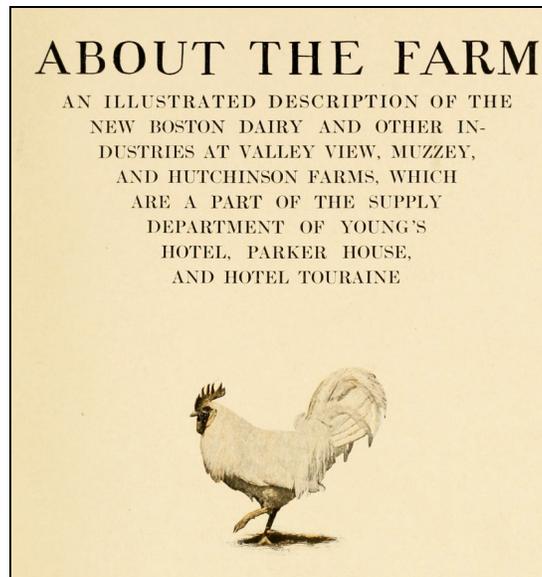


About About the Farm
An Interview with Oliver Dodge
January 1991

by John Bunting
New Boston, New Hampshire

Foreword: *About* “About About the Farm”

In 1910 the J. R. Whipple Company published a book “About the Farm” which described Whipple’s Valley View Farm in New Boston, New Hampshire, a farm which supplied produce to Whipple’s three hotels in Boston, Massachusetts. The book is available on-line at: <https://archive.org/details/aboutfarm00whip>



In 1991 John Bunting sat down with Oliver Dodge, a 79-year-old New Boston farmer, to talk about “About the Farm” and printed a typed transcript of the interview in a booklet titled “About About the Farm.” Bunting and Dodge had the 1910 book in front of them as they spoke, and their conversation was inspired by the photographs in the original Whipple publication.

Oliver Harris Dodge (1912-1998) was born in Nashua, N.H. and moved with his family to New Boston in 1924 when he was 12. John Bunting (1948-2009) was a volunteer fireman who worked with Fire Chief Jim Dodge, Oliver Dodge’s son and New Boston’s last farmer.

In 2023 the New Boston Historical Society prepared this reprint of “About About the Farm” (1991) including for the first time photographs from “About the Farm” (1910). We preserved John Bunting’s text but moved his notes about present street addresses from footnotes to within the text, inside square brackets, as you will see.

Interview with Oliver Dodge in January of 1991 concerning the book About the Farm, which was printed in 1910 by the J. R. Whipple Company. Three Boston hotels, the Parker House, Hotel Touraine and Young's Hotel were owned by the same company. This book was a promotional item that was distributed at the hotels and primarily discussed the operations of the company farms in New Boston, NH.

As Oliver plainly states, his information about the Whipple Farm is mostly secondhand. He was only a small child when the farm was running but knew several of the people who worked for the Whipple Company.

He has been a dairy farmer all his life as was his father and are his son and grandson.

Present addresses of buildings are given in footnotes. Pictures in the book are referenced by their captions.

John Bunting conducted the interview.

Q: The farm closed down the year you were born. Is that right?

OD: No, Whipple died the year I was born. The farm closed down in 1919. I was born in 1912. His son in law kept it running until 1919, then they sold it to Gilman. The big auction was in 1920.

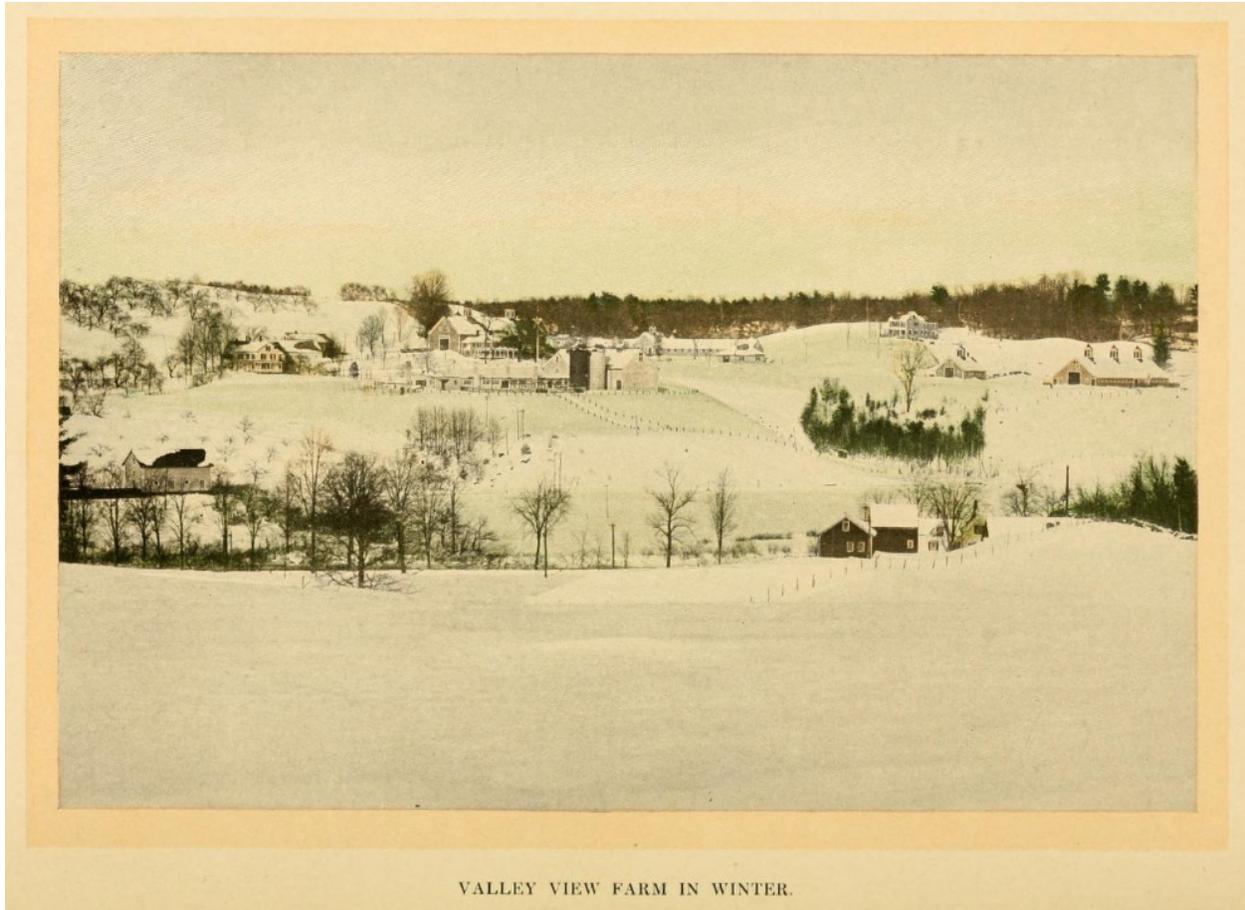
Q: Who was the son-in-law?

OD: I don't know what his name was. He kept it going from 1912 until 1919. The last piece of property that Whipple bought in 1910 was the Welch Farm [20 Tucker Mill Road] or Charlie Dodge place, Solomon Dodge Place.

He never finished doing what he wanted to with the place. He wanted to make a showplace out of it. On top of that, his one desire was to put a hotel on top of Pinball Hill [Hill between approximately 50 Weare Road and Hilldale Lane]. That was the last of his wishes. It was going to be a regular recreation hotel, like there used to be in Mont Vernon, Shirley Hill and all the rest of those big hotels. The road was going just this side of Gallup's [24 Weare Road]. The road was all planned and ready to go.

He came up in 1910. He got sickly after that. He was 69 when he died. So, anyhow, he was standing on the piazza of the Gallup's house. That was the boss's house, Jim Igo's. He stood on the piazza and looked over to Burnham Hill, which is the area of The Playground, all the way to the new school, up to Molly Stark Lane. That hill was so damn rocky it was said that you couldn't get around there with a horse and dump cart because of all the rocks. He stood at the house and looked over on to that hill and told Jim Igo that he hoped someday to see that hill all planted with corn. They cleared the rocks off that fall. They hauled all the rocks to the ice pond at the corner of River Road and Molly Stark Lane to make the dam for the ice pond. And the three ice houses. The next spring they planted that whole area with corn. They cleaned it right off.

All that I know is not stuff that I remember, but stuff that I know from the people who worked there all their lives. A lot of these old guys worked for my father and I heard the stories from them.



VALLEY VIEW FARM IN WINTER

Whipple owned everything clear through to Wilson Hill Road, on River Road [444 River Road]. He owned the Byam Farm and all that. My farm, on Dodge Road [32 Dodge Road, et al], was the Muzzy Farm which was also part of the Whipple Place.

My family came back here on the 14th of April 1924. I can remember driving the cattle up from Bedford through Goffstown over Howe Bridge up to here. When we was coming up through Goffstown, the smoke was rolling up in this direction all the time. I wasn't too damn old at the time. I was only 12 years old, but walked all the way from Bedford draggin' them cows, I remember that. We come to find out when we got here that the Gidding's place burned [116 Tucker Mill Road]. The Gidding's place is where Willard is now. My grandfather's old place.

Q: So looking at this picture, describe what you see.

OD: The Cement Barn [2 Weare Road] is right in the middle. The barn to the right is the Holstein barn. It was torn down and taken to the Best Farm in Mont Vernon, which is right near where Joe English Road ends in Mont Vernon. It was set up there and used until it burned. It was the longest barn in New England. The Grisky boys owned it then. Paul Barss and I were haying the field right above his house [388 Joe English Road]. The Grisky boys were haying the Kelso field. They had some old junk trucks they were haying with. They loaded this old truck with hay, drove it into the barn and went to dinner. They looked out and the barn was going. Paul and I went up there and took all the cows to the neighbors and milked all those cows by hand that night. In the morning they got some kind of temporary milking machine. That old truck, evidently some of the hay got on to exhaust pipe or something, and while they were at dinner, it got going. The barn that's there now, in Mont Vernon, was built after the fire.

(In the photograph) you can see the little cement garage [16 Weare Road], which is still there. And all these others are piggeries behind it. Gallup's house [24 Weare Road] is near the top of the hill, toward the right, and the piggeries slightly to the left and a little lower. In front of the piggery is the Cement Barn. The piggery was 1500 feet long, I think it was. That's the slaughter barn right in the middle. That burned when the horse barn burnt.

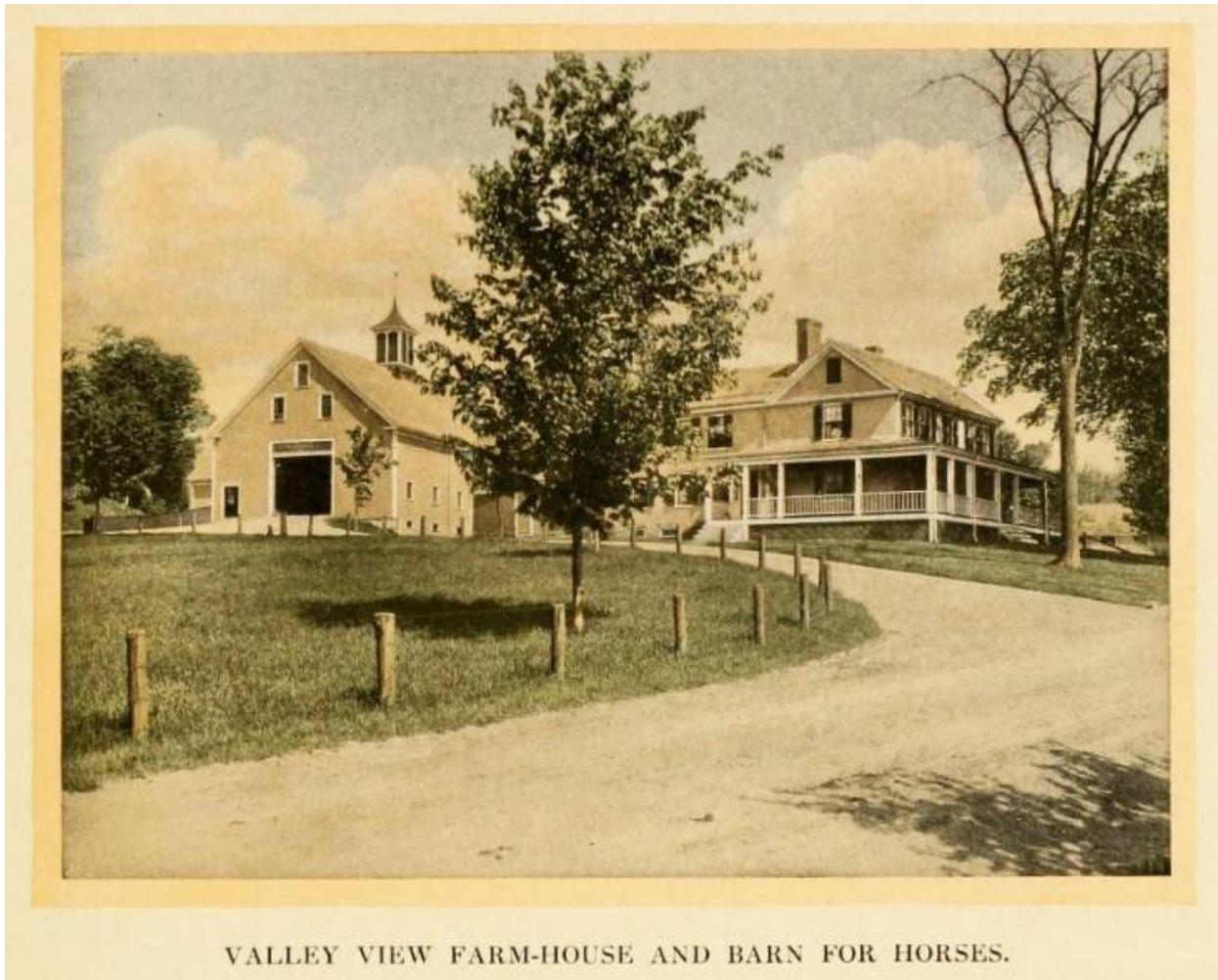
The Horse Barn was behind Wayne Daniel's house [11 Weare Road]. That's where the fire started. The fire spread from there to the piggery. There was all wooden shingles and it went the length of that thing. It didn't take long. They did save the house. It just burnt the end of the house. They said they couldn't save anything else, they just stayed there and put the water to the end of the house and kept that. There was quite a little distance between them. It doesn't look it here, but there was.

The stone posts behind Wayne's house were the old barnyard gate posts. The barn went nt between there and Francestown Road. I remember when all of that burned, just plain as yesterday. That was March 31, 1930.

Q: So if you went up High Street, what was not owned by Whipple? He owned most everything, didn't he?

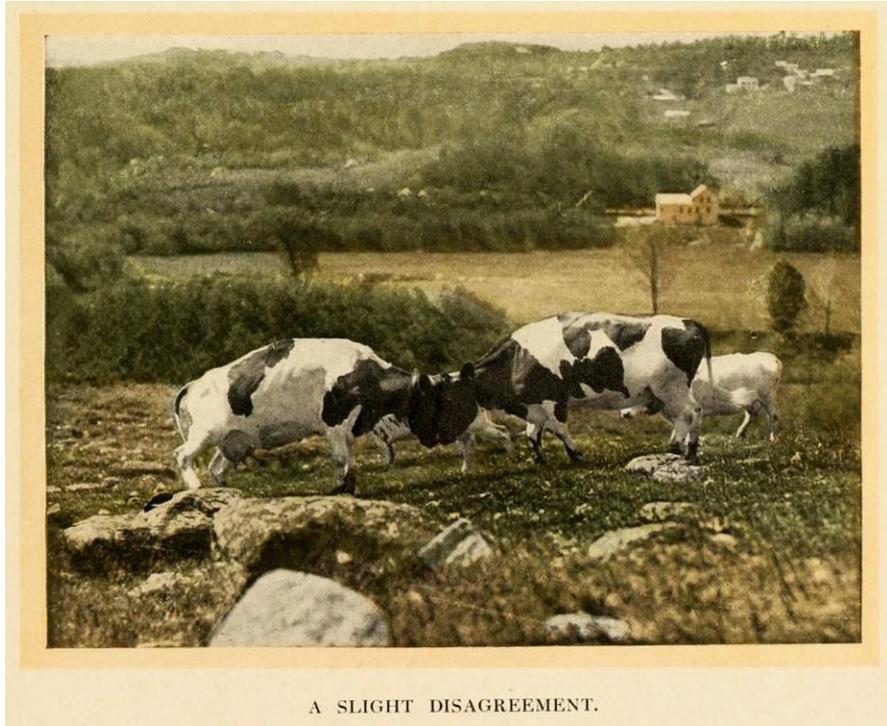
OD: Whipple owned the Tavern, which is where the bank is now. The bank building was the barn for the tavern. He owned the Whipple homestead, which is the brick house [9 High Street] that is on High Street just above Dodge's old store [1 High Street]. I don't know who owns it now. He didn't own anything more until Valley View Lane. He owned all the Pitman orchards (on Briar Hill Road) and everything clear through to the old road that comes out by Hechtl's [99 Francestown Road]. He owned everything right across from Briar Hill Road at Route 136 right straight through to 77. The end of the hog pasture was right where Bill Merron has his house now [68 Weare Road]. He owned everything down to the river. He owned my farm [32 Dodge Road], the Welch Farm [20 Tucker Mill Road], and Saunders Farm [198 Saunders Hill Road], which is where Roy Follansbee lives now. The Guernsey Barn was the Cement Barn [2 Weare Road]. The low part was all Guernsey barn. The big part was all hay barn.

The big house on the left, about half-way up the picture is Caldwell's [52 High Street]. It used to be Atwood's. Down in the foreground, that was the old Atwood storehouse. A sidetrack from the old railroad went down there. It is the State Salt Shed now [17 Depot Street]. That's the same building. The side track come right up to it. It was used in connection with their store. Atwood' store was where Dodge's store is now [7 Central Square]. Dodge' store used to be on the corner of High Street and Clark Hill Road [1 High Street]. The brick building. Atwood and Whipple owned their store one time together. The house that's down in the front, almost to the right is Pelchat's, now [47 River Road].



VALLEY VIEW FARM HOUSE

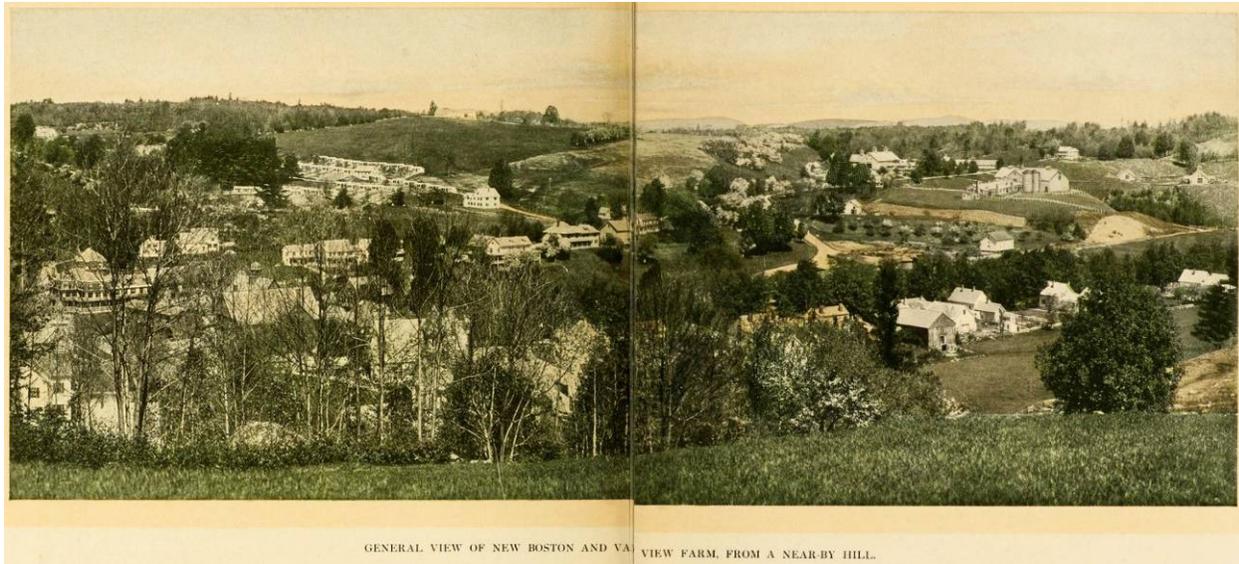
This is Wayne Daniels' house [11 Weare Road] and the horse barn. There was quite a distance between the house and the horse barn, but it don't show it. There was a big driveway between. The barn had a big inside silo. There is one picture showing them filling the silo. Also this is where they kept the sheep.



A SLIGHT DISAGREEMENT.

A SLIGHT DISAGREEMENT

It looks like this was taken over in the Burnham Hill part. I'm not sure what the house is that's in the middle, the one with the white roof.



GENERAL VIEW OF NEW BOSTON AND VALLEY VIEW FARM FROM A NEARBY HILL

This was taken from Meetinghouse Hill, right in the bend of the road, the crux as you go up, behind Burnham Hill. Right above the Duck.

Q: How did the Duck get its name?

OD: I don't know. It's always been called that as long as I can remember. I don't know where it got that name. It's possible that the other picture, the one with the cows butting heads, was taken on Burnham Hill looking up towards this section here (Meetinghouse Hill). This picture shows the Holstein barn well, and the piggery shed behind the cement barn. You can see both ends, which gives you an idea how long it is. When Clement Lyons came to New Boston [24 Weare Road], he lived where Gallups do now, he was the first aggie teacher. He took the piggery and filled it full of chickens. All the aggie boys went up there and took care of chickens. That was back when chickens were big business.

The set of white buildings right near the very top of the picture is Pitman's [46 Briar Hill Road]. As you came down from there, along Valley View Road, that's the hennery. The next place was where Fred Cann lived [7 Valley View Road]. He took care of all the hens after they sold out at the auction. Mrs. Pitman was a sister to Fred Cann. Pitman's bought all the hennery at the auction and put Fred Cann in to manage it. They ran that for years. As a hennery. That was big business for a long time. Broilers and eggs.

All the hill was orchards, so Fred Cann ran all of them as orchangs. Mapadot. He also was over to Fred Prince's over on South Hill [170 South Hill Road]. Took on quite a few orchards. The aggie boys used to help him. Spraying, and all that stuff. That's where they got a lot of their training.



SOME FARM HORSES AND WAGONS

You know where the cement garage is now [16 Weare Road], this is the Holstein Barn. The round hill to the left of the barn and behind it is Pinball. It doesn't look like that today. And that is the Uncanoonoucs in the very background over the right edge of the barn roof.

Now I can't name all of these guys here, but the guy in the front with the little dog on the seat with him is Jim Igo. He was the manager. The one behind him, just to the left with the single horse and wagon, was Frank Rogers. He was manager of this place, the Muzzy Farm, where we are now. He would be Marge Barss's father. I can't pick out too many of these teamsters, because they don't show up enough.

These men are all part of the farm, full time. I think there were 15 pair of horses, 35 dump carts. This picture shows mostly dump carts. The dump carts were all interchangeable. You could take the bodies off, lengthen out the chassis and use them for other purposes, like haying or whatever. It didn't take a torch to do it. They had them all so they would slide back and forth. A few bolts and pins.

The person standing taking this picture was right by the cement garage, looking right [16 Weare Road].



MOWING MACHINES AT WORK.

MOWING MACHINES AT WORK.

I can tell you all of them. This is the Playground looking right towards Town Hall. The first team is Charlie Goodale. He was Howard Caine's grandfather. The next is Fred Hansen. either Jim or George Merron. It's The last is a Merron, anyway. This team you'll see other places. Charlie Goodale always had this dapple gray pair of horses. All these horses were owned by Whipple and these were regular employees of Whipple. Each teamster had their regular teams that they took care of.



HAYING SCENE.

HAYING SCENE

This next picture is the parking lot down at the Fairgrounds [17 Hilldale Lane]. It is looking across the river towards the picnic area. The open piece way down the road is back of Byam's [444 River Road]. It was all open pasture then. This picture was taken standing up the old Section House, which is on the road into the Fairgrounds.



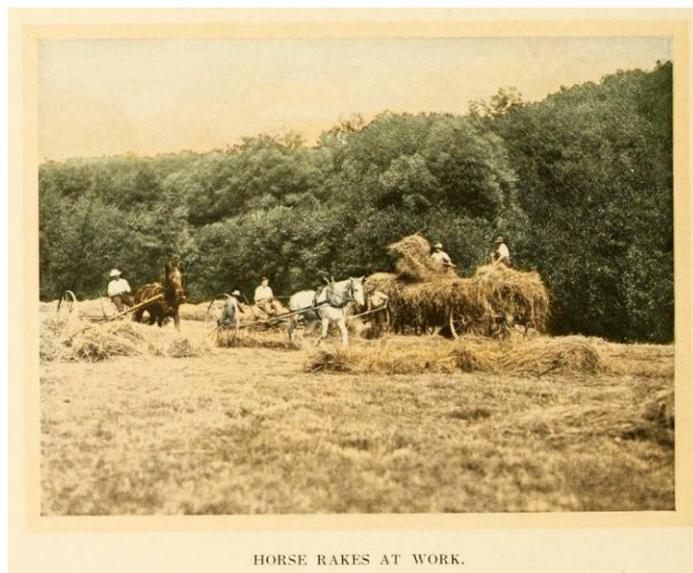
LOADING WAGONS.

LOADING WAGONS

Q: How many would they have mowing on a field that size?

OD: This is the same field. Three. They kept three guys mowing, a couple of them raking, some teddering, two or three guys cocking up hay. They always had two men on each team loading. The teamster and the helper and two guys pitching on, one on each side. The helper would pack it in and place it around. They always had six or seven wagons out.

That is Charlie Goodale just to left of the middle with his pair of dapple grays. The ones facing this way. The teamster always stayed in the front of the wagon taking care of the front end and the helper took care of loading the back end.



HORSE RAKES AT WORK.



A GOOD LOAD

There's old Charlie Goodale again. See the pair of dapple grays? The teamster would always be in the front taking care of the team and keep the reins on a stake in the middle.

The old guys would take a gamble on the weather back then. When it looked to be good they'd knock a hell of a bunch of hay and get out a bunch of guys on it.

Probably all these pictures were taken down at what's now the Fairgrounds [17 Hilldale Lane].

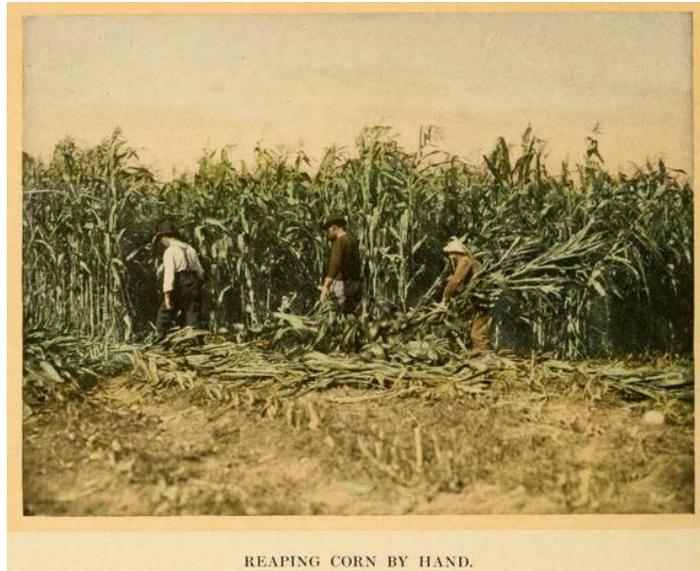


REAPING CORN FOR ENSILAGE. THE MACHINE REAPS THE CORN AND BINDS THE STALKS INTO BUNDLES.

REAPING CORN FOR ENSILAGE

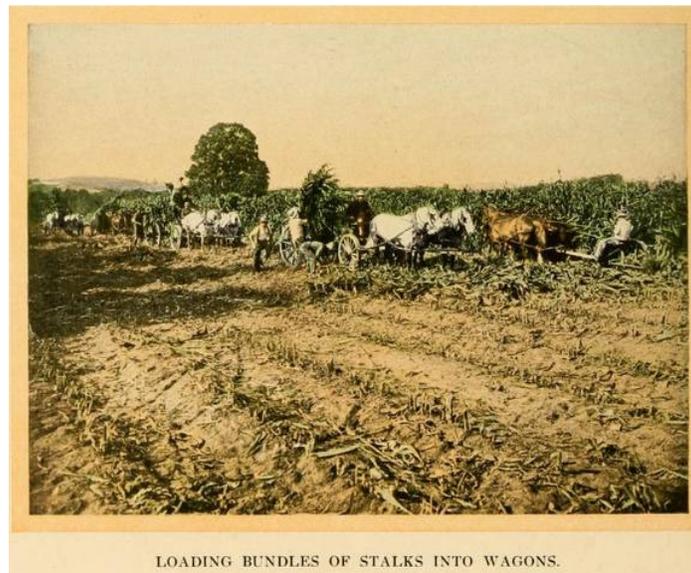
This picture was taken out behind the school on Burnham Hill after they'd cleaned all the rocks off of it. That machine took a lot of power. Sometimes they'd run two teams on it depending on how heavy the corn was. They only had corn there two years before Whipple died. This picture was probably the first year. I don't know who that person was.

Horses in those days would be put on most any piece of equipment. They would shift them around. It wouldn't make any difference. Wherever they needed them. Some horses would do one thing better than others. A lot of horses wouldn't work double so they'd use them raking or transporting things back and forth, around the barns or around town. Using them just for single horses. But if a pair of horses got along good together they always kept them together. No special breeds. Cross breeds, I guess, Belgians...



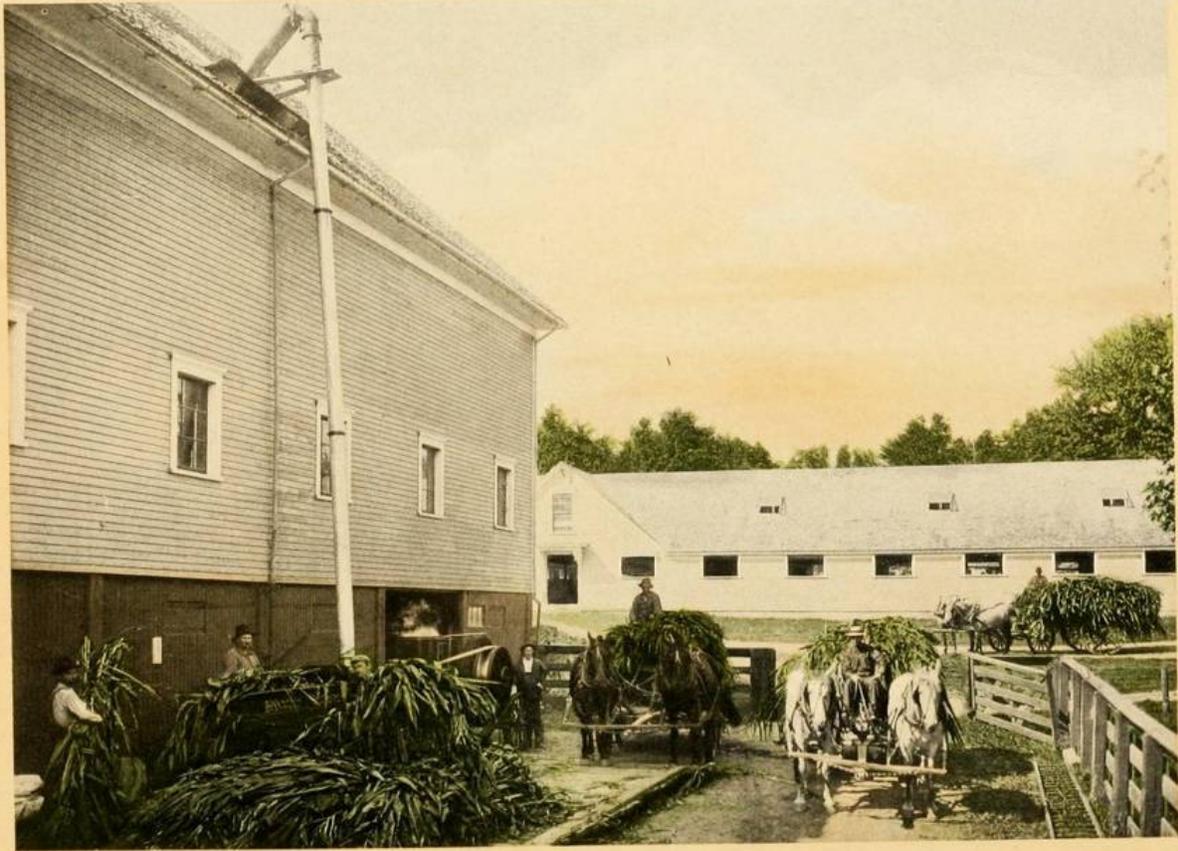
REAPING CORN BY HAND

Someplaces they would cut the corn by hand. That's what these guys are doing here. Lot of places this was done because it was too rough or because the fields were small. It wouldn't pay to get horses in.



LOADING BUNDLES OF STALKS INTO WAGONS

This picture here is out behind the school on Burnham Hill [between Central School Road and Molly Stark Lane]. I think that tree is still standing just beyond the school. Isn't there a big oak tree there now? It used to be there unless they cut it down to expand the school. Down towards Vic Daniels' house [48 River Road]. This picture was taken on the flat area to the north of the school. The teamsters just drove the team, the other guys loaded the wagons.



WAGONS BRINGING BUNDLES OF CORN-STALKS TO THE ENSILAGE CUTTER.

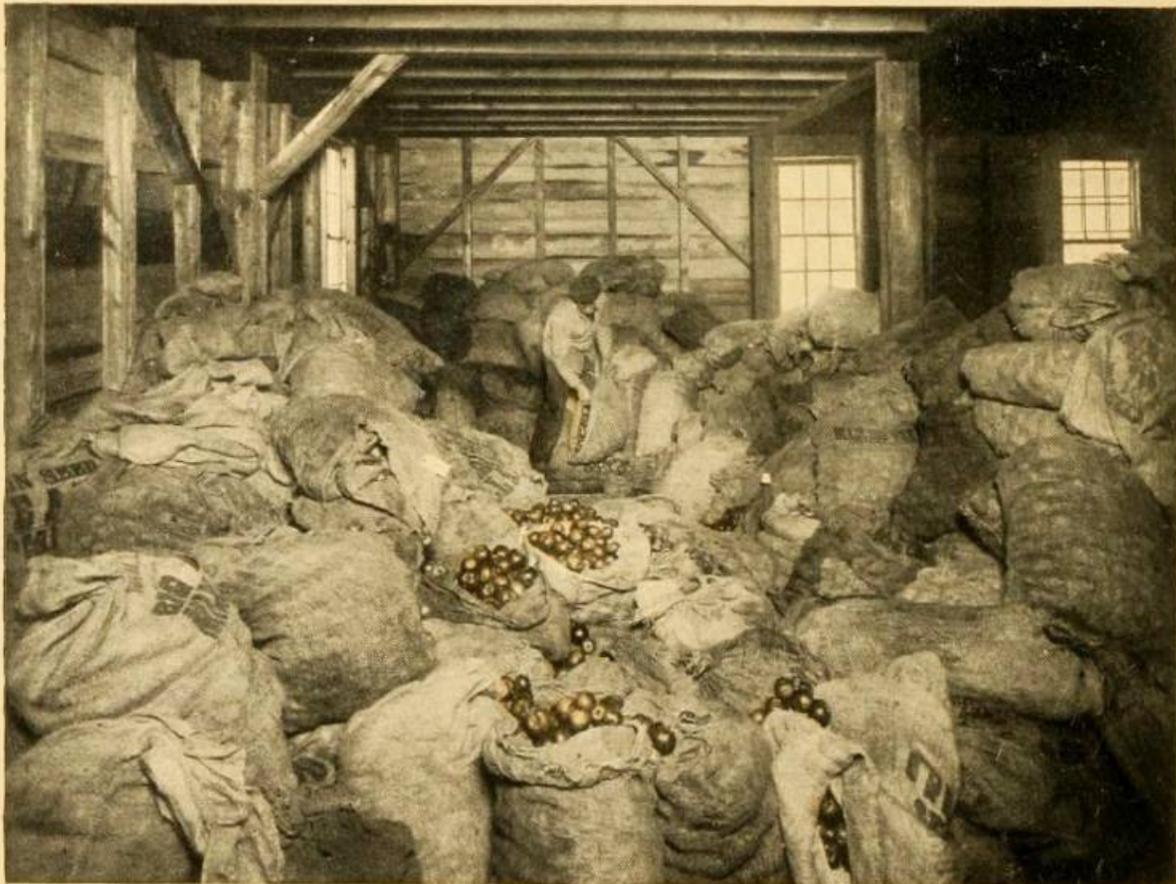
The small pieces are blown through a tube to the roof of the barn and drop into the silo. A gasoline engine furnishes power for the cutter and the blower.

WAGON BRINGING BUNDLES OF CORNSTALKS TO THE ENSILAGE CUTTER

This is the horse barn [behind 11 Weare Road]. That's the piggery behind with the slaughter barn in the middle with the end facing us.

They'd have these big wooden platforms and they'd drive the loads of corn right on to them. These are the old dump carts. They'd drive them on and tip the dump cart up and tip the corn onto the platform and then the team would head back to the field. There'd be men there to pick the corn up and put it onto the cutter. The cutter was powered by a big old gas engine. They had two. They would move them around town as they needed them. Sometimes they would be at the ice house [104 River Road], other times at the cider mill [24 Francetown Road]. The choppers and blowers took a lot of power.

The silo in the barn was about 12-14 foot across by whatever the height of the building was. That one went from the bottom of the cellar to the roof. These silos in the barns were square silos. Outside ones were round.



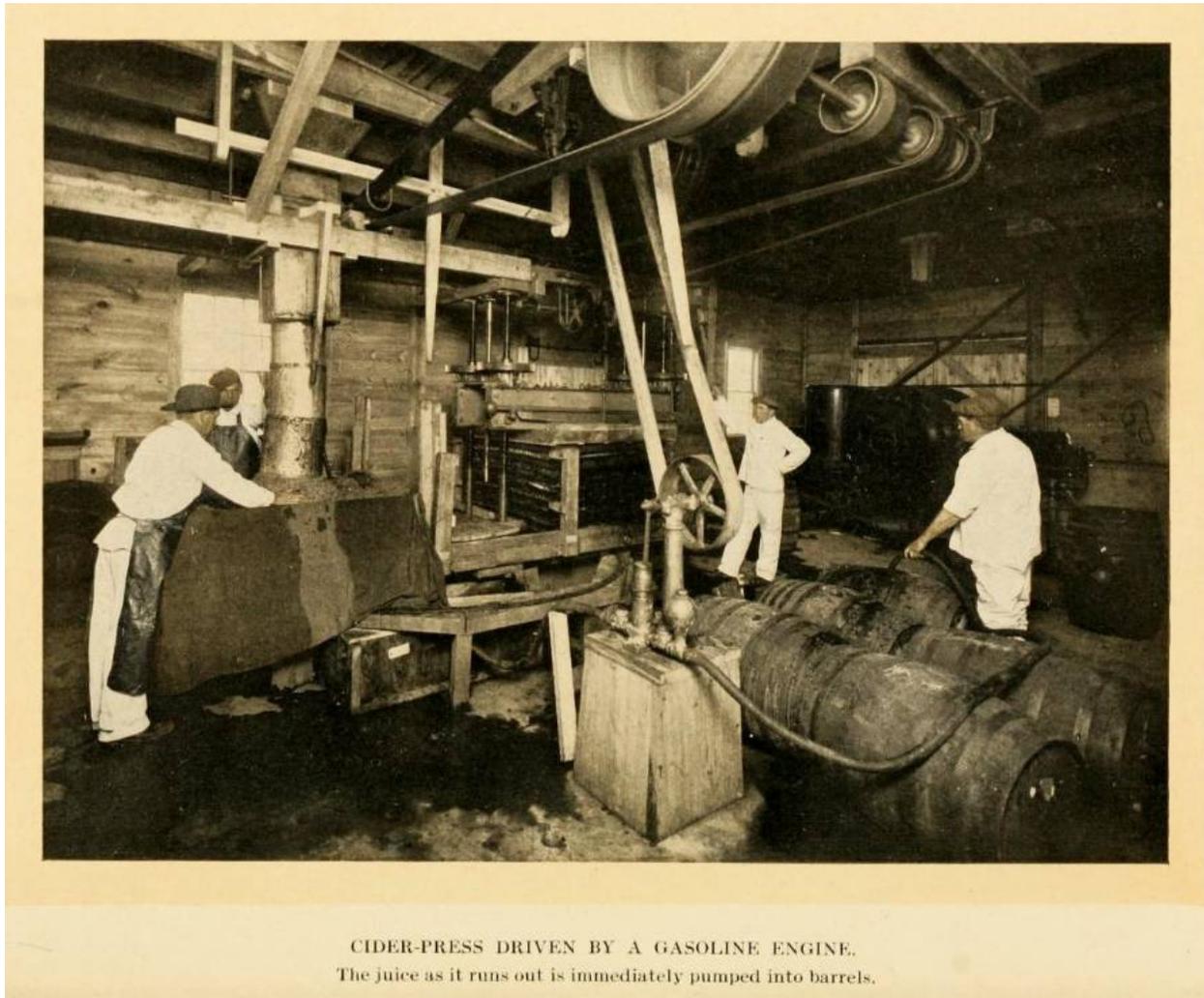
SACKS OF CIDER APPLES IN THE LOFT OVER THE CIDER-PRESS.
The apples are turned through a hole in the floor into a grinder, and the ground apples then drop to the cider-press.

SACKS OF CIDER APPLES IN THE LOFT

The cider mill was quite an operation. There would be a specialist for each job in the farm, but the day help would go from one job to another. Wherever they were needed. I had an auction bill from the auction, I don't know where it is now, but they had 300 barrels of vinegar to be sold at the auction. Stored in that cider mill. The back end of it is a big cement cellar where the vinegar would be stored in vats. It took three years to make the vinegar.

Most of the apples were brought in from people all around town. Everyone had a few apple trees years ago. Every farm had apples all around the walls and fields. They thought they couldn't live if they didn't have about so many apple trees. People would bring their apples in and they'd buy the apples off of them. Of course Whipple had the Pitman orchards [46 Briar Hill Road] which was about the only one they had of their own. I can remember here when we were kids that in the fall of the year we would pick them and lug them down to the train. Put them right into the train. A lot of them went to Greenville to a big cider factory over there.

There used to be two trains each day into town, one in the morning, one at night. At the last of it it used to come in and stay over night. That's why the guys always boarded in town. Lots of people took in boarders. Mrs. Cochran [110 River Road] boarded some of them and so did Mrs. Kilbourn who lived up in the little house [14 Meetinghouse Hill Road] back of the Parsonage, up on the hill there. The train would come in at night and go out in the morning. My uncle, Uncle Bill, William Oliver Dodge, was engineer on this run at one time and so was Bill Fiske.



CIDER-PRESS DRIVEN BY A GASOLINE ENGINE.
The juice as it runs out is immediately pumped into barrels.



MARKING ICE INTO SQUARES WITH HORSE PLOUGHS.



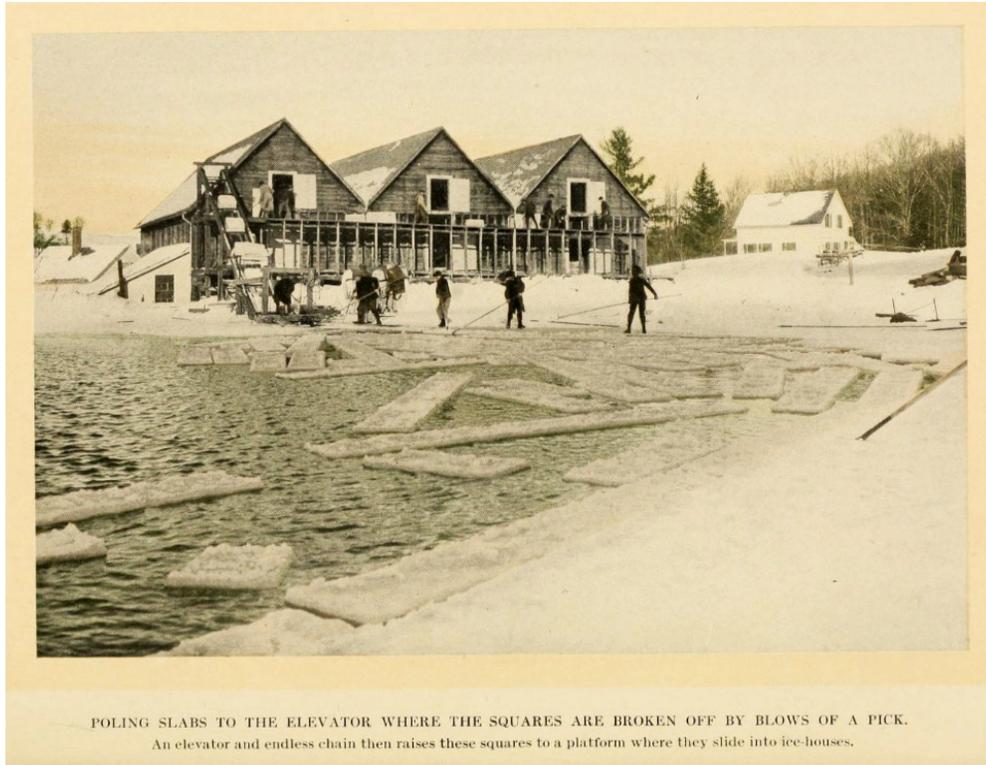
SEPARATING LONG SLABS OF ICE WHICH HAVE BEEN MARKED INTO SQUARES BY PLOUGHS.

MARKING ICE INTO SQUARES WITH HORSE PLOUGHS

It usually took three passes with the ploughs to cut through the ice. For ice around a foot thick. They would have winter caulks, sharp caulks on the horses' shoes. Some would have drive caulks, where they could screw on the type they needed for the day. Some screwed in, others drove in. I've got tools up there in the barn now for taking caulks in and out.

This picture is the ice pond on River Road across from Hilldale Lane. This is where the rocks from Burnham Hill were taken 450 make the dam. That is Harold Todd's old house in the background [105 River Road]. You can just see the roof to the left of the ice houses. The three ice houses were built. Only one remains, the old Town Highway Shed [104 River Road]. That was one of them. There were three side by side.

The other picture, SEPARATING LONG SLABS, is looking the other way. That's Route 13 in the background. That pond was about one acre. They would make two cuttings and fill those three houses. The kids would go down there and skate night after night from all over town. There would be a bonfire out back and they would skate.



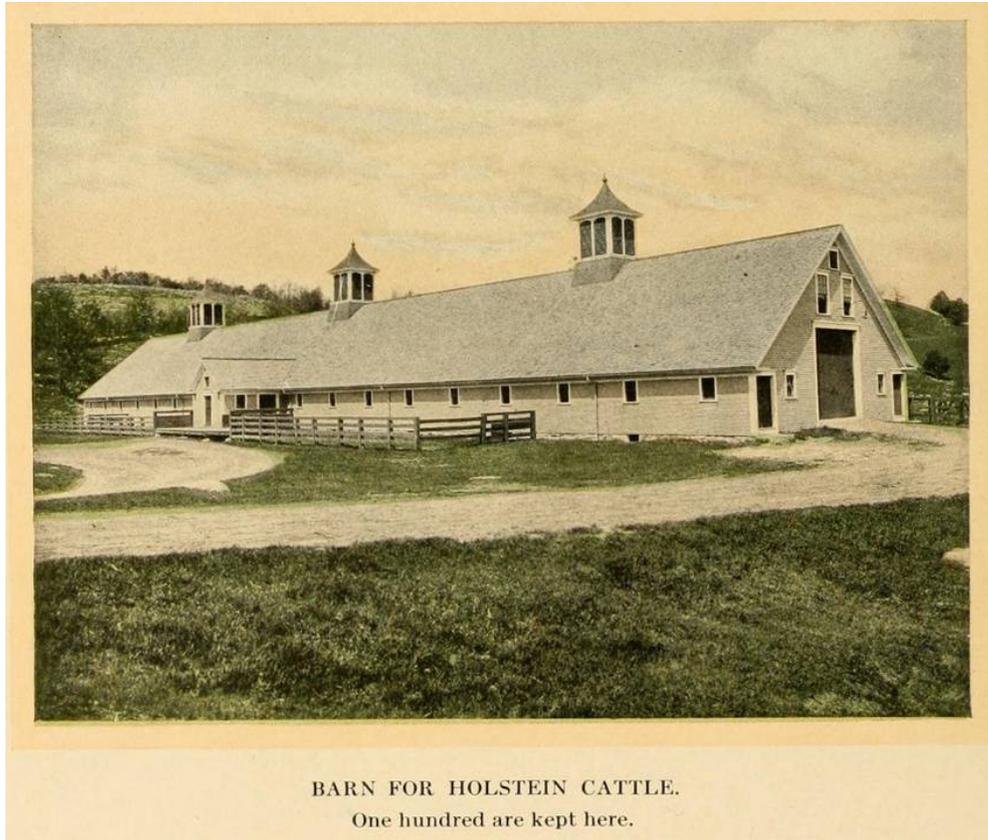
POLLING SLABS TO THE ELEVATOR

This picture shows where George Perron's house is now [110 River Road]. That's the old Cochran house. That was Mrs. Cochran's. The top of the house to the left of the ice houses is Harold Todd's. That was quite an operation.

The ice was generally used in New Boston. The refrigerator cars would be iced everyday and the dairy would use a lot. The last I knew Perry Smith, Evelyn Barss' father, filled the ice houses. He and Win Smith peddled ice all around town. The other big ice house was out behind the Grist Mill [14 Mill Street]. This is where Henry Fredericks would store ice. Oliver Bailey peddled out of there. I can remember when Perry Smith ran that operation.

Q: The old hand saws, that must have been back-breaking work.

OD: Not too bad. Old Attwood Demary, that was Chauncy's father, used to cut ice down here in our pond. They didn't have any horses. They would cut ice all out by hand. They would cut it, haul it out and help load it for 2 cents a cake. He would saw out a hundred cakes a day. He thought he was making big money. That's the way they did it. They just kept the saw going up and down, up and down. The saw would carry itself into the cut. You would just let it ride itself.

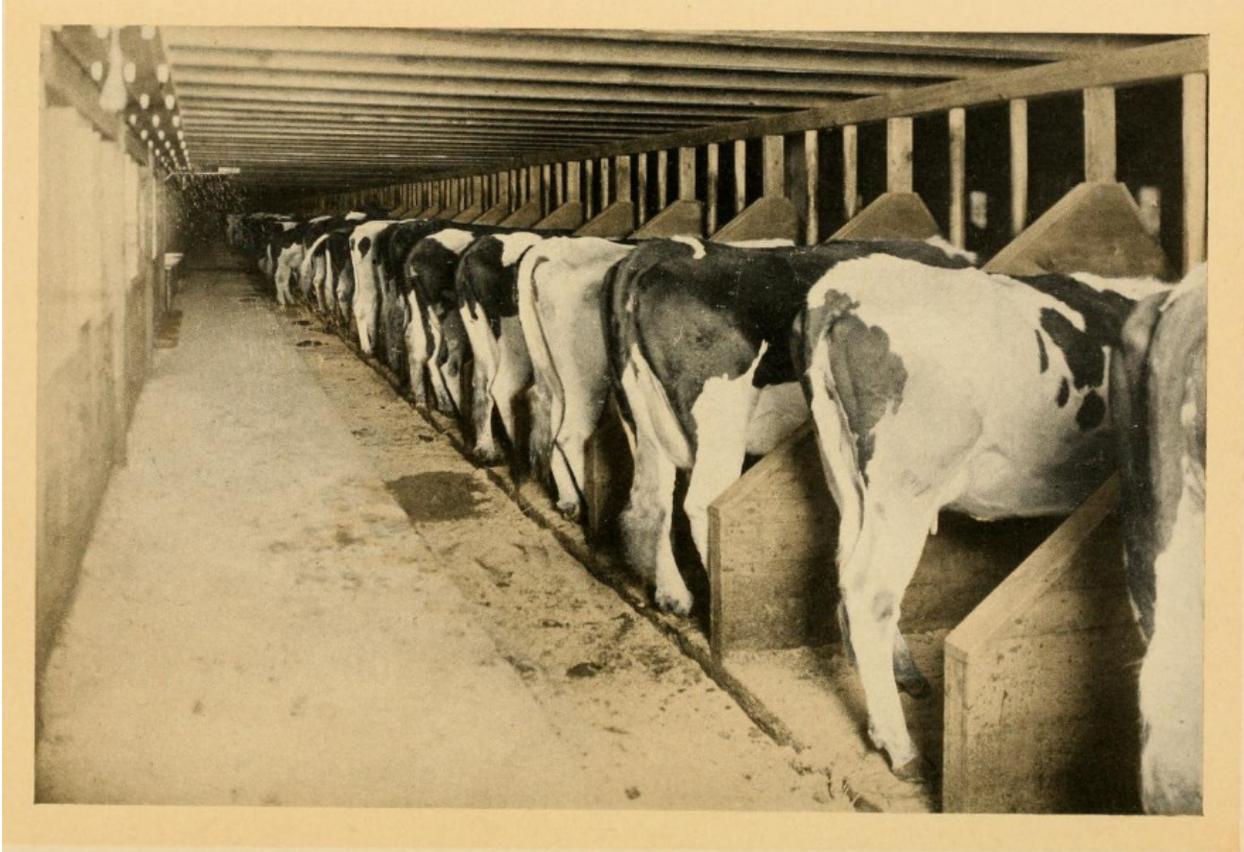


BARN FOR HOLSTEIN CATTLE.
One hundred are kept here.

BARN FOR HOLSTEIN CATTLE

There's the barn they moved over to the Best Farm in Mont Vernon. They kept a hundred Holstein in that.

The Holstein and the Guernsey milk was always separate. The Guernsey milk was all handled special because that was shipped to Boston as is. It was bottled and went to the hotels as is. They didn't pasteurize it. The Holstein milk was jugged and went for cooking to the hotels. They also bought milk all around town, from Weare, all the surrounding towns. That was all separated and churned. They made about 500 pounds of butter a day. The Holstein barn was all wood. All but the floor. There were two strings of stanchions, one down each side. Fifty on a side. They used to milk all by hand. That's why they used to have such a time getting help. At half-past three in the morning and half-past three at night, the milkers would all gather up by the horse barn and they would drive them down to milk. Each man was supposed to milk from ten to fifteen cows. Often they had an awful time in the morning getting help. Once they had 97 cows to milk and only three guys showed up. They milked as long as they could until their hands were so sore they couldn't milk any more and then Jim Igo went up to the horse barn and got the teamsters to come help. The teamsters weren't too happy about that. A good milker would average about 10 cows an hour. A cow would be called a "one can cow" or a "two can cow". A can was eight quarts. A two can cow was a helluva cow. Today some cows will give a 100 pounds a day. That works out to about three cans a milking. It would take quite a while to be milking them by hand.

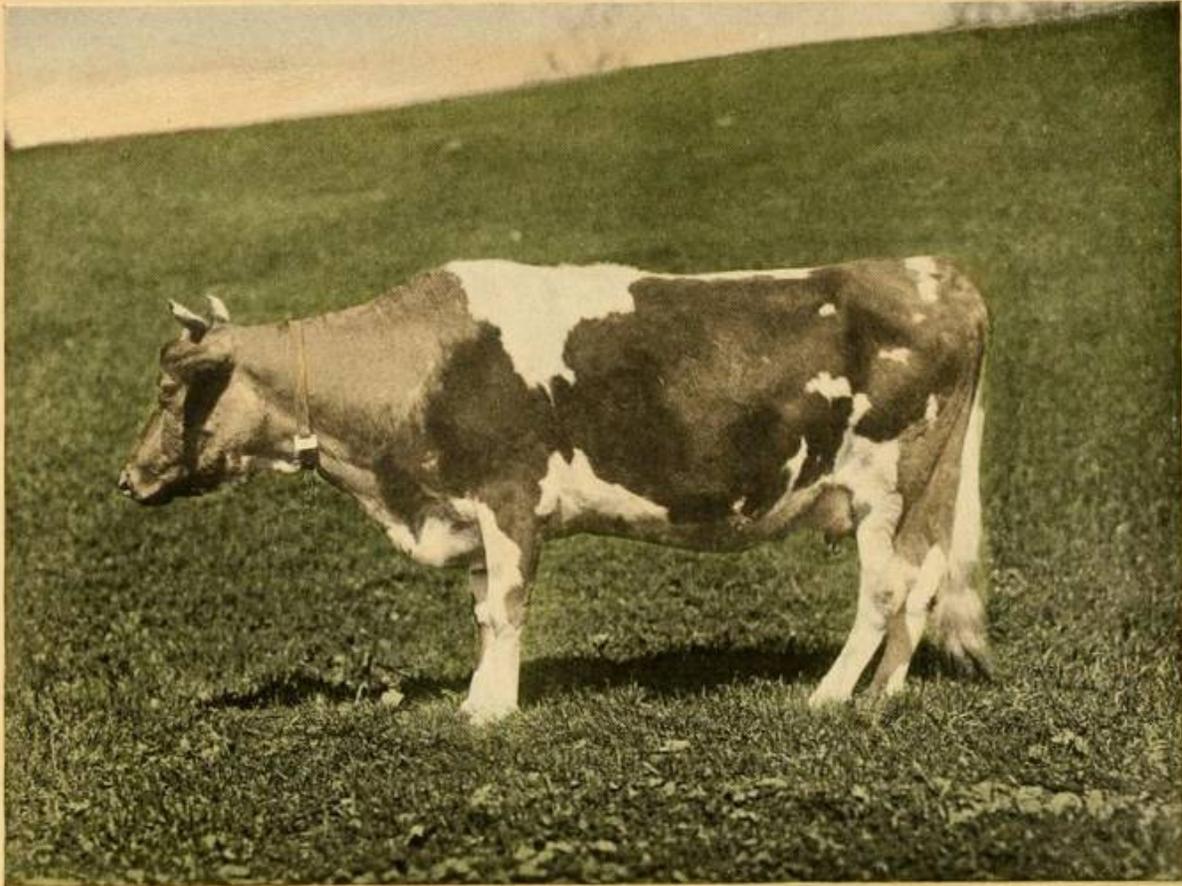


INTERIOR OF THE BARN FOR HOLSTEINS.



HOLSTEIN JUST TURNED OUT TO PASTURE

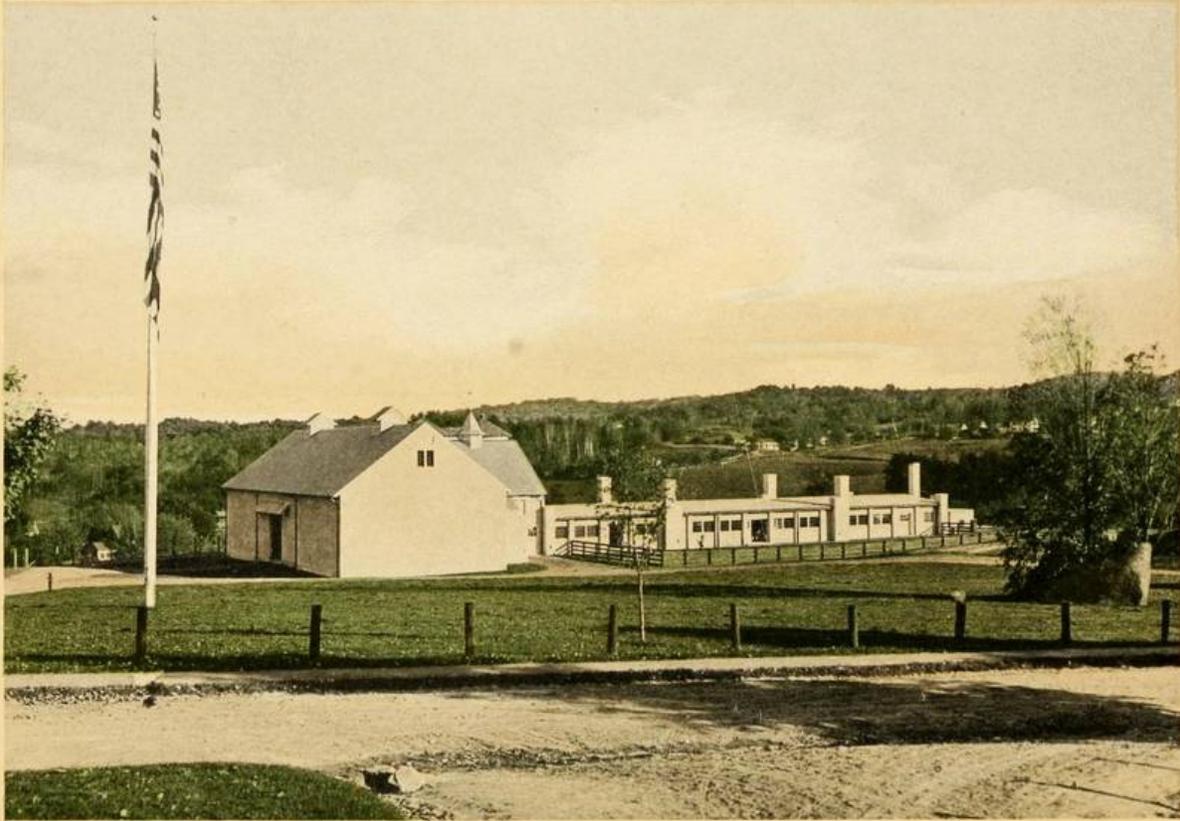
This picture was taken looking out over Hill. You can see the Parsonage [16 Meetinghouse Hill Road] towards Meetinghouse and the Town Hall [7 Meetinghouse Hill Road]. There's the cemetery. The barn right at the top was the Mansfield place [131 Hooper Hill Road].



IMPORTED GUERNSEY COW, IMP. GISTANA II., NO. 21338.
Bred by T. M. LePelley, Island of Guernsey.

These Guernseys, they imported right over from the Isle of Guernsey. That's over near Ireland.

They had 40 Guernseys on a side in the barn. Their milk was a lot less but richer. Everything was a lot stricter here than in the Holstein barn. There were veterinarians to check on the herd all the time. Everything was inspected every month. Every man had a locker. There were wash basins and between every cow they had to wash their hands. The milk was all milked through absorbent cotton. They had no way to cool the milk at the barns, only at the Creamery [5 Central Square], so twice through the milking a team would take a load of milk down to the Creamery. A Guernsey would give about half a can to 6 quarts. The milking crew was totally separate for the Guernseys. They were a separate bunch. The guys in the Guernsey barn were special guys. They had to be more refined than the Holstein guys. The Holstein guys were a little rough, they didn't have to put on their white suits.



BARN FOR GUERNSEYS.

The hay barn is the left portion; the feed-room, the centre; the stable, wholly of concrete and steel, is at the right end.

The Cement Barn [2 Weare Road] was the only one like it I ever saw. It was all steel structure with stucco on the outside. I can remember when there were cows kept in there. People hired that barn. Porter Brothers, who had a farm near where Jordan Marsh is now in Bedford. They moved all their cattle up to the Cement Barn. They had a big milk route in Manchester. So I can remember when cows were milked in there, but it was a different kind of operation from when Whipple ran it.

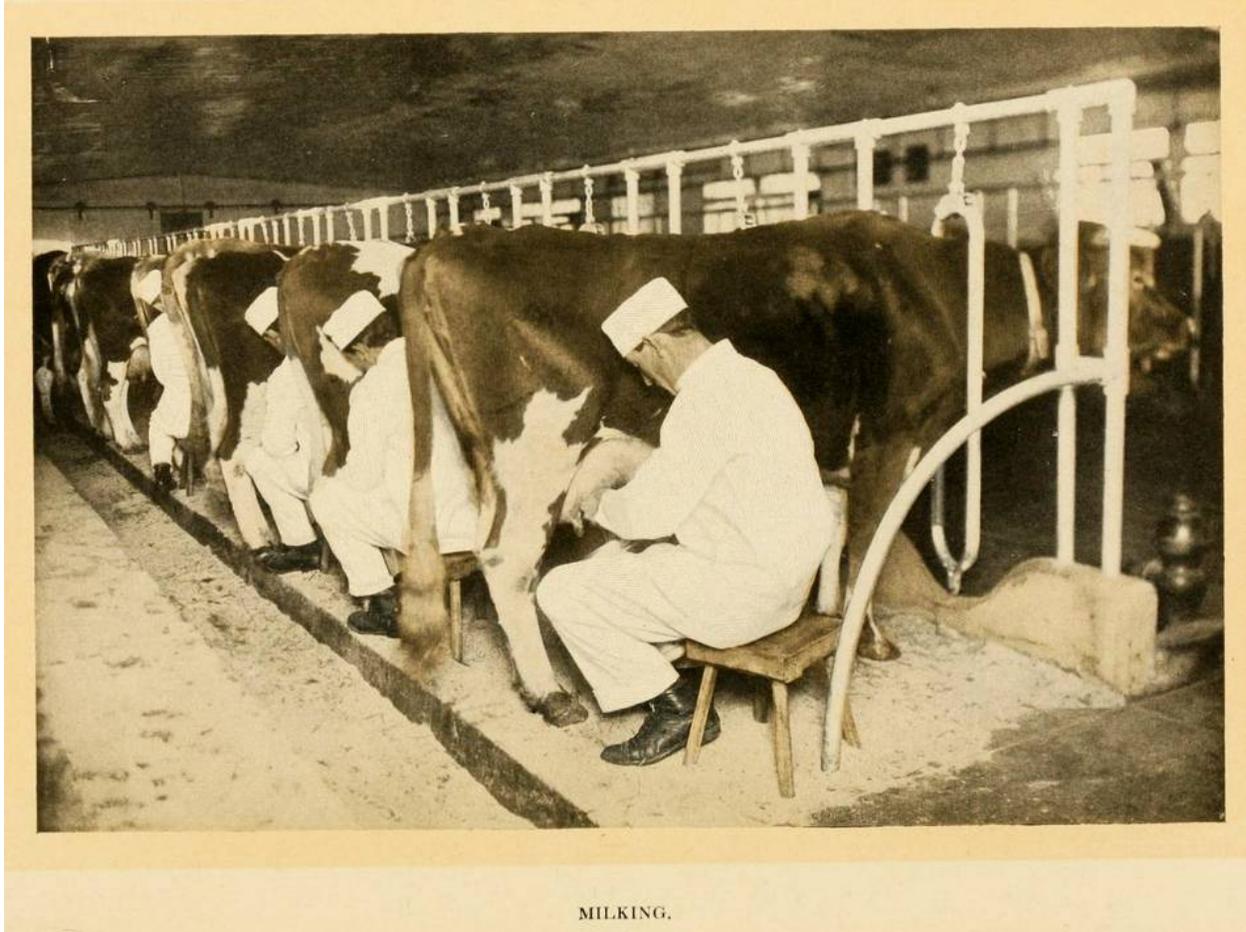
They had some big celebrations in the Cement Barn, the men all tell. In the hay barn. When they dedicated it, they brought all the help up from the hotels in Boston. They set tables up the whole length of the cow barns, had waiters and a 100 foot table in the middle of the haybarn. They had a bar set up and everyone was invited. The local people had never had cocktails before. It was said that many a man didn't make it home for chores that night.



INTERIOR OF THE NEW BARN FOR GUERNSEYS, FORTY ON EACH SIDE.

INTERIOR OF THE NEW BARN FOR GUERNSEYS

This Cement Barn didn't have individual drinking cups for the cows like the other barn did. There was a trough down the front on both sides. On the end of the barn on both sides was a hydrant and twice a day a man would go down and open the hydrants to fill up the troughs with water. They would give the cows so long to drink between feedings, to drink what they wanted. Then before they fed them hay or grain, they would go down through and sweep the troughs with brooms and sweep the remaining water down the sewer.



MILKING

This shows the milkers here. That's the way they all had to milk. The only guy I know there is the first one here. His name is Dicey. I think his first name was George. I don't recognize any of the rest of them. I knew him. I don't think he was related to the Diceys who live in town now. He went from here to the big Whiting Farms in Wilton.



MILK-PAILS WITH STERILIZED GAUZE AND ABSORBENT COTTON.
All milk received at the Creamery is milked into these pails.

MILK PAILS WITH STERILIZED GAUZE AND ABSORBENT COTTON

This picture shows the milk jugs they had to milk into, with the gauze they had to put on the top of each can. They had to change it for every cow, too. They didn't do this in the other barn, just the Guernsey barn. This is where they made their specialized milk. It wasn't pasteurized. It was sent down to Boston just as it was, so they had to be careful.



FARMERS DELIVERING MILK AT THE CREAMERY.

FARMERS DELIVERING MILK AT THE CREAMERY

The man in the wagon with the mules is Frank Mitchell. He was Howard Towne's grandfather. He came from Weare. He picked up milk at all the farms around South Weare and came down through with his mule team everyday. I've heard them tell that there was another big team that came in from Francestown and another from around South Hill from the Reed Brothers [111 South Hill Road]. The Reed Brothers used to make about 200 cans of milk a day from their two farms. And there was another farm with them. Of course 200 8-qt cans took a lot of milking. I've heard them tell about trying to get in to the Creamery ahead of each other because it took quite some time to unload, and whoever got in first, it would make quite a difference in the time of day that they got out. I've heard them tell about them coming down Hogback. When they were about at Gagnon's [49 Mont Vernon Road] they could look up and see Mitchell coming down High Street and they'd try to beat each other to the Creamery. They said it was mule team against horse team. And a little persuasion behind both of them. The Creamery kept on running for years after Whipple died. Turner Center Dairy bought it out first. They were from Turner Center, Maine. They run it for a while then Plymouth Creamery bought it out and ran it for a long time. But it was never the same as when Whipple ran it, though. It was stopped being used as a creamery about 1928 or '29. The train went out in 1929 and the Creamery shut down about the

same time, I think. We used to take our milk to the Creamery. I used to peddle part of it and the rest we brought to the Creamery. We local farmers had a room there. We would take our milk down there and put it in 40 quart jugs and a truck would come down through from Francestown. Clayt Upton ran that. He'd come down through and pick up the milk. After a few years he started going around and picking up at the farms. It saved us all going to the village. Back in those days you couldn't get a truck to the farms in the springtime or winter time, so we had to take it down there in wagons or sleds.

The sign on the Creamery for the telephone was for the telephone office. It was the original telephone office for years and years. Right in the front room. Whipple brought in the telephone. The office was there before it went to Valley View [2 Valley View Road].

There were about 25 people who worked in the Creamery itself. They had to do all the bottling, make butter, jug it up. That was quite an operation. While Whipple ran it, it all went to the hotels. It wasn't sold around.



CREAMERY

There is a picture that shows the telephone office right there. The side door was to the Creamery, the front door was for the telephone office. From there it moved to Valley View Lane.

Bill Leland's whole family lived right there. The family had three or four girls. No, I think there were three. Dottie, one married Harry Miller, and one married Savoy. But all those girls ran the telephone office when they were going to school. Of course back then it was all plug in. You had to have an operator there all the time.



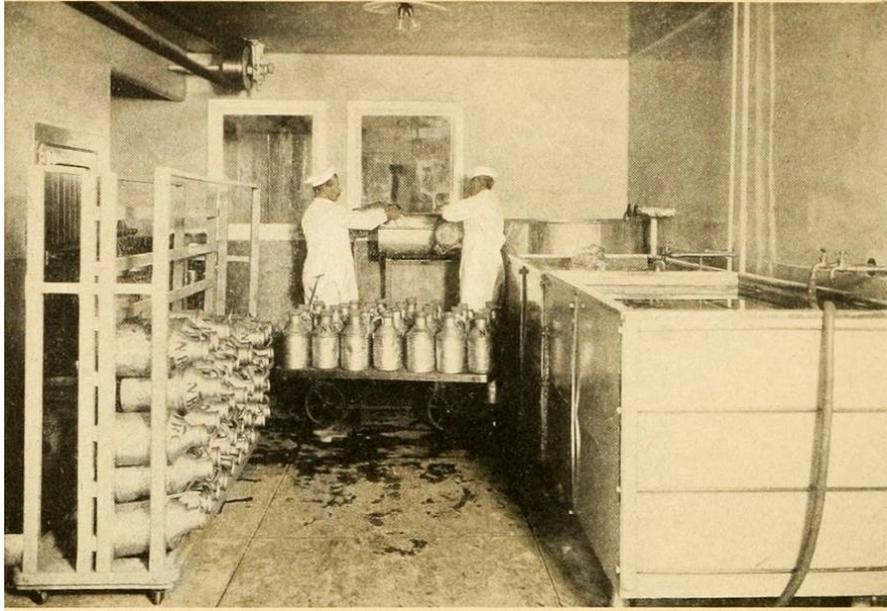
WASHING CANS AND STOPPERS WITH HOT WATER AND STEAM JET.

WASHING CANS WITH HOT WATER AND STEAM JET

See those 8-quart cans? They all had to be washed. After they dumped them, they put them on a water jet to rinse them and then they'd put them on another jet where you'd just push down on it and steam would come in and sterilize them. After that they'd pack them in to the racks like is shown to the right. Then they'd wheel the rack out to the wagon and when the wagon was unloaded they put the clean cans in the wagons. When you come to dump 200 of those 8- quart cans, it took a lot of handwork. If you look back to the picture showing Frank Mitchell with his mules, you can see the rack of clean cans being loaded into the wagon. We switched from 8- quart to 40-quart cans back in 1924 or so. You can still find them in the woods. The Whipple cans said "NBC" for New Boston Creamery.

MILK ROOM

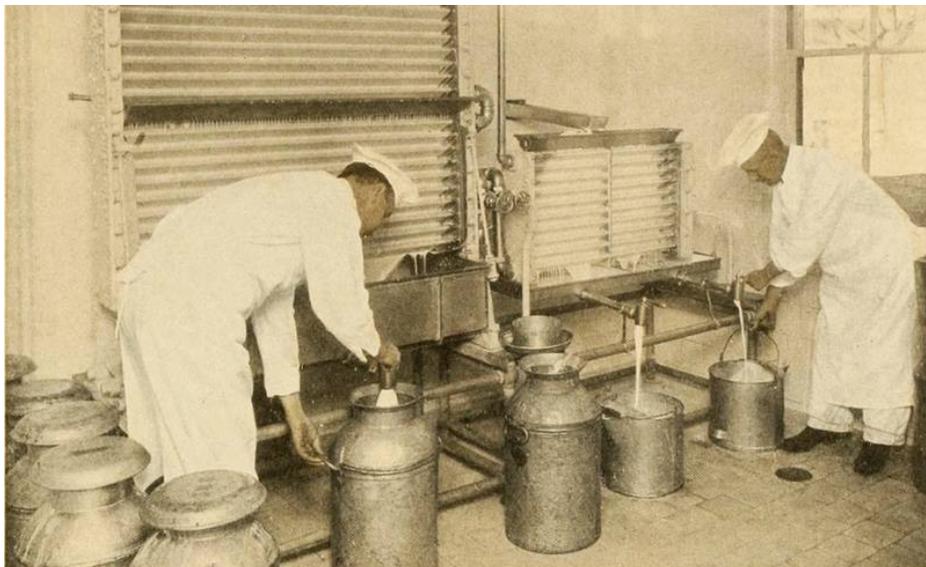
Bill Merron is in this picture somewhere, but I don't know which one he is. Not the Bill Merron who lives down the road now, but his father.



POURING MILK INTO THE VATS.

POURING MILK INTO THE VATS

This room is right in the side door.



COOLING MILK FOR CANS.

COOLING MILK FOR CANS

This shows milk being canned into 40-quart jugs for shipment to the Boston hotels.

CREAM TEMPERING ROOM

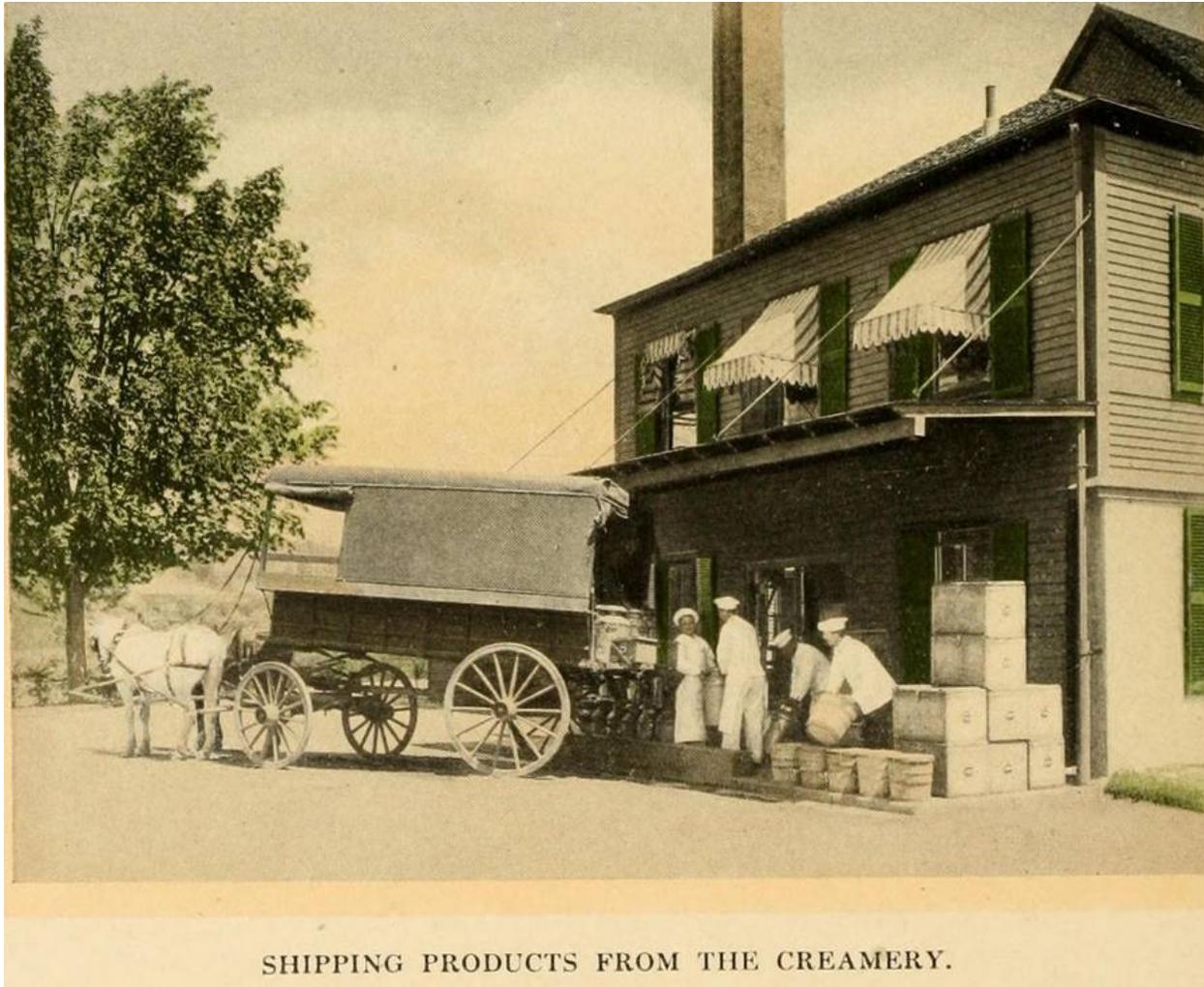
The cream was all pumped upstairs, way up to the top, and tempered and seasoned just so long before they made butter out of it.



THE BUTTER BEING WORKED AND PRINTED.

THE BUTTER BEING WORKED AND PRINTED

That guy on the right is Fred Brown. He was Harlan Brown's father. The woman is Mildred Warren, I think. Possibly not, but she is in one of these pictures making butter.

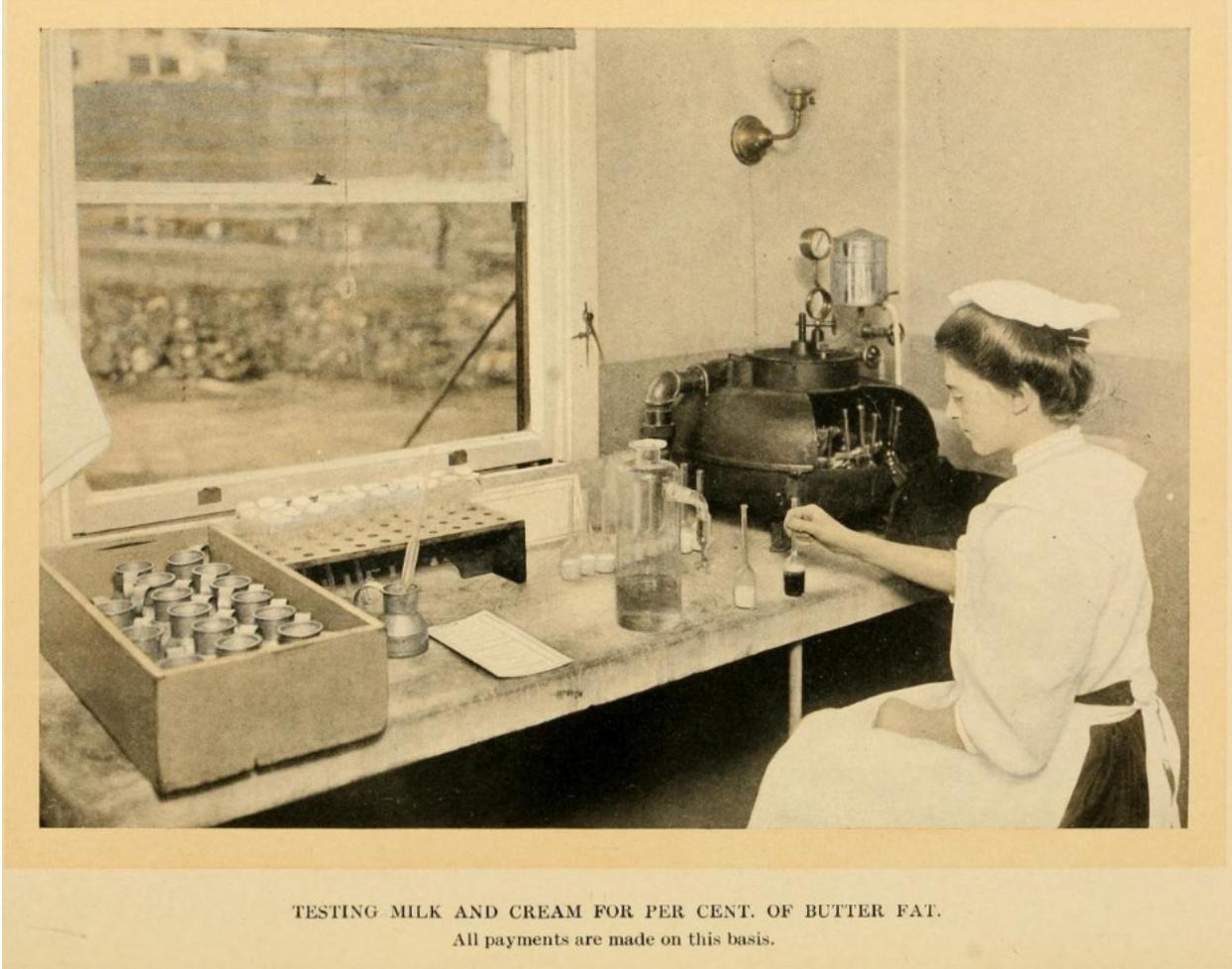


SHIPPING PRODUCTS FROM THE CREAMERY.

SHIPPING PRODUCTS FROM THE CREAMERY

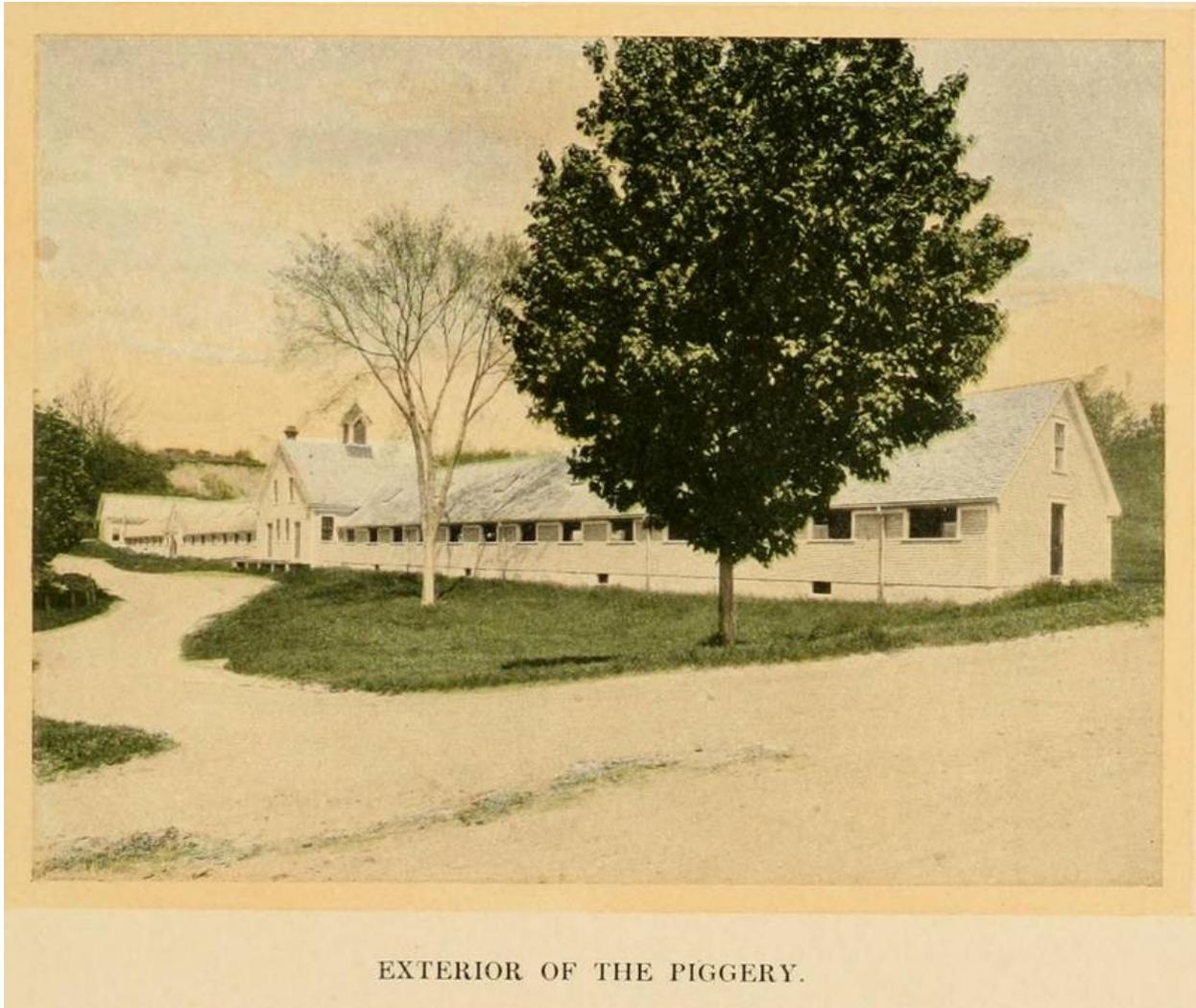
This shows them loading the dairy products to take to the railroad depot for shipment. This is from the lower level of the Creamery, down by the river.

The smokestack in the background is gone now, but it was from the boiler that made steam for the steam engine and the steam whistle. It blowed off every noon at 12 o'clock and for fires, too.



TESTING MILK AND CREAM

This is Mildred Warren. She lived, I think, on Clark Hill Road in the place that Jerry Kennedy lives now [52 Clark Hill Road].

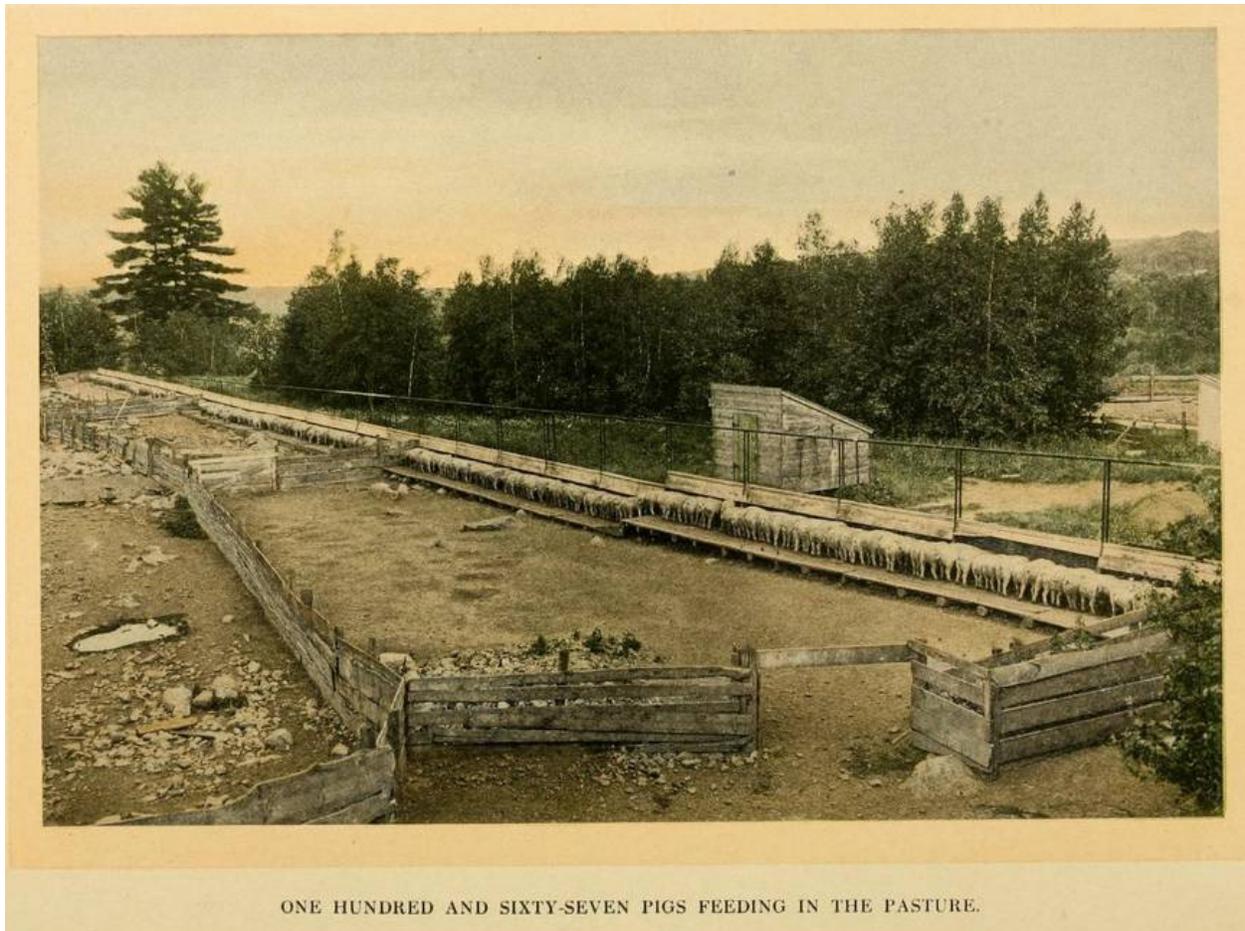


EXTERIOR OF THE PIGGERY

There were quite a bunch of people who worked in there when you included all the slaughterers and all. They killed 16 pigs twice a week and they were sent to Boston.

These buildings [between Weare and Francestown Roads] were mostly automatic. Up at the further end there was a big vat and there was a tank wagon that came from the Creamery everyday with the skim milk and leftover butter and all like that. They'd fill up the vat and just by opening valves run that milk the whole length of that piggery and feed the pigs. On a hot day it would kind of loom up.

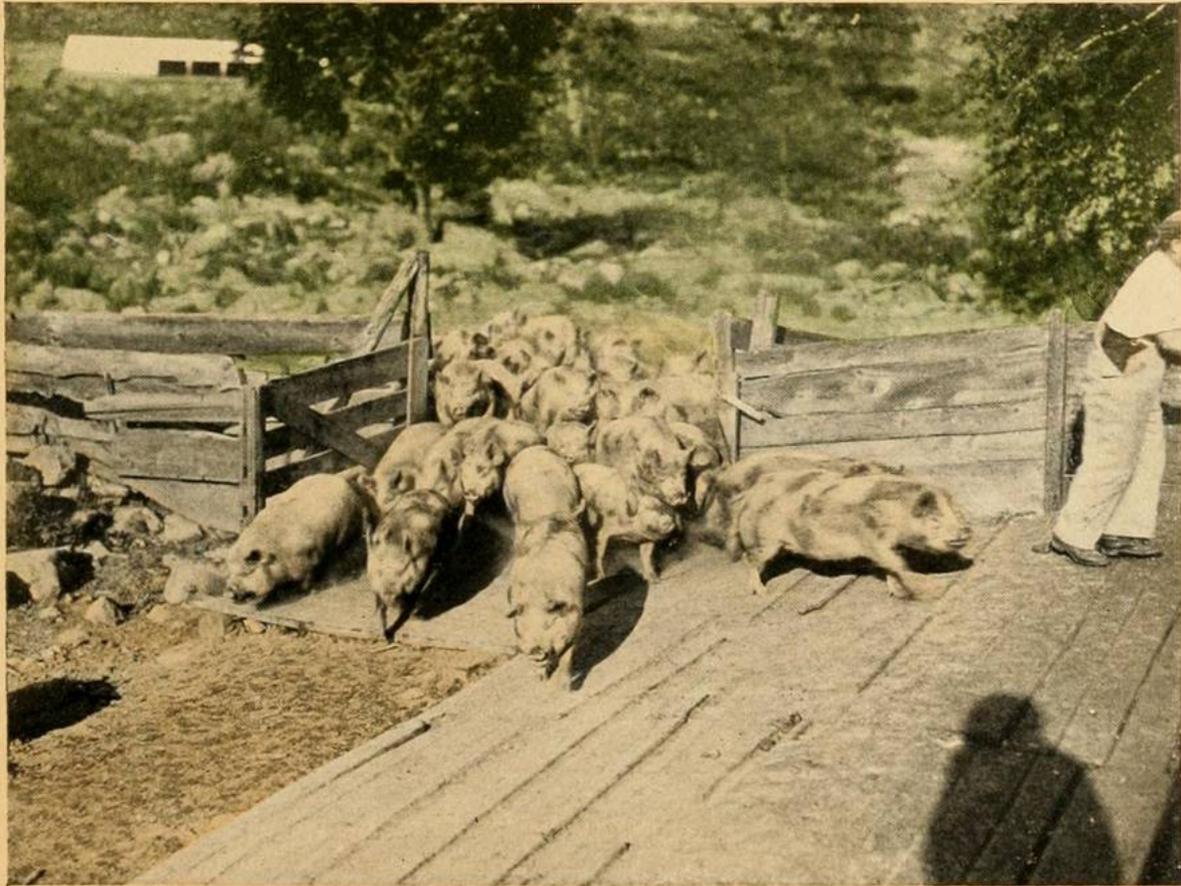
When the trains came back from Boston, they would bring back wooden barrels with sealed covers with garbage and pastry from the hotels. Some of the barrels contained nothing but pastry and cakes that weren't touched. The help could take what they wanted and it was said that sometimes more was consumed by the two legged pigs than the four legged ones. These barrels were then dumped out to feed the pigs.



ONE HUNDRED AND SIXTY-SEVEN PIGS...

This is the pasture out back of Gallup's [26 Weare Road]. Those two big pine trees are still standing there. If you're looking at Gallup's house, the trees are off to the left.

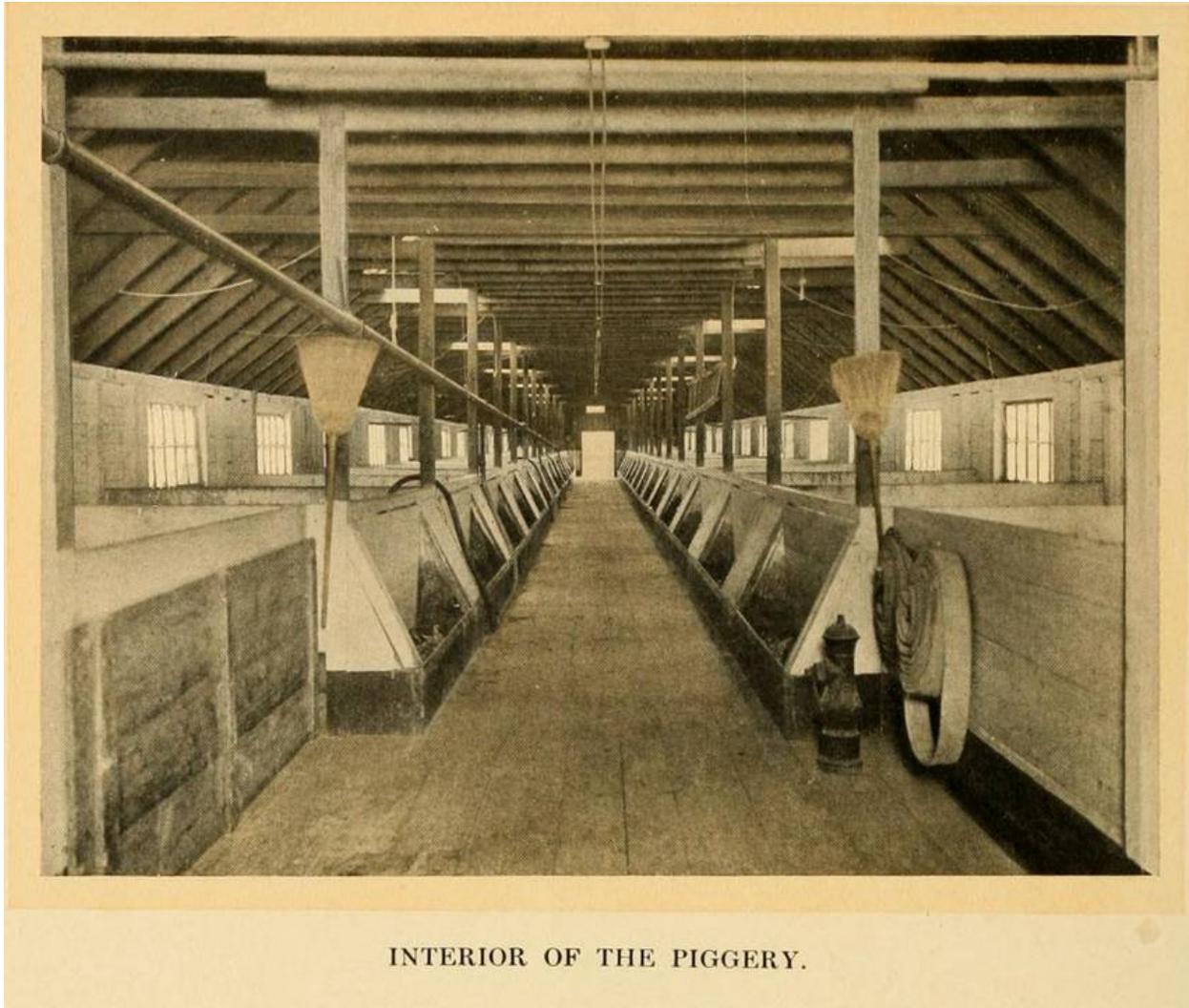
They ran about 1500-1800 hogs all the time there. They had three pastures for the pigs. One pasture on Pinball, right in back of Gallups, another pasture was on the north side of (NH Rt.) 77 in where all the houses are now [51-55 Weare Road]. There used to be a big platform where they fed the pigs. And there was another yard just above the cider mill where that new house is [38 Francestown Road]. That is where they kept the old sows mostly. In the springtime they would drive them all up into the yards and in the fall drive them back down. They would drive them right down the road. It must have been quite a sight trying to keep the pigs going in the right direction. The guys said they knew when it was time to drive the pigs because the boss would come into the horsebarn in the morning with his arms full of brooms. When they saw the brooms they knew it was going to be the day to move the pigs.



PIGS RUSHING THROUGH THE GATE JUST OPENED BY AN ATTENDANT.

They'd go in the barn and let out about two hundred pigs at a time drive them out into the road (PIGS RUSHING THROUGH THE GATE...), and drive them right up the road.

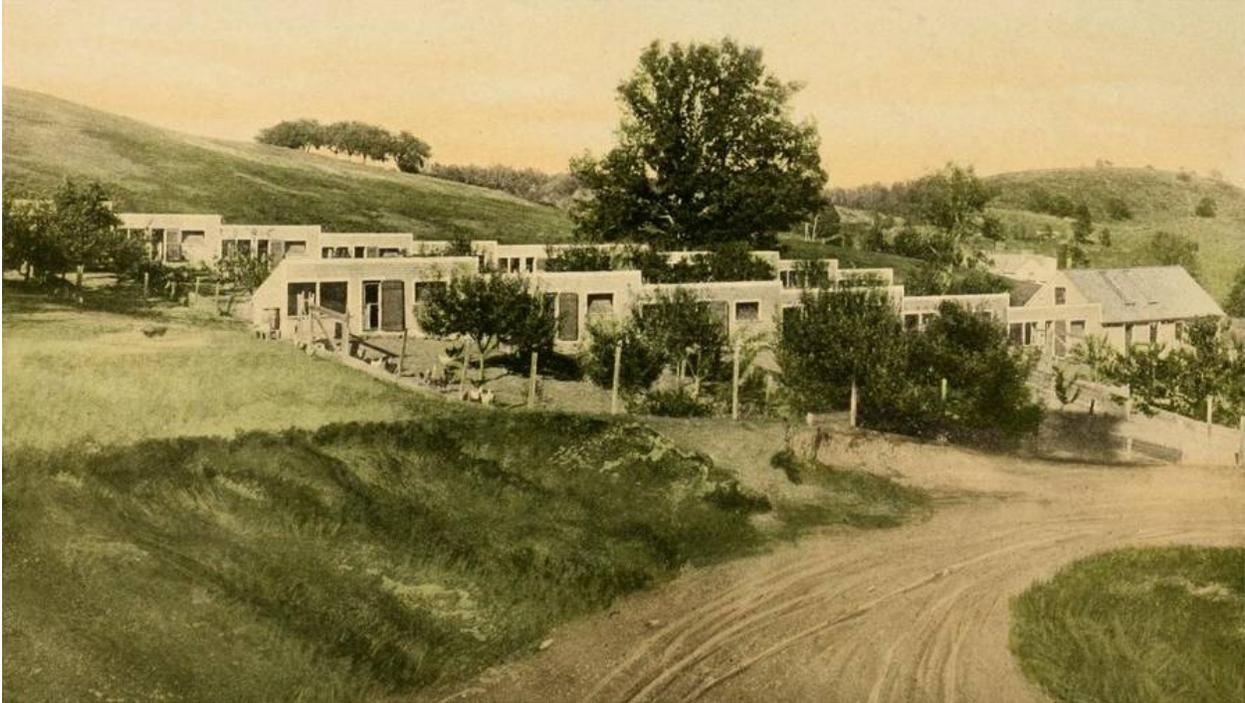
The pigs never got too big. When they got to about 175 pounds they dressed them off. They'd send them down just dressed to Boston, and they'd be cut up down there. I think the Parker House did all the cutting up. So the sausage and the rest were made in Boston.



INTERIOR OF THE PIGGERY.

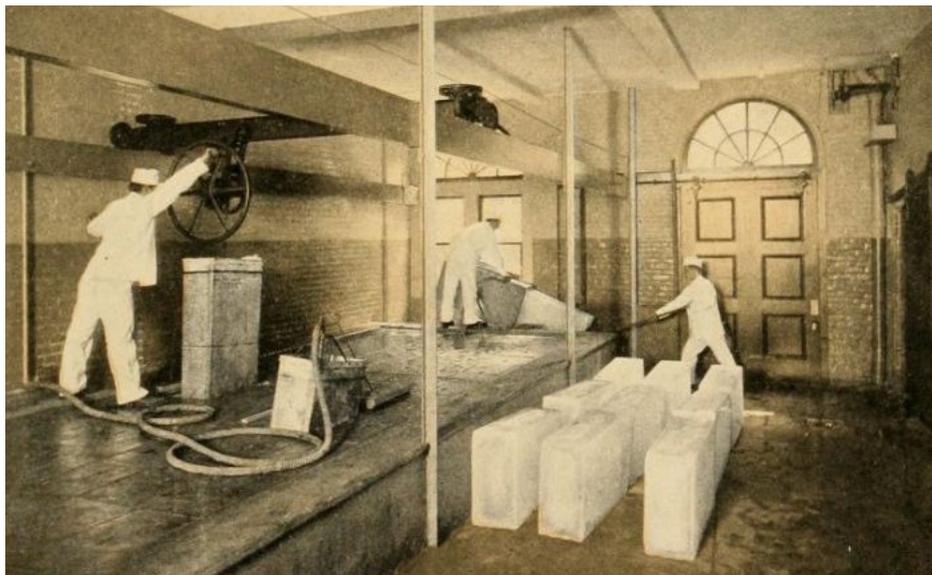
INTERIOR OF THE PIGGERY

You see the hydrant and the fire hose, they said that the piggyery was just as clean in there as the dining room in a house. They washed it down all the time. They had plenty of water because all the hydrants were connected to the pump in the Creamery. The water came from the mill pond by Parker's [14 Mill Street] and right to the basement of the Creamery. From there it was pumped to all the buildings and hydrants around the village. All the pipelines were dug by hand. In this rocky soil that was quite a job. It was amazing what they could do by hand.



HENNERY

There would be some special help that just stayed with the chickens. If they needed any more help for cleaning out or whatever, they would get day help. I don't know how the boss ever kept track of them all.



SUPPLY DEPARTMENT MAKING ARTIFICIAL ICE

This is down in Boston. I don't know much about the hotels, because I've never seen them. I guess some of them are still running. I guess that's about all I can help you with. (END)