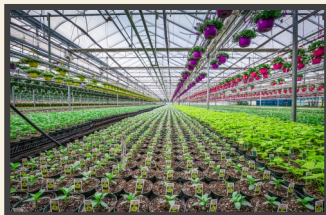


## WITH GRATITUDE...

Our 4th annual Community Tour would not have been possible without the help of many. Special thanks go to our community partners and friends...



J.P. Bartlett Greenhouses. Image produced by Stuart Beeby

### PROPERTY OWNERS:

Laura Bartlett Abrams and Martha Bartlett, JP Bartlett Co.; Betty Ann Sharp, Bearly Read Books; Amber and Josh Herting; Steve Pickford, Innkeeper, Longfellow's Wayside Inn; Pamela Duggan, North Gate Farm; Lisa Forsberg, Blossoms at Stone Tavern Farm; Anne Stone, Stone Tavern Farm; Amy and Josh Dupee, Twillingate Farm Alpacas; Karen and Jim Hodder, Twillingate Gardens and Flower Shop; and Elizabeth and Victor Sulkowski, Water's Edge Farm.

### TOUR SPONSORS:

A Blade of Grass; Bearly Read Books; Laura Meier, Black Horse Real Estate; Boston Design Guide; Diana and Stephen Cebra; Duck Soup; Marilyn and Bob Ellsworth; Fitness Together; Funston Antiques; Sally Purrington Hild; The Keeney Family; Kings Corner Barbershop & Co.; Kathryn Lee, William Raveis; Main Street Bank; Metrowest Kung Fu; Donna Moy-Bruno, RE/MAX; The Neiterman Family; The Optical Place; Stuart Beeby Photography; and Judy Quint, JRO Fitness/Zumba with Judy.

### VOLUNTEERS:

#### EVENT PLANNERS, EXHIBIT DESIGN, PHOTOGRAPHY, PUBLICITY, SITE MONITORS, & WRITERS

Bastien Bauer; Sally Barrett; Jacqui Bausk; Joe Bausk; Haley Bush; Brianna Byrne; Diana Cebra; Stephen Cebra; Jan Costa; Rebecca Cutting; Mindy Davies; Wilson Dowridge; Joe Duggan; Marilyn Ellsworth; Phyllis Feingold; Katina Fontes; Grace Funston; Madeleine Gelsinon; Beth Gray-Nix; Ruth Griesel; Nancy Hamill; Lisa Hanson; Kelly Henley; Sally Purrington Hild; Tom Hollocher; Mary Ellen Hoover; Stewart Hoover; Will Johnson; Marjorie Katz; Debbie Keeney; Terry Keeney; Leigh Kozak; Jack LaRochelle; Diahanna Lucas; Ursula Lyons; Judy Mack; Vykki MacKenzie; Amanda McKinnon; Lyn MacLean; Judy Merra; Ellen Morgan; Elin Neiterman; Ron Nix; Lee Osterling; Melanie Perillo; Beth Perry; David Pettit; Brian Plumb; Aidan Pontz; Jim Poole; Joan Schow; Gail-Ann Simon; Taryn Trexler; Mary Trubiano; Jack Urdang; Linda Wallace; Rebecca Weeks, and Carole Wolfe.



THE SUDBURY HISTORICAL SOCIETY  
322 Concord Road | Sudbury, MA 01776  
978/443-3747 | [director@sudbury01776.org](mailto:director@sudbury01776.org)  
[Sudbury01776.org](http://Sudbury01776.org)



## FARM & BARN TOUR 2018



**SATURDAY, MAY 5**  
**10:00 AM TO 3:00 PM**

**SPONSORED BY**  
**THE SUDBURY HISTORICAL SOCIETY**  
**AND THE**  
**SUDBURY AGRICULTURAL COMMISSION**

## THE SUDBURY HISTORY CENTER AT THE LORING PARSONAGE



The Loring Parsonage in April 2016. From the SHS Collection.

The Sudbury Historical Society is repurposing the c. 1730 Loring Parsonage to create a History Center that will provide: public access to Sudbury's historic collections; museum galleries with rotating exhibits; a place where students can connect local history with American heritage; excellence in research; a mechanism for the study of colonial architecture through preservation of one of Sudbury's oldest buildings; a visitor's center; and accessible work spaces for members, volunteers, and researchers.

The SHS continues to work closely with the Town of Sudbury which owns the building, with the Permanent Building Committee, Town Manager, Historical Commission, Historic Districts Commission, and architects so that renovations may begin as soon as possible. Together we are finalizing the details of the project, including updating cost estimates. Ironing out the specifics of construction and working within the parameters of converting a town-owned building into a privately managed site with public and private funds is complex and is taking time. However, the SHS is being proactive and productive.

We are as committed as ever to the History Center project and to getting the best end-product for our donors' dollars. We are deeply appreciative of contributions raised thus far. In the meantime, the fundraising continues for the remaining phases of the project (noted below) and the opening of the long-awaited Sudbury History Center!

### THE SUDBURY HISTORY CENTER PROJECT AT A GLANCE:

#### Phase I: Completed June 2016!

Partial stabilization of basement level and western rooms of the Loring Parsonage.

#### Phase II: In active progress...

Complete stabilization, restoration and expansion of the el. We are currently working with the Permanent Building Committee to finalize construction documents and send the project out to bid.

#### Phase III: Just beginning...

Planning for the exhibitions, outfitting of interior spaces, and a landscape management plan. Preparing for the move. Building an endowment to ensure new growth and sustainability.

#### We invite you...

If anyone is interested in taking a tour of the Loring Parsonage, please contact [info@sudbury01776.org](mailto:info@sudbury01776.org) to make an appointment.

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## SIENA FARMS

113 Haynes Road

[sienafarms.com](http://sienafarms.com)

Sienna Farms is run by Chris Kurth, his wife renowned chef Ana Sortun, and their family on over 75 acres of protected farmland. Using sustainable agricultural practices they grow over 200 varieties of vegetables for their 750-member CSA community, two farm stores in Boston, and select restaurants and chefs.

## WOLBACH FARM

8 Wolbach Road

[svtweb.org/properties/wolbach-farm](http://svtweb.org/properties/wolbach-farm)

In 2004, Sudbury Valley Trustees moved its headquarters to the 54-acre Wolbach Farm, left to SVT by John Wolbach, long-time Sudbury resident and member. There the public can visit hiking SVT's interpretive trails and attending events and programs. Opportunities for nature education abound through the Nature Nook, Bee Hotel, and Ecological Landscaping Demonstration Project. Wolbach Farm hosts Mass Audubon's Drumlin Farm summer camp program for campers aged pre-K to grade 1.

## THE SUDBURY AGRICULTURAL COMMISSION

Sudbury's Agricultural Commission is an advisory commission providing a voice for the farming community and improving the visibility of agriculture in Sudbury. It provides a network for farmers to assist them with resources that are available as far as business, estate, and conservation planning; as well as financial assistance, state and federal grants, plus educational opportunities.

The Agricultural Commission is a valuable source of input for farming issues that arise. It also provides an agricultural perspective to assure the rich agricultural tradition of Sudbury is not inadvertently disadvantaged. It is an advocate for current and future regulations and benefit existing and future farms in Sudbury, as well as develop a working relation with State and Federal legislators.

The Commission opens lines of communication with Sudbury's Board of Selectmen, Conservation Commission, Board of Health, Planning and Zoning Boards by providing input on agricultural issues brought before the boards; therefore, allowing it to serve as an advocate, mediator, or negotiator with respect to farming complaints, issues, and regulations.

Preserving the farmland resource is the basic first step to keeping agriculture healthy and active in our local economy. If agriculture is to prosper and be sustainable in Sudbury, it must be able to apply generally acceptable agricultural practices, market its production, and live in harmony with neighbors. The Commission encourages the pursuit of agriculture as a career opportunity and lifestyle by supporting Massachusetts Agriculture in the Classroom, a statewide program.

For more information visit [sudbury.ma.us/agricultural](http://sudbury.ma.us/agricultural).

## WELCOME...

The Sudbury Historical Society, in partnership with the Sudbury Agricultural Commission, is pleased to present a tour of Sudbury's Farms & Barns for our 4<sup>th</sup> annual community tour. Featured are six working farms that cultivate a variety of crops, flowers, animals, and other products, plus three additional historic barns that are today used for a variety of purposes. The goal of the tour is to spotlight the importance of agriculture in Sudbury as it has evolved in its historic context and on through today as local farmers operate and remain sustainable amid the challenges of property maintenance and encroachment from development. Many of the farms on the tour are family-owned for generations. This speaks to a commitment to tradition and trade. Sudbury's landscape boasts numerous "New England-style" barns that still stand due to property owners' care. Many have been repurposed to accommodate today's lifestyles, but Sudbury would not be Sudbury without these iconic structures and greenscapes bearing witness to the past.

Special thanks go to our hosts who have graciously opened their properties, and to the businesses and individuals that sponsored the tour and offered assistance in kind. We cannot thank you enough for your hospitality and enthusiasm for the tour. This event would also not have been possible without the willingness of our extraordinary volunteers who exemplify community.



On behalf of the Board of Trustees of the Sudbury Historical Society and the Sudbury Agricultural Commission I want to thank you too for attending the tour. Proceeds support the work of the nonprofit SHS as we endeavor to promote local history education and build the Sudbury History Center at the Loring Parsonage. We are grateful.

May is National Historic Preservation Month – Let us celebrate Sudbury's exceptional history! It is our hope that through the tour you will know more about Sudbury's farms and that you will support local agriculture so that these farms remain in operation for years to come.

—Sally Purrington Hild  
SHS Executive Director

## A FEW THINGS OF NOTE...

### TOUR SCHEDULE – SATURDAY, MAY 5, 2018

**9:00 am** — Registration begins at the Sudbury Town Hall.

**9:00 am to 3:00 pm** — Browse our Sudbury agriculture exhibit and shop for books and SHS gift items in the lower Town Hall Meeting Room.

**9:30 am to 12:00 noon** — Stop in at Duck Soup in Mill Village, 365 Boston Post Road, to pick up snacks and beverages for a pick-me-up or picnic, mention the Farm & Barn Tour and 10% of your purchase will be donated to SHS!



**10:00 am to 3:00 pm** — Sites open for touring.

### TOUR TIPS & SAFETY MEASURES

- Please wear your tour sticker to identify that you are registered for this event.
- The tour is self-guided. The order of the route is entirely up to you. Property owners and SHS Tour Stop Monitors are available to answer questions about the tour. Use the Tour Highlights Bookmark to keep track of sites visited.
- The Farm & Barn Tour ends promptly at 3:00 pm. Some businesses may be open to the public longer.
- The Tour will be held rain or shine. Wear footwear and clothing appropriate to the weather forecast and for walking outdoors on unpaved paths.
- Use caution when touring. Steps and ground surfaces may be uneven and muddy. Use care when crossing streets. Visitors assume full responsibility for protecting their own safety and the property of others while on the tour.
- Children under the age of 12 must be accompanied by an adult at all times.
- Observe all Sudbury parking rules. Note special parking instructions for each tour stop in this booklet. To allow emergency vehicle access do not block driveways.
- In deference to our property owners please be respectful when on private property and abide by the requests of the hosts. Tours are of designated areas of the farms only. Photography and videography are not permitted without permission.
- Please do not feed or touch the animals unless the property owner allows feeding as part of a demonstration. Do not climb on farm equipment.
- Public restrooms may be found at the Town Hall, Goodnow Library, Fairbank Center and Haskell Field, the Town Square Plaza at 29 Hudson Road, and Mill Village. Use of restrooms at tour stops is by permission of the property owner.
- The SHS reserves the right to ask visitors to leave the tour.

## MORE COMMUNITY PARTNER FARMS

### BLUE MEADOW FARM

**120 Nobscot Road**

**[bluemeadowfarm.com](http://bluemeadowfarm.com)**

Blue Meadow Farm is a full service equestrian center located on 27 scenic acres at 120 Nobscot Road. A comprehensive range of services is offered including training, riding lessons and boarding, as well as horse sales and leasing. The farm has also operated a pick-your-own blueberry operation for the past 46 years. The familiar U-pick sign can be seen along Nobscot Road in mid-summer.

### CAVICCHIO GREENHOUSES, INC.

**110 Codjer Lane**

**[cavicchio.com](http://cavicchio.com)**

Cavicchio Greenhouses, Inc. began in 1910 when Giuseppe and Civita Cavicchio emigrated from Italy to Sudbury to raise their family on 56 acres of land which included an apple orchard and field grown vegetables delivered and sold in the Boston markets. The Great Hurricane of 1938 leveled the orchard but the Cavicchios persevered growing other vegetable crops tended by their children and grandchildren. Today the over 250 acre operation includes annuals, perennials and nursery stock, as well as a wide array of landscape supplies.

### FAIRBANK FARM

**134 Old Sudbury Road**

Fairbank Farm has been in operation on Old Sudbury Road since Winthrop Fairbank bought the land in 1880. Revived in the 1990s, today it is run by great-grandson Bill Fairbank, who raises plants and produce, and sells them from his farm stand. In a 2000 Town Crier article Fairbank credits a lot of his farm's success to the knowledge he obtained from Bill Stone of Stone Tavern Farm and his business partner's experiences in the greenhouses of J.P. Bartlett's – an illustration of how Sudbury's long-time farm families support community.

### GOODNOW FARMS CHOCOLATE

**80 Goodnow**

**[goodnowfarms.com/](http://goodnowfarms.com/)**

Tom and Monica Rogan first discovered craft chocolate in a vintage furniture shop in Los Angeles. The incredible flavors tasted in those bars completely changed how they thought about chocolate and started them on a journey to become single origin chocolate makers. After relocating to MA the Rogans established Goodnow Farms Chocolate making all of their chocolate at the 225 year old farm in Sudbury. Each bar starts with cacao beans and sugar, and with a handful of staff they perform every step of the chocolate making process in-house, including carefully hand wrapping each bar. The Rogans believe that great chocolate is "true to the bean," in that the flavors apparent in the bars reflect the flavors hidden in the bean. The process of making this happen is extremely time consuming and labor intensive, but they believe the experience of eating Goodnow Farms Chocolate makes it all worthwhile.

The current red barn has a beam in the attic with the date "1825" engraved on it. Interview notes taken by Henry Ford's researchers loosely imply the barn was the horse barn noted first in this story, which had to be relocated when the new road was put in. The earliest known photographs in this location are from the ER Lemon era (1903). This barn played a large role in Henry Ford's historic living history site here, housing on occasion oxen, cows, horses, and sheep. Henry's vast landholdings surrounding the inn actually included 4 other active barns/farm sites - Lamson's Barn, on Dutton Rd (for goats/sheep), a large cattle farm near the mill dam (no longer exists), the McLaughlin farm, just to the east (now a private residence, appeared to be used for poultry), and the Ezekiel How Jr. farm up



The barn c. 1880s. Photo courtesy of the Wayside Inn archives.

Bowditch Rd (where Devon cattle and milking cows were housed). On the south side of the current barn, buried underground, is a smoking chamber and root cellar. A hay loft can be found above the barn.

This barn is still actively used. Molly, the inn's favorite work horse, can be seen grazing outside it while resting between wedding carriage assignments or ice harvests. Its stalls stand ready to take in any equine or bovine guest. Since this barn is still open for housing man's



The barn c. 1920. Photo courtesy of the Wayside Inn archives.

traveling companions, the Wayside Inn remains the last and oldest true inn/tavern in the country. No other old tavern (Beekman Arms, White Horse, Griswold, Warren, etc.) can make that claim. You are welcome to visit it anytime, but if you are in the area in September, do join us for our annual Ciderfest where we hold a barn dance, press cider, and celebrate the beginning of the harvest season.

Best wishes to the SHS.  
— Steve Pickford, Innkeeper

Source: Plumb, Brian E. *A History of Longfellow's Wayside Inn*. The History Press, 2011.

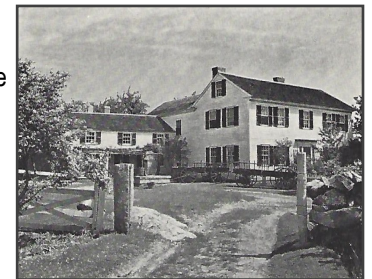


Present day view of the old barn. Photo courtesy of the Wayside Inn archives.

## ROOTED IN AGRICULTURE: SUDBURY AS A RURAL FARM TOWN

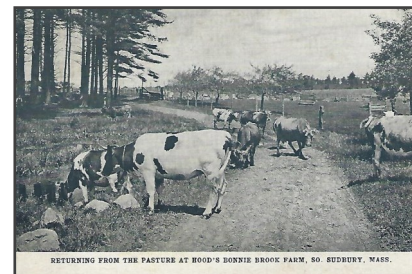
Agriculture has always been a way of life for Sudburians. Proximity to the Sudbury River created an environment for farmable land first cultivated by Native Americans who camped along its banks. Later, when Sudbury evolved into the Puritan Village so known today, the colonists divided up tracts and farmed where they set up their homesteads. In time industry arrived and during the 19<sup>th</sup> century farm land began to be divided for housing, commerce, and other building. During the 20<sup>th</sup> century, as the demand for more housing, schools, town buildings, and other amenities increased, more and more of the farm land was sold off for other uses. Today we see hints of these former farms from the farmhouses and adjacent barns nestled among newer homes. Any road bearing the word farm would have once belonged to a farmstead.

Some of Sudbury's historic farms have maintained their essence as the land is still worked for haying and growing crops. One example is the picturesque Pantry Brook Farm located at 667 Concord Road. The Aaron Hunt house was built in the 1820s on part of the over 400 acres owned by his father, William Hunt, whose 18<sup>th</sup>-century house stands at 605 Concord Road. Aaron's brother, Israel, built the house on Old Marlboro Road that is known as the Barton Farm. Both of the brothers' houses have a similar floor plan and size. Aaron lived a farmer's life, as did his father and brother and was one of 18 males enrolled to represent Sudbury in the War of 1812, even though he was only 15 years old. Hunt descendants still reside at Pantry Brook Farm as Aaron's farm has been called for over one hundred years.



The Aaron Hunt House c. 1930s from 1639-1939 Sudbury, Massachusetts.

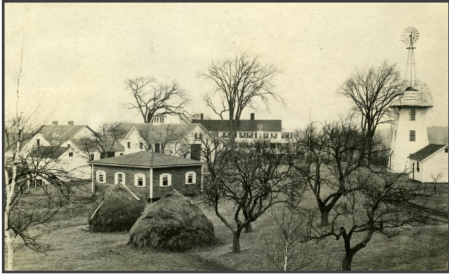
Some farms have been lost to time, such as...



Thanksgiving Turkeys could be ordered from the Davis Turkey Farm at 738 Boston Post Road. Now the Fairfield Inn stands on that land.

The Bonnie Brook Dairy and Hood Milk Plant at 536 Boston Post Road was replaced during the 1950s by Raytheon and now the multi-use retail and housing development, Meadow Walk.

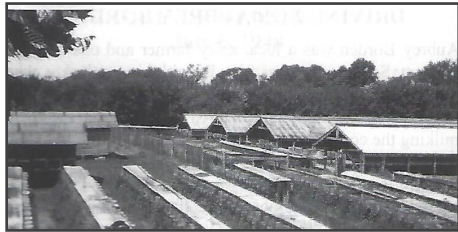




The farm house at 80 Raymond Road still stands but this view is no longer. The original house was built in 1750 by the Hunt Family and department Store owner George Raymond added a water tower, barns,

and many outbuildings, including a mausoleum on the 500 acre Raymond Farm.

The Poole Mink Farm operated on Landham Road during the 1930s through the later 20th century. Mink were raised primarily for their fur. The pens below stood adjacent to the Johnson family farm, now Coolidge Lane today.



Below is Jim Poole as a young boy feeding and giving water to the mink in their pens. Mr. Poole's book, *Thumbs Out* is a must-read for anyone interested in South Sudbury during the 1930s through the 1950s (see page 16).



Though these farms may be gone their stories are preserved in the SHS's archives. The SHS actively collects Sudbury farm artifacts and photographs. Contact the SHS to donate.



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Image produced by Stuart Beeby Photography.

## THE BARN AT LONGFELLOW'S WAYSIDE INN

**72 Wayside Inn Road**  
**Innkeeper: Steve Pickford**  
**Web: wayside.org**

For more than a century, at least 2 barns stood across the road from the Wayside Inn, offering hospitality to man's finest beasts. One was a large cow barn; the other was used for horses. The horse barn served both the How family and the stage business that ran on this once busy road. Paintings and mid-1860's stereopic photographs show the horse barn with its west facing door in front of the inn. This barn was located just about in the middle of the current hard-surface road. (The Post Road of course was the dirt road in front of the inn, the present road was not completed until 1899.)

It was in these barns that Henry David Thoreau and his friend William Ellery Channing occasioned by in May 1853: "Left our horse at the Howe tavern. The oldest date on the sign is D.H. 1716."

And also at which Longfellow gazed over to in October 1862 on his visit, writing:

*Across the road the barns display-  
Their lines of stalls, their mows of hay,  
Through the wide doors the breezes blow,  
The wattled cocks strut to and fro,  
And, half effaced by rain and shine,  
The Red Horse prances on the sign.*



The barn, at right, c. 1860s. Photo courtesy of the Wayside Inn archives.

Years later on a hot July day in 1883, a new barn was raised approximately where the current barn now stands. Old photos show this massive barn with its brick front foundation. It's not clear what happened to this structure, but two old photos suggest it may have been moved by 1915 to the area where the parking lot/tent is now located to the east of the inn. At some point before the Henry Ford ownership in 1923, it is believed that this barn burned down.

In 1918, the property was broken down to settle the estate of the elderly Brooks sisters, and a 28-acre parcel including the house, barn and chicken coop, was purchased by Irving and Virginia Priest for just over five thousand dollars. More is known about the history of the home from the 1920's onward largely due to Virginia Priest's autobiography, *Of Indomitable Spirit*, which gives us insight into the "residents" of the barn in the early 20<sup>th</sup> century: a horse named General (1919); an "amiable Guernsey cow" name Josephine (1922); two goats, "Woolly" and "Billy" (delivered by train to East Sudbury Station in a large crate and escorted to the farm); and finally, in 1923, a "sporty Scripps Booth touring car" earned itself a stall among the family's menagerie.

We know little about the agricultural goings on at the farm (if any), except Virginia's accounts of feeding twenty-two hungry mouths – her own family and the many residents of the convalescent home she had opened to help pay the bills after Irving's untimely death – throughout the Great Depression almost solely through what she could grow, pick, or otherwise parse together from her own gardens and property.

Despite modifications to the house and the loss of other outbuilding on the property, the present-day barn itself appears to remain largely true to its original structure. The rear door has been covered with siding, but the wood still remains visible from inside the barn. In one of the rear stalls remains an outhouse, and the remnants of a chimney where workers must have once warmed themselves around a stove while tending to livestock and chores during New England winters. The barn basement – once a collection area for the detritus left behind by decades of tenants – has been returned to its original earthen floor. The rotting wooden columns that once acted as basement supports have been reinforced by the current owners with cement footings and metal supports to ensure the barn remains stable for generations to come.



Doris Emerson and Margaret Hicks, date unknown. Photo courtesy of Deb Priest.



Virginia Priest and her children. Source: King, Doris Emerson. *Of Indomitable Spirit*. Mount Vernon Publishing Co., 1979.



Image produced by Stuart Beeby Photography.

## J.P. BARTLETT CO., INC.

578 Boston Post Road

Owner: The Bartlett Family

Web: [bartlettgreenhouses.com](http://bartlettgreenhouses.com)

Park to the left by greenhouses and to the right by the Farm Stand.

By the late 19th century Sudbury had more than 30 greenhouses and was known regionally as the carnation capital, so the flower was a logical first choice for James Lowell Bartlett's new business, but first he had to restore the broken down greenhouse he'd bought in 1911. He had worked in the weather office of the greenhouses while he was a student at the Massachusetts Agricultural College in Essex, and then took advantage of an opportunity to study at the University of Wisconsin, but soon realized he wanted to come home and start his own greenhouse. When a friend told him about one in Sudbury that was "a pile of rusted pipe, rotted timbers, and broken glass," he took up the challenge.



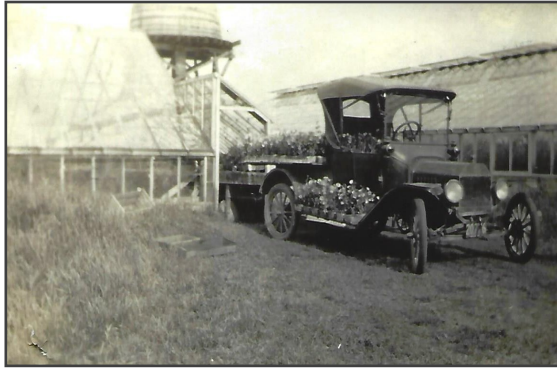
The original greenhouses purchased by James Bartlett as they looked c. 1911. Courtesy of the Bartlett Family.

While most local greenhouses are long gone, the Bartlett greenhouses are still thriving more than 100 years later, still in their original location on Boston Post Road, and still operated by the Bartlett family, now on its fourth generation, but the crops have changed over the years.

Local growers at the time depended on trains to bring in the coal that heated their greenhouses and to take their products to market.

Bartlett Greenhouses had only been in business for a few years when World War I cut off the supply of coal for growing flowers, but it was still available to grow food. Tomatoes replaced carnations.

James Lowell died in 1943. With World War II raging and all the Bartlett sons away in military service, Philena, James Lowell's widow, leased out the business. By 1947, son John Pike Bartlett was ready to take the lead. At first he juggled greenhouse work with bridge-building and other projects that put his mechanical engineering degree from Tufts to good use, but he soon became known as the geranium engineer, meticulously breeding new varieties and working with Lord and Burnham to develop and patent the first plastic-covered greenhouses. Still known as the "Bartlett Structure," it revolutionized the industry.



One of the Bartlett's early cars transporting plants into Boston. The greenhouses and a water tower stand in the background. Photo courtesy of the Bartlett Family.



John Bartlett with son Pike Bartlett around 1953. Photo courtesy of the Bartlett Family.

John's failing health in the 1970s led to thoughts of closing or selling the business, but daughter Laura was interested. Her husband, Fred, left his family's business, and John taught daughter and son-in-law all they needed to know to keep the greenhouses going.

John passed away in 2001, Fred in 2005. Laura and her sister Martha run the business today, with Martha managing the lab greenhouses and continuing to

breed new geraniums. John's widow, Dorothy, still visits the greenhouses at age 91, helping to keep the family's history alive with her grandchildren, two of whom work in the business. The Bartletts' eight acres of greenhouses sell wholesale to garden centers and landscape professionals across the country, with a continuing specialization in breeding and propagating geraniums, some of them patented strains.



Dorothy Cutting Bartlett in 1950 planting posies. Photo courtesy of the Bartlett Family.



Image produced by Stuart Beeby Photography.

## 125 PELHAM ISLAND ROAD

**Owners:** Amber and Josh Herting

Parking available in the driveway. No parking on Pelham Island or Landham Roads.

Known to many by the pineapple that adorns its wide front door, the pineapple is only a recent chapter in the story of the barn at 125 Pelham Island Road – it was added by former owner Doris Lilliot in the 1980s. The pineapple, a colonial symbol of welcoming and hospitality, was perhaps intended to welcome the residents of the boarding house she ran out of the property's main home through 1990's-early 2000's.

The property on Pelham Island Road has seen many purposes, including a family farm, a 1920's rest home, a boarding house, and now – once again – a family home. However, it's roots are based in over 100 acres of farmland acquired and developed by the Brooks family in the late 1880s. At its agriculture heyday, the farm boasted an acreage that stretched down Pelham Island Road to the present-day Beckwith Road, across the street where the current First Baptist Church of Sudbury sits, and further down Landham Road.

According to the 1880 Sudbury Assessors' Report, the property – owned at the time by Henry and Henrietta Brooks – consisted of the existing mansard house (valued at \$3700), barn (\$400), two-story hen house (\$400), hog house (\$50) carriage house (\$200), old house (\$500), and boiler house (\$70). The "old house" is likely the brown saltbox now located across the road from the barn. This property was originally built on the same site as today's grey mansard, and moved across the street sometime in the late 1800's to allow for the building of the three-story home.



125 Pelham Island Road, date unknown. Photo courtesy of Deb Priest.



The Water's Edge's website highlights its core values...

**LOCAL:** Sourcing products and services as close to home as possible is the best way to support a vibrant community. It is important to know where and how the things we consume are produced. Whenever possible, we use local contractors, suppliers, and vendors with ties to our community. We depend upon the support of our neighbors.


**SUSTAINABLE:** Employing the most ecologically progressive and holistic methods wherever practicable benefits our environment, health, well-being, and future. We apply no artificial chemicals, fertilizers, or insecticides to our products. We feed our animals only natural feed, food scraps, and whatever they can forage on the range. We use high-efficiency bulbs, insulation, and fixtures to reduce electricity, gas, and water consumption. We reuse, compost, or recycle all possible materials. We maintain an 8kW solar system that meets 114% of our electric needs.

**FAMILY-OWNED:** This land has been in our family for over 30 years. Originally part of a much larger agricultural parcel of Sudbury, it earned the name "Water's Edge Farm" due to its location on the banks of the Stearns Mill Pond. Although our family had always gardened and kept animals since arriving, it was Zachary Sulkowski, the youngest of the four sons of Adam and Elizabeth Sulkowski, that began the revitalization of the property into a functioning farm. It is in Zach's memory and in honor of his vision that we continue to restore and improve this land.

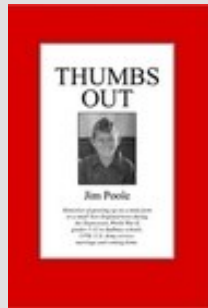
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**Pick up a copy of *Thumbs Out* at the SHS sales table today!**

Former Sudbury resident Jim Poole has written his memoirs offering a view of rural Sudbury that is incomparable today. Mr. Poole grew up on a mink farm on Landham Road. During the Depression he went to school, watered mink and explored and enjoyed life pretty much on his own terms — at a time when parents were busy and neighborhood children roamed free outdoors exploring. Learn about Jim's responsibilities as a farmhand helping his father maintain mink at his family's farm and at the neighboring Johnson's farm as well.



Photographs by Mary Ellen Hoover.



## STONE TAVERN FARM

554 Boston Post Road

Owner: Anne Stone

Web: [petnanniesatstonetavernfarm.com](http://petnanniesatstonetavernfarm.com)  
Park along the drive by the Farm Stand.

Known as Stone's Tavern the farmhouse at Stone Tavern Farm was built by William Stone in 1804 when he was just 16 years old. Stone's father, John Stone, had been a tavern keeper in East Sudbury Center (Wayland), so it was fitting for William to move west on the Post Road in the early 1800s to establish his tavern when the road to Marlborough was a stage route and this was a stop en route.

## BLOSSOMS AT STONE TAVERN FARM

Blossoms provides locally sourced annuals, hanging baskets, perennials, vegetable plants, containers, honey, and 80+ varieties of herbs. When in season Blossoms sells local tomatoes, sweet corn, and fall décor. Lisa Forsberg has been running the farm stand since 2004, taking up the job from Louise Stone. Bill Stone milled all of the wood to build the stand from trees that grew on the property. They are true 2"x4"s. Says, Lisa, "Plants are my passion. Gardening adds years to your life and life to your years!"

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Eventually the property was farmed by William P. (Bill) Stone and his wife Louise. Together they operated the roadside farm stand selling corn, produce and flowers. Bill Stone was well-known for and running hay rides and sleigh rides on the farm and for providing horse drawn carriage rides for brides whose weddings were held at the Martha Mary Chapel at Longfellow's Wayside Inn.

Today the farm is tended by Bill and Louise's daughter, Anne Stone, who, with her business partners, runs Pet Nannies at Stone Tavern Farm, a dog daycare business. The distinctive, large red barn is a recognizable Boston Post Road landmark with the farm stand in front still providing fresh plants and produce in season.



Photograph by Debbie Keeney.

## BEARLY READ BOOKS

**320 Boston Post Road**

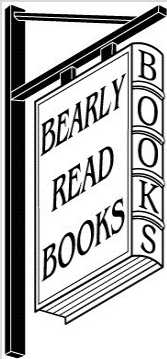
**Owner:** Betty Ann Sharp

**Web:** [alcasoft.com/bearlyreadbooks/](http://alcasoft.com/bearlyreadbooks/)

Park along the front or behind the building.

Bearly Read Books and the other businesses at 320-324 Boston Post Road occupy a former barn, moved to the current location from 22 King Philip Road around 1900. A visitor to the book shop's former owner sat on the added front porch and reminisced about the move, reporting that the barn fell off its supports while en route and had to be left in the middle of Boston Post Road until help could arrive from Boston to move it. It was a time when such building relocation projects involved ramps, logs, and a team of horses or oxen to roll buildings, a precise and pain-staking process. Shop owner Betty

Ann Sharp has attempted, without success, to gather more information about the move to corroborate the gentleman's story. She was told the Sudbury post office was in the building at one time — which is quite possible, given the way the post office moved among shops and homes in South Sudbury until it got a building of its own. Betty Ann Sharp and Jim Ellis took over the operation of Bearly Read books in 2007.



**Betty Ann Sharp**  
owner

320 Boston Post Road  
Sudbury, MA 01776  
tel. 978/443-4034  
[Info@bearlyreadbooks.com](mailto:Info@bearlyreadbooks.com)



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Image produced by Stuart Beeby Photography.

## WATER'S EDGE FARM

**73 Moore Road**

**Owner:** The Sulkowski Family

**Web:** [thewatersedge.org](http://thewatersedge.org)

Water's Edge Farm is a small family-owned farm sitting on approximately five acres of land that has been used for some sort of farming since at least the Civil War. The current owners believe that it was part of a much larger estate thought to be originally owned by a Colonel Bradley and that a neighbor, Merton Haskell (which nearby Haskell Field takes its name), was employed there. Victor Sulkowski has managed the farm full-time since 2013, and it has been in his family for about 35 years.

Buildings on the property include the main house which is a converted carriage barn. The door to the carriage barn was originally below the transom window on the left. The conversion to a residence took place in stages. There were servants' quarters next door and the stables are original. There is a tack room and hay storage area in the stables. Victor has made many improvements to the farm including new fencing, roofs, and solar panels.

The general operations of the farm include horse boarding and horse leasing. For riders, there is a 55-foot round pen and access to riding trails in the nearby conservation land. The farm also produces eggs from a flock of free range, humanely raised chickens that are fed only natural certified organic non-medicated grain, scratch, crushed oyster shells, and food scraps. From March to December, the eggs are hand collected, washed and delivered weekly to Duck Soup at 365 Boston Post Road. The family grows its own crops in large raised garden beds behind the house. They also have all-natural compost available for pick up or delivery.



Image produced by Stuart Beeby Photography.

Since Karen and Jim had sheep for about 15 years in the 1960s and 1970s — a herd of 12 or so — Karen learned to card and spin the fleece and added to the flower shop's stock with rovings ready for spinning, finished yarn, and knit products like hats, mitts, and baby booties. Now it's alpaca fleece that's sent off to a fiber pool once a year after shearing and treated to the same process and care. The fleece may be sold at the pool or come back for spinning and knitting.



Image produced by Stuart Beeby Photography.



A tender moment. Photo courtesy of Amy and Josh Dupee.

The Twillingate shop now sells both alpaca knitwear and specialty yarn, some from their own animals, some from Fair Trade fleeces and finished products purchased from Peru. Items made from alpaca fleece are wonderfully soft and non-allergenic, lovely to wear as a scarf, sweater, socks, or mittens. It's also used for bedding and furniture covering and often felted as fleece material for a variety of projects.

Amy has observed that alpacas seem to like to hang out in family groups. The photo at right that inspired the poster for the Farm and Barn tour provides evidence: that's Grandma Kira in the center, with her daughter Heiress on the left, and granddaughter Bambi on the right. Come and meet them and the other Twillingate Farm alpacas.



Photo courtesy of Amy and Josh Dupee.

**ENJOYING THE TOUR?**

Join the Sudbury Historical Society!

Visit [sudbury01776.org](http://sudbury01776.org) for membership information.

Memberships make great gifts for new neighbors, employees, teachers, & students too.

**Questions?** Email [info@sudbury01776.org](mailto:info@sudbury01776.org).

## NORTH GATE FARM

999 Concord Road

Owner: Pamela Duggan

Web: [northgatefarm.net](http://northgatefarm.net)

Parking lot available at the end of drive.

North Gate Farm sits on forty acres of pastureland and wooded trails in North Sudbury. Its primary focus is its riding academy which serves beginners through advanced show riders. The grounds include an outdoor riding arena, a 72X170 foot indoor riding arena, a sixteen-stall stable, a wash stall, and a heated tack room that overlooks the indoor arena. There are also twenty additional stalls outside and full-service boarding.

The North Gate equestrian team is quite accomplished. Among many other honors, in 2016 it won the championship title both for the



Photo by Debbie Keeney.



Image produced by Stuart Beeby Photography.

upper and middle school levels, making International Equestrian Association (IEA) history at the national finals.

Owner Pamela Duggan also runs the very popular riding program for Camp Sewataro.



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Image produced by Stuart Beeby Photography.

## TWILLINGATE GARDENS AND FLOWER SHOP

136 Hudson Road

Owner: Karen and Jim Hodder

Web: [twillingategardens.com/index.html](http://twillingategardens.com/index.html)

Park in the lot in front of the Farm Stand.

Named for his island birthplace in Newfoundland, Twillingate Gardens occupies land purchased by Ronald Hodder and his wife Hazel in 1934. He bought 350 chicks at 13 1/2 cents each and sold both eggs and broilers. Over time the flock grew to 3,000 hens, housed in two-story chicken coops. Hazel raised flowers and sold garden bouquets, initially from buckets at the end of the driveway, later from the shop on

Hudson Road, built around 1945. Once a week she shipped a large basket of flowers on the train from South Sudbury, to be delivered to Boston hospitals as a donation to cheer needy patients.



Ronald Hodder. Photo courtesy of the Hodder Family.

season and sold in the shop. The oldest flower shop in Sudbury, it's now operated by Jim's wife, Karen. She creates artful arrangements for all occasions, including proms, weddings and funerals.

The Hodder's children, Carol and Jim, were born and raised on the farm, helping out with a variety of animals and crops that has included chickens, cows, horses, and sheep, along with corn, pumpkins, Christmas trees, and, of course, flowers, still grown in



Jim Hodder as an infant, c. 1940s. Photo courtesy of the Hodder Family.



Hazel Hodder, date unknown. Photo courtesy of the Hodder Family.

As some of the original 34 acres were sold, crops other than flowers fell away, but there is still livestock, although not traditional farm livestock! The Hodder's daughters, Amy and Heather, were enthusiastic equestrians. As the family looked for suitable horses for sale they stumbled across two that came accompanied by a herd of ponies, a llama, and two alpacas. That was back in 2007. The ponies and llama have come and gone and there are no horses currently in residence, but the alpacas won their hearts, especially Amy's.



Image produced by Stuart Beeby Photography.

## TWILLINGATE FARM ALPACAS

136 Hudson Road

Owner: Amy and Josh Dupee

Web: [facebook.com/Twillingate-Farm-Alpacas-143023512391033/](https://www.facebook.com/Twillingate-Farm-Alpacas-143023512391033/)

Park in the lot in front of the Twillingate Gardens' flower shop.

Amy Hodder Dupee now operates Twillingate Farm Alpacas. With thoughtful breeding and careful purchases and sales over the years, she now has a herd of 27 prize-winning animals. It's a little harder for Amy to make the rounds of all the shows and fairs now that she has one-year-old twins and a five-year-old daughter, but among the many awards her animals have won is a blue ribbon at the 2012 North American Alpaca Show in Springfield MA, where Dixie Kiss was judged the best fawn-colored alpaca in a field of some 200.



Blue Ribbon for Dixie Kiss. Photo courtesy of Amy and Josh Dupee.