

Summer 2011



Case-Barlow Farm

Savouring Spring at Historic Seymour House was a Grand Occasion!

By Pat Belby and Nancy Waite

Entering this very special home, the eyes were greeted not only by classic architectural details and elegant furnishing, but also by beautiful floral arrangements executed by Connie Price and Mary Ellen Carroll. From the parlor came soft music by students from the Western Reserve Academy music department. Wafting out from the kitchen were luscious aromas of the sumptuous hors d'oeuvres being served.



The buffet table, with more beautiful floral arrangements presented an array of colorful, artfully arranged cheeses, fruits, vegetables and more substantial beef, pork and shrimp appetizers. It was a pleasure to see and promptly excited the taste buds. The food presented by Jeff Waite and the wine and ale, as well as soft drinks presented by North End kept the guests busily milling around and through the “gathering room” and screen porch most of the evening.

Late in the evening, Bob Porter and Pat Belby presented the very friendly crowd with reasons why their support and interest is so valuable and needed by Case-Barlow Farm. A great job by both, which was also added to by comments from guests about their personal experiences at the Farm.

To top off the evening, over 75 guests then gradually drifted into the dining room to find an elegant display of assorted desserts. Some took plates full back to the screen porch area and others moved into the parlor or just slowly circled the table munching as they went in search of the next delectable bite.

Silent Auction items displayed in the ‘gathering room’ and bid upon throughout the evening created another area of interest for guests who generously bid and carried home their treasured item. Presenters were: Vignettes of Hudson; The Greenhouse, A Fresh Flower Market; Jewelry Art; Jon Lund and Hudson Fine Art & Framing Company; CBF Trustees; Bob and Linda Matty, Candace Sveda Interior Design; Howard Hanna; Sean and Debby Hettinger and The Learned Owl. Case Barlow-Farm is very grateful to all presenters and requests members to give them your business and don't forget North End either! We are also most appreciative of the generosity and cooperation of Western Reserve Academy and its staff.



Enjoying the evening Susie & Charlie Robinson, Jack Belby and Linda Matty

It was a grand evening, put together by Pat Belby, Barbara Bos, Mary Ellen Carroll, Sean Hettinger, Judy Kodastky, Linda Matty, Connie Price and Nancy Waite.

Thank you everyone!

Three Sisters & Walking Stick Onions Grown in Farm's Garden

By Connie Price

The garden at Case-Barlow Farm is a unique and interesting representation of an authentic garden of the 1800's complimenting the farmhouse nearby. Visitors to the garden will find crops similar to those that the Case family might have planted. One of the garden standards growing might have been a trio of plants called the "Three Sisters".

Known to generations of gardeners, Three Sisters is based on the Native American belief that corn, beans and squash grow like three inseparable sisters. By planting the three crops together in the same mound, all three plants do better.

According to the Iroquois Tribe, corn, beans and squash were precious gifts to be celebrated. The corn stalk provided a pole for the bean vines to grow. Bean plants fix nitrogen on roots improving the fertility of the ground. The beans also help stake the tall stalks so they are less likely to blow over. And the squash vines act as living mulch preserving moisture and preventing erosion.

The Three Sisters also complete each other's nutritional benefits with corn providing carbohydrates; dried beans add protein and squash contribute vitamins from the fruit and oil from the seed.

The seeds selected for this year's CBF garden include:

Bloody Butcher Corn - Known in the U.S. since 1845, it is used for flour, cornmeal or corn-on-the-cob when young.

Lazy Housewife Beans - Introduced around 1818, this is one of the oldest documented beans. Named Lazy Housewife because it was the first snap bean that did not need to have the string removed.

Speckled Cranberry Beans - Brought to America from England around 1825

Long Island Cheese Squash - East Coast heirloom long remembered as a great pie squash by New Englanders, it was introduced in 1807 by Bernard McMahon of Philadelphia. The name refers to its shape which resembles a wheel of cheese.

Boston Marrow Squash - A standard early squash introduced in 1831.



Walking Stick Onions, Egyptian onions, also called winter onions have been growing in our garden for three years. Plant the small bulblets (sets) from the top of these onions stalks in November, then in early spring use the new shoots as green onions. In early summer use bulbs that form at the top as you would shallots. Then in the fall you can dig some onions from the ground and store in a dry place for use during the winter months. This versatile onion can be used in many ways from spring throughout the entire year. I should also mention that the name "walking stick" is in reference to the tops becoming heavy, then fall to the ground, the small bulblets will root and start a new plant if left unattended and the cycle starts over.

Please stop by the Case-Barlow Farm Garden Group table at the Fall Fest for some free bulblets to try in your own garden.

Eagle Scouts Complete Projects at CBF

Boy Scout Eagle Award. We are so delighted that they chose CBF for their projects. Austin built large wood boxes to keep the CBF tents weather safe and Cody built the shelves to store these boxes. Under a new set of steps in the barn, Jack leveled the floor and then laid brick to finish the floor. Each scout had to create an idea on his own, then write a detailed plan on how to accomplish this project. The plan must be so complete that anyone can pick up the report and finish the project. The scout then presents the idea and finished paper to the Boy Scout Council in Akron. If accepted, he must raise the funds to do the project. After completion, he must write a critique of the project, what was accomplished, any improvements or variations needed to complete the project, etc. This paper is then turned into the BS Council for approval. To become an Eagle Scout, the scout must also earn 21 merit badges and hold a leadership position in his troop.

Congratulations to Cody Ricci, Austin Ricci and Jack McCormick of Troops 320 and 330 for obtaining the prestigious



Hudson Montessori Shared Experiences

By Stephanie Sutton

The students of Hudson Montessori Middle School have shared in a wonderful partnership with Case-Barlow Farm over the last six years. Case-Barlow has provided a place for the students to tend grape vines and plant a garden. The garden's harvest is a fundamental piece of the students' micro-economy, North House Specialties. This year students have planned, planted and are now taking turns caring for the garden and grape arbor over the summer. Due to heavy rains, late planting and some happy birds, who seem to love sunflower seeds, getting the annual plants established has proven to be an ongoing challenge. The effect of weather and animals on the garden have become a learning experience for all involved. However, as the saying goes, "every cloud has a silver lining", the perennial herbs from previous years are doing quite well! A dehydrator has been purchased to aid in our preservation process and create products such as mint tea. The students are looking forward to experimenting with new products that may come from the newly dried produce. The Case-Barlow Concord grape vines are traditionally used to make North House Specialties grape jam. Thanks to a hands-on pruning tutorial by Curt VanBlarcum, the grapes are flourishing. The grape jam and other products will be sold in our North House Specialties booth at the Hudson Farmer's Market on September 24th and October 1st. Meera Sehgal, an upcoming 8th level student, will serve as the Case-Barlow garden manager. She will act as the liaison between student's micro-economy project and the schools CBF board member. The life lessons and connections provided by Case-Barlow's farm, garden, grape vines and board have proven invaluable. We are looking forward to another great year.



Grant Received from Hudson League for Service

CBF applied for a grant from Hudson League for Service, and we are so delighted to once again be the recipient of a generous grant from them. With this year's grant, CBF will be purchasing a period post lamp to be installed at the driveway entrance off Barlow Road.

Case-Barlow Farm and Hudson League for Service have had a wonderful partnership over the years. CBF appreciates all the community groups, foundations and individuals who continue to support the mission of the farm.



Barbara Bos & Connie Price discuss the post lamp

Rental Opportunity

The Farm is meant to be used by everyone in the community for 21st century events. The restoration is taking the home back to the year 1831. Some recent rentals include graduation parties, private dinners, music recitals and bridal/baby showers. If you would like to plan an event for the house or the yard and gardens, please call 330.650.0591 for details.

Team Leadership-Challenge-Cleveland

Are You In?

By Marcia Mauter, Directo ICL

Event: Team Leadership Challenge-Cleveland is an outdoor teambuilding event for one or more teams of 8-15 people within your organization. Relying on the skills and resources within your team (intellectual, relational, creative, mildly physical) you will compete against and network with, other participating corporate teams. At day's end, you have raised the bar of your group performance, and learned a great deal more about shared leadership!

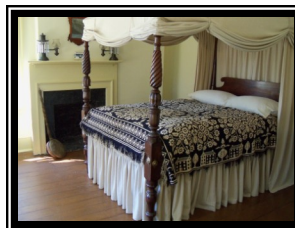
Date: Friday, September 16, 8:30 a.m. to 3:30 p.m. at Case-Barlow Farm
Cost: \$2500 per team

To Benefit: Team Leadership Challenge--Cleveland is a fundraiser to benefit two local and established nonprofit organizations: Institute for Creative Leadership (1974) and Case-Barlow Farm (1996)

Next Steps: For more information, or to register your team, please contact:

Marcia Mauter Ph: 216.932.3785 or Mark LaBelle Ph: 440.649.5518

Master Bedroom Complete



Thanks to a grant from Questers International, Anna Lee Chapter has completed the restoration of the

Master Bedroom. Reproduction linen fabric was used to make winter curtains which, after you get in bed, would have been pulled down to keep out the cold draft. Antique monogrammed sheets and pillow case from the mid 1800's were discovered in a shop in Burton and purchased for use on the field bed. The indigo and cream woven coverlet is on loan from a generous Hudson family. Some of the other items acquired are a candle stand, wash stand, pitcher & bowl.

Newsletter

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Save the Date: Sunday, October 2nd -1 to 5 pm
Our Annual Fall Harvest Fest is coming!!!

Did You Know?

Plans are bigger & 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. Barred owls, hawks and a screech owl presented by "Birds in Flight Raptor Center, a broom & rope maker, blacksmith/farrier, gourd cutting display, face painting, candle making, quilt display, alpacas & farm animals are only a few of the wonderful experiences you and your family will enjoy. Of course, "olde fashion" chores will be learned including making butter and noodles, rug weaving and washing clothes. 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.) Don't miss the games of our great-grandparents--bobbing for apples, 3-legged race, tug-of-war and more. Crafts will be available for the 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 that will be available throughout the day. Watch the Hub for complete details and all the new events.



Plan to come early & stay late- you will run out of time before you run out of activities!

The lot where the Village Hall in Hudson now stands was selected for the site of the new church for the Congregationalists. Heman Oviatt owned the land and everyone hoped he would donate it, especially as he was a deacon of the church, the second so honored after David Hudson. Oviatt, however, felt differently, explaining he already had subscribed generously to the building fund. After a two year impasse, David Hudson and Owen Brown called on him, and by each paying him \$5.00 secured the deed to the property. Dr. Moses Thompson, generally considered "an infidel" was on the building committee and wanted the church to have a belfry. Accordingly, he loaded his wagon with cheese, in which he dealt extensively along with his physician's duties, and drove to Pittsburgh. There he exchanged the cheese for a bell with a pleasant tone in the key of B. As the church was going up there were numerous gifts in kind by Hudson citizens. Among the most helpful were long strings of flax spun by Cleopatra Case and used by the builders in taking measurements!

