

Living History

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MINOR BREEDS AT THE MUSEUM OF AMERICAN FRONTIER CULTURE

by Mark Gatewood

The interpretive mission of the Museum of American Frontier Culture, in Staunton, Virginia, is to show how the cultures of England, Germany, and Northern Ireland contributed to the cultural blending that took place as immigrants from these countries settled the American frontier. To do that, the museum has reconstructed historic farms from England, Germany, Northern Ireland and Virginia.

The Museum, which opened in 1988, is still growing and evolving. We have costumed interpreters depicting rural life and work on each farm site. All four farms have developed crop and garden programs, and each but the German farm have a livestock program. Research is now being done for the German farm.

Our determination to portray accurately portray seventeenth, eighteenth, and nineteenth century farm life gives challenging direction to our livestock program. Our goal is to have livestock that matches as closely as possible the types found by our research into records and period art.

Obtaining the most accurate types of animals for the farm has led us to the genotype vs. phenotype dilemma, which living history farms often face in stocking their sites to period and regional specifications. Choosing by genotype

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Some Minor Breeders Visit Vermont

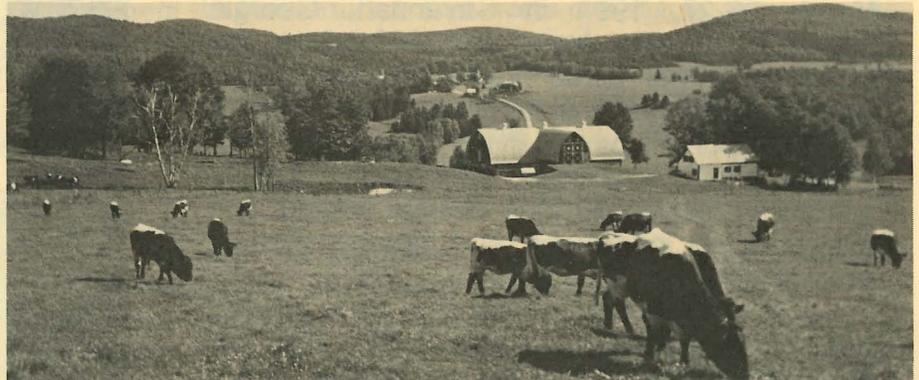
by Peter Sinclair

In early October I drove from my home in the Catskill Mountains of New York State to Irasburg on the northern border of Vermont, just below Canada. I went there to get a Gloucester Old Spot boar pig from Nancy Daniels, who is the principal breeder of this minor English breed among a small handful of breeders in America. I left home followed by my neighbor, Herb, and my son-in-law Tom, who were driving a pickup truck and pulling a rented trailer. Nancy had told us that Henry, a one year old pure breed Old Spot, was seven-and-a-half-feet long and weighed at least 400 pounds.

Tom, Herb, and I made our first venture into pig breeding last fall when we bought two baby sows from Brother Johannes in Pennsylvania. I offered to keep the pigs in my barn that winter if in the summer they would help build a pig house, fence a small field, and help supply feed. By October, when we drove to Irasburg, we were well prepared for Henry, having built him a new pen next to the girls' pen, dug into the bank of a hill and laid up with stone.

On our drive north we became separated and I arrived in Irasburg two hours before Herb and Tom. Since they had no directions to the Daniels' farm, I waited at the general store next to the only public telephone in town, hoping to flag them down, and marveled at the immense size of Irasburg's open commons compared with the few scattered buildings that surround it. These Yankees had big plans when they laid out Irasburg, I thought; back home they would have put a place like this on the side of the road and hoped no one would notice.

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A Group of Pinygauer Cattle on Diamond-Heart Farm, 1993

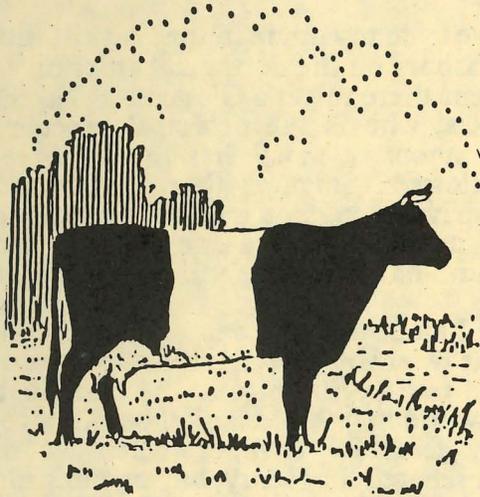
(Daniel Family Photograph)

COMMUNICATIONS

Dear Peter,

It was exciting to see the growth in scope of "Living History." I'm really delighted at the planned issue on heritage breeds. Please let me know how ALBC can help. But please! The photo of the Dutch Belts was a horrible example. Only one animal resembles a Dutch Belt.

Regards,
Don Bixby, Director
The American Livestock Breeds
Conservancy



Dutch Belted Cow One of our oldest dairy breeds. Dutch Belts produce good quantities of Milk with proper management

(ALBC post card)

Dear Don,

Thanks for your nice card. Sorry about the caption on the back cover of the fall issue. Your drawing makes clear what a Dutch Belted Cow looks like.

Your organization's annual meeting, March 25-27, 1994 in Savannah, Georgia sounds interesting, especially the focus on the Ossabaw Island cattle breed with its ancient Spanish heritage. Historic breeds of livestock are an important part of living history and I will always welcome articles and reports dealing with them, especially their cultural setting, and the work of individuals and communities in preserving them.

I would like to attend The Rare Breeds International meeting, August 1-5, 1994, in Kingston, Ontario, but in any event, would welcome information about it. I am planning to attend the Traditional Timber Framers Conference next week in Bethlehem, Pennsylvania,

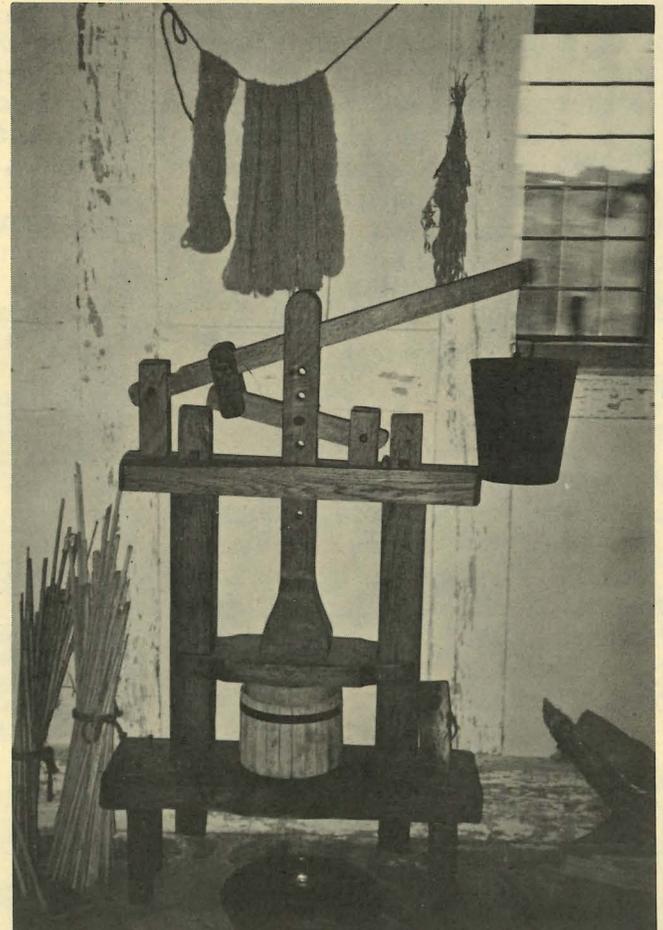
and the spring issue of Living History will include information on; recent discoveries in the study of historic timber framing; restoration work underway at historic sites; and regional preservation groups working to save traditional barns. Deadline for copy is the end of March, 1994.

Sincerely,

Peter Sinclair, Editor/Publisher
Living History

The American Livestock Breeds Conservancy was founded 16 years ago to protect genetic diversity in the livestock species through the conservation of endangered breeds. ALBC is the only organization in the U.S. with this mission. Contact:

ALBC
P.O. Box 477
Pittsboro, NC 27312
(914) 542-5704



Cheese-press at English Farm, Museum of American Frontier Culture, Staunton, VA

(photo from C. Dillon)



Clarissa Dillon, turning the cheese at the English farm, Museum of American Frontier Culture, Staunton, Virginia.

AN ASPECT OF EIGHTEENTH CENTURY PENNSYLVANIA HOUSEWIFERY

by Clarissa F. Dillon

"The Inhabitants make plenty of Cheese. They are not reckoned so good as English cheese; however, some take them to be full as good when old; and so they seem to me."

Peter Kalm 1750(1.)

Because of this comment about life in the Philadelphia area by Peter Kalm, the Swedish naturalist who visited and observed life here in the eighteenth century, I feel that it is important to include dairying in my historical demonstrations and interpretations of colonial women's work. I'm now ready to share things that I have learned in my research, in primary sources and the work I have done with John Crisp, a dairyman near Gloucester, England.

Dairying--producing butter and cheese--begins with the pasture. After saying "...we must have some regard to the pasture where our Cows feed:..." (2.) Richard Bradley devoted about a page of his 1736 book, The Country Housewife, to thoughts about appropriate pasturage. Cattle were allowed to roam freely in rural Pennsylvania; fields and gardens were fenced. After the killing frosts of October, cattle snatched at whatever herbage they could get from haystacks and in the wild. Travellers commented on the animals' generally wretched conditions: "...the cattle suffered greatly in winter, when it was very cold, especially when it froze after a rain; and that some cattle were killed by it in several places,..." (3.) with the arrival of spring, grasses burgeoned, providing the cattle with nutritious food.

Cows produce milk only after having given birth. Countryfolk know this, but the ignorance of today's urban and suburban dwellers never fails to amaze me. In the eighteenth century, farmers generally bred their cows to drop calves in early spring, coinciding with the return of the grasses. This followed English practice described in 1615: "The best time for a cow to calve in, for the dairy, is in the latter end of March, and all April; for then grass beginning to spring to its perfect goodness will occasion the greatest increase of milk that may be..." (4.)

In Pennsylvania, Israel Arcelius reported, "The calf is not taken from the cow until it is four weeks old--that is, as long as she can keep it fat, in case it is to be slaughtered; otherwise, two or three weeks are regarded as sufficient." (5.) This is corroborated by Chester County farmer Benjamin Hawley, whose late-eighteenth-century diaries mention almost every spring using small fore-and-hind-quarters of veal to pay debts and trade for services. (6.) The calf had served its first function--causing the mother's milk to flow--and thus was no longer needed.

The calf had another vital function: providing rennet for cheese-making. The first stomach of a suckling calf contains rennin, an enzyme that causes milk to clabber or "set" without affecting its sweet taste. ("it is also possible to clabber milk with plant material. such as lady's bedstraw, but this requires more time.") Processing this stomach produces rennet. The easiest way to do this, according to period cookbooks "...is to take the Calves Bag, and wash and scour it with Salt, and the Curd likewise, as directed above; and then salting

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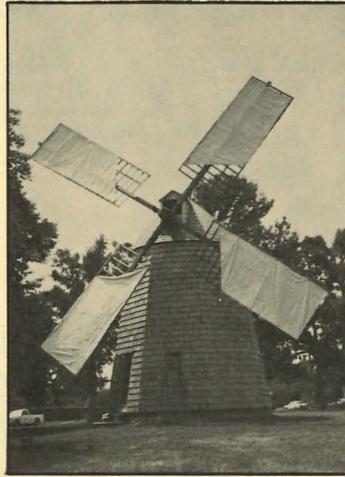
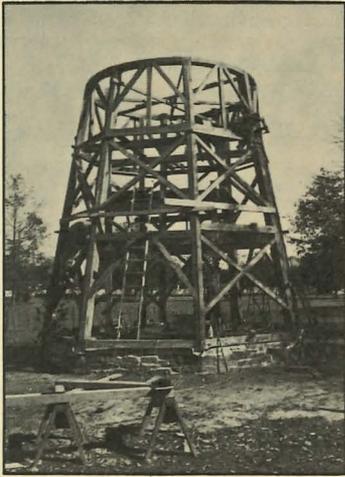
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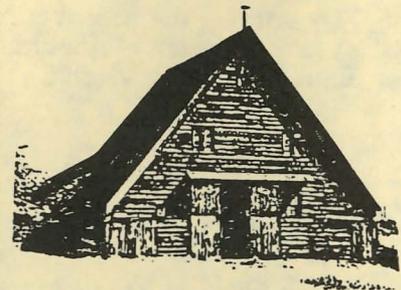
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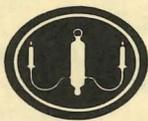


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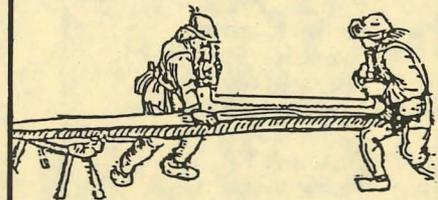
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WOODWORKING AND CARPENTRY

(Minor Breeds at The MAFC, from page 1) means selecting an animal based on its genetic ancestry, while choosing by phenotype means choosing an animal based on its visible characteristics.

At the Museum of American Frontier Culture, we have used both courses. For instance, the appropriate type of pig for the Ulster farm from Northern Ireland, the Ulster White, genetically no longer exists, having become extinct in the early part of this century. However the Landrace, with its coloring, body size and lop ears, resembles the animals that were raised on such a farm and as such is phenotypically appropriate. The pigs on the American farm are Razorbacks, genetically correct for the time period and region.

Sometimes research indicates that a name breed will suit the need - often one of today's "minor" breeds. These breeds were among those that predominated in the last century but exist now in limited numbers. From these we have chosen the rare and ancient Kerry cow for our Ulster farm, The Devon cow for the English farm, and the Shorthorn for the American farm.

In selecting sheep for the American and English farms, we have created our own crossbreeds to ensure the right look. On the English farm we started with Gulf Coast Natives and crossed in Dorset and Southdown to produce a small animal matching illustrations of the early Southdown in England. On the American site, we crossed Hog Island Native with Dorset, resulting in a good meat producing sheep with short fleece typical of unimproved flocks prevalent in the Shenandoah Valley in the early 1800s.

While we make some use of minor or heritage breeds of livestock, we have no stated policy making the conservation of rare livestock a part of our mis-

sion. We are a state agency with an operating budget provided by the State. At current levels of funding and manpower, it is not feasible to add rare breed conservation to our list of tasks. We do operate in partnership with private funding sources. This has paid the expenses of locating, dismantling, moving, and reconstructing all our historic exhibit farms. A substantial state/private partnership in the future might allow us to take a more active role in livestock conservation. We have plans to build a small, modern behind-the-scenes barn complex to support the historic farms. Operated through the Buildings and Grounds Department, this complex would have storage for hay and feed and space for quarantine of newly acquired animals, sick animals, and those about to give birth. In time, the research, education, and interpretation Departments could initiate internships and research projects in minor livestock breeding.

The American Livestock Breeds Conservancy (formerly the American Minor Breeds Conservancy) has been with us since the beginning of our quest for appropriate livestock. Just a phone call away, they have always responded generously to our requests for information. With our limited space and restricted breeding program, we have not rewarded them with great increases in our breeds. We have, however, entered into one partnership that yields them some reward in the furthering of their cause.

Each Fall, the museum holds a Frontier Festival of traditional crafts, music and food. In 1989, we put together a small display of minor breed livestock, and called upon breeders in the immediate area to display their animals. The remaining pens were filled with stock from our own farms. The Conservancy sent a few volunteers to staff a modest informational display on minor

breed conservation. Each year since, ALBC Executive Director Don Bixby and his staff have brought their travelling display for the festival. By coming, they are able to meet breeders in the area and take their message to the several thousand visitors who attend the two day event.

The use of minor breed livestock can add accuracy and authenticity to living history farm interpretation. The animals also add an element of responsibility, for they are living artifacts that must be preserved.

Program managers can expect to incur more expense and effort in breeding these animals due to the relative scarcity of potential mates. Our situation with Kerry cattle illustrates the point. Due to the small size of our farm site, we choose not to keep a bull. Kerry semen, for artificial insemination, is available only from Canada at \$20 a straw, plus handling and tank charges. On the plus side, the Kerry cows are an attraction, a draw for visitors. Anything that strengthens interpretive programs and attracts visitors is worth considering.

Mark Gatewood is the Building and Grounds Superintendent at the Museum of American Frontier Culture in Staunton, Virginia.



**MUSEUM of AMERICAN
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NAI to Form New Section on Culture

by Richard N. Pawling

On November 17-22, 1993, hundreds of interpreters from across the United States met in Washington, D.C. to take part in the National Interpreters Workshop for the National Association For Interpretation (NAI). At this conference a new section for cultural interpreters was established. Now NAI, whose original roots were established by natural history interpreters, will have a branch of the organization that will concentrate on cultural interpretation. This new section will provide the opportunity for all cultural interpreters to unite under the auspices of the NAI.

This year's conference had a cultural interpretation emphasis. Keynote addresses from Spencer Crew, Acting Director of the National Museum of American History, and Dr. Robin Winks, Professor at Yale University, emphasized the need for professional integrity in the field of interpretation. Titles of sessions held throughout the six day conference included:

American Indian Cultures: The Interpretive Challenge,
Roving Interpretation,
Living History Off-Site,
Interpreting Myths and Misconceptions of U.S. History,
Interpreting Religion,
Men's Clothing 1770-1870,
Historical Interpretation Through Music,
& The Future of Living History.

XXX

For more information on this emerging section contact:
The National Association for Interpretation (NAI)
P.O. Box 1892
Fort Collins, CO 80522

or,

History Alive
Richard N. Pawling, Owner
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Next year's National Workshop will be held in
Cleveland, Ohio from
October 31 to November 5, 1994
Plan now to attend.

HOWELL FARM Annual Meeting of MAALHFAM



Plowing with Mules. Peter Zopes from Longstreet Historical Farm, in Holmdel, New Jersey, assists a novice plowperson cut a furrow. (photo by P. Sinclair)

About 50 members of The Mid-Atlantic Association for Living Historical Farms and Agricultural Museums (MAALHFAM) from New Jersey, Pennsylvania, New York, and Maryland met November 5 and 6 at the Howell Living History Farm in Titusville, New Jersey. The event was organized by Steve Miller of Landis Valley Museum, Howell Farm director Pete Watson, and Andrew Schneier, Howell farmer. Workshops were held on hog butchering, blacksmithing, gardening, running a full-scale living history farm, and plowing with horses, oxen, and mules. On November 7, the group visited the nearby Old Barrack Museum in Trenton and the New Jersey Agricultural Museum at Rutgers University in New Brunswick.



Plowing with Oxen. Lion, a Hereford and Giant, an Angus, are led by Rob Flory their teamster from Howell Farm. Plowing with oxen usually requires two people, one to lead the animals and one to guide the plow. Unlike horses, who need some grain to work, oxen need only pasture and hay. (photo by P. Sinclair)

The hands-on hog butchering workshop was given by Elmer Lapp (*), a Lancaster County, Pennsylvania farmer, along with his wife, and extended family. The Lapps demonstrated cutting up the hog and making Pennsylvania German sausage and scrapple. Scrapple is a popular Pennsylvania breakfast dish made from scrap meat, mixed with flour and cornmeal.

The weather was cool and damp, which made standing by the warm smokey scrapple kettles attractive. It was also a good day for plowing. Participants were encouraged to take a turn behind the plow. The three teamsters explained the character of the ox, mule, and horse, and their relative advantages and disadvantages.



Elmer Lapp Stirs the Scrapple. An antique one-cylinder gasoline engine with a long belt powers the sausage grinder. The Lapps use only salt and pepper to season their sausage and scrapple. (photo by P. Sinclair)

Howell Living History Farm, established in 1974, is maintained by the Mercer County Park Commission. An educational site that interprets a 126-acre family farm from about 1900, Howell Farm is operated by a fulltime staff of 6 and a large group of volunteers. A full year of programs are scheduled for local children and their families.

In addition to its research and reenactment of historical farming, Howell Farm conducts an animal-power internship program that applies historic farming technology to the needs of today's small farmer. This international program which has trained graduates from 17 countries, is funded by The Friends of Howell Farm.

While draft-animal power has all but disappeared in America, its importance in other parts of the world is startling. In Africa and Asia, 85-90% of the farm power is supplied by animals or humans. Increasing recognition of the importance of animal power by the Peace Corps and the U.S. Agency for international Development has led researchers to history books, museums, Amish and Mennonite communities, and a dying generation of farmers who still remember the days before tractors. However, few of these researchers have realized that animal traction is being used on dozens of living history farms in America, which could become learning centers for extension per-

sonel. The animal-power internship at Howell suggests an exciting and practical form of cultural exchange. Today millions of small farmers in Africa, Asia, and Latin America practice subsistence agriculture, often working by hand to feed their families. Many of them, assisted by extension services, are interested in options such as animal power, improved harnessing or hitching systems, and other techniques preserved at living history farms like Howell.

Interns in Howell's program learn the fundamentals of animal power and how to apply their knowledge in areas where materials, production goals, and customs are different. At the same time, international interns hosted by the program help Howell Farm teach the visiting public about our changing farm technology and the importance of preserving it for future generations.

XXX

(*) Elmer Lapp is the subject of a short essay in *The Gift of Good Land*, 1981, by Wendell Berry (North Point Press, 850 Talbot Ave., Berkeley, CA 94706). Wendell Berry is a farmer and author who speaks for the indivisibility of culture and agriculture.

For information on Howell farm, write:

Howell Living History Farm
101 Hunter Rd.
Titusville, NJ 08560

For information of MAALHFAM, write:

Steve Miller
Landis Valley Museum
2451 Kissel Hill Rd.
Lancaster, PA 17601

Elmer's Scrapple Mixer.

When asked what this handy tool was named, he shook his head, indicating there was no name, but added, "it's older than me."

(PENNSYLVANIA HOUSEWIFERY, from page 3)
it very well, hang it up in the Corner of a Kitchen Chimney, and dry it; and as soon as you want to use it, boil Water and Salt, as before, and fill the Bag with it, making small Holes in the Bag, as before directed, and keeping it in a clean Pan." (7.)

When raw milk is left undisturbed for 12 hours, its fat content rises to the top. This layer is known as cream; the amount will depend upon the butterfat content of the milk, which depends in turn on the breed of cow and the quality of the fodder. Milk- or cream-pans are usually no more than five inches deep, enabling the maximum amount of cream to rise.

Cream skimmed from the milk can be churned into butter when sweet or after souring. If only a small amount of cream was retrieved in a single milking, it was stored in a cool place; more was added after each skimming until there was enough to churn.

There is an art to churning. In Richard Bradley's words. "...it is certain, that there is no better way of making Butter than by...beating the Cream, so that the Oily or Fat Parts separate from the Watery Parts, in the most constant and gentile way that is possible, for to use the beating of the Cream too violently, will make the Butter like Grease; whereas a gentile beating of the Cream will render it more firm or stiff: and besides, when the Cream is beat with too much hurry, the Butter will ferment, and presently change to be of a bad Taste; but if it be gently beat or churn'd, it will be firm, and will be fit for keeping." (8.) If the weather was too cold, the churn was warmed, to shorten working time. During the summer, the churn was cooled to help the butter take form or "come".

Once the butter had come, it was put in a wooden trencher and well paddled to remove all of the buttermilk. This was done with a wide wooden spoon-like paddle used to press and squeeze the butter. The butter could be used fresh at once, or salted for later use. By the nineteenth century, each dairywoman supplying urban and overseas markets had her own combination of salt, salt-peter, and sugar to preserve her butter.

Milk which was left after the cream was skimmed off was often made into fresh or unpressed cheese for immediate use, which could be made more palatable by adding a little cream before serving. It was seldom made into pressed cheese because such was considered "...the coarsest of all cheese..." (9.)

To preserve milk in the form of Cheese to be eaten during the winter, it was necessary to use whole milk. Unskimmed milk was clabbered with rennet. Then the curd or solids were cut and drained of whey, the liquid. The curds were then pressed to extract the remaining whey. A wooden press squeezed the curds which were confined in a wooden hoop or vat. The final step was air-drying before storage. As cheese dries, it shrinks and hardens -- eventually, so hard it must be grated rather than cut. After a year on a shelf in a cheese-cupboard, "hard cheeses" can be really hard.

A lightly pressed cheese was evidently very popular in England during the seventeenth and eighteenth

centuries. Receipts for these "slipping" or "slipcoat" cheeses turned up often in household manuscript books and published cookbooks of the period. After overnight pressing under only a few pounds of weight, they were usually ripened for two weeks on nettle, ash, or dock leaves, then eaten.

Cookbooks published in eighteenth century England sometimes include receipts for special regional cheeses. They are identified as "imitation" because they were not going to be made in their region of origin-- Cheddar, Cheshire, Gloucester, etc. The receipts always begin after the curd has come and proceed to tell what to do with it to produce the regional cheese. The following is a good example:

"To make Cheese in imitation of Cheshire Cheese. When your Milk is come, it must not be broken with a Dish, as is usual in the making of other Cheeses, but drawn together by the Hands to one side on the Vessel, gently and regularly broken; for if it is roughly press'd, a great deal of the richness of the Milk will go into the Whey. As you thus gather your Curd, put it into the Vat or Cheese Mote till it is full, then press it and turn it often, salting it at several times. It is to be noted, that the Cheese should be six or eight Inches thick, and will be fit to eat in a Year; they must be frequently turn'd and shifted upon the Shelf, and rubb'd often with a dry coarse Cloath, and at the Year's end may have a hole bored in the middle, so as to contain a quarter Pint of Sack, which must be pour'd into it, and then the hole stopp'd close with some of the same cheese, and the Cheese set in a Wine Cellar for six Months to mellow; at the end of which time, the Sack will be all lost, and the hole will be in a manner clos'd up." (10.)

Because Cheese-making was taught orally, I never expected to find a receipt for every-day or common cheese. I did what I have called "backbreeding a recipe", simplifying the cookbook "imitation" cheese while using the ways milk behaves. Imagine my delight when I found a receipt for "Common Cheese" in The Farmer's Wife or the Complete Country Housewife, (11.) After making cheese from eighteenth century receipts, I have found that, no matter what I have done with the curd, the cheeses produced are much the same in taste, texture, and color. What's more, they seem to turn out just like the common cheese, I have no idea why. Perhaps I may find out as I continue to make cheese, using different receipts and milk from breeds of other than Holstein cows.

Cheese was produced in colonial Pennsylvania for home consumption, for sale or barter in the community, and for use in Philadelphia and the Caribbean. Benjamin Hawley, for example, paid 2 shillings sixpence for cheese of February 9, 1777. (12.) Enox Thomas, a Chester County joiner, "...Bought of Cox 2 Cheeses together weighing 24 Lb at 8 d the pound. and paid 9s6. toward them. Sent one of them to Ellis Williams which Weighs 11 1/2 Lb to be paid, again in Cheese." (13.) For those interested, Joan Jensen has written a definitive study of dairying in the Brandywine Valley. (14.)

When interpreting past life, dairying offers several interesting aspects. The public knows about churning butter, but finds cheese-making new and surprisingly interesting, even though it is at least a day-long process. Dairying does not arouse the objections associated with the production of alcoholic beverages, like beer and wine, or butchering, and the products are for demonstration only, so there should be no objections to the use of raw milk.

Sites with a milking herd can provide their own milk for the demonstrations, and by keeping careful records can provide useful data for interpretation. In his eighteenth-century notes, Charles Read of New Jersey recorded: "I tried an Experiment & it took 2 gallons of New Jersey Milk to 1 Lb of butter." (15.) This kind of information has given me a good place to begin when contemplating butter production; Read goes on for pages with records of butter and cheese production.

The drawbacks of including dairying in interpretations of colonial life are getting raw milk if it is not available on site, and acquiring equipment appropriate to the period, such as milk-pans, a churn, a cheese-press, etc. It has taken me years to collect my dairying equipment; much of it has been commissioned from craftspeople, like potters and coopers.

Visitors can see dairying on such varied sites as the Freeman Farm at Sturbridge Village in Massachusetts and both the English and American farms at The Museum of American Frontier Culture in Staunton, Virginia. I spend a weekend each summer at the Barns-Brinton House in Chadds Ford, Pennsylvania, producing cheese as part of my ongoing research, and I continue to look for additional opportunities. The dairying process--and both the failure and the successes I have had with them--have provided me with many insights into the lives of women in colonial Pennsylvania.

XXX

NOTES

1. Peter Kalm, Travels into North America, trans. by John Reinhold Forster (1-vol. ed). Barre, MA: The Imprint Society, 1972, p. 311.
2. Richard Bradley, The Country Housewife (6th ed.). London: Printed for D. Browne, at the Black-Swan without Temple-Bar, 1736. Facsimile reprint by Prospect Books, London, 1980, p. 73.
3. Kalm, op. cit., p. 226.
4. Gervase Markham, The English Housewife, ed. by Michael R. Best. Kingston: McGill-Queen's University Press, 1986, p. 168.
5. Israel Acrelius, A History of New Sweden, trans. by William M. Reynolds. Philadelphia: The Historical Society of Pennsylvania, 1874, p. 153.
6. Benjamin Hawley, "Diaries 1769-1782", unpublished manuscripts in the collection of the Chester County Historical Society, West Chester, Pennsylvania.
7. Bradley, op. cit., p. 73.
8. Ibid., p. 89.
9. Markham, op. cit., p. 178
10. Bradley, op. cit., p. 82.
11. The Farmer's Wife or the Complete Country Housewife. London: Printed for Alex. Hogg, in Pater-noster Row, c. 1770. Facsimile reprint by Longship Press, Nantucket, Massachusetts, 1976, p. 46.
12. Hawley, op. cit., p. 159.
13. Enos Thomas, "Journal 1794-1805", typescript in my possession made from a manuscript in a private collection.
14. Joan Jensen, Loosening the Bonds: Mid-Atlantic Farm Woman 1750-1850. New Haven: Yale University Press, 1986.
15. Carl Woodward, Ploughs and Politics: Charles Read of New Jersey And His Notes on Agriculture 1715-1774. New Brunswick: Rutgers University Press, 1941, pp. 343-346.

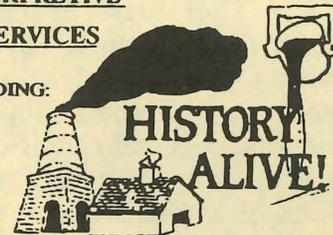
At the 1994 Association for Living Historical Farms and Agricultural Museums (ALHFAM), June 19-23, in Troy, New York, the Foodways Committee will sponsor a hands-on workshop as well as a program on dairying entitled "Squeeze and Cheese". For further information, contact:

*Gwen Miner
The Farmers' Museum
Lake Road, P.O. Box 800
Cooperstown, NY 13326.*

--Clarissa F. Dillon, Ph.D.
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(SOME MINOR BREEDERS, from page 1)

There's not much to do in Irasburg so I bought a local paper, The Green Mountain Trading Post, a thick fortnightly publication with ads for tractors and harness shops. I carefully read through the four pages of classifieds for livestock and pets. A wide range of breeds were offered including: a flock of 11 African geese, mille fleuse and silver-laced Wyandott roosters, Columbia and Suffolk lambs, a "W" line Hanoverian stallion ("super movement and disposition, good with children, improves any breed of mare"), and a BOAR, no breed or price specified, ("for rent, pick of the litter").

Most of the domestic animals we know in America originated in Europe, and the precise designation of them by breed and pedigree did not begin until the late 18th century. As an example, the Gloucester Old Spot pig originated in the west Midland of England and was popular and widespread there in the early 19th century, although a society for the breed was not established until 1914. In 1921 there were 12,000 members, but gradually the Old Spot became unpopular, and by 1974 only 62 females were registered.

In 1991 Prince Charles learned that the Gloucester Old Spot was in danger of extinction and, as patron of England's Rare Breed Survival Trust, he gave money and support to save the Old Spot. He also established a program where children could learn animal husbandry.

I had been reading the paper and thinking about minor breeds for about an hour and 45 minutes when the public phone rang. It was Paul Daniels, Nancy's husband, returning my call, saying, -come over to the farm, and meet me at the barn, the guys with the truck would have no trouble finding it. I arrived just as Nancy and Paul were beginning the milking.

Paul grew up with his parents in his grandparents' house. The generations all worked the farm together, but when his grandmother died his parents began to turn away from it. Paul loved farming and at age 16 his parents let Paul work a 125-acre section. He didn't expect he could do it better, but knew he would do it differently. Early on he trained an ungelded Holstein bull to skid logs and pulp wood.

Paul's parents had kept a few Holstein cattle with a mixed breed of milk cows in their herd. In his agricultural classes at Orleans High School, he was taught that the Holstein was the best-producing cow, and so, like most American dairy farmers, he switched to Holstein, the familiar white cow with large black spots. By 1977 Paul and Nancy Daniels

had raised four kids and established a successful dairy farm with a new house and barn on 500 acres of land. Paul decided to switch his herd from Holstein to Dutch Belted, a black cattle with a distinctive center belt of white, and he began to look for them. Eventually he found 19 heifers in upstate New York and a bull in Vermont.

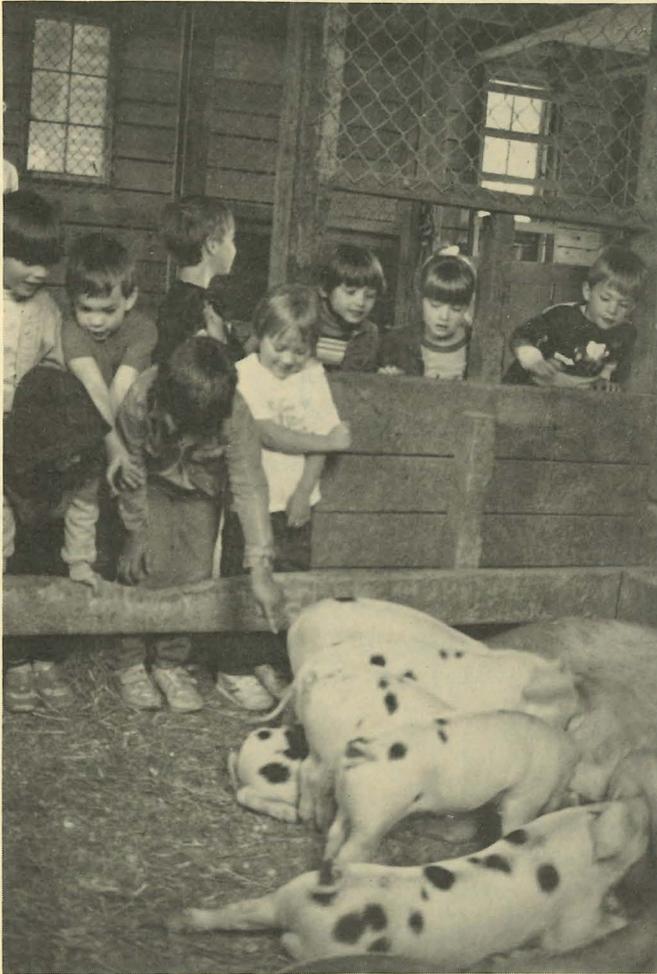
The Dutch Belted originated in Holland before the seventeenth century but were not introduced into America until 1838. By the turn of the century, there were quite a few herds in America, but by the 1970s it had become rare, so Paul and some others formed a belted cattle association. "It's difficult to breed the qualities you want in an animal when there's so little to work with," Paul explained.

From that small beginning has come the Daniels present herd of 75 Dutch Belted cattle with 50 on the milking string. They include a rare variety of red cow with a white belt. While the herd does not set records for milk production, it is acceptable and Paul points to other factors which many herds could not match; including the hardiness of the breed, their birthing ease, and longevity. The average age of a cow in his milking herd is ten years.

The American Minor Breeds Conservancy Directory for 1992 listed 14 American breeders of Dutch Belted from 14 states and Paul estimates that the cattle now numbers 2,000. Paul Daniels has worked long for livestock breed preservation and was one of the early members and for many years a director of The American Minor Breeds Conservancy, the principle organization which has promoted livestock diversity in American agriculture by monitoring and giving technical support to networks of breeders, farmers, and living history farms, which are preserving minor heirloom breeds from extinction. In order to emphasize its focus on farm livestock, rather than rare breeds of pets, the group recently changed its name to The American Livestock Breeds Conservancy.

The ALBC distinguishes the status of minor livestock breeds which have had cultural, historic, and economic importance in America, as critical, rare, watch, and study. The Dutch Belted cattle and the Gloucester Old Spot pig are listed as critical, that is, fewer than 200 North American annual registrations and estimates of fewer than 2,000 global population.

The Daniels' barn is new and efficient, designed for the cold climate and hilly landscape of Vermont. It has three stories with hay in the loft, cows on the center floor, and manure in the basement where electric fans maintain a steady flow



Kindergarden Children from East Albany, Vermont, viewing Gloucester Old Spot piglets on the Diamond-Heart Farm.

(Daniel family photograph)

of air from the hay mow. The Daniels do not use silage, but pasture their herd from May to November on 250 acres of open rolling land that they manure, fertilize, and occasionally seed. In winter they feed the herd on hay and grain.

My arrival at the Daniels' barn was announced by a small noisy dog. I found the two-person milking operation well under way. Paul left Nancy to finish, and drove me by truck across the mountain-side pasture to visit their breeding herds of Dutch Belted and Lineback cattle.

The Lineback are an ancient breed that first appears as drawn by early man on the cave walls at Lascaux. In 1985 the AMBC began its work to preserve the Lineback cattle in America by calling a meeting in Manchester, Vermont. Five breeders attended and founded the American Lineback Cattle Registry. They elected Paul president. In

America today, there are several types of milking Lineback cattle, including the Witrik type which originated in Scandinavia, the Gloucester type from England, the Telemark from Norway, and the Pinygaur from Austria.

The Pinygaur are a hardy dual purpose breed that can graze on high alpine pasture, with marginal grass, and still put milk in the pail and meat on the table. They were first brought to Canada in 1972 and to the U.S. in 1976. In 1992, the Daniels were the first farmers in Northern Vermont to import a few registered Pinygaur from breeders in Alabama and Tennessee. They are presently developing a new beef variety of Pinygaur on their farm by mating several breeds, including; South Devon, Santa Gertrudus, and Simmental cattle to a red Pinygaur dairy bull with a white belt. They are producing a fast growing, lean beef breed with plenty of milk for its offsprings, a cattle who maintain the beautiful thick red coat and white belt which distinguish this new breed. The Daniels are calling it the Belted Diamond Jubilee, after the name of the family homestead, Diamond Heart Farm. I was struck with Northern Vermont.

When we returned to the barn, the truck and trailer had arrived. Herb and Tom were in the pig house, talking with Nancy and inspecting Henry, who lay there and looked at them. A squealing herd of his spotted offsprings had escaped their mothers' pen and surrounded the trio, smelling their shoes and tasting their pants legs.

"That's Henry the Eighth." Nancy told us with pride as she opened the gate to his pen and tried to coax him out, "He's very purebred, one year old, the nicest guy. I hate to lose him, but his genes must go on, and I hope you will help in preserving this bit of living history for the future." We agreed.

It took two men on the tail and two in front to back reluctant Henry - he wore a soft plastic bucket over his nose - into our rented trailer. This time I followed the truck but it was after midnight when we arrived home., where good food and patient urges would not convince him to leave the trailer, but a slow and gentle elevation of the trailer's bed finally delivered a carsick Henry gracefully into his pen, with its nest of fresh hay, and a new world to explore in the morning.

XXX

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Brother Johannes Zinzendorf has prepared a 50-minute program of spinning and weaving songs from the archives of the Christiansbrunn Brotherhood's collection of fiber related music. The program includes music from four centuries in three languages. It includes a Yiddish tailor's song, a seventeenth century Gaelic knitting lullaby, an eighteenth century German linen weaver's song, a nineteenth century English cotton mill song, and a twentieth century ditty by Sir Noel Coward.

★★★

The songs are preformed while Bro. Johannes spins and weaves.

For Shaker and Harmonist hymns, he accompanies himself on the seisholtz, and early German dulcimer.

+++

The show is for general audiences. The fee is \$150 for the central Pennsylvania area. For more information or to schedule a performance, write:

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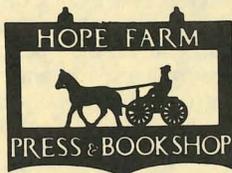
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Tidings from the 18th Century, by Beth Gilgun; Rebel Publishing, Rt. 5, Box 347-M. Texarkana, Texas; 1993, 277 pages, \$24.95, softcover.

There are two ways to discover our past, intellectually and experientially - that is, with our minds or with our hands. In Tidings from the 18th Century, Beth Gilgun manages to combine both in one fat and satisfying volume. Aimed primarily at the living history reenactor, Gilgun's book is also a wonderful and accessible resource for historians, museums, and those of us who love our country's past and the simpler, more direct way of doing things two centuries ago.

Mistress Gilgun shows us how to sew by hand with techniques of an era when a Singer was a person with a good voice. She shows us how to construct an outdoor bake oven and how to make soap, candles, and beer as our forebears did. She lets us peek into the stores of an early merchant, showing us what was available in the market of the day, and how money worked. Tidings is lavishly illustrated with photographs, drawings, etchings, woodcuts, and how-to diagrams.

A great portion of the book is about clothing, not simply what people wore during the late eighteenth century, but how to recreate those styles. You'll find suggestions for gentlemen and women as well as common laborers. Hunting frocks, petticoats, waistcoats, breeches, and bedgowns are clearly explained, from the initial cutting of the fabric, to the finishing of the garment. Every chapter is well annotated with

references to books and articles on the subjects and supply sources for those who want to do more than read all about it.

-Cathy Johnson

Fruit, Berry and Nut Inventory, Second Edition, edited by Kent Whealy and Steve Demuth; Seed Saver Publications, 3076 North Winn Road, Decorah, Iowa 52101; 1993 518 pages, \$22, softcover postpaid.

This enlarged and up-dated inventory listing 5,810 varieties of fruits, berries, and nuts, and 309 mail-order catalogs that offer them for sale. It is an important publication used daily by commercial fruit growers searching for varieties perfected for specific climates. Northern and high-altitude growers are using it to find hardy, short-season plants that will survive in their locations. Libraries are finding that the inventory is a comprehensive sourcebook of interest to readers in the 40 million American households that grow part of their own food. Fruit, Berry and Nut Inventory, and its companion Garden Seed Inventory, now in its third edition, are indispensable to the living history farm and to the gardener interested in preserving historic varieties of food-bearing plants.

At its farm in Dekorah, Seed Savers Exchange, which publishes these inventories, maintains a garden with over 1,000 endangered vegetable varieties and an orchard of several hundred heirloom apples. This nonprofit corporation is in the forefront of preserving the genetic diversity of our food supply by monitoring the availability of endangered varieties and helping to make them accessible.

-Peter Sinclair



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April 3-4, 1994
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Fifth Annual Tool Swap and Pioneer Crafts Show. This get-together is organized by the Society of Workers in Early Arts and Trades (SWEAT) and the MidWest Tool Collectors Association. (M-WTCA). Write:

Fred Bair

606 Lake Lena Blvd.
 Auburndale, FL 33823

April 29-31, 1994
Williamsburg, Virginia

International Carriage and Driving Conference at Colonial Williamsburg. Contact:

Richard Nicholl

Collonial Williamsburg, Box C
 Williamsburg, VA 23185

May 19-22, 1994
Williamsburg, Virginia

Annual meeting of EAIA (Early American Industries Association) is scheduled to coincide with Colonial Williamsburg's Symposium on 18th Century Hand Tools which will include lectures by an outstanding group of experts. There will be tool displays by members and tool sales. Write:

EAIA

179 Mt. Pleasant Rd.
 Smithtown, NY 11787

June 4-5
Lancaster, Pennsylvania

LANDIS VALLEY FAIR is a non-commercial old-fashioned event for children and adults who like living history: hands-on activities, animals, many craft demonstrations, hardy country food, excellent museum shop, military encampment, music, entertainment, at a major Pennsylvania Dutch complex. \$7 adults, \$6 ages 60+, \$5 ages 6-17, ages 5 & under free. Contact:

Landis Valley Museum
 2451 Kissel Hill Road
 Lancaster, PA 17601
 (717) 569-0401

June 19-23, 1994
Troy, New York

The Annual meeting of the Association for Living Historical Farms and Agricultural Museums (ALHFAM) will be held at Russell Sage College. It will explore the roles and interrelationships of work and community in both agrarian and industrial settings, as well as contemporary issues and concerns within the museum field. ALHFAM is seeking quality papers that explore these issues as well as architecture, ethnic customs, and technology. Write:

ALHFAM
 Conner Prairie
 13400 Allisonville Rd.
 Fishers, Indiana 46038

March 12-13, 1994
Mystic, Connecticut

"Union of Spirits" Conference for Interpreters." Conference theme: Food for thought II, Interpreting Foodways in Museums. Food historians include Barbara Wheaton of Radcliffe College, ethnologist Dr. Kathy Neustadt, writer Nancy Harmon-Jenkins, and Sandra Oliver, publisher of *Food History News*. Write:

Edward Baker
 Mystic Seaport Museum
 P.O. Box 6000
 Mystic, CT 06355-0990

May 14-15, 1994
Sibley, Missouri

"Spring Flint Knap-in" a gathering of expert knappers at historic Fort Osage, second US outpost in the 1803 Louisiana Purchase. For information call:

Fort Osage
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Tillers International
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June 18-19, 1994
Leesburg, Virginia

"Celtic Festival" Continuous live ethnic music provides a cultural backdrop to Scottish games, Irish dancers, Welsh choirs, storytellers, authentic foods, and a craft market of over 50 juried artisans displaying and demonstrating broommaking, weaving, blacksmithing, glassmaking, and more. Cost: \$6 per person per day, children under 12 free, no pets. Oatlands is an 1803 property of the National Trust for Historic Preservation. It is located south of Leesburg near Washington-Dulles International Airport and one hour's drive from Washington, DC.. Contact:

Melissa York
 (703) 777-3174

August 12-13, 1994
Greenville, Pennsylvania

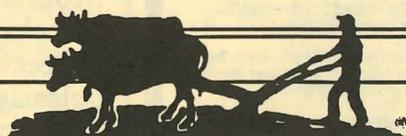
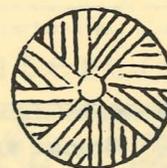
The annual Goschenhoppen Folk Festival is held in Montgomery County. More than 500 skilled and apprentice craftsmen, dressed in authentic costumes of the periods and using authentic tools, give live demonstrations of more than 150 crafts of the 18th and early 19th centuries. They include rye straw thatching, timber framing, coopering, gun smithing, butchering, and music.. Stage programs and lectures, both scholarly and entertaining; serious and humorous; in dialect and English are presented on both days. Write:

Goschenhoppen Historians
 Red Men's Hall
 Green Lane, PA 18054

September 10-12, 1994
East Meredith, New York

Annual meeting of the Society for the Preservation of Old Mills (SPOOM) will be held at the hanford Mills Museum. Write:

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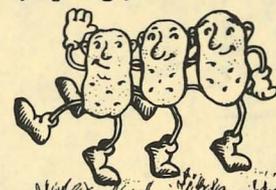
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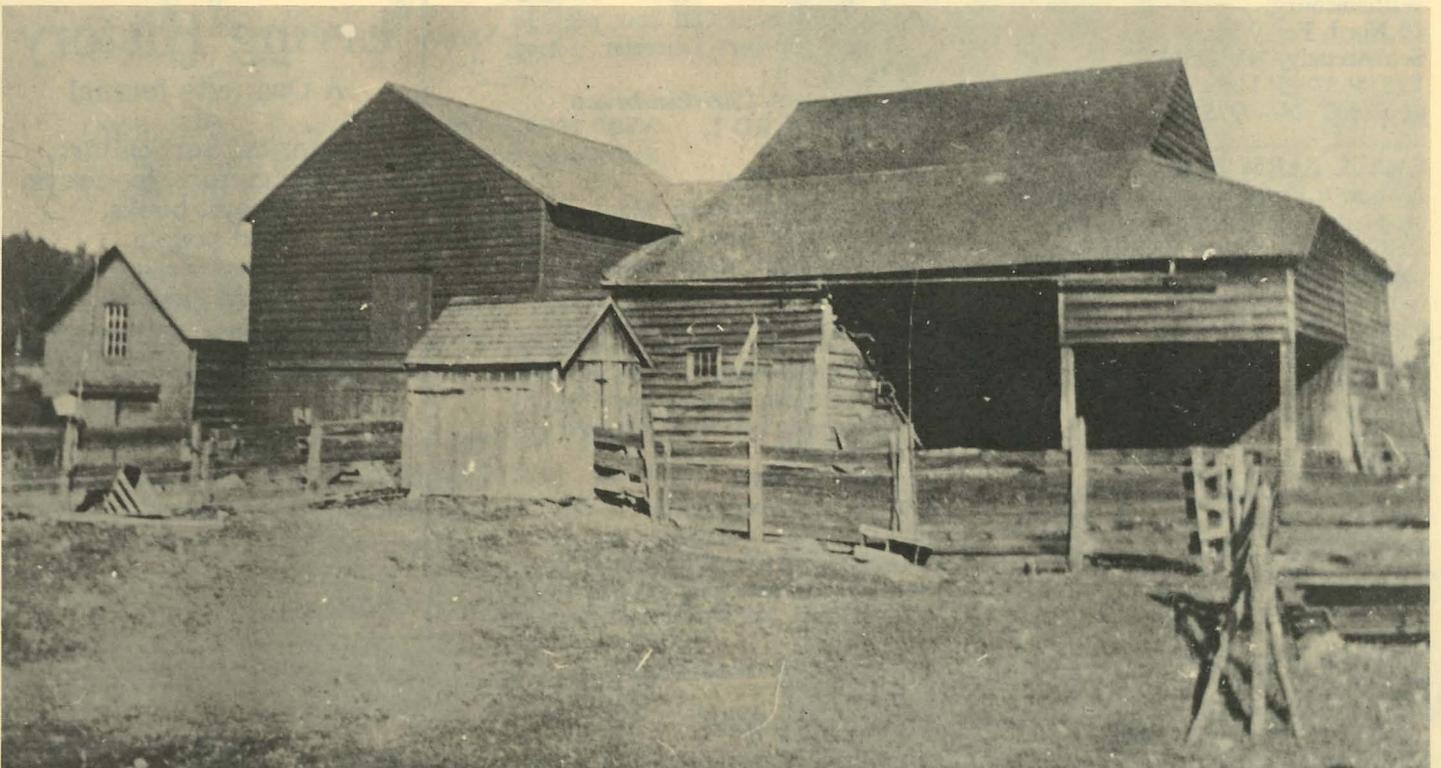
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Barn Complex, Nehemiah Wolven Farm, West Hurley, NY, 1916. Small unpainted barns and sheds like these were once common on farms in the Catskill Mountains. Designed for a family based, diversified, and relatively self sufficient farming, buildings like these are an important part of a region's rural heritage. *The Next Issue of Living History* will explore some recent efforts to study and preserve regional traditions of America timber framing and barn architecture. We welcome articles and information on the subject