

"I Can" at Bygone Basics



Amanda's Bequest

Ta Da! *The name of our house is Amanda's Bequest.*

Named of course for Amanda White Ferry, the mother who left the 1870 bequest that it be built in memory of her son, Noah Ferry. The name may change in the future, but that is who she "tells us" she is.

We have been working day and night on the house. You know how old house renovations/restorations go...rip out one thing to fix and discover three more. If you have seen the pictures in previous newsletters of the inside of the main kitchen, you would not recognize it today. In the next issue, we will share the new look of this old kitchen. (you can find back issues of the newsletter on the bygonebasics.com

Lost and Found

As mentioned in the Bygone Basics web blog, we have found odd things in the walls as we opened up the old kitchen. Read more about it (and subscribe) at <http://icanatbygonebasics.wordpress.com/> A few found items were: dentures, bones (!!), coin, chimney, and tinker toys. All this within 15 feet of each other.Wonder what stories the rest of "Amanda revealed" would tell us.....

Amanda - Before



website, in pdf)

There is still much to do, but it was the Bygone Basics kitchen that we had to work so hard on to preserve the heritage of the home, yet make it a good space for Guest Experiences here.

The main kitchen down to bare bones:



There was quite an over growth of shrubs and trees ...most of which were too close to the house. Many were removed in March and April 2011. We are still trying to clean up from that AND past renters who tossed everything into the yards and wooded areas. We moved here in mid-November so are discovering everything as the snow melts. We are still shaking our heads at the amount of trash and cast-offs we are finding and cleaning up. Next issue will have the comparison photos.

April Days of Note:

- National Humor Month
- Stress Awareness Month
- National Zucchini Bread Day 23
- Easter Sunday 24
- National Honesty Day 30

May Days of Note:

- Date Your Mate Month
- Older Americans Month
- May Day 1
- Lumpy Rag Day 3
- National Candied Orange Peel Day 4
- Cinco de Mayo 5
- Military Spouses Day 6
- Mother's Day 8
- Lost Sock Memorial Day 9
- Police Officer's Memorial Day 15
- National Bike to Work Day 20
- National Missing Children's Day 25
- Water a Flower Day 30
- Memorial Day 30

Shaving Amanda



Rob Bush and Matt Simon fell one of the big oaks that had to come down.

What to do in April and May

SPRING HAS SPRUNG!

Now is when you plan your gardens (if you haven't already done so in the depths of winter when you were pining for Spring to come). Take into consideration your family's likes and dislikes ... as well as how you can get them to eat their dislikes without them knowing. ☺ For example: My husband doesn't know that there is finely ground zucchini in his meatloaf but I know him eating it is good for his health. Interestingly, he eats it knowingly when the zucchini is in cookies or sweet bread! Think about how much you have left if you preserved the harvest last year. Did you make too much pickle relish? (I did) Then plan for far less pickles this year.

Also consider your space and time constraints. If you don't have time or space to have a garden try container gardening on your patio. Last summer, that's what I did. There is pride in supporting your local farmer's market for fresh produce! After all, it is about health and time-money savings; and you are the one who knows best for your family how those all weigh out.

However you get it, just be sure to capture the harvest bounty as much as you can. It is beneficial in so many ways. It saves money when

you process it yourself from raw produce in its season of abundance. You know what you did and DID NOT put into your food. It saves time (I know, this one is hard to believe. With today's food processors and other kitchen tools it goes a lot faster than your memories of mother or grandmother doing it. Also, If you mass produce foods like canned beans previously, dinner time is pretty simple because you put in all the work long before) Finally, if there are children in your life, they will learn from you their heritage and where food comes from, leading to healthier choices later.

Once you have decided what you are planting, wait, and don't plant yet! In my youth and with exuberant optimism I lost a lot of plants to frost. Plant after the average last frost date for your area. Here in the White Lake area that is mid to late May. If you can, go ahead and start your seeds indoors and plant them outside later, giving you a head start on growing season.

I'm very excited to plan my garden this year as with the move to this big old house came the opportunity for a big new garden. I have happily tilled up a big patch of front yard (best sunlight is there). I'm sure the neighbors are wondering what kind of odd people they have next door.

They'll come around...when I come around with hot fresh baked goods or preserves for them!

Now Scheduling through Summer...and beyond:

These experiences have more options and detail when planned ahead. Dates get filled fast; please get yours on the calendar so you don't miss this unique activity, for yourself, with a girlfriend or significant other, family members, or a handful of people from work. Email or call today to discuss how we can tailor your time with us. This is an experience based business with education-heritage components. **Learn how to can, bake, make soaps, jams or even churn butter.** Whether bridal shower, sisters, husband and wife, clubs, co-workers, whole families, grandparents and grandchildren...or, just you, we have an experience for you. It is all done in an atmosphere of fun. We like to call your experiences, Education Adventures. Check out our website to learn more.

Bygone Basics
5200 Anderson Road
Montague, MI, 49437

Phone: (231) 740-4065
Email: ICan@bygonebasics.com
www.bygonebasics.com



GREAT GIFT IDEA:

The Bygone Basics' pantry is open!! Order all

natural farmers and artisan breads, melt-in-your mouth scones, delicious cookies and more. Purchase hand-dipped candles and heritage soaps too. Local delivery, shipping or pick-up options available. Email for menu. Check out our website for more information as well.

MOTHER'S DAY is Coming...