



BILLINGS  
FARM & MUSEUM

# BULLETIN

40th Season

May 11, 2022

**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 David

Today is Mark Langlois' third day on the job as Director of Finance & Administration, and we're so glad he's here! He is, too, as you'll read in his introduction:

It is extremely exciting to become part of the family at Billings Farm & Museum. I come to Billings Farm & Museum from a background in Public Accounting, working with non-profit and for-profit businesses and an additional 24+ years within the Finance Dept. of the Co-op Food Stores located in the Upper Valley. I have extensive experience working with multi-department organizations. I am a lifelong resident of Norwich Vermont, where my wife (Stephanie), son (Jackson) and myself share our property with a herd of Hereford cattle, 3 dwarf Nigerian goats, and 7 chickens. Please stop by anytime, as I would love to get to know you all better.



## Education & Interpretation News

What a wonderful Draft Animal Day! Thanks to everyone who worked to make that day a success, and a special thank you to Amy Deome for pulling together the participants for this year. It was wonderful to see a celebration of Draft Animal Power, and to see the next generation of teamsters showing off their skills.

Our first Pre-K Story Hour since 2019 kicked off last week! Participants heard the story “The Missing Chick”, made a craft, and enjoyed snack and a visit to see the farm’s chickens. That program will continue on Thursday mornings weekly through May. Next week, we have a visit from Zack’s Place as well as several field trips on the schedule.

On the Interpretation side, I am working with the designer who made our Walking Trail signs to create interpretive signage for the new Farmstead Gardens. The Walking Trail signs are all finished, and will be fabricated and installed at the same time as the Garden signs. A very exciting summer ahead!

As a reminder, I will be off the rest of the week (through Sunday), and Gabi is away until May 22. If you need anything while we are off, Anna is happy to assist!

## Operations Update

We are looking for a couple more MODs to round out our MOD team. If you like variety during your day and want to be more involved with the daily operations of the site, please reach out to Anna and Christine and we can give you more specific information.

For anyone who works in any of the business areas, please note that Versai instructions in the manual have been updated. Please take some time to review the updated manuals when you are in those areas next and please give Anna any feedback that you have. We want to make sure that the manuals are helpful resources for everyone and that the processes are clear and simple, especially as we learn more and more about using Versai.

As the weather warms up this week, I hope that everyone gets a chance to go outside and see springtime on the site! It’s wonderful to experience nature waking up again. The walking trail is beautiful at this time of year!

## Farm to Table News

We enjoyed a very successful Draft Animal Day this past Sunday. Trail Break was here serving up delicious tacos, quesadillas, street corn, and adult beverages. They were excited to kick off their season and are looking forward to joining us for more events in the future.

There are still spots open for our fun-filled food events coming up. Saturday May 14<sup>th</sup> from 10:00-11:30am will be our first Billings Backyard of this season with Use the Whole

Chicken, a zoom class designed to teach the home cook how to break down the whole bird and use each part so none of it goes to waste. A great skill to learn.

Spread the word because only a few spots remain for our Date Night Cooking Class. Featuring local seasonal ingredients, couples will cook along with me, and learn how to prepare a multi-course menu with an appetizer of Kimchi Pancakes, a Spring Roll Salad, and Sticky Maple Orange Chicken, Tofu or Vegetable for the main entrée. Couples will have a chance to dine on the delicious creations in the beautiful setting of Billings Farm. The evening will conclude with a delectable dessert. The class takes place on Thursday, May 19 from 5:00-7:30pm.

## Facilities Update

The team finished the last touches on the new tent event site and will have it seeded by Scott Gordon from Vermont Custom Seeding on Thursday! We also received our custom-made leaf box for our dump trailer from Smith Welding and put it to the test! We will have no problem picking up leaves this fall! We have mowed most of the site by now and have our new part time helper, Curt, helping with the string trimming.





## Barn Brief by the Deome Family

Second week of May already and spring has fully arrived! Last week both some dry cows and the sheep went outside for the first time. Following a busy week was Draft Animal Day on Sunday and that was a huge success! So many kids and their animals we already can't wait until next year! One last surprise for the week; we had a surprise baby male lamb born on Tuesday! He does not have a name yet, but Mollie is his mother.





## Archive and Curatorial News

Last Thursday, nine of fifteen historical images of draft animals were hung in Barn 4, preparing for Draft Animal Day. The last six images and objects were installed on Sunday morning, just in time for the big day. In addition to what was displayed last year is a model snow roller and cast iron ox team toy.



Friday was the last day for quilts to arrive, and oh boy did they arrive! By May 4th, we had thirty-three entries and nine challenge quilts. Can you guess how many quilts are awaiting jurying? Next Tuesday, May 17<sup>th</sup>, three jurors will look at each quilt entered, and assigned scribes will write their comments for the quilters to receive at the show's end.



## Sharing the Billings Farm Story from PR

The Chronicle comes to Woodstock: <https://www.wcvb.com/article/find-beauty-and-charm-in-windsor-county-vermont/39956476>

Billings Farm, the Woodstock Inn and MBRNHP were featured in a story about Woodstock, VT by Boston's Chronicle on WCVB5. This aired on Monday, May 9.

Farm to Ballet tickets on sale!

Farm to Ballet returns to Billings Farm on Saturday, July 23. Tickets are on sale now at <https://www.balletvermont.org/billings-farm--museum.html>.

The Farm to Ballet Project is an original ballet about a farm through the seasons. Dancing vegetables, familiar animals, and even the seasons themselves come to life through dance in a joyful and entertaining show. *The ballet explores the relationship between farmers and land, natural food cycles, and the human role in ecosystems.*

Doors open at 5:30PM. The performance begins at 6:00PM.

## Hypertherm HOPE Foundation Volunteer Fair

**Tuesday, May 17, 2022**

**Fair opens 10:00am – ends 4:00pm**

Hypertherm, 71 Heater Road, Lebanon, NH

Open to all Hypertherm Associates and the public

Please attend the fair and enjoy the opportunity to talk with 38 different nonprofits.

Please contact [stacey.chiocchio@hypertherm.com](mailto:stacey.chiocchio@hypertherm.com) if you have any questions.



Brook and Alec will be staffing a table at the Hypertherm HOPE Foundation Volunteer Fair next week. Our table will be surrounded by many great non-profits in the area including High Horses, Willing Hands, Friends of Norris Cotton Cancer Center, and Upper Valley Trails Alliance to name a few. It is open to the public, so you are welcome to stop by and say hi!



## Exciting Array of Billings Backyard Workshops Teaches Skills for Sustainable Living Everyday

Season Kicks Off with “Use the Whole Chicken” on Sat., May 14

WOODSTOCK, VERMONT... Sustainability and self-reliance are not just buzz words at Billings Farm & Museum. This season’s Billings Backyard Series offers a diverse line up of workshops for adults interested in gaining new skills for sustainable living. From techniques in thrifty and smart cooking, to innovative ways to dye yarn, caring for bees and creating natural holiday décor, each class provides practical lessons for everyday use.

The Series kicks off with “Use the Whole Chicken” with Chef Emery Gray on Saturday, May 14 from 10AM – 11:30PM, followed by 30-minute Q & A. From roasted chicken to soul-soothing chicken broth, Farm to Table Manager, Chef Emery Gray will teach techniques to break down the bird for cooking or freezing and make a delicious broth from food scraps. Participants can save money, cut down on food waste, and savor the tasty results. This class takes place live on Zoom. Registration closes at 3PM on May 13.

The Series continues with these onsite workshops:

“Hand-Dyed Yarn” with Tiana St. James on Saturday, July 9, 10AM – 11:30AM, followed by 30-minute Q & A. From the basics in hand dyeing to exploratory coloring, this fun, hands-on series will investigate an array of dyeing techniques. Using methods with weak acid, natural materials, and even kool-aid dyes, participants will watch yarn transform. Students will leave the workshop with three hand-dyed “mini-skeins” of yarn to use in their own projects.

“Late Season Pollinator Care and Beekeeping” with Troy Hall on Saturday, August 20, 10AM – 11:30AM, followed by 30-minute Q & A. For the curious backyard beekeepers and enthusiasts, beekeeper Troy Hall will provide an overview of beekeeping fundamentals

including basic equipment and hive management, with a focus on preserving and establishing spaces for bees and pollinators.

“Canning & Preserving Your Garden Bounty” with Chef Emery Gray on Saturday, September 24, 10AM – 11:30AM, followed by 30-minute Q & A. During harvest season, this is an opportunity to capture the freshness and beauty of the garden to enjoy year-round. Chef Emery will share different techniques of safely preserving food through drying and freezing. Students will learn to make applesauce and use the water bath method in the canning process.

Natural Decorations with Ben Pauly on Saturday, November 12, 10AM – 11:30AM, followed by 30-minute Q & A. As holiday decorations are pulled from storage, and dusted off, participants can ditch the plastic décor in favor of sustainable and “evergreen” alternatives. Ben Pauly, Creative Director of Landscape Design at the Woodstock Inn & Resort, will share his creativity and knowledge along with his favorite natural materials for decorating. Each participant will have a chance to make a natural decoration and bring home some sustainable cheer.

Cozy Stews & Breads with Chef Emery Gray on Saturday, January 7, 10AM – 11:30AM, followed by 30-minute Q & A. There is nothing better than a warm, homemade stew with fresh bread in the winter. Chef Emery will demonstrate delicious ways to use preserved vegetables and herbs in a creative and cozy meal including stew and a no knead loaf of bread.

*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. All sessions are \$15/person, \$10/member. Registration and course details are at [billingsfarm.org/billings-backyard/](http://billingsfarm.org/billings-backyard/)*



**Learn to Create Delicate Detail, Texture & Stitched Beauty: NEW Fiber Arts Classes at Billings Farm & Museum**

WOODSTOCK, VERMONT... Get creative and explore the medium of Fiber Arts in two new Billings After Hours classes for ages 16+. Led by local artisan Tiana St. James, each three-part series will introduce techniques and provide a hands-on experience that will expand every participant's crafting skills.

Introduction to Hand Quilting: Tuesdays, May 31, June 7, and June 14, 5:30 - 7:30PM.

Quilters of all experience levels will gain valuable insight into the delicate detail and texture that is unique to hand-stitched pieces. Participants will learn about materials, tools, and measurements as well as how to lay out and cut patterns and sew patchwork rows. Through easy to follow, step-by step instructions, participants will learn to stitch in both traditional and modern hand quilting styles and techniques. Students will emerge with finished quilt squares and a deeper understanding of the quilting process.

This series takes place in conjunction with the 36<sup>th</sup> Annual Quilt Exhibition, June 4 - July 10, featuring contemporary quilts made by Windsor County quilters and historic quilts from the museum's collection. The Introduction to Hand Quilting class will find inspiration in the exhibited quilts and celebrate the legacy of quilt making in the area.

Introduction to Dyeing and Felting: Tuesdays, November 1, 8, and 15, 5:30 - 7:30PM.

This workshop will explore an array of wool dyeing techniques, using wool from Billings Farm's Southdown Sheep. Participants will transform the hand-dyed wool into a felted landscape wall hanging, while exploring both wet felting and needle felting techniques.

Registration for each three-part series is \$110/person, \$100/Billings Farm & Museum member. Materials are included. Register in advance at [billingsfarm.org/fiber-arts/](http://billingsfarm.org/fiber-arts/).

Upper Valley Native Tiana St. James has been an Interpreter at Billings Farm and Museum for seven years. A passion for history and learning along with a love of knitting and crochet, led her to discover her fascinating world of fiber arts from all stages of the wool and flax to linen processes. Through her association with the Aker Fiber Farm in Enfield, NH, she has developed and taught classes for a variety of ages on a wide array of textile crafts.

**Visiting safely** Wearing a face mask is encouraged and very much appreciated in our indoor space. For updated information please visit [billingsfarm.org/safety](http://billingsfarm.org/safety).

### 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/>