

Case-Barlow Farm



Maple Syrup Returns to the Farm

It seems like a quintessential autumn ingredient—those bottles scream fall foliage and cozy sweaters—but did you know maple syrup is actually harvested in late winter and early spring? The cold nights and milder days of February and March create pressure in the trees, causing the sap to flow—so it can be tapped and boiled down into the sweet, golden liquid you pour onto pancakes.

A demonstration of tapping, processing and enjoying maple syrup was presented at Case-Barlow Farm on Sunday, March 5th from 1-2 p.m. Maple syrup, cream and candy from Sugarbush Creek Farm in Middlefield, Ohio were available to purchase.

Maple sugaring is documented by Franklin S. Barlow, in his journal “Reminiscences of a Hudson, Ohio Farm Boy” written in 1983. He wrote that “the mention of maple syrup reminds me of our farm breakfasts which were very hearty indeed. The main course at our breakfasts, virtually 365 days a year, was pancakes”.

“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.” When the sap begins to run, it is collected and boiled in the sugar house where approximately 40 gallons of sap is evaporated down to 1 gallon of syrup. Traditionally, sap was collected in pails. Today, taps are connected to a vacuum pressing tubing system that connects the tree directly to the sugar house.

Hester Barlow McCarthy, daughter of Franklin Barlow, writes that she had to “smile when I re-read his thoughts about cutting tons of wood for the maple sugar house. This family put a lot of work into creating syrup and anyone who has done so knows that 75 gallons represents quite a long chore. Anyway, some years ago my father accompanied me and my children to the rebuilt pioneering village in Summit County. When we reached an exhibit on maple sugaring, my father wouldn’t go in. He said all those years of carrying buckets of sap at the ends of a yoke on his neck were still very strong memories and he needed no further reminder of all those efforts.”

Why not try Maple-Roasted Vegetables: Whisk together 2 Tbsp. olive oil, 1 Tbsp. pure maple syrup, and 1/2 tsp. each kosher salt and black pepper. Toss with 12 oz. halved Brussels sprouts and 8 oz. small carrots. Spread in an even layer on a rimmed baking sheet and roast at 450 degrees until tender, about 20 minutes. Serves 4.

Bobsled Finds A New Home at CBF

A workhorse of a bobsled has found a home at CBF. Master Woodworker Richard Grell has checked it and determined it is most likely pre-Civil War design from the early 1800’s. He said that “he used a very light touch to conserve the incredible historical integrity of this wonderful old work vehicle”. The bobsled was donated to Case-Barlow Farm by Jack & Joann Grace of Hudson. The sled came from a farm in Pennsylvania. The Graces brought it to Hudson and their family and friends enjoyed rides around their farm on snowy winter evenings pulled by their Clydesdale horses.

The top of the sled is about 11 feet long and made from poplar wood. The undercarriage is made from hickory. There are two sets of hand wrought iron runners that allow the front runners to turn independently. It has no seat as the driver would drive standing up or sitting on top of whatever wood or other materials being transported. It was very useful in gathering the maple sap from the woods in the spring time as the runners would not get stuck in the snow or mud as wagon wheels would so often do.



Second Sunday Open Houses

Our second Sunday Open Houses at CBF were such a great success during the last few years, that we are continuing this year.

The 2017 season begins on Mother's Day, May 14, with display of vintage wedding dresses, antique table settings and more. No entrance fee or reservations are required to see beautiful bridal ware through the decades.

Future dates are June 11, July 9, and August 13.

CBF Maple Tree Program



Thanks to you, the generous donors, Case-Barlow Farm's maple tree lane has been completed. As a donor, you will be receiving a personal invitation to a dedication reception at the farm.

Holiday House

The Case Barlow Farm & Hudson Heritage Association 2016 Holiday House was a huge success. Our sincere thank you to the vendors, guests and hostesses for joining the festivities on November 19th, 25th & 26th.



Save The Date- Fall Fest

Sunday, September 10th - Exciting details to follow.

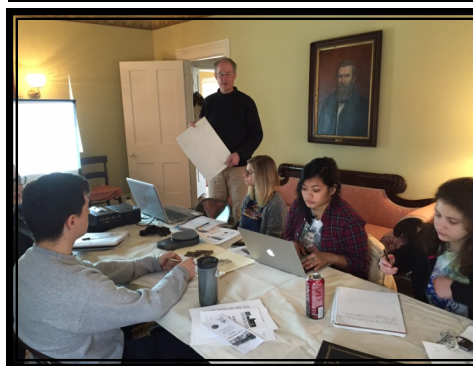
Fashion Exhibit by Corrine George

Born in Cleveland's Tremont neighborhood, Corrine George had an early love of art. She won a full scholarship to the Cleveland Institute of Art majoring in Fashion Illustrations. During her career she worked at The Higbee Company, Sterling Linder Davis and Baileys Departments stores in Cleveland and at the NYC Welles Department Store and others. She retired from the Cleveland Plain Dealer where Corrine was the head fashion artist working on all the fashion accounts including Laura Salkin Bridal, Cikra and Novonty Furs. She has won numerous awards. The Cleveland Historical Society selected several of her pieces to exhibit in their permanent collection that reflects changes in styles and fashions over more than five decades.

The George Fashion Art Exhibit will be on display in the farm house until the end of May through the generosity of Corrine George, now a Hudson resident. Be sure visit CBF's May 14th Open House to view this fashion exhibit.

Ursuline College Conservation

Studio Lab at CBF



John Burnell, a historic mason and proprietor of Mason's Mark, is an adjunct professor at Ursuline College, in Pepper Pike, Ohio. He teaches a course called "Conservation

Studio". Students in the program learn the identification, conservation, and restoration of historic building materials (brick, stone, plaster, paint, stained glass) plus architectural, furniture and decorative art finishes (paints, varnishes, glazes, gilding, plating, etc.), their history and their components. As part of his class, off site lab sessions offer the students an opportunity at hands-on instructions. John is holding four classes at Case-Barlow Farm. The students will have experiences doing some diagnostic work on the plaster wall problem in the first floor parlor, understanding the hand made brick foundation, replacing and repointing of the historical mortar, and visiting the 3rd floor, seeing the chimney, original beams and support work. Recently an 1870 structure, one-room school house in West Akron provided John's students hands-on experience by restoring, reglazing and refurbishing the wood frames in the large windows of that school. Burnell's firm has completed projects for museums, churches, educational institutions and private residences throughout NE Ohio.

Iron Cobbler Stand & Shoe Molds

Iron cobbler stands were a common item from the late 1800's well into the mid-1900's because people actually repaired shoes instead of buying new ones. Virtually every corner shoe store had a set. The basic vertical stand was cast iron with notches in the base to allow fastening to a bench or work table. Each stand set included several shoe forms of different sizes to accommodate holding the shoe in place while the sole was replaced. These sets were generally not used to make shoes, but rather repair them. Eventually, by the 1930's shoe nails (which had been wooded pegs) were replaced with stitching machines and the forms became obsolete. Thank you Carol Stanislaw for donating this set that was once owned by your grandfather to CBF.



Santa in the Big Red Barn Was So Much Fun!

Santa came to Case-Barlow Farm on Saturday, December 10th to see all the good little boys and girls in NE Ohio. The day was cold but everyone had a great time. Santa welcomed each child with a candy cane and heard their requests. "Rap-tap-tap" was heard for hours as children and adults assembled wooden toys in Santa's Workshop thanks to the Streetsboro's Home Depot. The North Pole Post Office was held in the grainery and letters were written, sealed with hope and sent to Santa. The Marine Corps Reserves collected Toys for Tots, Jack Grace brought his farm wagon and offered hay rides to all willing to enjoy the winter festivities, while hot chocolate, popcorn & cookies

were made available. A generous donation of Step 2 Roller Coasters were enjoyed by the little ones. Even Olaf stopped by for a visit to round out the day. Mark your calendars to join us on Saturday, December 9th, 2017 for this new Hudson tradition.



Check it Out-
CaseBarlow.com

CBF website just got a face lift and can now be found at "CaseBarlow.com". Thanks to many, many hours of devotion by Laura Kendall, who provided website development and guidance, the site is up and running. Laura is President and CEO of FEEL, a full service digital agency in New York City. News and Events, History, Membership Information and more can easily be found. Barbara Bos, a trustee of CBF, is keeping it current, adding all the exciting news and happenings at the farm. Please take time to discover it, share your photos and let us hear from you via the "Contact Us" page.

2017 Memberships Are
Vital to CBF Preservation

It is never too late to join Case Barlow Farm. We thank everyone who has become a member of this wonderful non-profit organization. Case-Barlow Farm is alive today with events that bring friends, families and organizations to this wonderful property. The tranquil setting provides the perfect backdrop for recreational, family and community events.

Please join us in our effort to preserve a precious resource of Hudson's history while enriching the lives of area residents today and for years to come. Because we are a self-sustaining organization, receiving no public funding, your membership continues to form the core of support for CBF.

Membership information and forms are available at CaseBarlow.com.

HCER/CBF History
Speakers Series

Case-Barlow Farm and Hudson Community Education and Recreation invited Susan Cannavino to speak as part of the ongoing tea and history series.

In February, she came dress as Jackie Kennedy, speaking about Joe and Rose Kennedy and how their personal values affected their family.

In March, Cannavino took on the role of Katherine Hepburn to look at the stars who have walked the red carpet and learned about the history of the Oscar's favorite ladies.

NEW: A Royal Tea party for the youth ages 5 to 10 will be held on Saturday, April 8th from 2-4 p.m. The English theme tea will celebrate the 6th wedding anniversary of the real royalty, Prince William and Princess Kate with refreshments and tea party fun.

Spring 2017

Case-Barlow Bicentennial Farm

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"History of Long Ago", by Lora Case

"On the 23rd of May, 1814, my father and mother, Chauncey and Cleopatra Hayes Case, with five children of whom I was the youngest, started from Granby, Ct. for Hudson, Ohio, in a two horse covered wagon, with a cow hitched on behind to supply us on the road with milk. We reached Lina Post's in the north-west part of Hudson on the 4th of July, all well, stayed with him that night and on the 5th moved into a log house two miles southeast of the center of town.



"My mother baked rye and Indian bread in a bake kettle set on the coals of the fire, and with coals on the lid. Potatoes were baked in the ashes and eaten with salt. My father went to Cleveland that fall with an ox cart for a barrel of salt he paid \$22.00 for it, it took two days to go and come in. Wheat was worth 25 cents a bushel so it required 88 bushels of wheat to pay for one barrel of salt. Butter was a very scarce article. Johnny cake made of corn meal mixed with salt and water and baked on a board before the fire. Father made an oven of brick and clay mortar, set on posts two feet high, it was heated with nice dry wood burnt almost to ashes then cleaned with a shovel and broom. My mother's test for the degrees of heat necessary for baking was her hand and bare arm thrust into the oven if she could hold it there until she could count thirty and no longer it was all right. My mother had a set of pewter plates and tumblers, also a pewter teapot and platter. We young ones had wooden trenchers for meat and potatoes and wooden bowls for mush and milk. When we came around the table spread with so many luxuries we did not forget the giver of every good and perfect gift. We all stood at our places while our father, or in his absence our mother, asked the blessing.

"My father uniformly used this expression in asking a blessing, "God be merciful and bless us, and cause thy face to shine upon us, for Christ's sake". At the close of each meal we stood up, while one of them returned thanks. Every morning and evening we gathered around the family altar, a chapter was read, all who were old enough taking turns, each reading two verses. Sunday morning we sang a hymn. I will repeat the first line of some of them. "What shall I render to God", "Another six days work is done", "Welcome sweet day of rest", and "Safely through another week".

"My father and mother were good singers for those days, and helped us so that we could sing every part in the family, and they had the pleasure of seeing and hearing us all sing in the church that was dedicated March 1st, 1820 and stood where the Town Hall now stands."