



Remick Farm Journal

*Combining History with the Present to Tell a Rich Story of
A Family, a Farm, and a Community*

May/June 2009

A Publication of the Remick Country Doctor Museum & Farm

News from the Farm

Hand Power



Animal Power



Tractor Power



ENVIRONMENTAL AGRICULTURE FIELD DAY

Saturday, June 27, 2009, 11am- 3pm

Over the last four years, the Remick Museum and Farm has instituted new environmental agricultural practices. We have learned many new things and want to share these with the public. If you are a farmer or a land owner and want to learn about the best practices for land use, soil conservation, wetland preservation, or livestock care, this is your opportunity to learn from those with first-hand experience. On June 27, 2009 from 11:00 am to 3:00 pm we will host an "Environmental Agriculture" Field Day with workshops on grazing and pasture rotation, fence building, soil testing, forestry resources and other related topics. This program is made possible in part from support from the Moose Plate Program of the New Hampshire State Conservation Commission; New Hampshire Department of Agriculture; Natural Resources Conservation Service; North Country Tractor, Inc; and Hartley Well Drilling, Inc.



This project is supported by funds from the sale of the Conservation License Plate (Moose Plate) under the NH State Conservation Committee grant program.



North Country Tractor Inc.



A Farmer's Year

May

Finish shearing sheep.

Best time for animal birthing.

Keep cranberries wet with sprinklers to prevent frost damage.

Weed cranberry dikes.

If weather is dry, you should plow, harrow, and plant on the same day. Freshly turned soil will hold its moisture long enough to start seed. Rows should run north and south so the sun strikes both sides.



Andy Rice shearing sheep at the Remick Museum
Purchase our wool at the museum store

April 15- May 15: Plant beets, carrots, sweet corn, popcorn, endive, kale, kohlrabi, iceberg lettuce seed, butter head lettuce seed, leaf lettuce seed, peas, rutabaga, spinach, Swiss chard and turnips.

May 1 – May 15: Plant asparagus, broccoli seed, cabbage seed, onion sets and plants, parsley transplants.

May 5- May 15: Plant broccoli transplants, brussel sprout transplants, cabbage transplants, cauliflower seed or transplants, and radishes.

May 10 – May 25: Plant beans (snap and lima), celery transplants, iceberg lettuce transplants, butter head lettuce transplants, leaf lettuce transplants and parsnips.

May 20 – June 1: Plant cucumbers, muskmelon, pumpkins, summer and winter squash and watermelon seed.

May 25- June 1: Plant eggplant transplants, muskmelon transplants, pepper transplants, tomato transplants, and watermelon transplants.



Modern Beekeeper.

Buy Larry's Honey in Our Museum Store!

Bees:

"Take heed to thy bees, that are ready to swarm, The loss thereof now, is a crown's worth of harm; Let skilfull be ready, and diligence seene, Lest being too careless, thou loset thy beene" Thomas Tusser 16th century farming calendar, England

A Farmer's Year



Karen Downing is outstanding in her field. Raising vegetables and flowers for Farm Stand and Foodways Programs.

June

Weeding

If you have cranberries, place one beehive for every two acres of blossoming plants and keep them there for a few weeks until blossoms are replaced with waxy green nubbins called pinheads. These pinheads will become berries.

May 20 – June 1: Plant cucumbers, muskmelon, pumpkins, summer and winter squash and watermelon seed.

May 25 - June 1: Plant eggplant transplants, muskmelon transplants, pepper transplants, tomato transplants, and watermelon transplants.

Pumpkins, cucumbers, and pole beans do not like to be planted near potatoes.

Spray your cucumber vines with sugar water. This will attract bees and the vines will set more cucumbers.

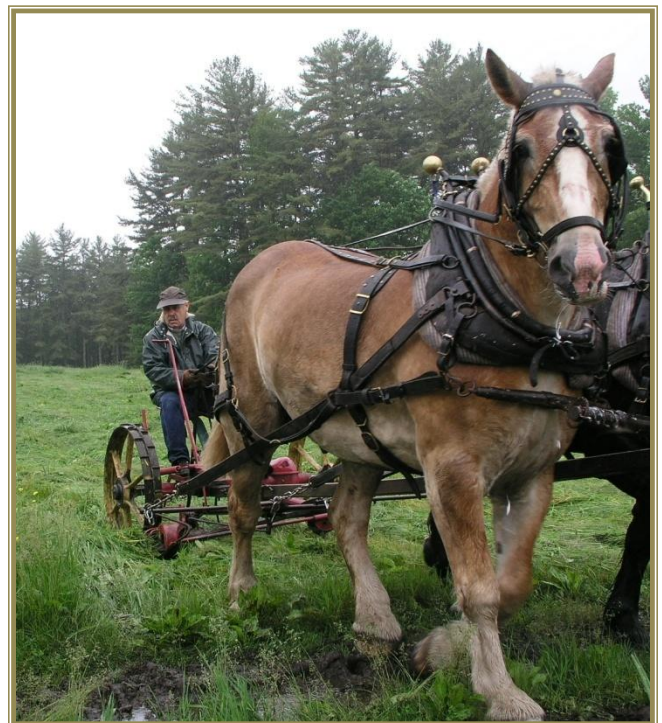
Harvest leaf lettuce, butter head lettuce, radish, spinach, swiss chard, turnips, kale, kohlrabi, beets and broccoli, as they are ready.

Haying starts.

Dairying continues.

Butter and cheese making continues.

Weather Folklore: Wet June, dry September.



Haying with horses at the Remick Museum



Remick Garden in bloom

The Remick Museum Gardens

Karen Downing-Livestock/Garden Educator

With warm weather just around the corner my thoughts turn to the garden. By now many people have started some of their seeds and are anticipating a bumper crop of vegetables. I can almost taste that first ripe tomato of the season. Here at the Remick museum we started to prepare for the 2009 garden last fall. Composted manure and winter rye were spread over the gardens to help feed the soil over the winter. The winter rye will be turned over as soon as the ground is dry enough to be worked. This cover crop, as it is called, helps keep the soil from eroding over the winter and will help feed the soil this season.

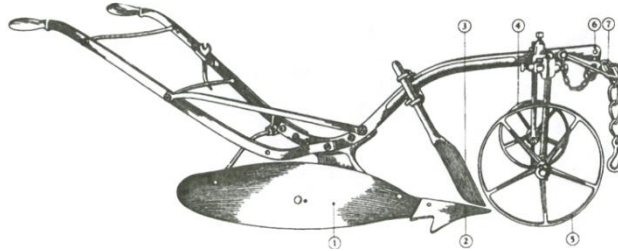
We also used our pigs last summer to help clear some land that will be used to plant a corn maze this season. Pigs are like mini bulldozers and can do a great job if managed well. The key is to keep moving them and give them fresh ground to work so they don't dig too deep. Our pigs were very happy and cleared enough space for us to plant a small corn maze. We will also have a pick your own pumpkin patch to add to the fall festivities during our Harvest Festival.

Also new this year will be a Children's Garden. This will be a place where kids can explore. We have many ideas for this area including: bugs, worms, birds, soil, compost and plants. We hope many children will enjoy this new garden and learn new things from it. It will be a work in progress so we will be able to add to it each year.

We like to focus on the heirloom varieties of plants here at the museum; so much of what you will see in the vegetable garden will be varieties that may not be too familiar to most. We encourage you to come and visit and ask questions. We will have vegetable plants available for sale at our farm stand starting in May and during the summer months we will have vegetables from the garden for sale. We hope you will come and enjoy all the museum has to offer.

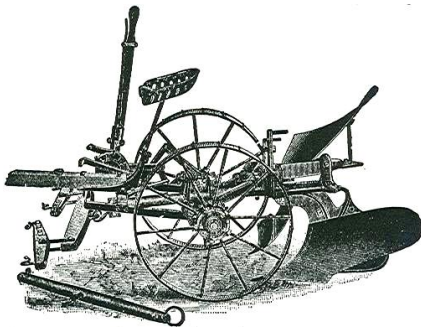
The Plow

The plow is a tool used to break the ground and turn over the soil. Plows have been used since ancient times to work the land. In the spring, fields are plowed to prepare the soil for planting. Plowing breaks up the larger pieces of soil, turns under any weeds or old plant residue, and mixes in any mulch, fertilizer and the like to further ready the soil.



The Side-Hill Plow

A side-hill or hillside plow allows the farmer to plow horizontally along a hillside. The plow creates a furrow, or trench on the downhill side. By putting the furrow on the downhill, it provides a natural terrace. This can help prevent soil erosion. This plow was also useful for plowing alongside stone walls. Many of the lands of New Hampshire are not ideal for farming. The soils are often rocky and the land mountainous or hilly. An invention such as the side-hill plow proved to be one of necessity.

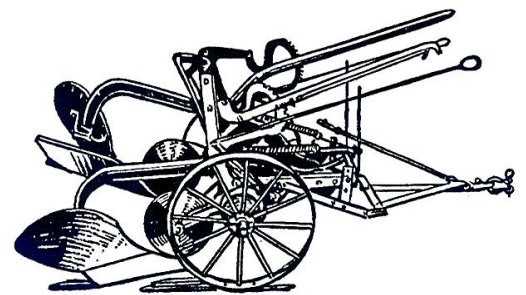


The Sulky Plow

A sulky is a two-wheeled vehicle drawn by a horse with a seat for one person. The sulky plow was invented to allow the farmer to ride behind the plow and draft animal. Sulky plows were invented in the 1860's and different styles of plow attachments could be incorporated into the sulky design. The type of sulky plow displayed is a two-way plow. A two-way plow was invented to leave a plot of land "without tracks or dead furrows"-maximizing the amount of land worked by the plow.

The Tractor Plow

All of the previous pieces of equipment shown are ones that were powered by draft animals: horse or oxen. Today most farmers utilize the power of machines. The most valuable among farm equipment is the tractor. The tractor itself was not widely used until the 1930's. However, plows have, in some form, been around since early man. Combining the power of tractors with the plow has rapidly increased the efficiency of working the land. The plow attached to this tractor is a two-way or reversible plow. There are two plow bottoms positioned at angles to one another. The plow bottoms are operated by levers so that only one is used at a time. As the plow travels down one row, the first plow bottom is used. As the plow travels back alongside the previous row, the other plow bottom is used.



Two-Way Tractor Plow

A Farmer's Gold



Red Wigglers

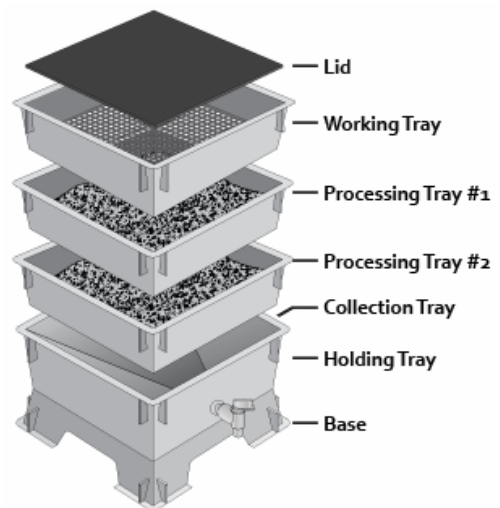
Have you ever thought of worms as one of the hardest and strongest working creatures under our sun and soil? Weighing only 1/13 of an ounce, an earthworm can move 2 ounces of stone which would be equivalent to a 200 pound man moving over 2 ½ tons! Aristotle called earthworms “nature's plow and the intestines of the earth”, Cleopatra referred to worms as sacred, and Charles Darwin found worms so fascinating that he studied them for over 30 years! In terms of wealth, worms could be said to be worth more than GOLD to a farmer. If only we understood their value and why we need and want them in our gardens.

What do worms do? They mix and aerate the soil. Daily, these segmented invertebrates turn over this underground world, which allow oxygen and water to infiltrate thoroughly into the soil. While turning over the soil, worms also deposit minerals and nutrients. Excrement, called castings, which is “worm manure,” is high in nitrogen, potassium, phosphorus, and magnesium. Worm behavior provides the soil with micronutrients, which is the decompositions of plant and animal residue to plant, making excellent topsoil and essential for soil health!

There are thousands of different species of worms but two common worms in the garden community are Night Crawlers and Red Wigglers. Night crawlers are a reddish brown color, grow up to 12 inches in length and can live up to 10 years, but normally only a year or two in the garden. They love leaf litter and mulch. Red Wigglers are smaller, only 3 inches in length and can process large amounts of organic matter, eating their weight each day. Living in containers, these worms can tolerate changes in their temperatures and moisture levels better than many other worm species.

Scientists believed that most earthworm species were killed during the last ice age in North America. They were reintroduced during the 17th and 18th century by early European settlers who brought dirt that was rich with worms. Soil was used as ballast in these ships and unloaded at ports when not needed. Since that time, they have multiplied and today, if given the right conditions earthworms can double their population in 60 to 90 days.

There are many benefits of composting and worms can be instrumental in speeding up and enriching the process. Decomposing waste is returned to your soil and nurtures your garden plants. Compost makes great 'natural' fertilizer for both indoor and outdoor plants. This rich “black Gold” can be distributed into the soil prior to planting your garden, adding health & wealth to your harvest and satisfaction to a job well done!



Book Review: *The Backyard Homestead*, by Carleen Madigan

Review by Erica Boynton (Available in our Museum Store)

Think you don't have enough land to grow a sufficient amount of food for you family? Think again! Did you know...from just a quarter acre, one family can harvest 1,400 eggs, 50 pounds of wheat, 60 pounds of fruit and 2,000 pounds of vegetables! It's possible for every household to be self-sustainable and *The Backyard Homestead* will guide you through the process, whether you have space enough for a container of tomatoes on the patio or several acres to plant gardens and raise livestock. This book begins by helping you evaluate your space to figure out what to grow and how much to grow. There is a depiction of each crop to assist you in choosing the ones best suited for your region, along with charts and tips on planting, seed saving and crop rotation. This book will dispel the myth that raising livestock is expensive and requires a lot of space. You will learn the basics of raising livestock for your meat and dairy needs along with tips on processing, cooking and preserving. For the ambitious family, this book will expand your knowledge of curing, brewing, canning & pickling. You'll also learn to make your own cider, beer and wine and there are several simple recipes scattered throughout the pages to help you enjoy the harvest. *The Backyard Homestead* will give you the support and guidance you need to feed your family healthy, natural foods grown right in your backyard.



Spring Means Babies on the Farm



Here are just a few of the new arrivals on the Farm! Our first two litters of piglets arrived on March 20th, 2009. We have four more litters on the way. If you are interested in purchasing a piglet for \$75, please call the Museum at 603-323-7591 to reserve yours today.

Seasonal Recipes from the Farm

Rhubarb Dumplings



Rhubarb in the Remick Garden

Dough:

2 cups flour
2 tablespoons sugar
1 teaspoon baking soda
2 teaspoons cream of tartar
¼ teaspoon salt
2 ½ tablespoons butter
½ - ¾ cup milk
Cinnamon

Mix the dry ingredients. Rub in butter. Add milk to make the dough soft. Roll or pat into 10 x 12 inch rectangle. Spread with softened butter. Sprinkle with sugar. Dust with cinnamon.

Sauce:

1 ½ cups sugar
¼ teaspoon cinnamon
1 ½ cups water
1 teaspoon vanilla
1 tablespoon flour
¼ teaspoon salt
1/3 cup butter

In a saucepan, combine sugar, flour, cinnamon, and salt. Gradually mix in water. Add butter. Bring to a boil. Boil one minute. Remove from heat. Add vanilla.

Filling:

2 tablespoons flour
2 cups chopped rhubarb
½ cup sugar
¼ teaspoon cinnamon

To make dumplings: spread filling over dough. Roll up from the long side. Cut roll into 12 slices. Arrange cut side up in a well greased dish. Pour sauce over all. Bake 30-35 minutes or until puffy and browned. Serve with cream.

Asparagus Pie Recipe

From 500 Treasured Country Recipes by Martha Storey and Friends p. 188



½ lb fresh asparagus
2 eggs
4 tablespoon melted butter
1 cup cottage cheese
1 cup sour cream
¼ cup flour
½ tsp baking powder
¼ tsp salt
1 tomato, thinly sliced
¼ cup grated parmesan cheese

1. Preheat oven to 350 degrees. Steam the asparagus until just tender, about 3 minutes. Arrange in a spoke design on the bottom of a buttered 9 inch pie plate.
2. Beat the eggs until frothy. Add the butter and cottage cheese; beat until almost smooth. Mix in the sour cream, flour, baking powder, and salt. Pour on top of the asparagus; decoratively arrange the tomato slices on top. Sprinkle with the Parmesan.
3. Bake for 30 minutes or until set and lightly browned. Remove from the oven and let stand for 10 minutes before serving. Yield: 6-8 servings

New at the Museum Store!

Personalized Gift Baskets are a thoughtful way to show your affection for a special occasion. Not blessed with the creative gene? Don't have enough time to shop? We can help! Let us create just the right basket to accommodate any budget and any occasion.

Not sure what to include in the basket? Just tell us the occasion and we'll fill it up! We have several locally produced goods and country gifts, many made right here at the farm! Here are just some of the products we offer: Raw wildflower honey, Pure NH maple syrup, soap, beeswax, candy, jewelry and note cards. We also sell Remick made beeswax candles, corn husk doll kits, wool skeins and of course Remick logo t-shirts, tote bags and hats. We have several children's items, such as books, stuffed animals and historic toys. We carry pottery, books, calendars, linen towels and much, much more!

We offer themed baskets as well. Choose one of our themes or create your own!

Themed baskets are a great way to recognize Mother's/Father's Day, weddings, birthdays and anniversaries. They are also a unique way to express appreciation for teachers, babysitters & coaches...the options are unlimited!

Here is a sample of just how creative we can be...and we'll let you take all the credit!

If you are expecting out of town guests this summer, present them with a 'Welcome to NH' basket. We'll fill it up with a dozen farm fresh eggs, raw wildflower honey, soothing goat milk soap, Badger lip balm, a Remick logo hat, and a book of your choice. And to make it extra user-friendly, we'll tuck it all into a Remick recycled cotton tote bag!

From simple to extravagant...we can create the perfect basket for you!



Farm Basket



Children's Travel Activity Basket

Our Volunteers - Many Hands Make Light Work

We are grateful to have a great group of dedicated, hard-working individuals here at the Remick Country Doctor Museum & Farm. We would like to thank the following volunteers for their continued service:

Ann Albrecht, Mark Boucher, Erica Boynton, Bobbi Carleton, Joan Casarotto, Elton Champagne, Miranda Cottrell, Ryan Cottrell, John Dyrenforth, Peter Goode, Bill Jones, Barney LaBounty, Chad LaBounty, Tyler LaBounty, Laurie Labrecque, Robert Lavoie, Brenda Long, Richard Long, Fred Loud, Bev Loud, Nelson O'Bryan, Richard Martin, David Pomerleau, Isabelle Pomerleau, Donna Whipple and Mary Young.



Isabelle Pomerleau helping in the sugar house



David Pomerleau helping at Harvest Fest



Bobbi Carleton signing up Friends



Robert Lavoie cooking at Historic Thanksgiving

We are always looking to add to our wonderful team of volunteers. If you would like to share your time and talents with us please call Susan Junkins at 323-7591 or email edfarm@remickmuseum.org.

The Museum's Wish List

- ☺ Help us build sheds for our horses, pigs, chickens, sand, firewood, displays. Donate money, lumber or labor.
- ☺ The farm needs a used 4 wheel drive truck
- ☺ Sander for back of farm truck
- ☺ Snowshoes- need sets of historic types- bear paw and beaver tail
- ☺ Snowshoes- 12 pair of modern ones to use with children
- ☺ Hayfields to cut- we have lots more mouths to feed. Can we cut your fields and have you donate the hay to us?
- ☺ Outdoor Bake Oven
- ☺ 10' x 20' tent to use for shade during summer camp
- ☺ ADA accessible water fountain
- ☺ Commercial size gas grill\griddle
- ☺ Meat smoker
- ☺ Woods Cam to photograph wild animals on our trails.
- ☺ Baby changing station for bathroom (wall mounted)

Summer Camp Fun at the Remick Museum



It is time to start thinking about warm sun-filled summer days at the Remick Country Doctor Museum & Farm. Our 2009 Summer Camps will feature farm-based, hands-on activities emphasizing self-sustainability. We will learn all about different elements of keeping a garden healthy in our brand new children's garden. Here we will explore composting, worms, what bugs you would like to find in your garden, and learn where our food comes from. There will be plenty of opportunities to get up close and personal with the animals that live on our farm and we will discover what we can do to keep them healthy and happy. We will explore history through many hands-on activities including cooking on the hearth, hand-spinning wool and making corn husk dolls, just to name a few. We offer the following camps for 2009:

Peeps	Ages 5&6	Session One	July 6-10	9 A.M.-1 P.M.	\$150
Peeps	Ages 5&6	Session Two	July 20-24	9 A.M.-1 P.M.	\$150
Explorers	Ages 7-9	Session One	July 13-17	9 A.M.-3 P.M.	\$175
Explorers	Ages 7-9	Session Two	August 3-7	9 A.M.-3 P.M.	\$175
Back to Basics	Ages 10-12	Only Session	July 27-31	9 A.M.-3 P.M.	\$200

For more information you may visit our website at www.remickmuseum.org or call Susan Junkins at the museum by phone: (603) 323-7591 or (800) 686-6117 or email: edfarm@remickmuseum.org

Spaces are limited, please contact the Museum today!

Mark That Calendar



Members Only!

Upcoming 2009 Schedule of Events

Special Events

Children's Fishing Derby, May 17, 10am- 12 noon

Captain Enoch Remick House Tea, June 7, 3pm – 5pm

Environmental Agriculture Field Day, June 27, 11am- 3pm

Captain Enoch Remick Open House, August 15, 11am- 3pm

Captain Enoch Remick House Tea, September 19, 3pm

Harvest Festival, September 26, 11am- 3pm

Blessing of the Animals, October 3, 10am

NHPL Air Paint Out & Wet Paint Sale, October 3, 10am- 4pm

Historic Thanksgiving, November 14, 11am- 3pm

Victorian Christmas, December 12, 11am- 3pm

Workshops

Friends of Remick Museum Workshop Day, June 13, 10am- 12 noon

2 sessions on Garden Basics and Making Biscuits and Preserves

Turkey Processing, November 7, 10am- 12 noon

Pig Processing, November 7, 1-3pm

Soap making, December 5, 1-3pm

Hearthside Dinners

May 16 ~ September 19 ~ October 17 ~

November 21 ~ December 19

Children's Fishing Derby May 17, 2009 10am-Noon

It's not always about work on the farm. After chores are finished, the children enjoy a favorite warm weather pastime. Our fish pond is stocked for children 15 years old and under, with parental supervision. Trophies are awarded for biggest fish, smallest fish and first to catch the limit. Bring your own bait and tackle and a pail to carry your fish home. Two fish limit per child.

Sponsored by the Bearcamp Valley Sportsmen Club



Fishing for a Prize

Victorian Tea

June 7, 2009 3-5PM

Captain Enoch Remick House

Join us for a Victorian Tea at the Captain Enoch Remick House on Sunday, June 7, 2009; at 3pm. Enjoy freshly brewed teas, lavender lemonade, tea sandwiches, and delicate cookies. Learn about the history of tea in the boyhood home of Dr. Edwin Crafts Remick, which contains the family's antique furnishings.

The fee for Victorian Tea is \$10.00 per person, and pre-registration is required. Call (603)323-7591 to reserve your space.

Sponsored by Laconia Savings Bank, Laconia



Remick Museum Collection of Tea Pots



Environmental Agricultural Field Day

June 27, 2009 11am- 3pm

Talks and Walks on animal care, pasture rotation, livestock fencing and more.

Information booths.

Farm made foods at the Concession.

Sponsored by the Moose Plate Program of the New Hampshire State Conservation Commission; New Hampshire Department of Agriculture; Natural Resources Conservation Service; North Country Tractor, Inc; and Hartley Well Drilling, Inc

Special Friends Workshop Day

June 13, 2009 10am-Noon

It's time for a Friends only event at the museum!

Have a garden or want to start one? Have questions? Want to get gardening tips? Want to learn about heirloom plants and the museum's gardens? Interested in learning how to make homemade biscuits and a preserves? If you answered yes to any of the above, then you will want to come to the museum on June 13th! We will be offering 45 minute workshops on Garden Basics and Biscuit and Preserve Making. If you would like to attend please rsvp by June 5th.





The more the merrier! Give a gift membership to family and friends

Friends of Remick Country Doctor Museum & Farm.

Preserving the Agricultural Way of Life in New
Hampshire.

A special thank you to those who joined or
renewed their membership to the Friends of
Remick Museum from:
January 1 – March 31, 2009

New Sponsors

Baybutt Foundation Company, Inc.

In-Kind Gifts & Donations

Anne and William Batchelder
Alexandra and Harold Cook
Roger Garland Jr.
Judy and Larry Grace
Margaret and Sut Marshall
Rita Mayo

Elaine Anderson
Louis Baldoumas
Thomas Burke
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Remick Country Doctor Museum & Farm
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Tamworth, NH 03886
(603) 323- 7591 or (800) 686- 6117
www.remickmuseum.org

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Historic New England will be offering
our Friends **Free** admission to their sites
during the month of June!
Remick Museum Friends will be
receiving membership cards soon.

**Friends of Remick Country
Doctor Museum & Farm.
Preserving the Agricultural Way
of Life in New Hampshire.**



Yes, Sign Me Up for Membership *Today!*

New Renew

Today's Date _____

Name _____

Address _____

City/Town _____

State _____ Zip _____

Phone _____

E-mail _____

Remick Museum sends you news and announcements on events and workshops by e-mail. The bi-monthly publication, *Remick Farm Journal*, can be sent to you via e-mail as a PDF file, or in paper form, sent by US Mail.

Yes, I would like to receive the *Remick Farm Journal* by (circle one):

E-mail

US Mail

Please choose a category (circle one):

**Senior \$15
Student \$15
Individual \$25
Local Family \$25***

**Family \$50
Grandparent Family \$45
Patron \$100
Supporting \$250**

**Steward \$500
Corporate \$1000
Benefactor \$1000**

*Local Family Membership is a special offer available from June 1st to Columbus Day *only*. Seasonal and year round residents who live within 25 miles of the Museum are eligible.

Please make check payable to the Edwin C. Remick Foundation. Send your check and complete membership form to:
Remick Country Doctor Museum & Farm, PO Box 250, Tamworth, NH 03886. For more information on the Friends program, call the museum at (800) 686-6117 ext. 15 or (603) 323-7591, or visit our website, www.remickmuseum.org. All contributions are tax deductible to the extent permitted by law. Friends of Remick Museum receive free admission to Special Events, except those requiring pre-registration.

Membership Levels

Student/Senior \$15

Preschool through college age students qualify.
Seniors age 50 + qualify.

You receive:

General admission for 1.
Special events admission for 1.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Invitation to Friends only events.

Individual \$25

You receive:

General admission for 1.
Special events admission for 1.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Invitation to Friends only events.

Family \$50

You receive:

General admission for 4.
Special events admission for 4.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Priority registration for children's
Summer Day Camp.
Invitation to Friends only events.

Grandparent Family \$45

(5% discount of Family Membership)

You receive:

General admission for 4.
Special events admission for 4.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Priority registration for children's
Summer Day Camp.
Invitation to Friends only events.

Local Family Membership \$25

(50% discount of Family Membership)

Year round or seasonal residents who live within 25 miles
of the museum qualify. (June 1st to Columbus Day only)

You receive:

General admission for 4.
Special events admission for 4.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Priority registration for children's
Summer Day Camp.
Invitation to Friends only events.

Patron \$100

You receive:

General admission for 4.
Special events admission for 4.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Priority registration for children's
Summer Day Camp.
Invitation to Friends only events.
Copy of Binsack Trail Guide and
"When a Recipe was a Receipt" book.

Supporting \$250

You receive:

General admission for 4.
Special events admission for 4.
Remick Farm Journal.
10% discount at Museum Store.
10% discount on 1 Hearthside Dinner.
Priority registration for adult workshops.
Priority registration for children's
Summer Day Camp.
Invitation to Friends only events.
Copy of Binsack Trail Guide and
"When a Recipe was a Receipt" book.
1 pair of 6 inch handmade pure
beeswax candles.