

BILLINGS
FARM & MUSEUM
BULLETIN

November 17, 2021

BF&M Mission: Inspiring and engaging generations through shared stories of Vermont's rural culture and our continued practice of responsible agriculture.

A Note from Michelle

A wonderful turn out for our Employee Appreciation Gathering last week. I know many mentioned they were not able to attend and do know that you were missed and that you are appreciated. We look forward to having gatherings each season so we will certainly celebrate you again soon. Ben Pauly was hard at work getting things started for the holiday season and we look forward to seeing the place transform over the next several weeks. Many hands make the work light, and we appreciate those that are working hard to prepare the gingerbread house parts, shipping orders and soon to be volunteering to make some decorations, fun times! As I look ahead to the next several weeks I am excited for some of the new experiences we have for our guests. For example, this weekend we have our Special Screening of the Truffle Hunters that includes a Q & A with the Executive Producer and truffle inspired reception. This is a fundraiser for our Film Series and I am happy to report that we have 77 RSVPs to date. This is the first time we have done something like this, and we are excited. <https://billingsfarm.org/events/the-truffle-hunters-special-screening/>.



Education, Interpretation, & Operations News from Christine & Anna

Billings Backyard: Making Felted Soap this Saturday was a blast! We had a full house, and everyone had a great time. I loved seeing all of the different designs people came up with. For many of them, it was their first time felting, which was very exciting. We are hoping to do another felted soap workshop sometime early in the new year since this one was so popular. The last Billings Backyard of 2021 will be a virtual workshop: Holiday Gifts from the Kitchen with Chef Emery. We have 3 free spots available for staff members. If anyone is interested, they should email Alec at afannin@billingsfarm.org.



This year, we are starting a little earlier with our end-of-season interpreter check ins. These virtual check ins give us a chance to connect one-on-one with each staff member about how the season went. Anna and Christine are doing some, and Anna and Emery will be doing others, depending on the departments where staff work most often. We have already had a few check ins, and it has been great to connect with each of you individually! We are going alphabetically, so don't worry if you haven't yet received an email about signing up for a time.

Thanks to everyone who has helped make gingerbread! The Visitor Center smells fantastic, and the gingerbread elves are really cranking out the ginger-structures.

Facilities Update from Ben

The Facilities team would like to welcome Grant Meisenhelder. He will be starting on Thursday and is a full time Facilities employee.

The new equipment garage is fully built and we're now just waiting on the roofing company to come install the new roof. Below are some photos of the project.



PIC•COLLAGE

Sharing the Billings Farm Story from Jen & Marge

Press Release

Make something special this year! Holiday Gifts from Your Kitchen

Join Chef Emery in this Live Online Workshop from the Billings Backyard Series

Saturday, December 4, 2021, 10:00 – 11:30 am

WOODSTOCK, VERMONT . . . Get inspired this season! Learn to make homemade, delicious gifts for family and friends to complement their holiday table from start to finish.

Follow along with Chef Emery as she makes an appetizer: Savory Cheddar Crackers, a dessert: Cherry Wink Cookies, and an after-dinner treat: Butter Mints. Each of these dishes are easy to ship to friends and family so that you can share the holiday cheer.

This live online Zoom workshop is accessible and will be presented on Saturday, December 4th, from 10-11:30 am and is followed by a 30-minute Q&A period. In addition to step-by-step preparation of the recipes, Chef Emery will provide tips on presenting and shipping your homemade gifts to faraway friends and family.

Pre-register by December 1 to receive advance instructions, recipes and preparation details. The workshop cost is \$15/person; \$10/BF&M Member. A recording of the live program is included in the fee. For more information and to register, visit www.billingsfarm.org/classes-workshops/ or call 802-457-2355.

About Chef Emery. Emery Gray, Farm to Table Manager at Billings Farm & Museum and former Pastry Chef de Partie at the Woodstock Inn and Resort, had a passion for food at a very young age. Seeing the way that people connected through the growing, sharing and cooking of food, inspired her to make a career in the kitchen. She attended The Culinary Institute of America in Hyde Park, NY, earning her Associates Degree in Baking and Pastry Arts and her Bachelor's in Business Management. Traveling the country and the world she has developed a deep appreciation for the sustainability of local food systems.

Billings Backyard is a series of workshops designed to teach sustainable living skills to adult participants and is underwritten by a generous grant from the SpringRiver Private Foundation Trust. Each workshop includes hands-on demonstrations and concrete steps for incorporating these skills into everyday life. Upcoming workshops:

January 22, 2022: *Lacto-Fermentation with Billings Farm's Chef Emery*

February 26, 2022: *Seed Starting & Soil with Master Gardener Ben Pauly*

Media Highlights:

The Truffle Hunter screening this Saturday & Sunday is receiving some awesome coverage!

[The Times Argus & Rutland Herald](#): Billings Farm film series opens with the exotic

[The Herald](#): Acclaimed Movie Producer is Guest for Film Screening at Billings Farm



https://www.instagram.com/p/CV_320dJ0w0/



Billings Farm's Social Media, Marketing and Press

<https://billingsfarm.org/billings-farm-at-home/>

<https://www.facebook.com/BillingsFarmMuseum/>

<https://www.instagram.com/billingsfarm/>

Barn Brief by the Deome's

We had two cows calve last week, one with a bull calf but Lilas daughter Lavender had her first calf, a heifer named Lilac! She was a hit with our guests this past weekend. We have one more cow due at the end of this month. From the other end of the barn, Danny and Larry have adjusted really well to life here at BFM and Flint and Steel are doing great with their training!



Archive and Curatorial News from Marianne & Emily



It feels like we just finished the 2021 Quilt Exhibition but planning for 2022 is already underway! You may have heard the dates for the 2022 Quilt Exhibition are earlier than recent years. The 36th Annual Quilt Exhibition will run **June 4th-July 10th**. If you or someone you know quilts and resides in Windsor County, please share these important dates:

Quilt drop-off: April 25th – May 6th, 2022
(Only five months away!)

Reception: June 3rd

Exhibition: June 4th – July 10th

Quilt return: July 12-15

We want your help getting the word out, so please share with folks. To submit a quilt, some entry rules include the quilter must reside in Windsor County, the quilt must be completed by the person(s) submitting the quilt, and the quilt must be made without pre-prepared quilting kits. All quilting levels, skills, and techniques are accepted. If interested, the complete list of entry rules can be sent. Thank you for helping to spread the word!

