

Kelley Farm Post

FRIENDS OF THE KELLEY FARM
AUTUMN 2016



The front door of the new Visitor Center at the Oliver H. Kelley Farm will be welcoming visitors soon!

Arriving at the Finish Line by Mac MacK

As of late September, the construction project at the Kelley Farm has taken the last turn and is on the final stretch heading for the Finish Line! A finish line of many finishes!! The structures all have doors now. Most of the doors have been installed. The concrete floors are getting stained and polished. The ceiling sound proofing is almost done. Cabinetry is being installed in storage areas and in the classrooms. The fireplace has its limestone face. The sinks are in!! The toilets are in!! And, there is running water! It won't be long before things are really finished.

But, like all approaches to finish lines, there can always be a stumble. There have been a few. So, we get up, brush ourselves off, and take off running again.

Outside, the structures look nearly complete. The parking lot is finished with lighting, the walkways have been poured. The paths have their topcoat of limestone applied. Fencing will be installed soon, and the landscaping will follow.



Moving Day can't come soon enough for staff! Once the temporary structures are emptied, they will be removed, the last of the asphalt road will disappear, and a beautiful green space will surround the multi-purpose classroom picnic building. Moving Day

is slated to happen any day now, and it will take a few days to complete. Once that is finished, we will be off and running again, trying out our new spaces and testing new programs. The beauty of these finishes is that we are all winners!

A Sneak Peek...

Clockwise from top left: the new Teaching Kitchen in final installation; outdoor sinks are plentiful; agrarian upholstery in the main lobby; the backyard of the Visitor Center; and the new Community Room. Photos by Aaron Smith / Smitty's Workshop.

Outdoor Exhibits Trail

by Mac MacK & Kate Roberts, MNHS Exhibit Designer

Many people are interested in where their food comes from. A balanced diet requires foods that come from many different sources in many different places. Children eat a wider variety of foods when they know something about them, including where they come from. From the time of Oliver Kelley to today, Minnesota's agriculture and the farm family's work has changed in response to technological innovation, environmental circumstance and community need.

A new exhibit taking shape and scheduled to appear when the "new" part of the Kelley Farm opens, will allow visitors to follow a trail of food groups that will fill a plate to exemplify a balanced diet – learning the five food groups of ChooseMyPlate.gov, and where many types of foods come from. While the exhibit will benefit people of all ages, it is particularly designed with families, children ages 4-10, and school groups in mind.

HOW IT WILL WORK...

While wandering a winding path that leads from the Guest Animal Building to the Contemporary Crops Zone, visitors will travel from node to node experiencing a different food group in each. Hands-on experiences will reveal where the featured food comes from – including many from Minnesota. Hopefully, visitors will talk with each other about their food choices and where food comes from.

Here's a quick summary of the objectives of each node:

PROTEINS come from animals and plants (meat from

animals, dairy, nuts, some grains, beans). People eat different proteins for different reasons.

Guests will be able to "dress" out a hog: the components are cuts of pork (ham, bacon, pork chops, tenderloin, ribs, etc.) to assemble and disassemble. With the Graphic, visitors will be able to identify other types of proteins and where they come from/how they are produced.

DAIRY - Most people know that milk comes from animals (cows, sheep, goats) and they know that milk can be made into many other foods, such as ice cream, butter, yogurt, and cheese. In order to produce milk and food for people, animals must be fed. Visitors will be able "milk" a cow. They will also be able to help feed a cow using a block and tackle to move a bale of hay. The exhibit will help guests identify other animals that produce milk and be able to identify products that come from milk, as well as learning how it is manufactured. This may include information on modern mechanical milking.

FRUIT - It may surprise some people to learn that apples come from trees and that these trees require special needs in order to grow in MN. Not all apples are the same or are used for the same purposes. There are many steps apples (and food) take before we can put them on our plate. Guests will learn that apples need to be picked from a tree, then sorted, packed and shipped. Visitors will be able to identify how apples are grown in MN and what the different kinds of apples are used for. They will



The "Fruit Node" of the new outdoor exhibit.

be able identify other Minnesota-grown fruits and see the steps they take from the tree to mouth.

VEGETABLES come from plants that are grown. "Vegetable" is a term that includes many different parts of plants. People eat many different vegetables for many different reasons (taste, color, nutrition, culture). Guests will be able to make a soup recipe, in the course of which they will learn to identify and select vegetables and get to know the different parts of plants that make up vegetables (tops and bottoms).

GRAINS come from plants that are grown. People use different grains for food in different ways. Guests will be able to grind grains and feel the tactile differences in grains. Through use of a graphics, visitors will be able to identify different grains and how they are used (oats, wheat, rye, barley, etc.).

It is hoped that this new exhibit will go a long way towards teaching visitors about the food chain, the process of food 'becoming' food, the food groups themselves, as well as allowing the visitor to become more knowledgeable about food in general.



Assembling and disassembling parts of a hog in the "Protein Node."

Spotlight: Leslie Moore by Mac MacK

There's a young lady out at the Kelley Farm who lives history, personifies history, and, in a sense, is history, because she eats, breathes, and, literally, lives history.

Leslie Moore works on the Farm but the story of her getting there is a bit of a story itself. Born in Morristown, New Jersey, in the latter part of the 20th Century, she grew up near Baltimore, Maryland, immigrating to Minnesota after high school. Flipping through a college catalogue, she chanced upon a bit about Carleton College in Northfield. Liking what she saw about Carleton, she filled out an application and what follows is the rest of the story.

As a wee child she played soccer and dreamed of a spot on the USA women's soccer team. That didn't last too long, being replaced by thoughts about becoming an archeologist, with the thought of living history always being in the back of her mind. Somewhere in the last two years of high school her thoughts began wrapping themselves around history.

Having historical leanings, she gravitated towards that when searching for summer jobs. During one summer break in her college years, she even had a job as an intern at Mount

Vernon, George Washington's home on the Potomac River in northern Virginia.

As a history major at Carleton, and upon becoming that school's newest graduate, she began searching for a job in the history field, and discovered the Kelley Farm. The advertised position met her job search's major requirements; it was in the history field and it allowed her to stay in Minnesota. "I like history. I like the people here and I like the area," she said.

Pressed to answer about her favorite Kelley Farm activity, she answered, 'sorghum pressing in the fall.' "It's a beautiful time of year [and] it's nice to be involved in an activity where horses are involved." Is there anything you would like to see at the Kelley Farm, I asked. "Perhaps beekeeping," she said, because Kelley was a beekeeper, so maybe that.

Leslie isn't always locked onto – and into – history. She has been known to watch a bit of TV, *Modern Family* and *Saturday Night Live*, and she reads, too. Classical, modern, all sorts of stuff. She's reading Steinbeck at the moment but her favorite book is "Catch-22" by Joseph Heller, a book known to have kept at least one or two people



Leslie Moore in action at The Kelley Farm.

from re-enlisting in the army after being discharged. She's an outdoors girl. She loves canoeing and camping, anything outside. Very active, on her days off you might find her out running, maybe going to a movie, or on a trip somewhere. If her finances will

allow it, she'll be out doing it. History is her future, one might say. She was a history major and thus, after graduation a year or so ago, desired a job in the history field, where she plans to be for quite some time. The rest is – and will be, history.

Come by the Kelley Farm for Harvest Days!

Oct. 20-23, 2016

Thurs-Sat: 10am-5pm + Sun: Noon-5pm

In late October we start putting the Farm "to bed" for the winter. Join us and help finish up the field work, put away food for the winter in the root cellar, make corn husk dolls, or maybe join a quilting bee!



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FRIENDS OF THE KELLEY FARM

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Become a Friend of the Kelley Farm!

Inquire at the check-in desk when you come out to visit!

S P R E A D I N G



T H E W O R D

8 y.o. Daniel was asked if he and his family had a good time down at the Farm. **“We sure did! It was fun!”**

From Becker, a mom and daughter said,
“We come here quite a bit.”

A family came up from Fridley and the grandparents from Northfield to celebrate ‘Grandparents Day.’

The kids learned something about gardening, primarily that rocks are not good for gardens.

They learned this while picking rocks out of the Farm’s garden, and they didn’t mind doing it, either.

Some Blaine children visiting said what they learned was that **cats are put in grain storage areas to keep mice from eating the grain.**

When pressed about what she learned, 7 y.o. Audrey said, **“They don’t like to waste things.”**

True. Everything possible is put to use, recycled, and perhaps put aside to be used again and again.

RANDOM THOUGHTS by Mac MacK

I went to the Kelley Farm t’other day
Thought I’d stop by on my way
Into town for a bite to eat.
Lots of things to see and do,
All kinds of things for me and you.
I found it quite a treat.
Rocks in the garden I was pulling out,
Later feeding chickens, there was no doubt
I was getting my farming diploma.
Scrubbing clothes outside, my hands in a pail.
I could smell bread baking... I began to wail
For a bite of the bread, quite the aroma.
I’ll be back, I said, as I drove away,
Well worth the return another day.