



Family News Letter of The Claude Moore Colonial Farm at Turkey Run

*The only privately operated National Park in the United States
~ Celebrating its 34th Year of Operation ~*

JULY - AUGUST 2007

NEW AT THE GATEHOUSE SHOP

For those who haven't visited the shop this year, we have a greatly expanded used book and estate/vintage/used items section. We have so many nice things donated to us by friends of the Farm and folks in the neighborhood that this area has "taken over" the second room of the shop.



Later this month, we are adding San Diego Hats! They are wonderful hats in lovely colors at a great price. Since we are in the sun so much, we wear them and recommend their packability, ease of cleaning AND they are rated at SPF50!



Also new this year are soaps from La Lavande, a company which imports soaps from the South of France. The company owners lived in Provence for many years and fell in love with the soaps produced by some of the oldest soap manufacturers in the area. Now retired from teaching music in France, the owners live in California but still travel to Provence to import these soaps.

Come to see us soon and enjoy the shop while visiting the 18th century farm.

FARM RECEIVES GRANTS

The Farm has received a generous grant from the **George & Fay Young Foundation** to complete the donated goods sales building known as *Chez Puce*.

The Farm also received grants from the **New Dominion Women's Club of McLean** and the **Rotary Club of McLean**, which will also be used in completing these facilities.

We are very grateful to these organizations for their generosity to the Farm.

ON THE FARM

Tobacco Notes

Greetings to our Friends:

We have had good rain of late, and so our Tobacco and Corn begin to thrive. The rain has also brought us the task of hoeing many new Weeds, and as the busy time of harvesting and threshing approaches, we would be glad of any help our neighbors can give.



Poor little Anne Bradley was ill not long ago, but with the help of kind friends who dropt by with their family Remedies she was soon well again.

We are very grateful to our friends for their pleasant and obliging Company, and hope they will visit our farm again soon.

Your most humble and obedient servants,
Lydia Bradley
Mariah Thornton



THANK YOU INTERNS

We would like to thank **Alex Mackaronis** for fulfilling his community service internship for the Flint Hill School here at the Farm. Alex helped to redesign and set up this year's Bounty Display Garden.

The Farm would like to thank **Laura Rogers**, our Marketing Intern this spring. Much of the success of the May Market Fair was due to her hard work. We would also like to welcome **Chris Molitor**, who is taking over the Marketing Internship for the July fair.

WELCOME INTERNS

The Tale of Two Toms

The Farm welcomes two more interns for the summer:

Tom Kuntz returns to us from Virginia Tech to be our horticulture intern again this year. We are grateful to have such a talented guy around!

Tom Sobol is this year's education programs intern. Tom will be working both behind the scenes and on the 18th century farm this summer. He has just graduated from Langley High School and will be attending the College of William & Mary next fall.

Be sure you give them a warm greeting the next time you see either of these two Toms!



The Family News Letter is published bimonthly, Jan/Feb through Nov/Dec, by The Claude Moore Colonial Farm at Turkey Run. Subscription is by membership. To join, write the Farm at 6310 Georgetown Pike, McLean, VA 22101, or call 703-442-7557. Farm-related contributions will be accepted on a space-available basis. Submit typed material by the 8th of Dec, Feb, Apr, June, Aug, Oct for inclusion in the following bimonthly issue.

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COLONIAL CORNER



Want to improve your 18th century knowledge?
Here are a few tidbits to help.

Beat the Heat, Colonial Style!

"Aren't you hot?" is a question that we hear many times while on the 18th century farm site. While we (the costumed interpreters) are as hot as anyone else in the middle of July, we do know some Colonial tricks for keeping cool... or at least, cooler.

Clothing

Clothing made with natural fibers "breathes" more easily than synthetic materials. Cotton is good, but linen is better for allowing air flow and sweat evaporation. It is also better to wear clothes that cover your skin while you are in the sun: a chemical-free sunscreen that also shields you from the sun's heat! And for your face? A hat with a wide brim.



Work Smart

Just look at how animals handle the heat: they rest during the hottest parts of the day. While we cannot do that all day long, we know not to work in the sun for long periods of time without taking a break in the shade.

Drinks

18th century cook books include receipts (recipes) for all kinds of refreshing beverages. "Shrub" was a popular drink of the 18th century and its ingredients varied widely. Here is one of our favorites; it is adapted from several period receipts that we found.



The Farm Family's Ginger Shrub

2 quarts Water, ¼ cup Apple Cider Vinegar, ½ Tablespoon Powdered Ginger, ½ cup Honey. Mix, adjust to taste, and serve.

-Claude Moore Colonial Farm

STAFF

Darlene Dolbey, *GateHouse Assistant*
Anna C. Eberly, *Manager*
J.D. Engle, *Facilities Manager*
Katherine Hughes, *Program Manager*
/ *Farm Wife*

Katie Jackson, *Site Supervisor/ Farm Wife*
Elizabeth Rolando, *Program Manager/ Farm Wife*
Debbie West, *Plant Manager*

FIRST-PERSON INTERPRETATION WORKSHOP

This volunteer workshop will cover the art of **First-Person Interpretation**. Topics will include Character Development, 18th Century Language, and an open discussion about the tricks of the trade, led by the Farm's interpretive staff. The workshop will be held 6-8pm on Tuesday, July 10. Please RSVP by July 3 to Katie Jackson at 703-442-7557 or kjackson@1771.org.

FARM ANIMALS WORKSHOP

Learn the backgrounds of the Farm's historic breeds of **cattle, pigs, chickens, turkeys and geese**, and how to correctly handle each of these animals while on the 1771 farm site. This will be a hands-on training; wear something that you would not mind holding a chicken in! The workshop will be held 6-8pm on Thursday, August 9. Please RSVP by August 2 to Katherine Hughes at 703-442-7557 or khughes@1771.org.

GARDENING!

If you have always wanted to work in the Farm's garden but prefer modern clothes and tools, this is your chance! Join our fun-loving group of gardening volunteers on Tuesday afternoons from 2-4 pm, weather permitting. Wear garden-friendly clothes and bring a water bottle, bug spray and sun screen. To sign up please contact Elizabeth Rolando at erolando@1771.org or call 703-442-7557.

COME HELP TEACH

Our Thursday morning **Farm Skills** program begins again on July 12th! If you are interested in teaching school-children how to play 18th century games, make candles, spin wool into yarn, and learn other fun farm skills, please contact khughes@1771.org. Adults receive an honorarium of \$30 per Farm Skills Day. No expertise is required; we'll teach you everything you need to know!

FARM NEEDS



If you can help with any of the following needs, please call the Farm at 703-442-7557 or email jengle@1771.org.

Items Needed:

Remember, all donations are tax deductible

- Leather scraps 8" x 8" or larger for sealing pickle jars
- Shopping bags, grocery bags and zippered plastic bags for Donated Goods Sales
- 1 full-sized refrigerator
- Large chest freezer
- De-Humidifier
- Bagged grass clippings from untreated yards

Volunteer Help Needed:

- Sewing many different items for the Farm; projects for all skill levels. Contact kjackson@1771.org.
- Sorting books & donated goods on Tuesday evenings from 6:30 - 8pm. Contact marg@1771.org.
- Helping at the Farm Skills program on some Thursdays this summer. Contact khughes@1771.org.
- Help in the Greenhouse. Contact dwest@1771.org.
- Garden & field work in modern clothes on Tuesdays, 2-4. Contact erolando@1771.org.

JOE SAVES THE DAY (AGAIN)!

Daring Treetop Rescue

Our incredibly talented general contractor, **Joe Gerstner**, came to our rescue early on Wednesday morning, May 30. Charlotte, the farm cat, has taken to going into the tree tops and not being able to get down. This time she was about 50 feet up in a tree and unwilling to come down on her own. Joe was repairing the automatic livestock waterers in the modern pig-pen when he heard about the problem. So, with his giant ladder and no fear of heights, Joe rescued Charlotte. Harmony is restored on the Farm and Joe gets us out of yet another jam! Our grateful thanks to Joe Gerstner for giving the Farm so much of his time and skill.



2007 SPECIAL EVENTS

Office: 703-442-7557
GateHouse Shop: 703-903-9330

JULY

THRESHING DAY

Saturday, July 14 4 - 8pm
The family needs to thresh the year's crop of wheat and rye. Pick up a flail and help beat the seeds away from the stalks. Watch the chaff fly away as you winnow the grain. *Weather permitting - call ahead.*

SUMMER MARKET FAIR

Sat. & Sun. July 21 & 22 11am - 4:30pm
Sit in the shade and savor roast chicken and spicy sausages, enjoy summer dancing and singing. Only at Market Fair can you catch up on the latest news from the frontier and trade stories while enjoying local ale and porter at the Tavern. Try hands-on crafts such as spinning and painting or have your fortune told by the Gypsy Fortune Teller. Period food, beverages and wares are available for purchase. *Special Event Admission applies.* Get a FREE Market Fair Pass from our website, at www.1771.org/market_fair_pass.htm *Weather permitting - call ahead.*

AUGUST

PICKLING PRODUCE

Sunday, August 5 1 - 4pm
Salty, sour pickles from the kitchen garden will bring flavor to the farm family's meals. Help prepare vegetables for pickling as the farm wife shows you how she combines salt, water, and homemade vinegar to preserve her summer crops. *Weather permitting - call ahead.*

TOBACCO HARVEST

Saturday, August 18 1 - 4pm
All summer, the farm family has carefully tended their tobacco crop, which they use to pay the rent and to purchase goods not produced on the Farm. Now that the leaves have ripened, harvest time is here. Help the family clean the leaves, and watch how they cut and split the stems. Help gather the cut plants and hang them on tobacco sticks to cure. *Weather permitting - call ahead.*

SEPTEMBER

18TH CENTURY WEDDING

Sunday, September 9 1 - 4pm,
Ceremony at 2pm
Come celebrate with the farm family on this joyous occasion! Dance with the bride and groom, witness an 18th century style ceremony, and taste the wedding cake. *Weather permitting - call ahead.*

VOLUNTEER CALENDAR

INTERPRETATION WORKSHOP

Tuesday, July 10 6 - 8pm
Contact Katie Jackson at kjackson@1771.org

MARKET FAIR SET-UP

Saturday, July 14 9am - 3pm
(Continues the following week)
Contact J-D Engle at jengle@1771.org

MARKET FAIR CLEAN-UP

Sunday, July 22 4:30 - 8pm
(Continues the following week)
Contact J-D Engle at jengle@1771.org

BOOK & FLEA SORTING

Tuesday evenings 6:30 - 8pm
Contact Marg Goralski at marg@1771.org

GARDENING

Tuesdays 2 - 4pm
Contact Elizabeth Rolando at erolando@1771.org

THRESHING DAY: AN EVENING EVENT

The 18th century farm site's only evening event in 2007 will be held Saturday, July 14, from 4-8pm. Come help the farm family thresh and winnow their wheat and rye, after the day's heat has passed! *Weather permitting - call ahead.*

SNIPPETS FROM THE PAVILIONS OF TURKEY RUN

*Peg Jarman,
Director of Marketing,
JR's Colonial Caterers*

The Pavilions of Turkey Run continue to be an all-time favorite picnic place for groups in the Metro area. In the month of June alone, we will be hosting over 1,500 people more than last year and we thought we were full last year.



- We have had several weekday Team Building groups who have risen to the challenge of “Survivor Suburbia”. What a hoot!

For more information, visit our web site at www.jrspicnics.com or call Peg Jarman in the Marketing office at (703) 893-6545.



Just a few things of interest are:

- The National Spelling Bee had a picnic for all of the contestants and their families which totaled 950 people on Memorial Day. Over 440 of the guests visited the Claude Moore Colonial Farm.
- Ten years ago, one of the first events at the Pavilions was a wedding. It’s when we still had dirt floors and because it was a torrential downpour that night, the guests had to hop around puddles. Now 10 years and lots of improvements later (including concrete floors, courtesy of NVR) the same couple came back to celebrate their 10th anniversary – and the weather was beautiful!
- We hosted another group of planners who bring Military Reunion Groups to the area. It was unanimous that the evening dinner and music at The Pavilions was a highlight of their trip.

EMBRACE COLONIAL HISTORY
AND SUPPORT YOUR LOCAL
LIVING HISTORY MUSEUM...
RECRUIT FRIENDS AND COLLEAGUES TO

JOIN THE FARM

www.1771.org

CLAUDE MOORE COLONIAL FARM AT TURKEY RUN

MEMBERSHIP FORM

New or Renewal?

Membership good for one year from date of purchase-- Today's Date is _____

Name _____

Address _____

City _____ State _____ Zip _____

Telephone _____

E-Mail Address _____

Student/Senior Citizen	\$ 12
Individual	\$ 20
Family	\$ 35
Organization	\$ 50
Friend	\$100
Contribution	\$ _____

Check MC VISA AmEx

TOTAL \$ _____

Card No. _____ Exp. Date _____ Signature _____

For more information, write to the Farm at 6310 Georgetown Pike, McLean, VA 22101, call 703-442-7557 or go to

www.1771.org

The Claude Moore Colonial Farm at Turkey Run (#52-1216556) is a Federal tax-exempt organization under section 501(c) of the Internal Revenue Code. Membership contributions are tax-deductible to the fullest extent allowed by law. Contact the Farm office for specific amounts.

The Farm's financial statements are available in the Richmond Office of the Virginia Department of Consumer Affairs.

18th CENTURY MARKET FAIR



JULY 21st & 22nd

11:00 a.m. to 4:30 p.m.

Weather Permitting

Things to Buy, See, Do, Eat and Drink!

Dry Goods	Stillatory	Fortune Teller	Spinsters
Seamstress	Millinery	Wood Workers	Chandler
Men's Goods	Games	Puppet Show	Stationer
Colonial Dancers	Militia	Blacksmith	Animals
Singing and Musick, and much more			
Roast Chicken • Bread • Cheese • Sausage • Fresh Vegetables & Fruits			
Meat Pies • Tarts • Lemonade • Beer & Wine • Fish House Punch			
ADMISSION: Adults \$5.00 Children (3-12 years) & Senior Citizens\$2.50			

www.1771.org

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6310 Georgetown Pike
McLean, Virginia 22101

703-442-7557

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JULY

Threshing Day July 14

Summer Market Fair July 21 & 22

AUGUST

Pickling Produce August 5

Tobacco Harvest August 18

SEPTEMBER

18th Century Wedding September 9