

# Bucolica



*"I just want to learn everything! I mean, there was a time when all this was common knowledge, but now we are so far removed from how things are made." - Anelda*

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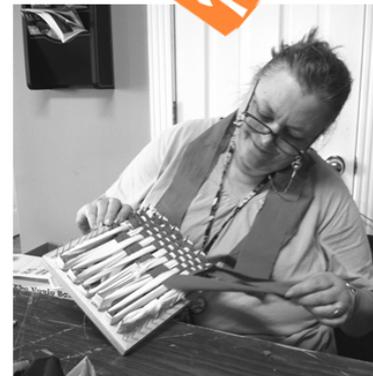
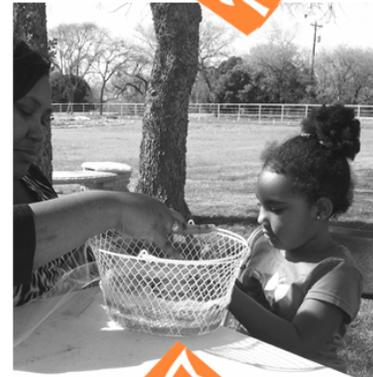
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(min. age 8 years old)	
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### WORKSHOP REGISTRATION:

Register Early. Classes will be cancelled if they do not meet the minimum enrollment by 6 business days prior to the start of a workshop or craft activity. The Collin County Farm Museum reserves the right to cancel, combine or reschedule any class. Instructors may alter the class schedule during a session to accommodate holidays or emergencies. These changes will be announced on the Collin County Farm Museum's Facebook page. "Like" us and keep informed!





## From the Museum Coordinator

"I fixed it. I don't know how, but I fixed it!" Jeff, a restoration volunteer, said. Behind him one of the essential 4 foot square box fans whirled noisily as it shoved hot air into the museum. It's July in Texas, so we only have two temperatures, hot and hotter. We need the fans to pull hot air from outside and push the hotter air out of the museum. For about a month, the volunteers limped along with only one of the huge fans and it was taking a toll on their restoration work. It's hard to fix things when your eyes sting from raining sweat. So Jeff and another volunteer, Roger, decided to tackle the beast and fix the fan themselves. They opened it up, checked the wires for shorts, examined the belt, and tested the motor. Everything seemed to be fine. Jeff gave the blades a quick spin and decided to plug it in one more time. The fan started with a flick of the switch.

These are the type of volunteers essential to the Collin County Farm Museum. They are independent, experienced, loyal and have no problems thinking outside of the box... literally. They are willing to take on any project for the benefit of the museum. Thank you Jeff Phelps, Roger Meier, Sid Daskam, and Randy Lucas.

*Thank  
You!*

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## Whoever Heard of Canned Butter?

"Canning butter?" was the reverberating exclamation from a recent cheese-making workshop, entitled "Butter & More Butter."

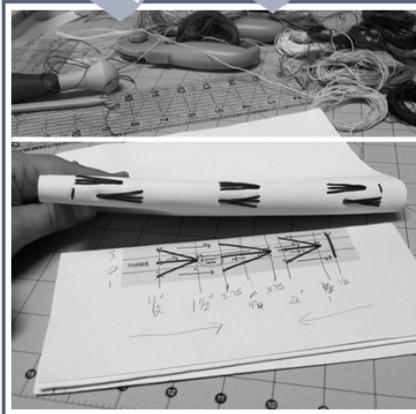
In addition to teaching the practical elements of butter and cheese making, the museum's educational workshops incorporate historical knowledge as well, such as canning butter. Think about it, more than a hundred years ago there was no reliable method of refrigeration. Early settlers had to devise a way to preserve their food, and that meant canning their butter. I enjoyed watching the look of shock on my students' faces gradually changed to understanding. Contemporary society has become used to viewing our food certain ways. As a result, people have forgotten that there are many different forms foods can take.

While the Butter & More Butter workshop students were still collecting their wits from the canned butter realization, I messed them all up again by switching around their definition of terms like "buttermilk" and "skim milk."

If you are regular visitor to the grocery store and you buy skim milk, you are essentially buying fat free milk. However, in butter and cheese making class, "skim milk" refers to the original definition: whole milk in which the cream was "skimmed" off the top. There is still fat in the milk, just very little or no cream.

Students also had to adjust to two definitions of buttermilk. The "cultured buttermilk" you buy at the grocery store is similar to the one you can make at home with "skimmed milk."

*Continued on page 11*



September-February

Workshops are predominately for adults and youths older than 8 years old unless otherwise stated.

**Register Early.** Classes will be cancelled if they do not meet the minimum enrollment by 6 business days prior to the start of the workshop or craft activity. The Collin County Farm Museum reserves the right to cancel, combine or reschedule any class.

**Age Limits.** Students younger than 16 years old, who meet the minimum age requirement for the workshop, must be accompanied by an adult who is also taking the workshop.



## Basket Weaving 13+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Pine Needle Basket Weaving	Jan. 16, 2016	11—3 pm	\$40	6
Melon Basket Weaving	Feb. 20, 2015	11—3 pm	\$40	6

## Bookbinding Workshops 10+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Photograph Flip Book	Oct. 16, 2015	6:30—8:30 pm	\$20	6
Family Tree Fold-Out Book	Nov. 20, 2015	6:30—8:30 pm	\$20	6

## Broom & Brush Workshops 13+ y.o. with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Iron Skillet Cleaning Brush	Oct. 24, 2015	9:30—11:30 am	\$30	4
Kitchen Broom Making	Nov. 21, 2015	Noon—4 pm	\$60	4

## Candle Making 10+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Traditional Tin Poured Candles	Oct. 17, 2015	Noon—4 pm	\$30	6
Crystal Sand Candles	Dec. 11, 2015	6:30—8:30 pm	\$30	12

## Cooking 19th Century Recipes

Have you ever tried to recreate Victorian foods from original recipes? There are odd measurements and no temperature guides... so how did they cook? Join our hands-on cooking demonstration and historical lesson.

**January 12, 2016 3:30—5:30 pm or 6:30-8:30 pm \$20**





## Essential Oils

What are the dos and don'ts of using essential oils? Let Bre Taylor walk you through the "essentials"! Bre strives to nourish her home and family with the use of essential oils. She creates eco-friendly cleaning supplies, bath scrubs & salts, and supports her growing family's immune systems during cold and flu season.

**January 30, 2016    9—11 am    \$30    Limit: 10 people**



## Glass Crafts 10+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Victorian Glass Etching—Candle Holders	Oct. 2, 2015	6:30—8:30 pm	\$20	6
Victorian Glass Etching—Wine Goblets	Nov. 21, 2015	9:30—11:30 am	\$20	6
Mercury* Glass Ornaments (*Not Using Real Mercury)	Dec. 12, 2015	2:30 —4:30 pm	\$20	12

## Fiber Workshops 8+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Sock Teddy Bear	Sep. 12, 2015	9:30—11:30 am	\$20	6
Simple Hand Quilting—Hexagons	Oct. 31, 2015	Noon—4 pm	\$30	4
Driving Cap—Hand Sewn (Cotton or Wool)	Nov. 7, 2015	Noon—4 pm	\$20	4
Shirt Apron—Hand Stitching	Nov. 13, 2015	6:30—8:30 pm	\$20	4
Sock Teddy Bear	Dec. 12, 2015	Noon—2 pm	\$20	12

## Herbal Craft Workshop 8+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Herbal Swag	Oct. 30, 2015	6:30—8:30 pm	\$20	6
Kitchen Herb Garland	Nov. 7, 2015	9:30—11:30 am	\$20	6
Cook's Herb Wreath	Nov. 14, 2015	9:30—11:30 am	\$20	6

## Leather Workshop 8+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Mask Making	Oct. 24, 2015	Noon—4 pm	\$30	6
Leather Driving Cap—Hand Sewn	Nov. 7, 2015	Noon—4 pm	\$30	4
Leather Ornaments	Dec. 12, 2015	9:30—11:30 pm	\$20	12

## Rug Workshops 10+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Braided Rag Rug—4 Strand	Sep. 19, 2015	Noon—4 pm	\$20	6
Intro. Twine Weave Rag Rug	Oct. 17, 2015	9:30—11:30 am	\$20	8
Intro. Pattern Weave—Buffalo	Nov. 6, 2015	6:30—8:30 pm	\$20	8
Pattern Weave—Star Bursts	Jan. 23, 2016	11—3 pm	\$20	8
Crocheted Rag Rug	Feb. 27, 2016	11—3 pm	\$20	6



The below workshops are only offered during the weekdays and held in the Concession Stand commercial kitchen at Myers Park & Event Center. Minimum age is 13 years old and they must be accompanied by an adult.

### Canning Workshops +13 years old & with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
Canning Citrus	Jan. 27, 2015	3:30—5:30 pm 6:30—8:30 pm	\$20	6
Winter Pressure Canning	Feb. 23, 2016	3:30—5:30 pm 6:30—8:30 pm	\$20	6

### Cheese Workshops +13 years old & with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
*Hard Cheese—Colby	Jan. 19, 2016	3:30—8:30 pm	\$60	4
<i>*To register the Hard Cheese Workshop, you need to have taken all 3 parts of the Soft Cheese Workshops.</i>				
Soft Cheese, Part 1: Butter, Buttermilk & Yogurt	Feb. 1, 2016	3:30—5:30 pm 6:30—8:30 pm	\$40	8
Soft Cheese, Part 2: Dessert Cheese & Feta	Feb. 2, 2016	3:30—5:30 pm 6:30—8:30 pm	\$40	8
Soft Cheese, Part 3: Mozzarella & Ricotta	Feb. 3, 2016	3:30—5:30 pm 6:30—8:30 pm	\$40	8
<i>\$30 discount for those who register for all three Soft Cheese Workshops!</i>				



*"It's so much fun!" - Gigi*

### Soap Workshop 13+ years old with an adult

PROGRAM	DATE	TIME	FEE	LIMIT
**Soap Makers Club	Sep. 1, 2015	3:30—8:30 pm	\$10	N/A
**Soap Makers Club— Last Batch before Christmas!	Nov. 10, 2015	3:30—8:30 pm	\$10	N/A
**Soap Makers Club	Dec. 15, 2015	3:30—8:30 pm	\$10	N/A
**Soap Makers Club	Jan. 26, 2016	3:30—8:30 pm	\$10	N/A
<i>**To join Soap Makers Club, you have to have made Cold Processed Soap. Contact Jennifer at 972-548-4792 to join.</i>				
Part 1: Soap Molds & Recipes	Feb. 15, 2015	4:30—8:30 pm	\$30	12
Part 2: Tallow Soap	Feb. 16, 2015	3:30—5:30 pm 6:30—8:30 pm	\$30	6
Part 3: Goats Milk Soap & Shampoo	Feb. 17, 2015	3:30—5:30 pm 6:30—8:30 pm	\$30	6
<i>\$15 discount for those who register for all three Soap Workshops!</i>				



## Antique Driving Classes

PROGRAM	DATE	TIME	FEE	LIMIT
1911 Ford Model T Driving: Part 1 *Must have valid drivers license	Oct. 3, 2015	1—3 pm	\$10	6
1911 Ford Model T Driving: Part 2 *must have taken Part 1	Oct. 10, 2015	1—3 pm	-	6
Antique Tractor Driving Class *Must be 10 years or older & 47" tall	Nov. 14, 2015	1—4 pm	\$10	6

But there is another type of buttermilk, a “traditional buttermilk” which forms during the butter-making process. After the butter clumps are removed from the churn, the liquid that remains is a high fat milk (not cream) called “buttermilk.” You can still find these terms in old recipes from the 1800’s and early 1900’s.

During the course of learning correct terms and definitions, the students also got an education on the production of different milks. I am sure they felt like they were back in high school chemistry learning about the mechanics of pasteurization and homogenization, as well as the combinations of water, proteins and lipids.

Thankfully, they keep coming back for more.

-Jennifer Rogers



## There’s a Man in the Class!

*“Take a picture of him, so people know men take this class,”* advised one of my students during a workshop. The elderly lady making the declaration

had her arm fully extended, and pointed her red-tipped finger at the lone male fixing his sample plate of homemade buttermilk, sour cream and cream cheese during a Mesophilic Cheese-Making Workshop. Everyone chuckled, and he smiled along with us.

Sometimes, the only way I can get proof that men attend our workshops are through candid photographs. Our lone male student in this class was so tall that he had to stoop down, even with the height of the kitchen counter, to keep loading up his sample plate. I took a picture of him adding a dollop of red pepper jelly to the homemade cream cheese.

Whether soap-making or cheese-making -- or any other domestic-themed workshop -- I always seem to end up with a single man in a workshop full of women. Thankfully, it does not seem to faze them, and they frequently add a bit of silliness and humor to the workshops.

Looking back over the course of the year, I have yet to have a man come to a domestic workshop by himself. What I mean is, men typically come to the workshops with their girlfriends or their wives, and in some cases with their daughters.

One of my favorite duos was a father in a soap-making workshop who signed up with his teenaged daughter. Tuesdays were his day off, so he picked up his daughter early from school and they worked as a team learning to make a variety of different soaps. They shared stories with me, such as the

hours they spent together picking out scent combinations to add to their soaps.

One of the best combinations they came up with was a lemon-jasmine goats milk soap that smelled like fresh spring, and a Grapefruit-Ylang Ylang shampoo bar that reminded me of summer.

While I am more than happy to see a man come to class with his female partner, I wish more men felt comfortable coming by themselves. I look forward to the day when I can say, “*men take our domestic workshops,*” instead of “*A man...*”

- Jennifer Rogers



## How did It Turn Out?!

I was all excited to hear what my students had done with their buttermilk. Last week the students took home a cultured milk that transformed into delicious buttermilk overnight.

So when they walked into the Yogurt Cheese Workshop a week later, I asked, *How did it turn out? Good ... Fine,* was the general consensus.

Not quite the rave reviews I was hoping for. Before the students left last week I provided them with a selection of family recipes for their enjoyment... my Mama’s Buttermilk Biscuits and another for homemade dressing... my Nana’s Pimento Cream Cheese Spread ... and a Simple Sour Cream Dip that I make regularly.

Hoping for stronger reviews, I coaxed: *Well, did you use it?*

Out rolled a torrent of excuses: *This week was really busy; My refrigerator is sooooo full and I just kinda forgot about it; I used it to make sour cream... but I haven’t tasted it yet.* The excuses were so numerous and different I had to laugh.

The saving grace came from the youngest member in the workshop who proceeded to tell me how wonderful Mama’s Buttermilk Biscuit recipe was. She and her mother also made the dressing and thoroughly enjoyed it. They used the last little bit to make buttermilk pancakes Saturday morning.

The girl said she saved just enough of the buttermilk to start the next culture. Hearing the mother and daughter enthusiastically discuss their cooking adventures opened up the flood gates for the other students. They wanted to know how good the food tasted and how well the buttermilk incorporated into the recipes. The general theme was, *Is it like store-bought buttermilk?* The answer: *Better!*

Listening to the students pepper questions at the mother and daughter made me realize that some students were still feeling uncertain about using foods they cultivated themselves from bacteria. I think contemporary society has ingrained in us the concept that all bacteria are “bad” and can make us extremely ill. As a result, we have lost sight of the beneficial nature of bacteria which can be cultivated in a clean and safe environment.

There was also some hesitation about using food without a printed expiration date on the label. I have an idea as to how to dispel these reservations... I am going to ask the students in future classes to make one recipe with buttermilk and bring it to the next class. We will see who does their homework.

- Jennifer Rogers



# REGISTRATION

You may register for as many programs as you would like to reserve a space. However, registration is not confirmed until payment is received at least 6 days prior to start of workshop or craft activity.

9/12/15 Sock Teddy Bear 9:30—11:30 am \$20 x \_\_\_\_\_  
 9/19/15 Braided Rag Rug Noon—4 pm \$20 x \_\_\_\_\_

10/2/15 Glass Etching—Candle Holders 6:30—8:30 pm \$20 x \_\_\_\_\_  
 10/3/15 Model T Driving Class 1—3 pm (2nd class on 10/10/15) \$10 x \_\_\_\_\_  
 10/16/15 Photograph Flip Book 6:30—8:30 pm \$20 x \_\_\_\_\_  
 10/17/15 Intro. Twine Weave Rug 9:30—11:30 am \$20 x \_\_\_\_\_  
 10/17/15 Trad. Tin Poured Candles Noon—4 pm \$30 x \_\_\_\_\_  
 10/24/15 Iron Skillet Brush 9:30—11:30 am \$30 x \_\_\_\_\_  
 10/24/15 Leather Mask Making Noon—4 pm \$30 x \_\_\_\_\_  
 10/30/15 Herbal Swag Décor. 6:30—8:30 pm \$20 x \_\_\_\_\_  
 10/31/15 Simple Hand Quilting Noon—4 pm \$30 x \_\_\_\_\_

11/6/15 Intro. Pattern Weave 6:30—8:30 pm \$20 x \_\_\_\_\_  
 11/7/15 Kitchen Herb Garland 9:30—11:30 am \$20 x \_\_\_\_\_  
 11/7/15 Driving Cap Noon—4 pm (Leather +\$10) \$20 x \_\_\_\_\_  
 11/13/15 Shirt Apron 6:30—8:30 pm \$20 x \_\_\_\_\_  
 11/14/15 Cook's Herbal Wreath 9:30—11:30 am \$20 x \_\_\_\_\_  
 11/14/15 Tractor Driving Class 1—4 pm \$10 x \_\_\_\_\_  
 11/20/15 Family Tree Fold-Out Book 6:30—8:30 pm \$20 x \_\_\_\_\_  
 11/21/15 Glass Etching—Goblets 9:30—11:30 am \$20 x \_\_\_\_\_  
 11/21/15 Kitchen Broom Making Noon—4 pm \$60 x \_\_\_\_\_

12/11/15 Painted Glass Ornaments 4—5 pm \$10 x \_\_\_\_\_  
 12/11/15 Crystal Sand Candles 6:30—8:30 pm \$30 x \_\_\_\_\_  
 12/12/15 Leather Ornaments 9:30—11:30 am \$20 x \_\_\_\_\_  
 12/12/15 Sock Teddy Bear 12—2 pm \$20 x \_\_\_\_\_  
 12/12/15 Mercury Glass Ornaments 2:30—4:30 pm \$20 x \_\_\_\_\_



The Collin County Farm Museum wishes you a wonderful Holiday Season!

You may register for as many programs as you would like to reserve a space. However, registration is not confirmed until payment is received at least 6 days prior to start of workshop or craft activity.

# Happy New Year, 2016!

1/12/16 Cooking 19th Century Recipes 3:30—5:30 pm 6:30—8:30 pm \$20 x \_\_\_\_\_  
 1/16/16 Pine Needle Basketry 11—3 pm \$40 x \_\_\_\_\_  
 1/19/16 Hard Cheese (Colby) 3:30—8:30 pm \$60 x \_\_\_\_\_  
 1/23/16 Star Pattern Rug Weaving 11—3 pm \$20 x \_\_\_\_\_  
 1/27/16 Canning Citrus 3:30—5:30 pm 6:30—8:30 pm \$20 x \_\_\_\_\_  
 1/30/16 Essential Oils 9:00—11:00 am \$30 x \_\_\_\_\_

2/1/16 Soft Cheese: Part 1 3:30—5:30 pm 6:30—8:30 pm \$40 x \_\_\_\_\_  
 2/2/16 Soft Cheese: Part 2 3:30—5:30 pm 6:30—8:30 pm \$40 x \_\_\_\_\_  
 2/3/16 Soft Cheese: Part 3 3:30—5:30 pm 6:30—8:30 pm \$40 x \_\_\_\_\_  
*Registered for all 3 Soft Cheese Workshops - \$30*

2/15/16 Soap Making: Part 1 3:30—5:30 pm 6:30—8:30 pm \$30 x \_\_\_\_\_  
 2/16/16 Soap Making: Part 2 3:30—5:30 pm 6:30—8:30 pm \$30 x \_\_\_\_\_  
 2/17/16 Soap Making: Part 3 3:30—5:30 pm 6:30—8:30 pm \$30 x \_\_\_\_\_  
*Registered for all 3 Soap Workshops - \$15*

2/20/16 Melon Basketry 11—3 pm \$40 x \_\_\_\_\_  
 2/23/16 Winter Pressure Canning 3:30—5:30 pm 6:30—8:30 pm \$20 x \_\_\_\_\_  
 2/27/16 Crocheted Rug Making 11—3 pm \$20 x \_\_\_\_\_

**TOTAL** \_\_\_\_\_

Contact Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Phone #: \_\_\_\_\_ Email: \_\_\_\_\_

**Register by Mail:** Send registration form with check payment to Collin County Farm Museum, 7117 CR 166, McKinney, TX 75071  
**Register by Phone:** Call 972-548-4792 and have credit card ready  
**Register by Email:** Send email to ccfm@collincountytx.gov with subject heading "Register" and provide registration information