

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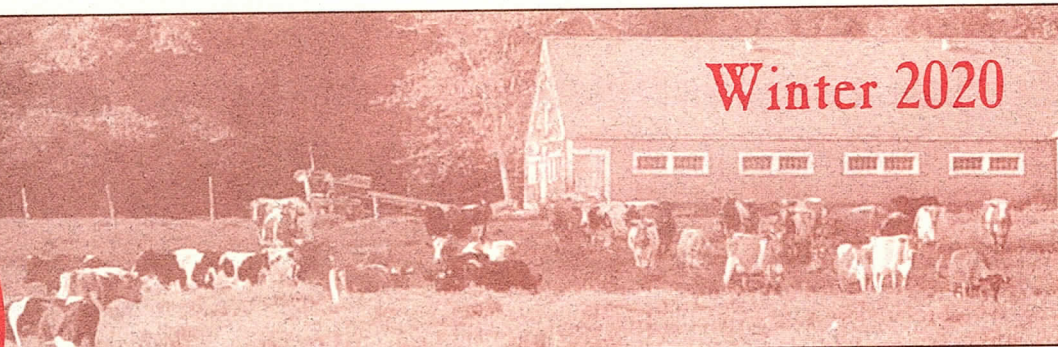
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The Autumn Avenue trailhead parking lot is open dawn to dusk.



2020 Has Certainly Been a Different Year

By Sue Schortmann

Invasive management has been underway now for about a year and we are seeing significant progress, but it isn't easy and it isn't inexpensive. As we wrote last spring and fall, O'Neil farm had seen a significant portion of our fields overtaken by invasive species such as multiflora rose, Japanese knotwood and bittersweet. Farmer Carl O'Neil had tried his best to get them under control, but they were winning the battle. We started our first field with Abraham Monahan from Bartlett Tree Company last fall and are happy to say the field looks terrific.

To combat the invasive species, upon recommendation from Bartlett, we took a two-pronged approach. Applying chemicals would kill the plants, but killing the thorny multi-flora rose is only half of the battle: You still had to remove the now-dead plant from the field to allow the cows to properly graze and allow the field to regrow. One alternative to removing the plants is to use a brush cutter to mow down the dead bushes, but then there would be thorns all over the field. The best method for eradicating the plants and roots was to use a tool and tractor and remove the whole plant from the ground, trying to preserve as much topsoil as possible.

We hired Sean Moran from Blarney Construction to tackle the task of removing the dead bushes. Mother Nature, as usual, tried her best to thwart our efforts as last winter and spring were quite wet, but Sean was able to get in this summer and complete the task. The field looks amazing! Thank you Blarney Construction and Bartlett Tree Company!

There are many other fields to tackle. O'Neil Farm is grateful we received a 3-year grant from NRCS to help defray a portion of the costs associated with continuing our efforts to make Historic O'Neil Farm fields back into lush cow pastures, but the costs are daunting. Can you help? We would like to raise \$10,000 this year so we can continue saving our pastures. If you are able, please use the mailer on the back of this newsletter or online at:

www.historiconeilfarm.org/donate.

We appreciate your help.



Calf Corner

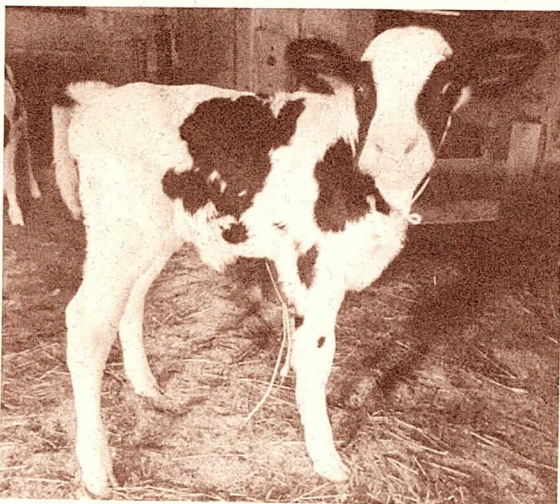
Buttercup (Guernsey) gave birth to her first calf at the end of June. Although she was breech and needed a little help entering this world that did not slow her down at all. She is super friendly and loves attention. Fun little tidbit about Butterrum is she lives next to her Aunt Butterfly who was born last December.



Butterrum with Mom Buttercup - Guernsey

Daphne (Holstein) also gave birth to her first calf a gorgeous black and white heifer on October 30th,. She was named Dottie of her black and white spots. She is a bundle of energy and loves bouncing around the calf pen.

Jackie, Jett Jr., and Wendy gave birth to bull calves that were sold to local farmers.



Dottie - Holstein

Cinnamon Rolls (Pecan Rolls)

By Sue Schortmann

Makes 2 9" x 9" Pans of Cinnamon Rolls

These rolls are a family holiday favorite, my grandmother made them (slightly different), my aunt made them and now my sister and I make them for our family holiday celebrations. My sister-in-law (who is a self-proclaimed non-cook) even made them for her Easter table this year. Despite our holiday celebrations looking different this year, these will be on our tables. May your holiday season be filled with love and cinnamon!

Dough

2 cups lukewarm water
1 pkg yeast
6 tbsp sugar
¼ cup butter
2 tsp salt
6 ½ cups flour
1 egg

Filling

½ cup sugar
1 ½ tsp cinnamon
½ cup softened unsalted butter for spreading on rolls before rolling

Topping

1 ⅓ cup brown sugar
Pecans (optional). (add as many as you want to line the bottom of the pan or none at all.)
4 tbsp light corn syrup
½ cup butter

Making the Dough:

- Put 2 cups warm water in a large mixing bowl. Sprinkle on yeast.
- Sprinkle a pinch of sugar onto yeast bowl.
- Measure sugar into a separate small bowl.
- Melt butter and let cool.
- Add one beaten egg and 2 tsp salt to the butter.
- Add sugar to butter mixture.
- Add the contents of the butter/sugar bowl to the yeast bowl.
- Add 6 ½ cups flour a little at a time with spoon (I use a Kitchen Aid mixer with a dough hook, but I have done it by hand with great results as well.)
- Refrigerate for later or continue with step 10. Dough can be refrigerated for 2-3 days.

Forming the Rolls:

- Butter 2 9"x9" pans (I prefer disposable because it makes clean up so easy.)
- Roll out ½ of the dough into a 12 x 14 rectangle.
- Spread ½ of filling softened unsalted butter (about ¼ cup) on it.
- Mix filling, sugar and cinnamon together and sprinkle ½ on the dough.
- Roll dough like a jelly roll and cut into 1 ½" thick slices. (I use unflavored dental floss or a serrated knife.)
- Repeat with other ½ of dough.
- Proceed with finishing instructions.

Finishing the Rolls:

- Make the Topping by combing the brown sugar with the light corn syrup and butter in a sauce pan and heat on the stove until melted and bubbling.
- Pour ½ of topping into the bottom of each pan and sprinkle with pecans.
- Place the rolls (spiral up) on top of the topping and pecans.
- Let rest under a tea towel or plastic wrap for 1 hour before baking.

Preheat Oven to 350 Degrees.

(I would put a cookie sheet with foil on the rack under the rolls as sometimes the sugar spills over.)

- BAKE: @ 350 degrees about 20-25 minutes or until cooked through.
- INVERT: onto serving plate.

Who Is the Hardest Working 4-H'er on the Farm?

By Jaime Nielson

At the beginning of 2020, the Farmtastic 4-H'ers were working on the farm in full force; every Saturday a group of kids and volunteers would gather to clean and pamper the cows, just like they have done for the past sixteen years. Even on cold and snowy days, the 4-H'ers loved to be on the farm working with the calves and their friends. Everyone on the farm agrees that spending time working with the cows is special, and not a moment is taken for granted.

Time on the farm was cut short for the 4-H club in March; following the state 4-H guidelines, Farmtastic 4-H meetings were held on Zoom and no 4-H kids were allowed to visit the farm. A group of 4-H alumni and volunteers took extra precautions and continued to help Mr. O'Neil take care of his cows in the absence of the club.

Cows still need to be fed and milked; hay still needed to be cut, baled, and put away for the winter; A pandemic does not stop the need for farm work to carry on. Friends of Mr. O'Neil, many of them 4-H alumni, stepped up to help get the job done this summer, while keeping everyone safe. But there is one 4-H'er who works harder than any of the rest.

Every single day Mr. Carl O'Neil is in his barn working hard to help take care of all the cows. Shoveling manure and fresh bedding, rolling hay bales, and driving tractors are just a few of the many tasks Mr. O'Neil does on the farm every day. Those lucky enough may see him driving the tractor along Winter Street on his way out to the hay field! In addition to all his work with the cows, Mr. O'Neil managed to grow another beautiful garden this year! His crop of corn, cucumbers, squash, and sunflowers was bountiful despite the drought.

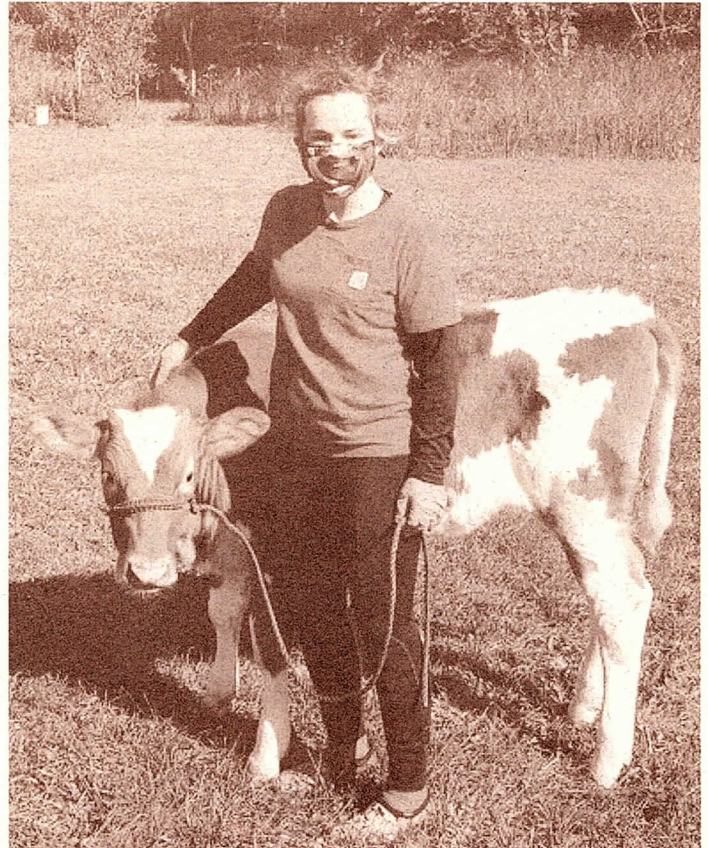
His daily commitment to "farm life" is admirable.

By pursuing a future for his cows, Mr. O'Neil is continuing to honor the 4-H tradition at O'Neil Farm. Several generations of cows and 4-H'ers have passed through the doors of his old barn. Valuable life lessons have been learned through working with Mr. O'Neil and his cows.

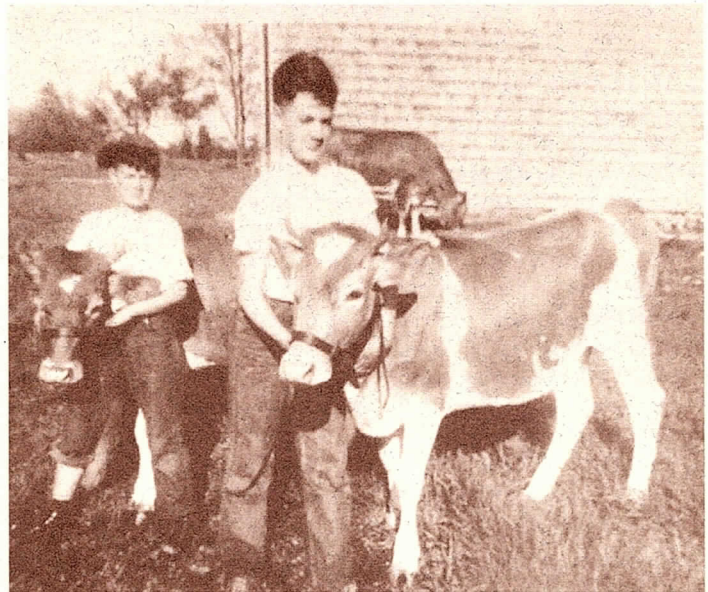
4-H on O'Neil farm began with Mr. Carl O'Neil and his siblings in 1946, and hopefully will continue in perpetuity with the farm.

Speaking of the value that 4-H provides to anyone involved, Mr. O'Neil said it best, "It builds character".

Jaime Nielson is currently attending university and is a milker for Mr. O'Neil. Jaime was a member of the 4H Farmtastic club for 10 years and continues volunteering her time assisting the 4H members with learning how to handle and care for their animals.



Jaime and Butterrum



Carl and Edward O'Neil with their Guernseys - 1947



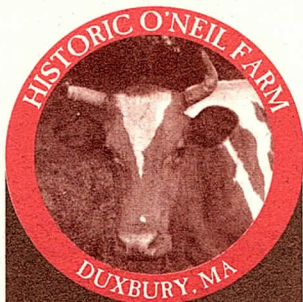
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Address Service Requested



See inside for:

Calf Corner

Cinnamon Rolls Recipe

4H News

Dairy Closed For Visits - Enjoy Our Trails
~ Due to COVID-19 ~

Thank You

for Your Financial Support of Historic O'Neil Farm

This summer we heard from a number of you who enjoyed the trails and also dug deep with geocaching. We want to thank Tim Heinstadt of Southeast Property Management for keeping our trails cleared and weeds (especially the ever persistent knotweed) brush cut around the barn and homestead. Take a drive down Winter Street and you can now see the old stone wall that was hidden by the bittersweet and multi-floral roses. We have regained at least 25% of the Winter Street fields for grazing and it also is easier to get the tractor through the area to spread manure and seed. We look forward to similar results on our Autumn Ave. fields. Visit our website for before and after photos of our progress. All of this cannot be accomplished without your financial donations. Thank you for your support.

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

Name: _____

Address: _____

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