



ZECHARIAH BOODEY FARMSTEAD

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*"PRESERVING THE PAST  
TO  
SUPPORT THE FUTURE"*

MISSION STATEMENT

The Committee has undertaken a substantial project to expand access to our historic and cultural heritage. The restoration, reconstruction, and re-purposing of the Zechariah Boodey Farmstead historic buildings, from our past, will be a cornerstone connection to local businesses, and other surrounding historical and cultural entities, by encouraging growth in our communities' local economy. The Farmstead will yield a location, available to a variety of people, for social, private, educational, as well as civic events and activities.

COMMITTEE MEMBERS

Catherine Orlowicz, Chair  
Frances Frye, Vice Chair  
Cheryl Cullimore, Secretary  
Tatiana Michelizza, Member  
Scott Drummey, Member  
Christine C. Evans, Member and  
Family Representative  
Rick Fogg, Associate Member

TO LEARN MORE ABOUT THIS PROJECT OR  
WAYS YOU CAN SUPPORT, PLEASE VISIT

[www.newdurhamnh.us/  
boodey-farmstead-committee](http://www.newdurhamnh.us/boodey-farmstead-committee)

OR

FACEBOOK: ZECHARIAH  
BOODEY FARMSTEAD

BOODEY HOUSE TIMBER  
FRAME ASSESSMENT  
REPORT NEARS  
COMPLETION



Shawn Perry of Preservation Carpentry is documenting the conditions for each piece, referencing drawings made during the dismantling of the house. The Committee has received and reviewed a draft copy of the report, including sketches of the assembled house frame. The report should be completed by end of summer.

FAMILY DONATES NEEDLE POINT  
CHAIR COVER

How exciting is this! The hand stitched needle-point seat covering, donated by the Boodey Family. It is the same seat covering in the stereogram photograph of the East room of the Boodey House, circa 1880s. The seven original member signed the covenants, written by Elder Benjamin Randal in the East room on June 30, 1780, establishing the Free Will Baptist Church. We thank the Boodey Family for their thoughtful donation and entrusting us this treasure. The piece will be displayed in the East Room of the House, once reconstructed.



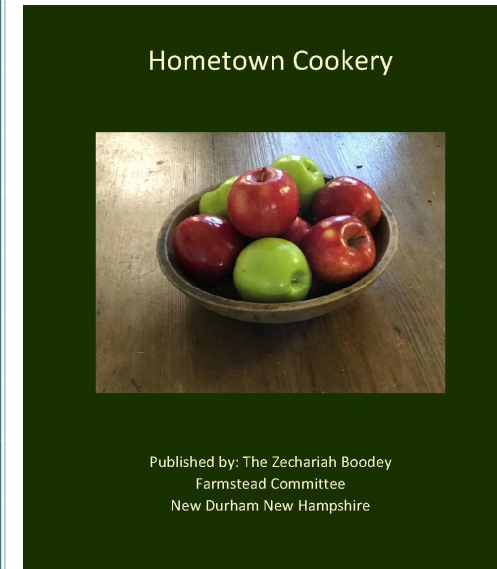
ZECHARIAH BOODEY FARMSTEAD

THE BOODEY CHRONICLE

VOLUME 3, ISSUE 1

JUNE 2021

HOMETOWN COOKERY COOKBOOK



Hometown Cookery

Published by: The Zechariah Boodey  
Farmstead Committee  
New Durham New Hampshire

The Zechariah Boodey Farmstead Committee is compiling a cookbook of favorite recipes to celebrate the wonderful cooks and traditions in New Durham and the surrounding communities. Zechariah Boodey was an early settler in town and his home was the birthplace of the Free Will Baptist Church. Publishing this cookbook is a chance to showcase our local cooks and raise much needed monies towards the reconstruction of the Zechariah Boodey Farmstead, which includes his house and an 18<sup>th</sup> century barn.

The Committee is working on the restoration and reconstruction of the colonial era home, located in and for the town of New Durham, N.H. The house was originally constructed in 1769 and is a timber frame colonial style cape that was gifted to New Durham by the Boodey family in 2006.

The reconstruction of the English style barn, a gift to the town in 2019 will complete the picture of the Boodey farmstead. Such a barn was part of the original Boodey homestead.

The Farmstead will afford space for demonstrations, i.e., herb gardening, weaving, cider making, cooking over fire, maple sugaring, etc. This property is important to our local community and national history for two reasons. The first is for its architectural features and, secondly, it is the birthplace of the worldwide Free Will Baptist faith movement. Once reconstructed, the buildings will be used as a house museum for educational opportunities and a function hall for meetings and conferences. To sustain the farmstead, rental opportunities by private, public and civic groups for their events and activities will be available.

This cookbook will be a collection of new as well as tried and true recipes from some of the area's best cooks. The Committee is asking for recipe contributions toward this effort. We are looking for goodies in all categories: appetizers, soups, mains, breads, vegetables, desserts, and beverages. We would also like to include some old tried and true recipes used in years past for keeping a household going; soap making, whitening the wash, pest control, herbal remedies, and natural dyes, etc.

The Committee is requesting that all recipes be submitted on the Recipe Collection sheet, provided by the publisher which includes instructions for writing your recipe(s). These forms will be available at New Durham Library or forms can be requested from committee members. We will be accepting recipes until July 30, 2021 and can be returned to committee members Crissa Evans, [chevansme@gmail.com](mailto:chevansme@gmail.com) or P.O. Box 47, New Durham, NH,03855 or Sherry Cullimore, [Waquoit32@yahoo.com](mailto:Waquoit32@yahoo.com) or P.O. Box 408, New Durham, NH,03855. We hope you will enjoy entering your favorite recipes and join us in our community venture.

For more information about this project please visit [www.newdurhamnh.us/boodey-farmstead-committee](http://www.newdurhamnh.us/boodey-farmstead-committee) or follow us on Facebook at Zechariah Boodey Farmstead or call Catherine Orlowicz at 603-859-4643.

SPECIAL

DATES AND EVENTS:

- *New Durham Day August 7th*
- *Recipe submission deadline July 30, 2021*
- *Annual Holiday Fair November 2021*
- *Site sign dedication July 2021*

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### MY APPLE STORY

By Christine Boodey Evans



Scott Drummey taking scions from the "old apple trees" located on the original Boodey Homestead Site, late winter 2021.

At our 2019 Boodey Farmstead site celebration Scott Drummey, owner of Granite Ledge Farm, a permaculture-based business, provided demonstrations on how to graft fruit trees. After watching his demonstration, he suggested that fruit trees should be planted on the grounds of the Zechariah Boodey Farmstead when we restore it. I thought that was a great idea! I asked Scott if he could take cuttings from the old apple trees at the Boodey Place. He said, "absolutely." Hearing his response, it got my wheels turning in my head.

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Fast forward to July 2020. I was clearing out my very overgrown garden area, near the original location of the Zechariah Boodey Homestead site. To one side of this area are two old apple trees. Bittersweet vines had completely covered the trees and were squeezing the life out of them. I wanted to try saving the trees. I decided to ask Scott to stop by and give me his opinion on whether they could be saved. Scott had good news that there were some healthy branches which he marked with bright pink tape. He explained that he would come back in February when the trees are dormant and take cuttings near the marked branches. These cuttings are called scions. The scions contain the desired "genes" from the original tree. These genes would be duplicated in the future production by the scion/stock tree.

On February 26, 2021, Scott called, and we arranged for him to come the next day to cut the branches. It was such a bitter cold day with the winds howling, I remember thinking, people will not believe this. So, I took a couple of pictures, of his activity, for the record.

Scott explained that he had ordered apple saplings to be used as the rootstock. The scions, cut today, would be put in the fridge to keep them dormant. He would graft these scions to the rootstock in a month or so after the rootstock is potted and begins to "wake up" in the spring. The scion and rootstock would heal together to form a new apple tree that would have the exact same desired characteristics as the original tree the scion was taken from. Almost all fruit trees are reproduced this way, to ensure the characteristics of the original tree are maintained in the new tree.

Scott said the original trees were most likely seedlings as that was the most common way to grow apple trees "back in the day" on the homestead farm. Because we are propagating by grafting, we would give these trees a name of their own. Now that sounded like fun! I asked Scott if he knew of names of any other New Hampshire apples. He replied that the "Milden" apple originated in Alton, NH about 1865. Scott has one growing on his farm now. His tree was produced by grafting from a scion from another Milden Apple tree, which was grafted from another one and so on, all the way back to that original seedling tree that someone named "Milden" in Alton, NH back in 1865.

This got me thinking about all the wonderful old apple trees you see in our area. The trees that are grafted from will produce small, light red in color apples and are best used for applesauce and apple pie. But they are not a good storage whole fruit apple for the long winter. I am very interested in our local apple trees and am hoping to speak with folks in the area who are interested in sharing their apple tree histories and stories. As a goal collecting data such as names, types, origins, and age of their apple trees. If you have apples, please let us hear from you about them. I may be reached at [chevansme@gmail.com](mailto:chevansme@gmail.com).

In closing, I am excited to share, we learned on May 21, 2021, that the scions have taken to the "rootstock" and new leaves have begun to emerge from their winter slumber.



The grafted scions have taken to the rootstock, spring 2021.

### FAMILY PHOTOGRAPHS DONATED



In November of 2020 the Committee received a donation of approximately 50 photographs from Mrs. Pam Schluter. Pam is a Boodey descendant. Her 7th great-grandfather is Zechariah<sup>1</sup> Boodey. Her family line follows to Azariah then to John Boodey. John Boodey is Zechariah<sup>2</sup> Boodey's brother. Pam has completed a lot of genealogy research for her line of Boodey and very generously shared her research with us. Her family line includes local family names such as Foss and Hurd.

As with most families, they neglected to write who these people are. This is where you can help us. The photographs were taken in places located in Rochester, NH, Old Orchard Maine, and Haverhill, Mass. We would like to see if we could identify some or all of these folks. Please call Chair, Cathy Orlowicz at 603-859-4643 to arrange a viewing time. Any assistance would be greatly appreciated.

Our sincerest thanks to Pam, for her generous donation. Once the house is reconstructed, the photographs will be placed in the East room to help tell the story of the Boodey family during the early pioneer days.

### MYSTERY OF INTERIOR TREATMENT FOR THE HOUSE SOLVED

The old saying "Good things come to those who wait" is really a true teacher in patience. For years the Committee has been asked "What did the inside look like?" Our response "We do not know as the insides of the building had been removed long before the house was donated to the Town." In keeping with the principles and practices for the Secretary of Interior Standards for Preservation, the Committee intended to leave the interior walls unfinished.

Fast forward to Spring 2020. Christine (Boodey) Evans called with news. The family, while sorting pictures found a number of photographs for the Boodey House showing the inside and how the walls, fire places and so on were trimmed or finished! One room, known as the parlor was covered in the brown and blue paper, matching the piece found during the dismantling for the house.

We are grateful to the family for their continuing support for this historically important project.



Photograph on the left is the parlor, on the right the East room fire place and bee-hive oven..

"... THE PAPER DATES BETWEEN THE LATE 1840S AND MID 1860S. THE BLUE AND BROWN COMBINATION WAS VERY POPULAR DURING THAT PERIOD."  
RICHARD NYLANDER