

Case-Barlow Farm

New Farm Club offers Family Fun

Snow and the cold could not keep our hardy friends away. Members of CBF Family Farm Club enjoyed the morning of Flexible Flyer tobogganing down Big Red's barn bank. During a break, hot chocolate was offered and then it was back out for more fun.



There is still time to join the CBF Family Farm Club membership. Maple Tree Tapping is being held on **March 10 at 10 am**. Learn the techniques and the history of tapping maple trees and producing maple syrup. Franklin Barlow (1858-1934) wrote "that in February some time when the weather was most miserable we would get out and scrub the evaporating pans, clean up the sap buckets, check out the gathering and sap storage tanks and wash the spiles. Someone had to go around to each maple tree with a brace and bit, drill one, two or three holes in it, drive the spiles in the holes and hang buckets. Oh yes, and each bucket had to have a cover which was a piece of plank about a foot square, designed to keep dirt from falling in the bucket, also rainwater which would dilute the sap. When the sap commenced to run, Clayte (handyman) would hitch his team to a sledge on which was mounted the gathering tank, a round container which I suppose must have held 100 gallons or more of sap.

"To make a gallon of maple syrup requires boiling down 40 gallons plus of sap. If the sap was running well and we could keep the storage tank full, it was possible to produce four to five gallons of syrup in a good day - and a good day might run from right after breakfast, about 7:30 until 10:00 o'clock or so at night."

See page 2 of this newsletter from the Diary of Hattie Case-Barlow regarding collecting sap in 1897.



Bring your baskets to the **Easter Egg Hunt on March 31 at 10 am** to hunt for eggs scattered around the farm yard.

On **May 5**, we will be celebrating **Maypole Dancing at 10 am**. The Maypole Dance that people know today happened because John Ruskin introduced it at Whitelands College, London, England in 1881 and created a series of dances and a May Pageant. Generations of teachers learned about these dances and taught them

wherever they went to teach. By the middle of the 20th century, it had become a major tradition. Over the last few years, Maypole Dancing has had a revival. The difference now is that there is a far greater degree of creativity with new dances and styles being invented all the time.

These events are exclusively for Family Farm Club members, families and grandchildren. Please go to: casebarlow.com to see the upcoming events and to join our 2018 Membership program so that your family can enjoy all these wonderful events. Your membership helps to keep CBF growing and is tax-deductible!

19th, 20th and 21st Century Gardens Growing Great

CBF is fortunate to have a cadre of volunteer gardeners who dig, plant, weed and share their green thumbs. The gardens include the SAYPIP pollinator garden with plants such as Botton bush, Milkweed, Blazing Star, and others planted last summer. The 19th century kitchen garden, which is graced with the picket fence, is divided into four quadrants with plantings that were important to the farming families: herbs, medicinal, dye and cutting/fragrant plants. The mature grape vines and the apple orchard are reminiscent of fruits usually grown on an Ohio farm. The recently planted rose garden blossoms with varieties that were introduced prior to 1900. Volunteers have their choice of plants and vegetables in the 21st Century Community Garden.

These volunteers always welcome new faces and thumbs! If you would like to help with any of the gardens, please contact Debbie King at kings7565@gmail.com.



Grandma Hattie's Memories Found in Barlow Attic



When Don Barlow moved out of his home in 1996, now called Case-Barlow Farm, he discovered a thick pamphlet in the attic of the farmhouse. The pamphlet was filled from cover to cover, 44 sheets, 88 pages, with a few lines written every day by their Grandmother Hattie, from January 17, 1897 through July 11, 1898. The entries end less than four months before her death on November 4, 1898. The diary is a fascinating day by day account of the last 18 months of the life of a Hudson, Ohio farmwife and mother in 1897-1898. She died at the young age of 37. The following are excerpts from February and March 1897.

"Feb. 4. Thursday. Will took his sister to Kent this A.M. Frank went to Mr. Call's sawing wood. The wood cutters came back this A.M. I have not done very much. We are all tired out. Baby does not feel as well. Will is about sick."

"Feb. 5 Friday. Frank is at Mr. Call's today. They finished. It rained a little this P.M.. Will is in the house today."

"Feb. 6 Sat. A very rainy day. The wood cutters went home right after dinner. Jim came down & he & Frank put up the sawdust on the ice."

"7 Sunday. Frank, Henry & I went to Church. Baby is feeling a little better. She & Will took care of each other. Frank is about sick with a cold. He did the milking alone this A.M."

"8 Monday. A stormy day. I hung up the first boiler of clothes before breakfast. Baby seems a little better & Will too. He went up to see the doctor. Mart helped milk this A.M. Frank went up to the League. I went to the Committee meeting at Mr. Seese's."

"Feb. 12. Will, Henry & I went to Darrowville to the "Musical Flower Garden." It was very pretty."

"18. Thursday. Will drove for me to go to Mrs. Hanson's for butter, then we came around by the street (Street is Darrowville) and went up town. They are tapping the trees. Lee came this noon."

"20. Sat. Dana Miller came down this A.M. They gathered the first sap today. It was not very much. Dana staid (sic) all night."

"21. Sunday. We all went to Church but Will. He & I went up this eve. Mr. Small's subject was "Washington."

"22. Monday. Will went to the train and Frank to boiling sap--the buckets were running over this A.M. No schools this P.M."

"23 Tuesday. Colder. They finished boiling at milking time."

"26. I made 7 towels and stitched up the carriage cover today. Baby went to school."

"Mch 1. Monday. Cold. I hung the clothes upstairs. We packed 11 gal. of syrup and sent to New Philado (New Philadelphia, Ohio) this A.M. Will took it up."

"2. Tuesday. Will started for home this A.M. A foot of snow fell today."

"Mrc. 8. Monday. A bright spring day and the clothes dried before noon. I pared apples and made 3 gals mince meat. They gathered 2 tanks sap. Finished boiling before milking. It began raining this eve."

*Notes: "Baby is Clara May, Henry Case Barlow's younger sister, about 6 or 7 years old; Frank is Frank Barlow, Hattie's husband; Do not know who Will is, but not a relative" (Probably Will Lahmere who worked on various farms.)

Join the Cleopatra Cleaning Crew



Dusting, mopping and caring for CBF's historical farm house has been lovingly completed over the years by the "Cleopatra Cleaning Group". These ladies have a great time meeting on the second Monday of each month at 10 am for coffee, goodies, warm conversations and cleaning. The group meets from April through November. They are seeking volunteers that would enjoy joining them in this endeavor. Please call Barbara Warner, 330.380.7029 to learn more about the needs and to volunteer.

Spring Sensation Craft Sign up

CBF has partnered with Hudson Community Education and Recreation for an adult/child class on Sunday, May 6 at 1:00 at the farm to make something wonderful for yourself or as a gift for some special person in your life for Mother's Day. All supplies will be provided. Register for the class on the HCER website. hudson.k12.oh.us/hcer



Save The Dates

Each Second Sunday Open House has a unique theme and special guests. Stop in between 1-4 pm to see What is Happening at CBF.

Sunday, May 13

Sunday, June 10

Sunday, July 8

Sunday, August 12



How About a Party?



CBF is the perfect setting for your party, wedding, or any event. This unique venue, in the restored century home, will enhance your very special event. Contact the farm for details.

Wassail Party Great Fun

On December 1, CBF began the holiday season with a historical Wassailing Party. The holiday decorated farmhouse was the perfect backdrop. Wonderful food and drinks set the mood. Traditional English parlor games were played, music of the centuries with the hammered dulcimer and guitar filled the air, along with caroling. Jill Griffiths, Hudson's very own Brit, led everyone in the customs of Wassailing, along with its history and various toasts. Proceeds from the evening benefit the conversion of the CBF's barn.



Every Farmhouse Had a Rain Barrel or Two

The history of rain barrels goes back centuries. Even the cavemen are said to have saved rainwater in tanks made from animal skin. But conservation of rainwater began in earnest following the invention of the barrel. Today most of the collecting is for saving water to be used on gardens. CBF has found 3 wonderful buried brick cisterns that were also attached to downspouts and used to collect water to feed the livestock, do household chores and even bathe.



Diane Herendeen standing with CBF's Rain Barrel

Thanks to the generous donation by the Hudson Environmental Awareness Committee, CBF has a rain barrel. The EAC sponsored a rain barrel workshop at the Farmer's Market last fall. Students from the Hudson Montessori School decorated the barrels and Hudson Auto Service gave the barrels a protective coating.

The rain barrel collects and stores rain water from the roof that would otherwise be lost to runoff or diverted to a storm drain or onto your property, which is the leading source of water pollution in the US. The most common pollutants originate in our very own back yards. That includes pesticides, fertilizers, pet waste and automotive fluids. Rain barrels are a practical way to control excess storm water and reduce the negative effect of pollution. It helps to conserve one of our most precious resources--water.

WWI Veterans Honored at May 13th Second Sunday Open House

WWI was a watershed in American history. The United States' decision to join the battle on April 6, 1917 "to make the world safe for democracy" proved pivotal in securing the allied victory, a victory that would usher in the American Century. In the war's aftermath, individuals, towns, cities and states all felt compelled to mark the war. Hudson was no exception.

Hudson's surviving WWI Memorial is our most significant link to the war. The original plaque was installed on the west face/elevation of the Clock Tower. In the early 1930's the plaque was moved to its current location, on the southeast corner of Main and Streetsboro Streets. Incorporated on top of the monument was a large bronze cannon. During the 1940's, the 6-inch, 1300 pound German cannon was donated to the "Scrap Metal Drive" in WWII to be melted down. The monument has remained mostly unchanged since that time.

Hudson resident, Chris Bach, spearheaded a group of Hudson residents to raise funds in order to make improvements to the memorial and received a matching grant of \$2,000 through the "100 Cities/100 Memorials" grant program to honor the more than four million Americans who served in the war and the more than 116,000 who were killed. The grant program is a partnership with the American Legion and the Veterans of Foreign Wars. So far, only 50 memorials have been granted this award.

Bach believes that the American Legion of Hudson initially raised the funds to purchase the plaque honoring 81 Hudson residents who fought in WWI. He is co-coordinating research on each person listed on the plaque. CBF handyman, Clayton Woodworth, is listed on this plaque. A complete list of Hudson's veterans are listed on CBF's website. This project will be showcased from 1-4 pm at CBF's free open house on May 13th. Come learn Hudson's history.



Spring 2018
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From Your Maple Trees to Your Breakfast Pancakes

CBF Volunteers, Betsy and Rod MacCleod will share their experiences tapping maple trees in their own yard. Betsy explains that "tapping of a tree can be a family project that teaches children about food production and gives us a feel for what goes into making just one product, syrup, that we might take for granted. Our grandchildren have helped tap and collect the sap. It is the boiling of the sap which takes the time and involves the adults in the family. Once tapped, one can expect to collect from one tap a gallon or more sap some days and very little sap other days. The weather is going to determine the amount. A farmer experiences this variable regularly. The boiling takes time since you must boil down four gallons of sap to get one quart of syrup. Having had some syrup this morning from trees we tapped last spring in Hudson, we can attest to the fact that the syrup is delicious and worth the work involved."

CBF Farm Club members can have a hand-on tapping experience on Saturday, March 10 at 10 am. Tapping depends on the weather, usually beginning in February and March. When the days are warm and the nights are cold, the sap will be the best. Heavy snow will keep the sap colder at night for longer periods and is therefore preferred. Once the tree buds open, the collection season ends. A maple tree should be at least 10 inches in diameter before it is tapped.

1. Drill a hole 2-3 inches into the sapwood at a slightly upward angle. The hole diameter should be less than that of the spout or spile. Tap holes can be anywhere from 2 to 6 feet off the ground. A tree over 2 feet in diameter can have more than one tap.
2. Insert spile.
3. Collect the sap in a covered bucket that hangs off the spile. When emptying, filter out the bugs.
4. When you have a fair amount of sap, begin boiling it down. It is best to do this outdoors. Forty gallons of sap will only make one gallon of syrup. Unprocessed sap is mostly water and when the water is driven off, the boiling point rises. When it is 7 degrees above the boiling point of water (approx. 219 degrees) the syrup is done.
5. Filter the finished syrup and pour into jars.
6. Refrigerate (may be canned if desired). ENJOY!

