

The Bullard Memorial Farm Association Newsletter



7 Bullard Lane
Holliston, MA 01746
Since 1658

Happy Autumn!



Here we are again—it is fall already. I don't know about you, but although this summer was fleeting, it sure was enjoyable.

Please enjoy this issue of the newsletter. There's a lot inside (since your editor hasn't pulled together an issue since last March!), such as recaps of both the spring and fall meetings, some program updates, along with lots of photos to peruse, including the newest addition to the Farm, Emrys Deal!

As always, please send along articles and photos for future issues of the newsletter to me (Jennifer MacDonald, Editor) at: cemacd@maine.rr.com. I am always looking for content to share!

Thanks, and happy reading and happy fall!

A Message From BMFA President, Jay McFarland

Yikes—so the story is that time always seems to move more quickly every year. If there is anyone out there who knows otherwise, perhaps you could fill in the rest of us.

This summer was busy and productive, as always, with a great many BMFA members doing yeoman's work to make sure the Farm is well looked-after.

Our new Caretakers, Megan Miller and Steve Deal began their job on June 3. As you heard from the BMFA Clerk's announcement, Steve has a diverse background in landscaping, carpentry, teaching, and the hospitality industry. Megan is an artist, experienced chef, and has worked many different jobs in the hospitality industry.

They welcomed their son, Emrys, on August 10, and are excited to raise him on the Farm. Both have been working hard

and Steve has said repeatedly how easy a newborn is (that's a joke)! Welcome Steve, Megan, and Emrys!



Nevertheless, the Farm looks great and a lot is getting done. George Fiske has been extremely busy with Steve, and John Hathaway and Joe Kingsbury have worked hard getting areas tidied up all around the farm.

The new building is complete, clean, and ready to be enjoyed. For those who attended the fall meeting on September 28, I'm sure you appreciated how great everything looks, and how beautiful the new barn addition turned out, and what a great asset it will be to the BMF. If you were unable to make it, we hope you plan a visit in the coming months to see the changes first-hand.

Highlights from the June 1 Meeting



Approximately 35 members attended the BBQ and meeting on June 1. Here are some of the highlights of the meeting:

- **Current Membership:** Meredith Flynn reported that the current membership was made up of 95 Gold, 19 Silver, and 22 Bronze members.
- **Welcome New Members!** During the June 1 meeting, the following new Bronze members were welcomed into the BMFA: Claire Hood, Erik Hood, Claudia Hood, Lynn Wilson, Nancy and Greg Lamb. Meredith read the following applications for membership: Peter Audier (Silver), Abigail Fiske (Silver), Max Grimm (Gold), Roger Moulton (Gold), and Jenn McClure Thurlow (Gold) and moved to approve all new members as a slate. Jay McFarland seconded. All ayes. Welcome ALL new members!
- **Grounds Committee:** George Fiske introduced himself as the new chair of the

- **Grounds Committee.** He thanked the members of the committee, who have shown him the ropes and remain very active. He expected to spend a fair amount of time with Megan and Steve to get their perspective of the farm and property.
- **Artifacts and Collections:** Suzanne McFarland reported that 1,250 items had been catalogued thus far, and that the committee has found several items that are usable and have been added to the main house living area. The committee has begun organizing the attic, cider building, and locker rooms. Many interesting items have been discovered and inventoried, adding to the rich history of the BMF.
- **Memorial Tree Planting:** the James L. Bullard tree that had been planted in 2006 needed replacing, so a group of members volunteered to replant, in his honor, a *Stewartia Pseudocamillia* Var. *Koreana* for the 42 years as both a Director and Association President. It was planted near the memorial tree planted for Alvan H. Bullard, Jr. in 2013.



Memorial trees at the BMF: James L. Bullard's, left, and Alvan H. Bullard, Jr.'s, right

- In the herb planting workshop that directly followed the meeting, ten participants planted rosemary, lavender, basil, and oregano in white trough containers to take home.



Above: Tara Hathaway is joined by two school colleagues who ran the herb planting workshop, Rosie Sweeney and Deb Bloomberg. Left: BMFA Clerk Meredith Flynn enjoys some digging in the dirt.

Highlights from the Fall Meeting

Members enjoyed a delicious potluck lunch followed by the annual Fall Meeting. Clerk Meredith Flynn sent out the the minutes from the Board of Directors meeting (held before lunch) and the Association meeting, as well as the full Treasurer's Report, 2020 Budget and Barn Project Budget.

- Before the meeting, Doug Hathaway, Suzanne McFarland, Scott Hills and Tara Hathaway performed the ribbon cutting of the new building (photos appear later in the newsletter)
- President Jay McFarland presenting some tongue-in-cheek symbolic thank you gifts to some members, such as: a scrub brush and Bar Keepers Friend to Melissa Audier for her hard work, especially cleaning the caretakers' cottage; a headlamp to Scott Hills for his overtime and working late nights on the barn addition project; a calculator to Phil Audier to help him with the math required for the Treasurer's report; and to Daphne Stevens a bag of acorns symbolizing planting and to thank her for her green efforts.
- Clerk Meredith Flynn reported there are 106 Gold members, 21 Silver members, and 25 Bronze members.
- Meredith also shared the passing of a long time active member and Bullard descendant, Richard Kingsbury who died on May 25, 2019 at the age of 94. After reading the obituary (see meeting minutes), the Association held a moment of silence in his memory.
- Suzanne McFarland reported that the Artifacts and Collections Committee has inventoried

1,300 items thus far. She also showed some items that were very interesting discoveries: David Whiting's box



that was likely used for important papers and a mysterious small brown jug that is not yet identified.



Appreciation for Director

George Fiske



The BMFA would like to thank George Fiske for taking such wonderful care of the Bullard Memorial Farm during the search for the

new Farm Caretakers!

George stayed overnight for most of the month between the former Farm Caretakers leaving and our new Farm Caretakers moving in on June 3rd. He was a member of the Search Committee that selected our new Farm Caretakers, Steve and Megan. He cleaned in the main house. He mowed the lawns and watered the grass seed for the septic line from the new Barn Annex to the connection by the main house. With Chip, he met with the chimney contractors to evaluate work to be done on the various chimneys at the Farm. He made repeated dump runs to dispose of items we no longer needed at the Farm. In general, George was our savior! We appreciate the generous and dedicated support he provided during this challenging transition.

Thank you George! Your energy, humor, and dedication are much appreciated!

The Bullard Memorial Farm Association Directors and Members

June 2019





A Famous Costume Designer in Our Midst

*Submitted by Andy Alison,
Historian & Event Speaker,
Anaheim Heritage Center
(& West Coast BMFA News-
letter Content Provider Ex-
traordinaire)*

I was looking for movie info online at the IMDb website where we can find just about anything to do with movies, actors, etc. So I thought I would type in "Durinda Wood" to see if there was any info about her and her career as a Costume Designer for movies, TV and stage.

Sure enough, Durinda Rice Wood had a long and successful career with 42 Costume designer credits, listing her work from 1978 to 2016 in Filmography alone. Here's the link to the IMDb Website for Durinda Wood: <https://www.imdb.com/name/nm0939664/>

As most of us can imagine, making it in Hollywood and the California Entertainment Industry is a major competitive achievement. So, congratulations to Durinda for adding yet another Bullard relative to the roster of Bullard family members that will be recognized for many years to come for their West Coast achievements, just like Dr. Bullard and Frances Bullard.

Hopefully, we can encourage Durinda to provide an archive of her work in the California Entertainment Industry to the Bullard Collection at Anaheim Heritage Center, so that future generations will be able to enjoy viewing and researching Durinda's legacy *[hint-hint]*, just as we enjoy doing the same with Dr. Bullard and the rest of California relatives!

[In a follow up email, Andy encourages Durinda to archive and preserve her story: moving to SoCal and her career as a Hollywood costume designer at the Anaheim Heritage Center. He has offered to create an archival container for her at the AHC where she can place originals and copies of photos, videos featuring her designs, samples of her work, resume, letters/emails, etc.

By doing so, we can encourage other Bullard family members to add their personal history and memorabilia, now and for future generations.]

Domestic Women: What it meant to be a Woman in New England - Prior to the Revolutionary War Presented by Gail White Usher Summary Prepared by Chip Thurlow [Article shortened to fit newsletter layout]



On March 30, 2019, Gail White Usher presented a detailed description of the duties, responsibilities, challenges, and joys of being a woman in pre- and even post-revolutionary New England. She also shared a variety of every day working implements used by women and female children. Those items were designed to make their lives easier and more efficient, but still laborious by today's standards.

The house had three areas for preparing meals and storing food:

- **The kitchen** with the primary cooking (and heating) fireplace. Sometimes there were two kitchens—a winter kitchen fireplace in the center of the house—and a summer kitchen at a peripheral chimney used for cooking but not needed for heat.
- **The pantry** was where food items were stored and usually located on the first floor on the north side of the house. It had no windows and was usually the coolest room in the house.
- **The root cellar** was used for storing food and equipment for cooking. It was usually kept at about 50 degrees, if possible.

The Kitchen was the center of the household in a rural community, and cooking one of the primary responsibilities of women. The open fireplace was operational every day and, to varying degrees, all day and night. Farming kitchens had various items that were used regularly for preparing items to be stored, cooked and eaten. Some were made out of wood, some metal and some cloth! A list of required items written in 1728 by Nathaniel Coffin for his daughter Jane to function successfully included skillets, spyders, griddles, pots, waffle and

wafer irons, gridirons, toasters, skewers, salamander strammels, and peels. If you didn't know what all of these items were, and how to use and care for them, then you wouldn't have been a successful woman in the kitchen, so you'd better learn quickly!

Starting fires for cooking was also an important job for the women. Since there were no matches, they used a hardened steel "C" shaped device that they struck with a flint to produce a spark that would land in fibers and ignite. The fibers were often tow from the flax plant. (More about flax later.) They had a fire-starting box in the kitchen which held fire-



starting items that would be used as necessary. They often kept the steel and flint in their pockets in order to start fires throughout the day.

Fireplaces in the 1600s and 1700s were very large: usually about 6' wide by 5' high. They were designed to be able to walk into to manage the fire, the cooking containers, and utensils. Cooking was done by the senses: smell, touch (judging the temperature of the fire by sensing the heat), taste, and sight. After about 1750, fireplaces were built smaller and with a crane so that containers could be swiveled into, over, and out of the fire. Most families burned about 40 cords of wood per year.



Eating and serving implements: Meals in the farming areas the 1600s and early 1700s were usually eaten on wooden plates made out of birch, poplar, and occasionally maple. They were often made by a local cooper who also made items such as wooden spoons, forks, barrels, and boot jacks (if you don't know what a boot jack is, look it up!). Some towns also had clay potters who made cups, bowls, plates, and kegs. Unfortunately, the clay was often lead-based and the lead would

leach out, especially with acidic foods. The local farmers didn't know about the lead content, which lead (pun intended) to harmful absorption into their tissues and brains. Later, glazing helped protect the lead from leaching out.

Other towns had smiths who worked with metal, especially pewter, which was considered second class silver. It could be polished to shine almost like silver, so families hoped they might look more affluent with bright and shiny metal mugs, cups and plates. Unfortunately, the pewter was also lead based so the hazards with using pewter were similar to those of clay items.



Size of rural farms/Gardening:

Most successful farms in New England had at least 40 acres for wood lots, garden space, pasture (for livestock), and out buildings: barn, well/pump, corn barn/crib and, of course, an outhouse. Having a well and/or spring or stream/creek was also important for continual sources of water. The growing season was usually April through October.

Farming families couldn't survive without a well-managed and maintained garden. The men usually prepared the garden for planting, and the women and children worked in the garden by planting seeds, harvesting the vegetables and protecting the plants from animals and insects, as best they could. In a typical 40 acre farm, one acre was developed for garden space. The family grew a variety of vegetables, saving the seeds year to year, and herbs, spices and flowers for taste benefits and medicinal use (Women were frequently the providers of health care. They developed the knowledge, training and access to a variety of herbs, spices and treatments for a variety of illnesses and injuries.)

Washing: Women used wooden, copper or iron tubs for washing dishes and clothes. The soap used often was caustic and made from boiled beef animal fat (tallow), ashes from the fireplace (lye) and water.



Candle Making was an important responsibility for colonial women and girls. They saved the fat from the animal meat and used wicks made from flax or cotton. Twice a year, or



more often, if necessary, they made the candles. A colonial family often used over 400 candles each year!

Textile Production and Sewing: Young girls often started sewing, needlepointing and knitting by age five. By age 12 they could sew anything, and began to make and repair all of the clothing a family would need. The materials frequently used were wool and linen made from flax or linseed plants. Cotton was available, but it was expensive and had to be shipped from the South or England. **Wool:** Most farms had sheep for wool, milk, and meat. Wool was combed with wool cards so that the strands could be lengthened out for spinning into fibers for weaving into cloth. Wool strands are strong and resistant to wear and tear when made into clothing, and provides warmth in colder climates. **Flax:** Flax stems were used to make linen. There were three types or lengths of flax: short called *tow* (used to clean muskets and start fires with the steel striker and flint); medium used for stuffing pillows and mattresses; and *long* used for making cloth/clothing.



Childbirth and Infant Mortality: Women in colonial times had many children—six, seven, and sometimes more. There were limited birth control options and families needed many children to perform the variety of tasks on the farm. Childbirth was conducted at home, usually in a birthing room assisted by a midwife or neighboring women.

Infant and young child mortality often occurred with children passing away before age two or three. Illnesses and accidents were frequent and common. Scarlet fever was a common culprit, especially during the winter months when families were more often confined indoors. Children slept with more than one in each bed, which also increased exposure. The cause of scarlet fever is an infection that is still very common today—it is strep throat which we fortunately can now treat with antibiotics.

The presentation was yet another affirmation of how hard women have worked through the centuries.

A Note to the BMFA and Grounds Committee from Daphne Stevens

Dear Farm Members,

Climate crisis is causing many of us to rethink our lawns and the plants in our yards. I'm sure many of you have heard about the troubling news of the loss of many birds and the probable extinction of many species. Recently many herbalists have been educating us on how to create properties that are climate-friendly and could protect us from oncoming intense heat. The Farm is the perfect place for us to take proactive steps.

One of the most beneficial steps we can take is to eliminate all invasive species which do not provide food to birds and animals. We need to plant native species that provide the appropriate food for wildlife. There are many new books on the market about these types of plants. For example, the Monarch butterfly only eats the milkweed plant. I have Butterfly weed which has incredible orange flowers that Monarchs also love. Mine is currently loaded with fuzzy pods full of seeds which I will send to the Farm for planting. Dill and parsley are food for the black Swallowtail butterfly in its worm stage which is a very colorful yellow, green and black.

Lawns, which are like pavement to wildlife, are a serious problem and they die out in summer. We are not in England where the moisture keeps the lawns green. Ideally, we would only have lawn in front of the barn and right around the house. I have heard of a clover that only needs mowing once or twice a year but it is expensive and the sod has to be dug up. However, there can be many more trees with natural mulch (absolutely no bark mulch) around. You are going to want shade in the future. Include shrubs that feed wildlife.

Other things to consider: (1) maintaining brush piles for hiding from predators; (2) letting dead trees stand where people don't walk under; (3) not using herbicides or pesticides; (4) keeping fresh water around for birds and other wildlife, perhaps a little pond area surrounded by rocks that recycles the water. Fish may keep the water clean, but I don't know much about that. Or, keep a birdbath on site (but that does need to be kept clean).

Thank you for considering these ideas,

Daphne

Other Items & Upcoming Events

Help us name the "New Building"! We are looking for suggestions to name the new free-standing barn addition. Please send your suggestions to me at : bmfaclerk@gmail.com . A survey will be sent out to the Association to help choose a name. We hope to have an official name for the building for 2020!



Donations Needed for the New Kitchen! The House Committee is looking for the following donations to stock the kitchen in the new building: knife block, knives, serving utensils, serving trivets, potholders, mixing bowls, pots and silverware drawer organizers. Please contact the House Committee bmfa-house@gmail.com if you would like to donate any of the items listed. Thank you!



Calling All Volunteers!

BULLARD FARM WORK DAY

**Saturday November 2
9am - 12pm**

Led by members of the Grounds Committee, we will work on projects around the Farm buildings and property.

Many hands will make light work
and lots of fun!

Save the Date(s)!! Upcoming Farm Programs:

November 7, 7:00pm:

Northeast Coyote Speaker

December 1, 1:00pm:

Holiday Centerpiece Workshop
(see flyer at end of newsletter)

December 12, 6:30pm:

Holiday Open House and History of Early New England Holiday Traditions with Ken Turino (see flyer at end of newsletter)

Publicity will be shared to members and the public for these events.

Calling all Bullards

Reminder: As always, please send any and all member news items and photos to Jean Hood. Be sure to include a date. She will include them in the BMFA scrapbooks. Jean's address is: 1 Oaknoll Court, Iowa City, Iowa 52246. *Thank you!*

Visit the BMF website

Take some time to peruse our website:

www.bullardmemorialfarm.org. Ken Wood updates the website frequently and encourages and welcomes any feedback to improve the site.

If you have any news items, photographs, etc., please submit them directly to Ken at: woodk@norwalkps.org

Mark your calendars!
**2020 Fall Meetings (as voted on
at the fall association meeting):**
June 6 and October 3
Hope to see you there!

Scenes from the BMFA Fall Meeting



Steve Deal and Daphne Stevens get to know each other over lunch



Louise and Jack Kingsbury visit with Melicent Winston and her husband Tom Wood who had traveled all the way from Seattle, WA!



Mike Stevens, Durinda Wood and Bev Carney enjoy catching up at the fall meeting





Left to right: Scott Hills, Tara Hathaway, Suzanne McFarland, and Doug Hathaway perform the ribbon cutting ceremony of the beautiful new building at the BMF



Left: members congregate in front of the new building prior to the meeting's start. Right: a view of one of the restroom sinks looking toward the building's the front door



Left: Baby Emrys prepares himself for the start of the fall meeting. Middle and right: Lovely early fall Farm scenes taken by Durinda Wood



The Bullard Memorial Farm 1777

Please join us for a hands-on workshop at Bullard Memorial Farm.

Create your own custom holiday centerpiece using evergreens, berries, candles, and festive embellishments.

Sunday December 1, 2019

1pm

Bullard Memorial Farm

7 Bullard Lane

Holliston, Massachusetts

\$45/person

Space is limited, advance reservations required, please email Tara Hathaway bmfaprograms@gmail.com or call 508-561-7643.

For more information about the farm visit

www.bullardmemorialfarm.org





The Bullard Memorial Farm 1777

PRESENTS
A Holiday Open House with
A History of Early New England Holiday Traditions
By Ken Turino

Thursday December 12, 2019

6:30-8:30pm

Bullard Memorial Farm

7 Bullard Lane

Holliston, Massachusetts

Light refreshments will be served.

Tickets are \$10 each and are required in advance.

To reserve your tickets, please email

bmfaprograms@gmail.com or call (508) 561-7643

For more information visit **www.bullardmemorialfarm.org**

