



The Historic O'Neil Farm, Inc. is a private, non-profit corporation committed to maintaining the 145-acre farm in agriculture in perpetuity, preserving and protecting the historic landscape and natural habitat, providing educational programs, and offering public access to the farm.

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The Autumn Avenue trailhead parking lot is open dawn to dusk.

Locally Sourced Food During COVID-19

By Kim Glattstein

How has your food purchasing changed during the last 3 months? Are you searching for local sources of meat and poultry? Dairy? Looking for a community share vegetable source?

In March most of us felt a panic when we saw people loading their carts with groceries, wondering how the pandemic was going to affect the food supply chain, and not knowing how many days we would want or need to stay in our houses with no access to a grocery store.

Soon we learned how much food is produced for our restaurants as we heard of milk being dumped and vegetables rotting. Next, we faced a possible meat and poultry shortage as processing plants like Tyson and Smithfield shut down due to workers sick with Covid-19.

Growing up in Texas in the 1960s and 70s, my family raised cattle so our freezer was always filled with beef, my father had a garden and my mom "put up" vegetables (canning and freezing) for the months when we couldn't grow them. Trips to the grocery were for rice and baking needs, such as flour, baking soda, salt. Even eggs were from chickens raised by my grandmother and then in later years purchased from people who raised their own chickens. We ate according to what was available in the season, there was no fast food in our town and eating out was a luxury.

During the 1930s and 1940s the O'Neil family provided produce for the local grocery, delivering milk, and occasionally sharing beef. Most food eaten on the farm was produced on the farm, including feeding the numerous boarders who Carl's grandmother housed for a period of time. Throughout the decades the dairy continued and if you've visited the farm you have seen Carl's vegetable garden, which, although has gotten smaller over the years, has always been larger than most home gardens.

I have thought back to that time during these last few months. When did eating become more than a necessity, but a pastime or even entertainment? How much food goes to waste because of the variety "demanded" by shoppers or marketed by food suppliers? How far has the food traveled to get to my plate? Would my parents have been worried about running out of food during a pandemic? Not necessarily, because they had more control over their food sources and supply.

In the early stages of the pandemic local food suppliers and small farms worried about who they would source to with the local restaurants closing. Quickly, they found that the people in the community were coming to them. Now, some local producers struggle to keep up with demand. Kathryn Shepard, co-owner of Revival Farm in Middleboro said: "We have surpassed almost all of our sales goals so far and are having inventory shortages," adding, "It takes significant future planning to produce your supply chain. What we have is what we planned for 11 months ago." (Patch, May 5) John Hornstra, owner of Hornstra Farms said in a recent Patriot Ledger article: "It's just crazy, we'd love to be able to accommodate everybody, but it's too much business too fast. Our suppliers can't keep up with us."

Whether people want to avoid the grocery store or whether people are more conscious about where their food comes from, local farms are getting more exposure and business. Unfortunately, the growing season in Massachusetts is short so supplies will be limited, but if we eat seasonally, stock up and "put up" food when it is available, much of our food can come from local sources.

Historic O'Neil Farm's vision is to be a local food source for our community. The dairy industry was taking a hit long before covid-19. With the growing interest in locally produced products we are optimistic that the future is bright for small farmers trying to grow produce and provide, meat, poultry, and dairy to their community.



THANK YOU JERRY. HELLO KAREN.

Jerry Ingersoll, a board member since the very start of the Historic O'Neil Farm, decided to leave the board recently to concentrate on other things. Jerry was an influential member of the board and helped to steer its thinking on developing infrastructure, public access and how to plan for the future. Jerry was always a steady hand in often difficult conversations and was the calm but resolute statesmen of the group. The board, and indeed the Farm community are indebted to Jerry's long service to the farm. **Thank you Jerry.**

Replacing Jerry (if such a thing is possible) is **Karen Grey** who has served as the president and executive director of Wildlands Trust since 2007. Under her leadership, Wildlands Trust has grown their protected land portfolio significantly, as well as the operating budget, endowment, staff, and programming. Karen's vision and execution led to the Davis-Douglas Farm, a transformational project that resulted in a beautiful new educational facility and headquarters for Wildlands and the protection of an historic Plymouth landmark. Karen's depth of knowledge and experience will be critically important to helping the board navigate the next several years as we consider several major projects.

We thank Jerry for his decades of contribution to the farm and we welcome Karen as we look toward the future.

Calf Corner



Peanut - Guernsey

Laney gave birth to her first calf at the end of January. Due to the calf's small size we all started calling her Peanut, or Lil P, and the name stuck. Peanut loves snuggling and kissing the two barn cats, they do not seem to mind being covered in calf slobber.



J-Mo - Jersey

J-Mo arrived in March out of Jasmine, one of our Jersey cows. She may be small, but she is full of abundant energy and has the loudest moo out of all the calves. When the calves are born in the winter they wear calf blankets, due to J-Mo being small we had to improvise, and we ended up using one of the employees fleece vests with a few adjustments.



Jessie - Guernsey

Jude blessed us with another heifer at the end of January. Jude's girls are known for their sassy attitudes and Jessie has more than proven that she belongs to Jude. Jude was so big towards the end of her pregnancy we were sure she would have twins, to our surprise only one very big girl.

Strawberry Rhubarb Shortcake Memories

By Marie Mansfield King

One of my fondest memories of the early years on my farm was when our three children were young. It was at this time of the year when the rhubarb and strawberries were ripe. I made a delicious dessert that we all enjoyed. I milked our beautiful Guernsey cow named April and waited a day for the cream to come to the top of the bottle. A turkey-baser worked just fine to remove the thick, yellow, sweet cream and transfer it to a bowl to whip, adding our wild flour honey. The rhubarb was prepared by removing the leaves, washing and chopping the stalks into one-inch pieces and adding to the sliced strawberries. I cooked the mixture for half an hour until the consistency of a jam. The short cake was a Bisquick recipe, baked in muffin tins.

Steps I followed for the Strawberry Rhubarb Shortcakes:

Milk the cow (I used a milking machine) strain the milk through a dairy filter into sanitized glass gallon bottles and refrigerate.

Pull the rhubarb removing leaves, wash and chop the stalks into 1-inch pieces.

Pick ripe strawberries and wash and slice

Add honey to taste

Make Bisquick muffins

Whip the cream

Combine, making strawberry rhubarb shortcake



Enjoy the Wildlife on the O'Neil Trail

By Susan Schortmann

We are fortunate here at Historic O'Neil Farm, Inc to be able offer two beautiful (and different) walking trails that are open despite all that is going on in the world. There are many things to see and smell and hear as you walk through the woods in the spring. We hope you will be able to take advantage of nice warm spring we have been given.

We have two trails, The Avery Trail and the Chandler Trail. The parking lot for both trails is at the top of the Avery trail. There is a trail map in the kiosk there for both trails. If you start along the Avery trail, you take a walk beside a beautiful hay pasture to your right, and a stone wall to your left. It is a narrow winding pathway down to the woods and a small bridge and brook. Take a minute when you get to the woods line to notice your surroundings and smell the woods! Head down to the brook and notice how different the plants look as you get closer. Wetlands plants are different then plants that grow in the forest. Lift up a log on your walk and maybe you will see a salamander! As you keep winding along the Avery Trail, maybe you will see a cow or two (or maybe a whole herd) in the fields to your right.

If you head across the street you will go down our easement to the hayfields. At dawn and dusk, you can see typically see deer out grazing, or a fox or coyote run across the field in search of their breakfast or dinner. The hayfields have a smell all their own. The hay out there is a mix of grasses including timothy, alfalfa and clover. It is fun to take a close-up picture and see if you can pick out which grass is which. If you go across the field - look up! There are beautiful birds (including a family of hawks that lives nearby) that fly across. As you go down across the hayfield you will once again enter the woods. In Spring it can get muddy so wear your boots but you will see all kinds of woodland creatures and different kinds of bushes, plants and trees as you walk along. Mr O'Neil said if you look carefully and closely you may even spot a lady'slipper or two (they are endangered though so please just look with your eyes!).

Take a moment and just breathe in the fresh air, smell the wonderful earthy scents, and listen to nature.

Thank you to Southeast Property Management for the maintenance of the trails, as well as the donation of your time for the new trail markers.



Imagine the birds, bunnies, and other wildlife that scattered when this hay was mowed.



Wildlife and cattle are harmonious companions. Can you spot the turkeys?

Visit our website at www.historiconcelfarm.org

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See inside for:

Thank You, Jerry
Hello Karen

Calf Corner

Strawberry Rhubarb
Shortcake

Wildlife on the
O'Neil Trails

Farm Day Canceled This September

~ Due to COVID-19 ~



Thank You

for Your Financial Support of Historic O'Neil Farm

Thank you for your continued financial contributions to Historic O'Neil Farm. A large portion of your donations finance trail maintenance, keeping the weeds down around the barnyard and house, removing fallen trees and a large project to remove invasive plants from the grazing fields. Driving by the Winter Street field this summer you should start seeing the affect of clearing out the large multi-flora bushes that have reduced the grazing area for the cattle. The wet winter and early spring slowed down our progress to get large equipment in the field for removal, but we hope the drier weather will dry out the fields enough to reduce the damage large equipment can make. We have been approved for a three year grant to continue removal of the invasive plants from the additional fields, but the money will only cover a portion of the costs.

Donations can be made using the adjacent form and mailed to :

**Historic O'Neil Farm, P.O. Box 2755
Duxbury, MA 02332**

or online at
www.historiconeilfarm.org/donate.

The board of directors thanks you for your generosity and continued support.

YES, I am committed to helping Historic O'Neil Farm, Inc. move into the future. Enclosed is my contribution of:

\$25 Calendar \$50 \$100 \$250 \$500 Other

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