



Family News Letter

of

The Claude Moore Colonial Farm at Turkey Run

*The only privately operated National Park in the United States
~ Celebrating its 36th Year of Operation ~*

JULY - AUGUST 2009

FUNDRAISER PLANNED FOR FALL

Friday, October 2
7 - 10 pm

We're going to have an **Octoberfest** at the Pavilions on Friday, October 2 from 7 to 10 pm. This is a fundraiser for the Farm so we will have a silent auction, in addition to a traditional Octoberfest menu and drinks with music and dancing. We're looking forward to showing off our newly expanded and improved pavilion which now has a beautiful stone fireplace and clear plastic sides which can be pulled into place in case of cool or damp weather. We can't wait to show it to you. If you would like to help work on the Octoberfest, please email Anna at aeberly@1771.org. Please save the date now and we will be sending an invitation out later.



BOOK SALE

Wednesday, July 1, 5-8pm

ON THE FARM

Tobacco Notes

Greetings to our Friends:

The toils of summer are well upon us and weeding has overtaken much of our days! The tobacco and corn have all been planted as well as other various vegetables such as beans, muskmelons, squash and cabbages. The rains of late have made for a terrible mess in the tobacco fields and we fear many of the plants have been over-watered. We may have had mixed blessings, however, as the corn is thriving.



We greatly anticipate seeing many of our neighbors and friends at the upcoming Market Fair! We bid you a bountiful season.

Your most humble and obedient servants,
Mariah & Lydia Bradley

ESCAPE FROM THE ORDINARY FOR YOUR NEXT EVENT

- PICNICS & PARTIES
- WEDDINGS
- MEETINGS
- TEAM BUILDING
- RETIREMENT BANQUETS
- AWARD DINNERS
- MEMORIAL SERVICES

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



They all go better at The Pavilions of Turkey Run. It's the perfect combination of Great Food, Fabulous Facility and Attentive Staff to make your event perfect!

For more information, visit www.jrspicnics.com or call Peg Jarman at (703) 707-8820.

2009 SPECIAL EVENTS

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

JULY

BOOK SALE

Wednesday, July 1 5 - 8pm
Come browse our large selection of donated books, including fiction, non-fiction, and ephemera. And, support the Farm while you shop!

WORKSHOP: NATURAL DYEING

Wednesday, July 1 6 - 8pm
Turn plain natural fibers into lovely colors using only ingredients found in nature. The fee covers materials used in the workshop; additional kits and dyes will be available for purchase. \$10 fee. Reservations required; contact kcannon@1771.org.

SUMMER 18TH CENTURY MARKET FAIR

Sat. & Sun., July 18 & 19 11am - 4:30pm



Sit in the shade and savor roast chicken and spicy sausages, enjoy summer dancing and singing, test your water color and writing skills with Mr. Andrews at the Stationer. Muster with the militia and re-outfit your home in furniture from the Cabinet Maker or have your fortune told by the Gypsy Fortune Teller. 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 shop for goods from the finest merchants in the colonies. *Period food, beverages and wares are available for purchase. Market Fair admission fee: \$5 for adults, \$2.50 for children (3-12 years old) and senior citizens. Weather Permitting.*

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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AUGUST

PICKLING PRODUCE

Sunday, August 2 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.*

TOBACCO HARVEST

Saturday, August 29 1 - 4pm
All summer, the farm family has carefully tended the tobacco crop. 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.*

SEPTEMBER

WORKSHOP: FARM ANIMALS

Thursday, September 3 6 - 8pm
Meet the Farm's animals up close and personal! Learn how to correctly handle each of the animals, plus some history of each of the breeds. Wear something you would not mind holding a chicken in. \$5 fee. Reservations required; contact kcannon@1771.org.

SPINNING & DYEING DAY

Saturday, September 19 1 - 4pm
How do you go from sheep to clothing? Come help the farm family as they card, spin, and dye wool for knitting. Compare wool processing with flax, and note the differences in how they are prepared. *Weather Permitting.*

Anna C. Eberly, *Manager*
Keith Bregman, *Facilities Assistant*
Katie Cannon, *Site Supervisor/ Farmer*
Debra DeZarn, *Plant Manager*
J.D. Engle, *Facilities Manager*

STAFF

Will Pacheco, *GateHouse Assistant*
Elizabeth Rolando, *Program Manager/ Farmer*
Addie Singleton, *GateHouse Assistant*
Raechelle Suh, *Farmer*
Heather Trunick, *Program Manager / Farmer*



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

- 2 working electric ranges
- Dehumidifier
- Hose hangers & hose reels
- Usable work & gardening gloves
- Rolling tool chest/cabinet
- Dry onion skins, orange or red, for dyeing
- Food processor
- Electric clothes dryer
- Cat food dishes
- Small wading pool for our geese
- King size flat sheets in white or solid colors for our book sale tables

We no longer accept televisions or computer parts

Volunteer Help Needed:

- Sorting donated books & goods. Contact marg@1771.org.
- Mending the Farm's 18th century clothing. Mostly hand sewing. Contact kcannon@1771.org.
- Teaching at the Farm Skills program; \$30 stipend. Contact htrunick@1771.org.
- Greenhouse & plant help. Contact ddezarn@1771.org.

WORKSHOP: NATURAL DYEING

Wednesday, July 1, 6-8pm

It seems like magic! Dip your fibers into a vat, and watch them turn different colors! (Not the same as that time you spilled blackberry juice all down your shirt... "stains" are different from "dyes.") We will be using at least two different types of dyes. Fee covers materials used in the workshop; additional kits and dyes will be available for purchase. \$10 fee; \$8 for members and current volunteers. Reservations required. Contact Katie Cannon at kcannon@1771.org for a reservation.

COLONIAL CORNER

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



Dyeing

In the 18th century, dyeing fibers was a skilled trade. Most people purchased their cloth from a store, where it had already been dyed, so they did not know how different colors were made.

One way that the "common folk" did use natural dyes was when they spun their own fibers, like wool, into yarn for knitting. Then they used what was around: black walnuts for brown, madder root for orange, and various plants for yellow.

Source: Ellis, Asa. The Country Dyer's Assistant, 1798.

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 _____

Check MC VISA AmEx Discover

Card No. _____ Exp. Date _____ Signature _____

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

TOTAL \$ _____

6310 Georgetown Pike, McLean, VA 22101

703-442-7557 • 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 18th & 19th

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 • Basket Maker • Pewtersmith
Millinery • Wood Workers • Chandler • Men's Goods • Rug Hooking • Puppet Show
Games • Stationer • Surveyor • Potter • Colonial Dancers • Blacksmith • Cabinet Maker
Militia • Print Maker • Animals • Singing and Musick, and much more!

Roast Chicken • Bread • Cheese • Sausage • Fresh Vegetables & Fruits
Meat Pies • Tarts • Lemonade • Beer & Wine

ADMISSION: Adults \$5.00 Children (3-12 years) & Senior Citizens\$2.50

www.1771.org

The Claude Moore Colonial Farm at Turkey Run
6310 Georgetown Pike

703-442-7557

McLean, Virginia 22101

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McLean, VA
Permit No. 268

Return Service Requested

JULY

Workshop: Natural Dyeing July 1

Book Sale July 1

Summer Market Fair July 18 & 19

AUGUST

Pickling Produce August 2

Tobacco Harvest August 29

SEPTEMBER

Workshop: Farm Animals Sept. 3

Spinning & Dyeing Sept. 19