



# Family News Letter

of

## The Claude Moore Colonial Farm at Turkey Run

*The only privately operated National Park in the United States  
~ Celebrating its 32<sup>nd</sup> Year of Operation ~*

MAY - JUNE 2005

### NEW DOMINION WOMEN'S CLUB CHOSSES FARM

We are very pleased and excited to be chosen as one of this year's benefitting organizations for the **McLean Family Walkathon**. This annual fundraising event is scheduled for Saturday, May 14, 10 am at McLean Central Park. We hope that our members and volunteers will participate in this event (unfortunately, it is also Market Fair Set-up day). We have registration in-

formation at the GateHouse Shop and it is also available at [www.NDWC.org](http://www.NDWC.org). Families are encouraged to participate and you can bring small children as it is a 2K walk and easily managed by young and old alike.

**The New Dominion Women's Club** is a non-profit group whose mission is to enhance the quality of life in the community through volunteer service and financial contributions to local charities. We send our grateful thanks to the members of NDWC and hope this begins a long and happy relationship between our organizations.

### CMCF CELEBRATES AT U.S. BOTANIC GARDEN

Friends of The Claude Moore Colonial Farm gathered on Wednesday evening, March 23<sup>rd</sup> at the nation's oldest botanic garden to celebrate the 32<sup>nd</sup> anniversary of the Farm. It was a beautiful night with the lights framing the face of the Capitol and the Gardens bright with spring blooms.

At 6 pm, guests boarded coaches in McLean for a leisurely trip down the George Washington Memorial Parkway and arrived to music by the **Brian Litz Trio**, a hosted bar and fabulous food generously provided by our Pavilions of Turkey Run business partner, **J.R.'s Colonial Caterers, Inc.** It was a wonderfully unstructured evening with great

food and drinks, music and intimate strolls through the "Jungle", permanent exhibits of orchids, desert and temperate plants.

Our grateful thanks to **Jean Ann Gililand** who chaired the event, and the committee members and volunteers who helped put this wonderful evening together. They are **Nina Toups, Margi Vanderhye, J. T. Griffin, Steve Adams, Charlie and Ginny Norton and Peg Jarman**. We also appreciate the help of **Congressman Frank Wolf** in securing the U. S. Botanic Garden for this very special celebration.

For those who plan ahead, next year's Celebration will be held at the Garden on Thursday, March 2, 2006 and will be the 25<sup>th</sup> Anniversary of **The Friends of The Claude Moore Colonial Farm** and its public-private partnership with the **National Park Service!**

### ON THE FARM



In early summer, the farm family enjoys fresh butter and cheese made of the milk from their cows. The milk is stored in stoneware jars in the spring where the cool water will keep it fresh until enough is collected for making butter and cheese. A layer of rich cream separates at the top of the milk and is skimmed off and put into the churn. About half an hour of churning will yield butter floating in buttermilk.

The milk that is left after the cream is skimmed off is made

into cheese. A decoction of sorrel, nettles, or lady's bedstraw clabbers the milk. When the milk has clabbered, the soft curds are cut with a knife, stirred, and gently cooked. After the curds are cooked, the whey is strained out and the curds are salted and tied up in a cheese cloth.

The farmer is busy with an early summer harvest of his own--the winter wheat and rye that were sown last fall have grown tall and are ready to be cut in June. Many of the farmer's neighbors will bring their sickles and help with the harvest on June 26<sup>th</sup>. The children gather up the cut stalks, tie them in sheaves and stack them in shocks in the field to dry. Meanwhile in the farmhouse, the farm wife bakes fresh wheat bread to reward the workers.

## INTERNSHIPS AVAILABLE

We have several internships available, paid and unpaid. Internships include **Education, Horticulture, Retail,** and the **Bounty Project**. Work hours are flexible. If interested, please call the Farm at 703-442-7557.

For more information, visit:  
[www.1771.org/ed\\_interns.htm](http://www.1771.org/ed_interns.htm)

## JOB OPPORTUNITY

Looking for a great outdoor summer job?

If you are looking for a job that's fun and flexible, you may want to apply for a position at **The Pavilions of Turkey Run**. Call Peg Jarman at (703) 893-6545.

## LOST & FOUND

In the Farm's "Lost & Found" bin: a black leather zipper wallet, containing cash and cards. It was found at Market Fair on Sunday, May 16, 2004. If you can describe its contents, you may claim it. Call the Farm office at 703-442-7557.

## FLEA BUSINESS

The Farm's Garage Sale has been postponed to Friday & Saturday, June 24th & 25th, 9am-1pm. If you'd like to help with set-up and organization, please call me, Marg, at 703-356-4350 or e-mail me at [marg@1771.org](mailto:marg@1771.org). We have a variety of interesting tasks; I'll be HAPPY to hear from you!

One corner of the newly expanded GateHouse Shop is now our "upscale flea" shop. Do come in and see the goodies that have been donated to the Farm, and browse through the interesting and varied assortment of used and inexpensive books on display.

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.

HONORARY BOARD: Hon. John W. Warner, Hon. Frank R. Wolf, Hon. James P. Moran, Hon. Thomas M. Davis, III, Hon. Janet D. Howell, Hon. Vincent F. Callahan, Jr., Hon. Joan M. DuBois, Janie Strauss, Fairfax County School Board. BOARD OF DIRECTORS: Lynn White, President, Jean Ann Gililland, Dr. April L. Young, E. Ronald Lara, Theodore L. Gray, Presidents Emeritus, David A. Bossman, Vice President, Dr. Virginia P. Norton, Recording Secretary, Margaret Goralski, Corresponding Secretary, Kerry D. Moynihan, Treasurer, Edmund L. Walton, Jr., Legal Counsel. DIRECTORS: Stephen T. Adams, Victoria J. Baker, Holly Coyne, Manus J. Fish, Mark A. Frantz, Dr. Drucie French, Gerard T. Gabrys, J.T. Griffin, Thomas C. Kane, Elizabeth Lodal, Ted Oldham, Sue R. Ripley, Sunny Jung Scully, Verlin W. Smith, Alice M. Starr, William D. Swartz, DVM, Nina Toups, Margie G. Vanderhye, Stuart C. White. ADVISORY BOARD: John T. Hazel, Jr., Virginia R. Holton, Christopher R. Kloman, Kathryn A. MacLane, Dwight Schar. EX OFFICIO: Anna C. Eberly, Audrey Calhoun.

## COLONIAL CORNER



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

### Currency

Many different kinds of coins from many countries were in circulation in the 18th century. Can you match up each coin (or, in some cases, measurement of currency) with its country of origin? Each country may have more than one match.

- |             |            |
|-------------|------------|
| 1. pound    | A. England |
| 2. ecu      | B. Spain   |
| 3. rial     | C. France  |
| 4. shilling |            |
| 5. dollar   |            |
| 6. denier   |            |
| 7. doubloon |            |
| 8. pence    |            |

I A, 2 C, 3 B, 4 A, 5 B, 6 C, 7 B, 8 A

### Receipts

In the 18th century, recipes were called "receipts." They were usually more vague about measurements, cooking time and temperature than modern recipes. Here is a receipt straight out of a 1747 cookbook:

**T**AKE a Quart of Green Peas, put to them a Quart of Water, a Bundle of dry'd Mint, and a little Salt. Let them boil till the Peas are quite tender, then put in some beaten Pepper, a Piece of Butter as big as a Walnut, rolled in Flour; stir it all together, and let it boil a few Minutes. Then add two Quarts of Milk, let it boil a quarter of an Hour, take out the Mint, and serve it up.

Source: Glasse, Hannah. *The Art of Cookery*. 1747.



### STAFF

J.D. Engle, Facilities Manager  
Anna C. Eberly, Manager  
Pia Harithy, GateHouse Manager

Katie Jackson, Program Manager  
Linda Saldaña, Membership  
Rachel Summers, Farm Wife/  
Program Manager

# 2005 SPECIAL EVENTS

## MAY

### **D**AIRY DAY Saturday, May 7 1-4pm

Have you ever wondered what curds and whey look like? Do you know how to wash butter? Join in as the farm wife makes soft cheese and churns butter, and gain a new appreciation for these foods, so precious to the farm family. *Weather permitting - call ahead: 703-903-9330.*

### **S**PRING 18TH CENTURY MARKET FAIR Saturday & Sunday, May 21 & 22 11am-4:30pm

Celebrate spring at the first Market Fair of the season. Dance and sing songs. Purchase herb and flower plants from Mistress West, and shop for the latest fashions in clothing, jewelry, potions and lotions from the Seamstress, Millinery and Stillatory stands. Bob for apples, play quoits and other games, and watch a children's puppet theatre. Order nails from the Blacksmith, or ask the Physician to heal your ailments. Lunch might be fresh corn or asparagus, roast chicken, sausages and bread. Lemonade and sugar cakes from the Sweets stand and wine or ale from the Tavern provide a break from shopping and the other business of the Fair. Period food, beverages and wares are available for purchase from the many stalls. *Special Event Admission applies. Get a FREE Market Fair Pass from our website, at [www.1771.org/market\\_fair\\_pass.htm](http://www.1771.org/market_fair_pass.htm) Weather permitting - call ahead: 703-903-9330.*

## JUNE

### **H**ERBAL REMEDIES Saturday, June 4 1-4pm

One of the farm children has fallen ill. Help the farm wife diagnose the disease and harvest herbs from the garden for a cure. Learn the difference between decoctions, infusions, plaisters and poultices, and learn how these remedies were used to treat the dreaded maladies of the 18th century. *Weather permitting - call ahead: 703-903-9330.*

### **G**ARDEN PARTY Wednesday, June 8 6-9pm

Put on your garden hat and join our Horticulture Volunteers at the Greenhouse to pick out plants for your garden. Light refreshments and a cash bar.

### **S**UMMER GARAGE SALE Friday & Saturday, June 24 & 25 9am-1pm

This sale is to dispose of donated items which the Farm cannot use. Garage Sale items include books, clothing, household items (both useful and decorative), small appliances, minor pieces of furniture, tools, toys, and a glorious conglomeration of bits and pieces. All sales proceeds benefit the Farm's educational programs.

### **W**HEAT HARVEST Sunday, June 26 1-4pm

Planted in early fall, the wheat and rye are finally ready for harvest. Watch the farmer and his neighbors cut the grain, then join them to bind and stack the crop. Find out why more and more of the farmer's neighbors are growing wheat as a cash crop in addition to tobacco. At the farm house, lend a hand churning butter, and learn how the farm wife bakes wheat bread. *Weather permitting - call ahead: 703-903-9330.*

## JULY

### **I**N THE COOL OF THE DAY Saturday, July 2 4:30-7:30 pm

Help the farm family complete their day of work before settling down for a bit of amusement. Play a game, join in the local gossip, or sit back and enjoy a story or two. *Weather permitting - call ahead: 703-903-9330.*

### **S**UMMER 18TH CENTURY MARKET FAIR Saturday & Sunday, July 16 & 17 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. 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 candle making, and shop for goods from the finest merchants in the colonies. 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](http://www.1771.org/market_fair_pass.htm) Weather permitting - call ahead: 703-903-9330.*

## VOLUNTEER CALENDAR

### **F**ARM SKILLS: SCHOOL PROGRAM Thursdays in May; call ahead 9:30am-12pm

### **F**ARM SKILLS: SCHOOL PROGRAM Thursdays, June 2 & 9; call ahead 9:30am-12pm

### **E**IGHTEENTH CENTURY CLOTHING OPEN HOUSE Monday, June 6 6-8pm

### **S**PRING MARKET FAIR SET-UP Saturday, May 14 9am-3pm

### **M**ARKET FAIR BEHIND-THE-SCENES HELP Saturday & Sunday, May 21 & 22 10am-5pm

### **S**UMMER MARKET FAIR SET-UP Saturday, July 9 9am-3pm

### **M**ARKET FAIR BEHIND-THE-SCENES HELP Saturday & Sunday, July 16 & 17 10am-5pm

## THANK YOU!

We want to recognize all of the following generous contributors to the Farm's operation and programs.

To Date 4/12/05

### RECEPTION HOST

The Claude Moore Charitable Foundation

Guest Services, Inc.

JR's Custom Catering

Mr. & Mrs. John Reicker

Lynn & Stuart White

William A. Hazel Company, Inc.

### BENEFACTOR

David A. Bossman

Clocktower Animal Hospital

Enrico's Tailors & Cleaners

Mary Espy

Roger & Jean Ann Gililand

Kositzka Wicks and Company

Kerry & Catherine Moynihan

Schiro-Zavella Foundation

Knox & Peggy Singleton

Ken & Alice Starr

John & Nina Toups

WEST\*GROUP

April Young & Robert Kelly

Woman's Club of McLean

### SPONSOR

Daniel and Kathryn Alcorn

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DigIT Solutions, LLC

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Karen Engle

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The Gradison Foundation

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John T. Hazel Jr.

Linwood & Jinks Holton

Jan & Elizabeth Lodal

Charles & Virginia Norton

Ted & Sally Oldham

Emerson & Delores Reinsch Fdn.

Lilla Richards

Dick & Sue Ripley

Bill & Mary Lou Swartz

Bob & Margi Vanderhye

Victoria Baker Enterprises

Ed & Barbara Walton

Walton & Adams, P.C.

## 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](mailto:jengle@1771.org).*

### Items Needed:

*Remember, all donations are tax deductible*

- A functioning, powerful, indoor vacuum cleaner
- A vehicle with a power lift or a small equipment trailer with a ramp in order to move heavy farm equipment and large flea donations.
- Safe 3-step step ladder
- Empty egg cartons

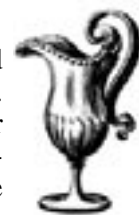
### Volunteer Help Needed:

- To work at the Farm Skills programs for school groups on Thursdays from 9:30 am to 12:30 pm, though June 9, and July 21, 28, and August 4; email: [kjackson@1771.org](mailto:kjackson@1771.org)
- To work at the GateHouse throughout the season; email: [pharithy@1771.org](mailto:pharithy@1771.org)
- To sell admissions and work at the Gatehouse during May Market Fair
- To work in the Greenhouse & gardens

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## GATEHOUSE NEWS

The new addition is absolutely lovely and adds so much light and space to the shop. The extension enables us to have a new, larger section for donated items and the new Colonial Corner where we now carry colonial style dresses, aprons and period items. It has also given us the space to add a lot of new merchandise that the GateHouse staff spent a good part of the winter pursuing.



The exterior renovations are still underway, but the painting is done and the new entrance into the Farm should be completed soon.

Keep in mind that we make an effort to bring in new items as often as possible, so even if you've visited us lately, you are going to want to come see us again soon.

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## THE PAVILIONS SPRING INTO ACTION

Spring: what a fabulous time for a picnic! The Pavilions of Turkey Run are off with a bang with the first picnic on May 1. The calendar is filling rapidly but there are still a few dates left, especially during the week or evenings. Don't forget, all Pavilion Rentals go directly to CMCF so if you have a group who is interested in booking an event, call Peg Jarman at (703) 893-6545. Visit the Web Site at [www.jrspicnics.com](http://www.jrspicnics.com).

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

## JOIN THE FARM

The Claude Moore Colonial Farm at Turkey Run offers a unique and high value educational opportunity in the heart of our community. Through our authentic depiction of life on an 18th century modest working farm, visitors can experience first-hand the rhythms of colonial life just before the American Revolution.

Visiting the Farm, parents and children can watch -- and join in -- as Farm wife, with baby on hip, churns fresh butter, feeds the heritage breed chickens, prepares the mid-day meal or makes soap from fat and lye. They can see the farmer mend the split rail fences, harvest his precious wheat crop, and coax the wild turkeys to shelter in the tobacco barn. An enriching and fun family experience is also provided through our ongoing events and seasonal Market Fairs, our internship and Apprentice Farm Skills Programs, and our Book and Plant Sales, and Annual Garden Party.

### Farm Membership Has Its Benefits

Farm Family Members receive a seasonal pass, granting unlimited admission to the Farm for one year. Members can attend our Spring, Summer and Autumn Market Fairs, featuring lively period entertainment, crafts and freshly prepared food. Other events include Dairy Day, Pickling Produce, Harvests,

Mending Fences and the traditional holiday Wassail celebration. Members also receive the Claude Moore Colonial Farm News Letter, and a 10% discount on GateHouse Shop purchases. Farm Memberships are 100% tax-deductible. Above all, Claude Moore Colonial Farm Members are helping support and sustain a living history museum and privately operated National Park within their community.

### Refer a Friend

Please refer a friend or colleague for Farm membership so that we may continue to enhance our visibility, role and services within the community. To refer a membership candidate simply e-mail **Lsaldana@1771.org** or call **(703)-847-0710**.

In our efforts to educate our community about colonial American everyday life, work and agriculture, YOU are our most valued asset. Thank you for your commitment and support!

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## 18th CENTURY CLOTHING OPEN HOUSE

For volunteers who wish to sew their own shortgown or waistcoat, the Farm will hold an 18th century clothing open house on Monday, June 6, from 6:00 - 8:00 p.m. at the Farm office. Come trace a pattern, examine clothing examples and have your questions answered by our staff. You may have your own fabric approved for use on the farm site, or purchase linen from the Farm. Please RSVP to Rachel at **rsummers@1771.org** or 703-442-7557. The Farm will hold an informational session on 18th century winter clothing later in the year.

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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](http://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.*

# 18<sup>th</sup> CENTURY MARKET FAIR



MAY 21<sup>st</sup> & 22<sup>nd</sup>

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

Weather Permitting

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

Dry Goods	Stillatory	Hawkers	Spinster
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](http://www.1771.org)

The Claude Moore Colonial Farm at Turkey Run  
6310 Georgetown Pike  
McLean, Virginia 22101

703-442-7557

The Claude Moore Colonial Farm at Turkey Run  
6310 Georgetown Pike  
McLean, Virginia 22101

Nonprofit Org.  
US Postage  
Paid  
McLean, VA  
Permit No. 268

### MAY

Dairy Day May 7

Spring Market Fair May 21 & 22

### JUNE

Herbal Remedies June 4

Garden Party June 8

Garage Sale June 24 & 25

Wheat Harvest June 26

### JULY

In the Cool of the Day July 2

Summer Market Fair July 16 & 17