

Spring 2015



Case-Barlow Farm

Reserve Your Place at the Farmhouse Mother's Day Brunch



Brandt Evans and Case-Barlow Farm are hosting a mother's Day Celebration on Saturday, May 9th at 11 am. The delightful Champagne Brunch will include:

- *A cooking Demonstration with Chef Brandt
- *Fashion Show Featuring The Grey Colt of Hudson
- *Jewelry display by the Noonday Collection
- *Decorating seminar with Ann King of Borrow Vintage and Eclectic Rentals.

Seating is limited to 40 guests, so please be sure to make a reservation soon. The tickets are \$85.00 each. Call Betsy at 330.650.5757 or email her at ecurley@wrsg.net with your reservations.

Chef Brandt Evans is a Hudson resident and a graduate of Hudson High School and the Culinary Institute of America in Hyde Park, New York. He is the owner of BKM Hospitality, Pura Vida by Brandt in Cleveland, partner in Blue Canyon Kitchen and Tavern, as well as the Executive Director of the Hospitality Management Center at Tri-C. Brandt's innovating approach to food, culinary talents and warm personality make him a leading chef in today's world.

Farmhouse Valentine's Dinner Guests

Enjoying the Evenings

Compliments and kudos go to Chef Evans for the wonderful February dinners. Saturday, February 8th reservations sold out very quickly so Brandt graciously added a second dinner for Friday, February 7th. Everyone enjoyed the sumptuous four course meal paired with wines, soft candlelight and great conversations. CBF is pleased to have Chef Brandt join with CBF in showcasing the farm house and grounds.

Spring is Here



The snow is gone. It has been a tough winter not only for each of us, but also for the gardens at Case-Barlow Farm. With the sun and warmth soon to come, it is time to think about clearing away the winter debris, preparing the gardens, adding mulch and letting nature enjoy the new found season. If you like working with the soil and helping with the gardens, please call Linda at 330.807.1877 to help with the heirloom gardens and make CBF beautiful once again this year.



Reminiscences of the Recently Found Cistern by Franklin Barlow



In the spring of 2003, a treasure found its way back to the Farm. It was a manuscript called "Reminiscences of a Hudson, Ohio Farm Boy" written by Franklin S. Barlow in 1983. It gives us a very special and heartwarming glance of life on the Farm from 1912-1930. Here are some interesting excerpts from his journal.

Franklin writes, "While my recollections of the event are somewhat vague, the records indicate that I was born, presumably in the front downstairs bedroom, of the Case-Barlow farmhouse on what is now Barlow Road on January 18, 1912. I am told that Dr. G. M. Frost officiated at the event which was of no special significance other than that I was the first born of the Henry Barlow family.

"Strangely enough - or perhaps not so strange - we had running water in the barn long before it was considered to be necessary in the house. But of course the cows had to drink and we had to have a tank of cold water to cool the milk. The barn system was ingenious too. It was a gravity system fed from a cistern under the bank of the barn which was high enough to provide the pressure needed to get the water to the milk house and the horse and cow watering tanks. The water for the barn cistern came from the barn roof. Since the barn was more than 100 feet long and about 50 feet wide there was plenty of water when it rained with some regularity. But water in the barn was essential regardless of whether it rained or not! Therefore we had a huge old windmill of a type I have never seen anywhere else. The tower was completely enclosed with wood - great wide boards which must have been cut from logs at least two or three feet in diameter. The wheel, which must have been ten feet in diameter, also was wood, as were the vanes. The windmill supplemented the rains by regularly pumping water from our well into the cistern. And if the wind failed there was another of those gas engines which could be connected up to the well pump."

Six Generations of the Case-Barlow Family

Case-Barlow Farm has been the home of six consecutive generations of the same family. Arriving in Hudson on July 4, 1814, Chauncey and Cleopatra Case and their children moved into a log house that had already been constructed for them by David Hudson. The family built a brickyard and kilns (across the street from the present home) to create the bricks to build their new farmhouse. The Greek Revival home was completed a few years later.

In 1853, Chauncey and Cleopatra transferred ownership to their son, Henry and his wife, Mary. During the 1880's the farm grew to 483 acres. Proceeding and during the Civil War, Case-Barlow farm was a site for Abolitionist meetings. Abolitionist John Brown, a friend of the Case family, shared a close relationship with Chauncey and Cleopatra's son, Lora. The homestead served as a stop on the Underground Railroad.

Upon Henry's death in 1890, the ownership of the property was shared by a group of his heirs and operated by his daughter Hattie Susan Case (1861-1898) and her husband, Franklin F. Barlow (1858-1934). Hattie and Franklin Barlow were married in December of 1883 and had three children: Henry Case Barlow (1885-1958), Harley Edmund Barlow (1887-1894), and Clara May Barlow (1891-1932).

In 1897, the Case-Barlow family assumed ownership of the property. During Hattie and Franklin's operation and ownership, the bank barn was built. After Hattie's death, Franklin married Cynthia Belle Fenn in June of 1900.

Henry Case Barlow and his wife Isabel Flora Sacketts became the fourth generation of owners in 1910. Their family included three sons: Franklin Sacketts Barlow (1912-1996), Harold Edmund Barlow (1914-2002), and Donald Charles Barlow (1915-2001). After retiring, Henry Barlow became the Mayor of Hudson and served for twelve years. Prior to 1947, Barlow Road was originally known as Kent Road, east of Rt. 91, and Terry Road, west of Rt. 91. In 1947, Summit County honored Henry Barlow and his family by changing the entire road to Barlow Road.

The last family transfer of the farm occurred in 1946, when Henry and Isabel Barlow conveyed ownership to their son, Donald Charles Barlow and his wife Emily Fish Pierce. Don and Emily had three children: Dennis, Janet and Raymond. Emily passed away in 1990. In 1993, Don married Helen Metzner.

In 1995, Don and Helen donated the homestead to the First Congregational Church of Hudson. At that point, the farm could have been sold to developers to build new houses. Thanks to the thoughtful endeavors of many, the farm was saved from demolition. By December of 1996, an Advisory Board was formed and a Board of Trustees elected. The original trustees included: Doug Whipple, Mary Ellen Fehmann, James Caccamo, Jim McKay, Mel Hubbard, Nancy Waite, Judith Carducci, Pat Eldredge and Linda Matty. Case-Barlow Farm was incorporated to buy the 4.2 acres with the farmhouse, bank barn, wagon shed and other out buildings. The citizens of Hudson passed a ballot levy to buy the remaining acreage for use as a city park.

The Romance of Maple Syrup by Franklin Barlow

Franklin Barlow went on to write, “The farm activity which most people regard as really romantic is the production of maple syrup. In a way it is but it also involves a lot of very hard work. Throughout the winter whenever there was a spare hour or so we would be cutting wood for the sugar house. Then 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. (I can’t find the word spile in my dictionary and it may be a corruption of some other word, but that is what we called the little metal tubes that were driven into holes bored in the maple trees and from which the sap ran into the buckets suspended from them.)



“The next job was tapping the trees. 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 the 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 rain water 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. When the ground was frozen and there was snow on the ground, hauling this vehicle through the woods was no problem. Unfortunately the sap does not run when it is below freezing, consequently the poor team, to say nothing of Clayte, had to struggle through the woods with that 1000 pounds plus load through ankle deep mud. Naturally the sledge could not be hauled up to each tree so Clayte and perhaps a helper (often me) would have to gather the sap from the buckets, carry it to the tank and then proceed on to the next stopping place. When the tank was full, it had to be dragged to the sugar house which was well over a mile from our North Woods. The sap was then transferred to a big storage tank from which the evaporating pans were kept filled by a system of floats, valves and siphons.

“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 or 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. A sugar house is the draftiest place on earth; it has to be because of the constant cloud of steam which must be dissipated to reduce those hundreds of gallons of sap into syrup. The evaporating pans require constant attention for it is a catastrophe if one boils dry and very troublesome if one boils over. The fire needs continuous attention and replenishment of firewood. Finally it takes someone who knows what he is doing to “sugar off” at the proper time when the syrup has achieved the correct specific gravity to come up to standards.

“Sometime in the late 20’s the Pennsylvania Railroad, from whom we had always leased the “North Woods” and pasture, decided to sell off the timber, which eliminated more than half our maple grove. Then the coupe de grace was administered when a big tree fell down on top of the sugar house, pretty well collapsing it and ruining the brick chimney. I don’t think Dad felt too badly about going out of the maple syrup business though we did miss it on our breakfast pancakes.”

Hudson Resident Develops Evaporator for making Maple Syrup - 1882



Gustave Henry Grimm was born in 1850 in Germany and immigrated to Akron, Ohio, where he met and married Esther Logan. He knew no English and could not read or write in English when he arrived. The young couple then moved to Hudson in 1870 and set about establishing roots in the community.

Grimm built a house at 55 Oviatt Street and briefly worked for John Chapman in his stove shop. His involvement in the community began with his service on town council, the fire department and Masonic temple. Grimm grew weary of working for someone else and established the G. H. Grimm Manufacturing Company in 1882. He partnered with local farmer Horace Clark and patented the dropped flue “Champion Evaporator” which allowed

for more efficient boiling of liquids such as sap. Grimm began marketing the new means of making maple syrup and also produced many other pieces of equipment that maple producers still utilize to make syrup today. The 1890’s brought sorrow to the life of Gustave and Esther Grimm as two of their four children died of disease and an accident and were buried in Hudson. The Grimms moved to Vermont in the late 1890’s. The G. H. Grimm Manufacturing Company ran successfully for many years. The Hudson branch of the company closed in 1945. The Evaporator Works between South Main St & Ravenna Rd., now the shopping and office area, is where Grimm’s company was located. The Grimm’s company was the largest producer of maple syrup making equipment for 114 years.

Spring 2015

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**Save The Date: Fall Fest
Sunday, September 13th**



Excitement is in the air, planning has begun for CBF Annual Fall Fest. There will be something for everyone. New this year is Outback Ray. His amazing animal show is fun, exciting and very educational. Ray will bring an assortment of birds, reptiles, snakes and also cute and cuddly animals. He will be meeting everyone and showing his friends between 1 - 4 p.m. They are all trained and handled daily to ensure safety for you.

Favorites such as the hay wagon ride, music, crafts, animals to pet, games and delicious grub will be back. Life as lived by the early settlers and farmers will be showcased as well as tours of the historical farmhouse.

If you know of someone who could demonstrate a craft, share an animal or give suggestions to make this year the best ever, please contact Linda at 330.807.1877

Be sure to mark your calendar now!

**An Enormous Thank You to all the Donors Who helped
Furnish the CBF Children's Room**

Closet Shelving: Bruce LaPierre
Shelf with Pegs: Lou Young
Bed and Trundle Bed: Bill and Beverly Howlett
Bedside Stand: Barbara Faulkner
Blue and White Quilt: Suzanne Strobl
School Desk, Slate and Books: Jamie Parry
Rag Rug: Gay Grell
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