous classes return and hope to have some new faces in attendance. Our goal at CBF is to provide value and service to Hudson and the surrounding communities of Summit & Cuyahoga counties. We welcome your thoughts, suggestions and ideas. Don't hesitate to call or write with suggestions and comments.

2009 Membership Drive

B y Julie Kodatsky

As we wind up Case-Barlow Farm's 2009

Membership Drive, the Board of Trustees would like to take this opportunity to extend our sincere thanks and appreciation to all who participated in this funding campaign.

In this current economic environment we recognize discretionary spending is at a premium, particularly with regard to non-profit, charitable causes. We are grateful that so many found Case-Barlow Farm to be an institution worthy of your financial resources. The Farm's ongoing operation, quality programs and continued improvements are dependent on the funding received from our membership. If you would like to receive membership information contact Julie Kodatsky @ 330.571.4762 or email juliekodat@adelphia.net. It's never too late to become a member!

Again, we thank you for your support and joining in our effort to preserve Case-Barlow Farm's historic past while enriching the lives of area residents today and for years to come.



Landsbergers Visited CBF

Visitors from the sister city of Landsberg Am Lech, Germany arrived at the farm on August 29th and enjoyed an old fashion farm social

evening. The 25 German citizens along with the 20 host families and Hudson residents shared in a potluck supper under our tents as they relaxed and chatted throughout the summer evening. Every one joined in for square dancing with Frank Konig calling the steps.

Case-Barlow Farm was one of their first stops on this memorable trip. The visitors spent most of their time learning about Hudson and touring area attractions including the Cuyahoga Valley National Park, Roscoe Village, Amish Country, an Akron Aeros baseball game and on the Goodtime III in Cleveland. We were so pleased to have been part of their visit.

The Old Outhouse

By Suzanne Strobl

“What is that little building out back?” “Why, that is the old bathroom.”

An outhouse is a small structure that would fit into some of the closets of today’s homes. Usually there are no inside walls, insulation or decoration. The seat was a bench with a hole in it and the whole building was set over a pit in the ground. When the pit was full, instead of cleaning it out, the owners would dig a new hole and the outhouse would be pushed, shoved and positioned over the new hole. Dirt from the newly dug hole was spread over the full pit and boards were usually laid on top so no one would forget and step into it.



Luna, the ancient crescent shaped figure was a universal symbol for womankind. A moon sawed into the privy door served as the “ladies room” sign of early inn keeping days. Sol, a sunburst pattern was cut into the “men’s room” side of the privy. These symbols were necessary because in colonial times only a fraction of our population could read or write. As time passed, gentlemen’s outhouses fell into disrepair but the ladies were better maintained. That is why we still see so many of the crescent moon shapes even today. The original meaning, however, was lost sometime in the mid 1800’s.

Outhouses are not just your McCoy's and Hatfield's hillbilly era. Today more than 4 million privies are doing business from Maine to California. In the 1950 census 50 million were reported.

The subject of outhouses has been verboten since the post Victorian era. Many well meaning preservationists often demolished outhouses on historical sites before any architectural surveys could be undertaken. Many children often asked “but where did all the people who lived here go to the bathroom?”

Things have changed today. Privies or biffys which were once burned or torn down are now sold to the highest bidder. Landscapers are now moving these quaint folk art building to the back yards of their wealthiest clients. Even good reproductions can run up to \$2,500. They are used for pool side cabanas, playhouses, potting sheds, garden tool sheds, school bus stops, roadside vegetable stands and yes, even deluxe dog houses.

Placement of the outhouse was quite important; near the wood pile, hidden in trees, door toward the sun, and often behind trellises or hedges. There seems to be no architectural style: roof lines varied, constructed of wood or brick, windows or not, set over a hole or with a removable pot, but ventilation was a necessity and was the source of most decoration.

For children, there may have been an extra step up or a shorter seat. There was usually a smaller hole too. The number of holes also varied from 1 to 6 depending on family size.

George Washington’s privy at Mount Vernon had beautifully polished mahogany seats and the White House had a privy before it had a telephone. Wealthy families might have had solid walnut seats of assorted sizes while their servants used the back door of the privy which led to a more humble pine plank with holes.

Outhouses came with assorted accessories such as cobs and catalogues, as toilet paper was not invented until much later. Other items included insect spray, step stool for little ones, carpeting and some actually had wallpaper.

During the Great Depression, the WPA, “Works Projects Administration” offered jobs to build and install outhouses. Not only was there a need for jobs but this also promoted rural sanitation. For \$17 a farm family could have a new outhouse. This cost was for materials which included cast cement floors and ventilation...labor was free. This project was offered under the administration of Franklin Roosevelt and many felt this was a wasteful project and nicknamed the privies “Eleanor’s” or “Roosevelt Monuments”.

Outhouses received many nicknames such as the library, backhouse, private place, necessary house or nesity. Chapel of ease or comfort station, loo, the woodpile or rosebush, latrine, Uncle John or Aunt Sue were also popular, also Sears booth because of the Sears catalog and the reading room or throne room.

The picture in this article is our outhouse now, the “before picture”. But Hub Herendeen and Ron Strobl have volunteered to restore it to the way it would have been. Watch for the “after picture” in another newsletter or view it for yourself at the Annual Fall Harvest Fest October 4th.

A Very Special Thank You!!

Armed with shovels, racks and a wheel barrow, two wonderfully dedicated gals have given lovingly of their time throughout this past spring and summer. They have arrived early in the morning, moved yards and yards of mulch, cared for the flower beds and gardens at our farm. We offer a large THANK YOU to MaryAnn Winders and Barbara Crawford. The beautiful yard and curb appeal of the farm is because of your hard work. We all appreciate you both!



Festival of Wines



Join us for our **1st Annual Festival of Wines, Saturday, November 14th at 7:00 p.m.** at the historic Case-Barlow Farm

House. As we celebrate the bountiful harvest season, come enjoy the ambiance and autumnal beauty of the Farm for a unique opportunity to sample intriguing wines and enjoy regional food pairings using locally grown produce and heirloom herbs and spices—some from our own farm garden.

Having worked as a wine seller, wine director and general manager of some of San Francisco and Manhattan's most exciting restaurants, David McNeese, a CBF Board Member, is thrilled to share his passion for wine, food and especially the Farm. David will lead discussion of the North End Market wines, while we all enjoy the ambiance of the farm decked out in holiday dress. Cooking has been the avocation of our chef, Board Member Philip Leiter, for nearly 30 years. Phil learned the basics of the culinary arts from two of the area's finest; most notable at the former Inn at Turner's Mill, under the tutelage of the Executive Chef, Gary Bissette and sous-chef Sean Monday, now Executive Chef at Downtown 140. All of the courses to be served at this Festival of Wines have been researched for regional authenticity, and where possible, ingredients will be from the CBF heirloom garden.

This first of its kind fundraising event is designed to explore select regions of the world through the relationship of food, wine and terrior. We will taste wine selections while enjoying small plate examples of regional cuisine created by Philip Leiter. Selected wines will be available to order for your holiday gatherings and gift giving. This informal holiday gathering will be limited to 50 in order to present the wines in various intimate settings throughout the historical house. Get your reservations in early. Donations begin at \$75.00 per person with program recognition beginning at \$100.00 Call 330.656.3123 for reservations and information.

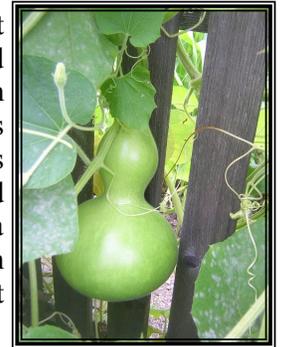
Bird House Gourds

By **Connie Price**

This is the third year of growing gourds in our garden. The first year we grew them on the ground and, as you would expect, they took up a lot of room. So we decided to try them on the trellis and they have been very happy there for the past two growing seasons.

Lagenaria and Cucurbita are often used for ornaments or for vessels and utensils. The process of sewing, growing, harvesting and drying the gourds is a long process but well worth the effort if you have patience and the space to store the gourds for drying. Smaller gourds are often used for bowls, pots, jugs and drinking vessels. The larger sizes are basically used for bird houses and are sometimes called bottle gourds. The early Indians used them for bird houses hence the name "bird house gourds". They

discovered if they cut holes in them, cleaned them out and hung them in trees or on poles around their gardens certain birds would quickly use them as a nesting site, which in turn, kept the insect population down.



Two Great Organizations Join Forces

By **Marica Mauter, Director of ICL**

What happens when a Leadership Institute Join Forces with a Century Farm?

Board members from the Institute for Creative Leadership (ICL) and Case-Barlow Farm (CBF) - inspired by their joint successes over the past year in pooling resources, ideas and 45 years of combined nonprofit experience - have been working in earnest to answer this question.

As stand alone stakeholders, both ICL and CBF bring rich value to the partnership table. Since 1974, ICL has provided creative experiential leadership development services to more than 75,000 people from over 500 public and private institutions. ICL's programs engage groups with consideration to the organizational culture, current realities and issues of interest...and stands out in the crowd of leadership institutions across the nation.

Case-Barlow Farm, an original farmhouse, barn and historically designated Underground Railroad site established in the 1800's, offers the unspoken power of place and echoes values of preservation and adaptive re-use that reflect the core understanding of sustainability.

Together as partners, both ICL and CBF--with the help of a professional facilitator--are thoughtfully exploring important questions that are crucial to our futures and those we serve.

How can our two small, yet well established and time tested nonprofit model an effective partnership? How can we create a community center and professional development center that gives everyone who visits the farm an experience of "home" alongside an experience of learning? What new programs can we implement that revitalize, teach and support tomorrow's leaders within a context that value the intersection of preservation and progress.

Answers to these and other questions are what make our joint efforts continuously surprising and the partnership results adventuresome. Stay tuned....

Newsletter

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*Save the Date: Sunday, October 4th 1-5 p.m.
Our Annual Fall Harvest Fest is coming!!!*

Plans are bigger and better than ever for a wonderful-fun packed day for children & adults.

There will be something for everyone! You will enjoy "Crazy Rhythm" as they sing and play guitar and fiddle throughout the day and then you can dance along with the "Western Whirlers" square dancing club. There will be hay wagon rides and pony rides also. New this year will be barred owls, hawks and a screech owl presented by "Birds in Flight Raptor Center" Lucas our "Broom Squire" will demonstrate the art of making brooms by hand while Shawn Petries will bring his portable forge and create items of a blacksmith/farrier. Be sure to stop and watch Nick Sabadosh as he carves items of wood and



Tray Shea create pottery on her wheel. Shannon Casey will paint a portrait of our famous surprise guest. 4-H students will provide a petting area of small farm animals and the Alpacas of Whistler's Glen will be present. The children will be able to experience "olde fashion" farm chores, including sawing a huge log with a 2-man saw, washing and hanging clothes out to dry, making butter and noodles plus weaving a rug. Our wooden cows will stand still for everyone to try their hand at milking (don't worry—it is really just water—for those who are lactose intolerant.) Of course, the games of our great-grandparents will be played—bobbing for apples, 3-legged race, tug-of-war, dress a scarecrow and many more. For the little tots, Little Tikes large play toys will be there for them to enjoy. Demonstrations of spinning, weaving, stenciling, lace making, antique music machines and more will be presented all day. A quilt tent will display antique quilts and someone will be on hand to explain the history and patterns. Crafts will be available for children to make and take home. Don't forget the cookie walk—always a hit! Be sure to register for the raffle prizes. Our famous hot dogs cooked on the grill along with snacks and drinks will be available throughout the day. Admission is \$6.00 per adult, \$4.00 per child and toddlers under 2 are free.

Plan to come early and stay the entire day—you will run out of time before you run out of activities.