



Fall 2023

The Cracker Barrel

Newsletter of The Page Farm and Home Museum

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(207) 581-4100

pagemuseum@maine.edu

umaine.edu/pagefarm



The Buzz from The Garden

It has been a true joy to watch the gardens at Page Farm & Museum move from fallow to flourishing. It has been lovely to welcome the occasional visitor (everyone is welcome to stop in for a stroll!). Recently, a home-schooling family arrived and enjoyed the tour of the lower garden. The mint is as tall as some of the children! Likewise, the oregano. Everyone smelled a sprig and took some mint clippings home. Apples are beginning to show by the upper garden. The stinging nettles are very happy to be everywhere in the lower garden and are gradually being removed and re-centered into the medicinal quadrant. There is a family of groundhogs spending time between the garden shed and shipping container with possible chipmunk neighbors. They startle me as much as I suspect I startle them!

I think there is a crows roost a few trees behind the willow that is at the back of the museum. They stand guard quite often with the mourning doves on the roof. Occasionally I will spot a bald eagle or red tailed hawk (and gulls, of course!). The comfrey is another plant who is extraordinarily comfortable in multiple places besides its intended home in the medicinal quadrant. Strawberries are slow to show but the rhubarb has leaves twice the size of my head!

Seeds and seedlings have been planted in the upper quadrant and are faring well. We have a pumpkin patch that just got fenced and will likely need some TLC to protect it from groundhogs and deer. A little dawn soap around the perimeter is a start. In the tomato and marigold bed to my surprise are many, many volunteer tomato plants! It's highly unusual but can happen if the conditions are right for a tomato to shift from annual to perennial. We'll see what they look and taste like in time!

Merrilee Schoen
Gardener, Summer 2023

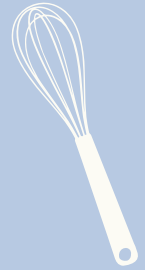


From the Kitchen of Brownie Schrupf

Honey Date Bars

Farm and Home Week - 1942

- 3 Well Beaten Eggs
- 1 C Honey
- 1 C Flour
- 1/4 t Salt
- 1 t Baking Powder
- 1 C Chopped Dates



1. Mix eggs and honey 

2. Blend in sifted dry ingredients

3. Add dates and nut meats

4. Bake in greased 10 1/2 x 15 1/2 in pan 325°F for 40-45 minutes

5. Cut while still warm into squares and remove from pan.

The Great Fall Potato Sale

The Great Fall
Potato Sale is
underway! This year
we are excited to
offer online
ordering. We hope
this will streamline
the process and make
things easier and
more convenient for
patrons and museum
staff! Scan the QR
Code below to start
an order. Ordering
closes on November
11. Pick up day is
Saturday, November
18th, 9-3. Telephone
ordering is also
available Wednesday
- Saturday 10-3.
Call (207) 581-4100.



PastPerfect Project

This year, the Page Museum Board of Directors decided to undertake updating the Museum's collection management system to PastPerfect Museum Software. PastPerfect is a standard in accredited museums nationwide. The Museum is currently using a card catalog system and Microsoft Access for an electronic database.

A collection management system is a database that helps museum staff track information about the items in their collection, such as provenance, condition, and location. Museums that have a strong collection management system can not only stay relevant and accessible, but they can also stay present and visible. Employees are more productive when they work with a simple system (and thus train only on a minimal schedule) and the museum can offer rewarding internships and volunteer opportunities.

A public portal and back-end administration make it easy to update staff on real-time updates while also making data entry simple. We can increase public access and outreach to the museum collections management system by utilizing a public web and mobile portal. We will also be able to provide sophisticated image galleries as well as links to related objects using a Web-based CMS with multimedia capabilities.

As this upgrade will be a massive project, the board plans to hire a half-time fixed-length position to support day-to-day operations and museum administration. Patty can then focus on converting the data to the new system and complete catalog files. The project start date is January 1, 2024 and is expected to take up to two years. The first stage of the project, is the physical conversion of MS Access to PastPerfect will begin in January and continue through May, 2024. During this time, the Museum will adopt a moratorium on collecting in order to be able to focus attention on current collection files. We are excited to begin this project and look forward to sharing our progress in the future.

Holiday Shoppe 2023

Holiday Shoppe 2022 was a success! We had 22 vendors spread throughout the museum and a wonderful crowd to peruse their wares. Holiday Shoppe 2023 planning is underway. Keep an eye on our [website](#) and [Facebook page](#) for more information to come!



Here is sample language
for making a bequest to
the University of Maine
Foundation:

“I give and bequeath to
the UNIVERSITY OF
MAINE FOUNDATION for
the benefit of the PAGE
FARM AND HOME
MUSEUM: the sum of \$
_____;

or

_____ percent of my
estate;

or

the property described
herein to establish/add
to the _____ Fund.

The principal is to be
endowed and the
distributions, as
established by the
University of Maine
Foundation
Board of Directors, shall
be used for

_____”.

Curator's Corner

This butter working table was donated by Jim Hiltonsmith, who shared his personal history with the piece. “I was always into antiques, even as a young kid. My mother used to take me to antique auctions so I probably bought this in the late '60s with my paper route money. I couldn't leave the auction empty handed so she let me buy the butter worker.” A butter worker is a machine that rolls partly finished butter to press any remaining buttermilk and to work salt into the butter. “At the time I really didn't know what it was but she called it a butter flattener. It was the only item in my price range. I believe I was 15 or 16 when I bought it.”

