

HISTORIC RESOURCES INVENTORY - BUILDING AND STRUCTURES

Please send completed form to: Stacey Vairo, National Register and State Register Coordinator,
State Historic Preservation Office, Department of Economic and Community Development,
One Constitution Plaza, 2nd Floor, Hartford CT 06103

* Note: Please attach any additional or expanded information on a separate sheet.

GENERAL INFORMATION

Building Name (Common) Hogan's Cider Mill Record No. 9218
 Building Name (Historic) Hogan, Patrick and Marion, Farmstead and Cider Mill
 Street Address or Location 522 Spielman Highway
 Town/City Burlington Village _____ County Hartford
 Owner(s) Chester & Theresa Clifford Dunlop, 522 Spielman Hwy, Burlington CT 06013 Public Private

PROPERTY INFORMATION

Present Use: Agriculture/Subsistence: agricultural outbuilding; Domestic: single dwelling

Historic Use: Agriculture/Subsistence: agricultural outbuilding; Domestic: single dwelling

Accessibility to public: Exterior visible from public road? Yes No

Interior accessible? Yes No If yes, explain During business hours

Style of building English/New England hybrid barn, Vernacular style Date of Construction c. 1912

Material(s) (Indicate use or location when appropriate):

- | | | | | |
|---|---|---|---------------------------------------|--|
| <input type="checkbox"/> Clapboard | <input type="checkbox"/> Asbestos Siding | <input type="checkbox"/> Brick | <input type="checkbox"/> Wood Shingle | <input type="checkbox"/> Asphalt Siding |
| <input type="checkbox"/> Fieldstone | <input type="checkbox"/> Board & Batten | <input type="checkbox"/> Stucco | <input type="checkbox"/> Cobblestone | <input type="checkbox"/> Aluminum Siding |
| <input checked="" type="checkbox"/> Concrete (Type _____) | <input type="checkbox"/> Cut Stone (Type _____) | <input checked="" type="checkbox"/> Other <u>Vertical wood boards</u> | | |

Structural System

- Wood Frame Post & Beam Balloon Load bearing masonry Structural iron or steel
 Other _____

Roof (Type)

- Gable Flat Mansard Monitor Sawtooth
 Gambrel Shed Hip Round Other _____

(Material)

- Wood Shingle Roll Asphalt Tin Slate Asphalt Shingle
 Built up Tile Other _____

Number of Stories: 2 Approximate Dimensions 18' x 51' ; Addition: 43' x 27'

Structural Condition: Excellent Good Fair Deteriorated

Exterior Condition: Excellent Good Fair Deteriorated

Location Integrity: On original site Moved When? _____

Alterations? Yes No If yes, explain: Additions

FOR OFFICE USE: Town # _____ Site # _____ UTM _____

District: S NR If NR, Specify: Actual Potential

PROPERTY INFORMATION (CONT'D)

Related outbuildings or landscape features:

Barn Shed Garage Carriage House Shop Garden

Other landscape features or buildings: Man-made pond, refrigerated apple storage shed, milk house, ice house, chicken coop, outhouse

Surrounding Environment:

Open land Woodland Residential Commercial Industrial Rural

High building density Scattered buildings visible from site

• Interrelationship of building and surroundings:

See continuation sheet.

• Other notable features of building or site (*Interior and/or Exterior*)

See continuation sheet.

Architect _____ Builder _____

• Historical or Architectural importance:

See continuation sheet.

• Sources:

Cunningham, Jan, Connecticut's Agricultural Heritage: an Architectural and Historical Overview, Connecticut Trust for Historic Preservation & State Historic Preservation Office, 2012.

See continuation sheet.

Photographer Lucas A. Karmazinas Date 3/06/2013

View Multiple Views Negative on File CTHP

Name Lucas A. Karmazinas Date 3/06/2013

Organization Connecticut Trust for Historic Preservation

Address 940 Whitney Avenue, Hamden CT 06517

• Subsequent field evaluations:

Latitude, Longitude:
41.776649,-73.008645

Threats to the building or site:

None known Highways Vandalism Developers Renewal Private

Deterioration Zoning Other _____ Explanation _____

• Interrelationship of building and surroundings:

The Hogan's Cider mill is located on the north side of Spielman Highway (Connecticut Route 4), which runs roughly east-west, on the northern side of the road's T-shaped intersection with Johnnycake Mountain Road, in Burlington, Connecticut. The property is situated 0.2 miles east of the Harwinton town line, this also being the line between Hartford and Litchfield Counties. Burlington is located in Hartford County, 2.4 miles west of the town center of Burlington at the intersection with Milford Street (Route 69). Johnnycake Mountain, at 1150' the highest point in the surrounding area and a reference point for many, stands some 1.58 miles directly to the south.

The Cider mill, a hybrid English/New England-style barn, is located in proximity to the southern boundary of the property and is sited some 70' north of Spielman Highway, 125' west of an associated Farmhouse, and southwest of Barn I, which wraps around the north and east sides of the mill. An paved driveway and parking lot stretches parallel to the road, directly south of the Cider mill and Barn I.

The Farmhouse is a 1 ½-story, three-bay, side-gabled raised-plate Cape-style residence erected c. 1890. The main block of the house measures 24' x 24' and faces Spielman Highway with its ridge-line oriented roughly east-west parallel to the road. The house has a dry-laid fieldstone foundation, horizontal board siding, wood corner boards and window trim, one-over-one double-hung sash, central red brick masonry chimney, and asphalt shingle roof. The three-bay south eave-side consists of a centered entry flanked on each side by a (replacement) double-hung window. Above each window is a single-pane upper-story window (also replacement) located directly below the eave-line. Historical photographs indicate that a one-story shed-roofed porch with turned supports originally graced the south eave-side of the home, however, this has since been replaced with an enclosed one-story porch with poured concrete foundation, horizontal board siding, double-hung windows, and hipped roof.

There is a 1-story gable-roofed ell adjoining the northern end of the main block's west gable-end of the Farmhouse. The ell measures 22' x 18' and was likely erected concurrent with the main block. It consists of a two-bay woodshed and garage with attic-level storage area above. The details of the ell are identical to those of the remainder of the house. The ell's framing members include a mix of hand-hewn and circular sawn timbers, the former displaying evidence of having been recycled from an earlier structure. The current owners note that similar framing can be found within the house's main block, suggesting that this might have also been constructed of salvaged materials or may consist of an older house relocated from another site – the raised-plate Cape is an early-19th-century type found in the area.

A number of secondary outbuildings are scattered around the house and barn, most of these originally constructed during the late 19th century or first half of the 20th century. Barn II, a small, 1 ½-story New England barn, measuring roughly 18' x 30', stands 18' northwest of the Farmhouse. This is a three-bent, two-bay structure constructed of a mix of hand-hewn and circular sawn timbers with vertical board siding. The interior has been whitewashed suggesting early dairy use. However, oral histories indicate the barn was used by the Hogan family as a stable for horses. A frame outhouse or privy with side-gabled roof is located directly north of the north gable-end of Barn II. This has vertical board siding and small single-pane windows below the eave-line on its south eave-side and in the east gable. A 1-story Icehouse, this measuring roughly 18' x 20', is located directly north of the outhouse and east of Barn I. The Icehouse has a poured concrete foundation, vertical board siding, and front-facing gable roof, this facing east. A picket fence encloses a rectangular yard bounded by the north eave-side of the Farmhouse on its southern side, and east eave-side of Barn II and east gable-ends of the Privy and Icehouse to the west.

Two 1-story frame buildings are located southwest of the Farmhouse and Barn II. One is a 2-bay garage measuring roughly 18' x 24' with brick masonry foundation, balloon framing, vertical wood board siding, and a hipped roof. Identified as Garage I, the building's 2-bay opening faces east and has two wood sliding doors. Two fixed six-pane windows are located on each of the north and south eave-sides and there is a lean-to on the west eave-side, this housing a well. A second building, the Milk house, stands 14' west of Garage I, 65' south of Barn I, and 24' north of Spielman Highway. The Milk house measures 12' x 19' and has a side-gabled roof oriented roughly north-south perpendicular to the road. The building has a poured concrete foundation, vertical board siding, and a recessed entry with a sliding door on its east eave-side. Fenestration consists of four fixed six-pane windows, two on each of the

east and west eave-sides. A small addition to the south gable-end has a poured concrete foundation, horizontal board siding, and gable roof.

Three additional outbuildings are located to the west of the Cider mill. Two, a 2-story garage and 1-story apple storage shed, are located roughly 125' west of the Cider mill, while the third, a former chicken coop turned storage shed, is located 185' northwest of the Cider mill. Garage II measures 28' x 37' and has a front-facing gable roof, oriented south-north perpendicular to the road. The building has a poured concrete foundation, balloon framing, horizontal novelty board siding, wood corner boards and trim, and fixed six-pane fenestration. Entries include two roll-up garage-style doors located on the south gable-end and a roll-up garage-style door on the east eave-side. The Apple Storage Shed is located directly northeast of Garage II. It measures roughly 24' x 16' and has a poured concrete foundation, balloon framing, vertical board siding, and overhanging front-facing gable roof oriented south-north perpendicular to the road. This refrigerated building has a large, metal, cooler-style door centered on its south gable-end, tongue-and-groove interior wood paneling, and a refrigeration unit mounted on the interior of its northern wall. The chicken coop is located 105' northwest of the Apple Storage Shed opposite a man-made pond. The building is in a deteriorated state and has started to collapse. It consists of a mix of hand-hewn and circular sawn timbers and a side-gabled roof, this oriented east-west parallel to Spielman Highway.

The property consists of 16.52 acres of gently rolling topography that gradually drops towards the northeast away from the Barns and Farmhouse and towards the Nepaug Reservoir. Lawns of mown grass surround the northern side of the Barns, Farmhouse, and outbuildings, currently serving as a golf training center, while a large hay field remains to the east and northeast. A small farm pond is located approximately 80' west of the barns and north of Garage II. The property and surrounding area were cleared for farmland during the 18th and 19th centuries; now they have since largely reverted to second-growth forest. Once an agricultural center, the area's current use is now primarily residential. A number of the area's former 18th- and 19th-century farmsteads are still visible as one travels on Connecticut Route 4. Several individually-listed properties and one historic district, the Harts Corner District, in Burlington are on the National Register of Historic Places. Other sites included in the current thematic nomination of Agricultural Heritage resources to the State Register of Historic Places include: the Louis Barnes Farmstead at 39 Barnes Hill Road, the Root Farmstead at 184 East Chippens Hill Road, the Dr. Peres Mann Farmstead at 57 Miller Road, and the Neumann Barn at 185 West Chippens Hill Road.

• Other notable features of building or site (*Interior and/ or Exterior*):

Inventory of structures (C – contributing, NC – non-contributing):

Farmhouse	c. 1890	C	Garage I	Early 20 th c.	C
Cider mill	c. 1912	C	Milk house	Early 20 th c.	C
Barn I	Late 19 th c. – Mid-20 th c.	C	Garage II	Mid-20 th c.	C
Barn II	Late 19 th c.	C	Apple Shed	Mid-20 th c.	C
Outhouse	Late 19 th c.	C	Chicken coop	20 th c.	NC
Icehouse	Early 20 th c.	C			

Cider mill:

The Cider mill is a 2-story hybrid English/New England-style barn comprised of three primary blocks. The earliest section of the mill consists of its front-gabled western block, which including a 10' addition to its south gable-end measures approximately 18' x 51'. The block's roof is oriented south-north, perpendicular to Spielman Highway, and its south gable-end faces the road. The block has a 43' x 27' cross-gable wing on its east eave-side, this with a gable roof oriented east-west. The block was originally 1-story in height but was raised to its current 2-story height at an unknown date. The south eave-side of this central block faces the road. A third block measuring roughly 18' x 24' is located adjoining the eastern end of the central block. This eastern block has a front-facing gable roof oriented north-south facing Spielman Highway. All three primary sections of the Cider mill have poured concrete foundations and vertical board siding, this painted white with dark green doors and trim. Their roofs are sheathed in horizontal boards, plywood, and asphalt shingles. The building has experienced multiple alterations and expansions over time, these in order to accommodate the shifting and expanding demands of cider milling operations.

Exterior:

The primary entry to the Cider mill consists of a roll-up garage-style door located under a frame awning on the south gable-end of its western block. There are two evenly-spaced, fixed six-pane windows on the upper level above the awning and a single similar window in the gable. The east eave-side of the block has a pass-through door on its lower level and a fixed six-pane and wide picture window above.

The south eave-side of the central block has a shallow full-width projecting bay with shed roof on its lower level. This has an offset interior sliding door with centered two-pane window. The upper level is unbroken. There is a red-brick chimney on the west side of the roof's southern slope and a metal ridge-line ventilator at the center of the roof.

The foundation of the Cider mill's eastern block is located approximately 3' above grade so as to allow trucks to back up to a full-width roll-up garage-style door. A single fixed six-pane window is located in the attic gable.

The east eave-side of the Cider mill's eastern block is unbroken except for a ground level multi-pane window near its northern end. Beyond this a gable-roofed addition is rotated toward the northwest, parallel to the nearby Barn I, allowing for a roll-up garage-style door to be located on the northwest gable-end. The northeast eave-side of the eastern block has a row of multi-pane windows along the basement level and two fixed six-pane windows above. There is a large eight-pane window above the door on the northwest gable-end of the eastern block. Above this, in the gable, is a fixed six-pane window.

The north eave-side of the central block is unbroken except for an additional roll-up garage style door. West of this door a frame stair leads to a pass-through door on the east eave-side of the western block. The north gable-end of the western block has five fixed six-pane windows, two on each of the lower and upper levels and one in the gable.

The only opening on the lower level of the western block's west eave-side consists of a sliding door located at its northern end. The door is mounted on an exterior track that slides towards the south. Four fixed six-pane windows provide light to the upper level, these spaced along the northern half of the elevation.

Interior:

The interior of the Cider mill is roughly divided according to usage, the separate units generally following the lines of each block's footprint. The western block houses the mill's farmstand and gift shop. This portion of the building is of balloon frame construction, one-bay wide and with an open floor plan and unfinished walls and ceiling. A frame stair located along the west eave-side leads to the upper level.

A frame sliding door along the east eave-side of the lower level leads into the lower level of the central block. This space is dedicated to cider pressing, bottling, and cold storage. The mill's original press is located in the center of the block where an opening in the floor leads to the mill above. The eastern side of the pressing area is open to the basement level of the eastern block where various sweet and hard cider storage and fermentation tanks are located. The floors throughout the two spaces are poured concrete and the floors above are supported by steel I-beams and wood joists.

A frame stair located in the southeast corner of the central block leads to the upper level. The apple scrubbing, washing, and milling machinery, as well as refrigerated storage, are located on the upper level of the central block, while the eastern block is dedicated to receiving operations, this facilitated by the aforementioned ground level garage doors. The upper level framing of the central and eastern blocks is a mix of balloon and wood frame construction, this illustrating the informal process whereby the mill was expanded over time. Such modifications are further visible in the attic space above the central block, where the presence of a shingled roof above the western block indicates that its construction predated the raising of the central section of the mill.

Barn I:

Like the Cider mill, Barn I is a structure that has been slowly expanded over time as a result of alterations and additions. The building has a Y-shaped footprint, the earliest portion of which being a rectangular East block comprising one of its "arms" that was likely constructed adjacent to the northwest corner of Barn II as a 1 1/2-story

eave-entry barn. This measures roughly 30' x 32', however, portions of its western side have been incorporated into the rest of the building obscuring its original size. The block's ridge-line is oriented east-west parallel to Spielman Highway. West of this block, the ridge-line of the barn's Addition I shifts 45 degrees and extends to the northwest in a 2 ½ -story 18' x 80' block. Addition II is a 1 ½-story block extending approximately 32' southward from the eastern end of Addition I. This has a south-facing gable-end with a roof oriented south-north perpendicular to the road. At the western end of Addition I, there is a 2 ½-story Addition III measuring roughly 32' x 34'. Its wider and taller volume extends above the rooflines of the other structures.

The oldest section of Barn I, the East block, has a dry-laid fieldstone foundation and board-and-batten siding, this painted a dark red. Additions I and II have poured concrete foundations and vertical board siding, this likewise painted red with white window trim. Addition III to the barn has a poured concrete foundation and horizontal novelty board siding. Like the remainder of the building it is painted dark red with white trim. The roofing material throughout Barn I is a patchwork of asphalt and wood shingles.

Exterior:

The primary entries to Barn I are located on the south eave-side of the East block and on the south gable-end of the southern Addition II. A pass-through door leads into the former, this flanked on its eastern side by a wide four-pane window. To the west, on the south eave-side of Addition II, single and double side-hinged pass-through doors lead into the barn's ground level. A pair of six-pane stable windows is located between the doors, while an additional single-pane window is located on the eastern end of the elevation. A single casement window can be found in the gable.

The west eave-side of Addition II is partially banked below grade as it stretches north. Its foundation is visible on the southern half of the block; above are two six-pane stable windows. Another pair of four-pane windows is located at the northern end of the elevation. The south eave-sides of Additions I and III of Barn I run in a continuous elevation, this broken by six-pane stable windows placed at generally even intervals along the lower level of the building. Similar windows run the length of the upper level of the central block, however, a single double-hung window is the only fenestration on the upper level of the western block.

The west gable-end of Addition III is broken by a six-pane window centered on the lower level. South of this, at the corner of the building, is a gabled porch with square posts supporting and sheltering a track for a manure trolley extending from the interior. A pass-through door below the porch leads into the lower level of the barn. Above this, just below the eaves, there are two six-pane windows located at the eave-line. Between and above these there is a large opening for loading hay, this with double doors that open by sliding down diagonally. The hay door is sheltered by a projecting hood extending from the gable peak over the hay track.

The north eave-side of Addition III has two six-pane windows on its lower level. Two large modern picture windows have been installed on the upper level and there are two six-pane windows just below the peak of the east gable-end. A lean-to addition, this measuring roughly 15' x 8', is located at the western end of Addition I, its north wall flush with Addition III. This is unbroken except for a single window opening on the eastern end of its north eave-side. The only additional fenestration on the north eave-side of the central block includes two four-pane windows irregularly spaced on the upper level. A pass-through door and single window opening can be found on the north eave-side of the barn's northeastern wing.

Interior:

The ground level of Barn I was originally used for a dairy stable. Entering via the southern Addition II, one finds a long open space with poured concrete floors and whitewashed board walls and ceilings. The wing is divided by a row of 6 wood posts running south-north down the center of the block. An elevated concrete passageway runs along the eastern wall, while east-facing stanchions (since removed) were originally located to the west. Two refrigerated apple storage rooms have been constructed of salvaged materials along the block's west eave-side.

At the northern end one turns northwest into a long room running the remaining length of the barn. Like the southern wing, this has poured concrete floors, whitewashed board walls and ceilings, and is divided by a row of

columns separating a passageway and the livestock area. A track supporting a manure trolley runs along the south eave-side of the length of the building and nine steel lally columns support an 8" x 8" longitudinal girder extending south-north. Unlike the southern wing, the concrete floor of this section of the barn has been cast to incorporate a manure trench and feeding trough and the metal stanchions remain in place.

A rough opening has been cut in the foundation on the northern side of the western end of Addition I. This leads into the lean-to addition on the north eave-side of the barn, an area used as a calving pen. Beyond this, where the building widens into the westernmost block, the additional space accommodates four bullpens framed with metal tubing.

Except for a wall dividing the Addition I and III, the upper level of Barn I consists of a single open loft. The interior of the original East block reveals a 2-bent, 1-bay, post-and-beam structure with a mix of hand-hewn and circular sawn timbers, diagonal bracing, and pegged joints. The dirt floor is located roughly 5' below the upper level, this accessed by a frame stair.

The southern Addition II breaks away from the main portion of the barn at the eastern end of the central block. Currently used as an office space, the south addition is of post-and-beam construction erected with circular sawn timbers and nailed joints. The roof's common rafters meet at a ridge board and each pair is joined by a rafter-tie. The roof sheathing consists of flush horizontal boards.

Addition I houses an indoor driving range and is a 9-bent, 8-bay, post-and-beam structure with circular sawn framing, long diagonal braces with horizontal and diagonal ties, and nailed joints. The common rafters meet at a ridge board and every sixth pair is joined by a rafter-tie. A hay track runs the length of the block and retains its original fork. The board floors have been covered with artificial grass carpeting and the space between the framing members along the walls and ceiling have been insulated with fiberglass panels.

As noted, the original exterior wall Addition I's west gable-end remains in place. A pass-through door on the south side of the wall leads into Addition III, an expansive space open to the roof 1 1/2-stories above. The addition is a 4-bent, 3-bay, post-and-beam structure with circular sawn framing, long diagonal braces with horizontal and diagonal ties, and nailed joints. These major braces take the place of traditional full-height posts to support the purlin plates, permitting a clear span similar to the functional space of a gambrel roof. The primary braces support purlin plates running the length of the block. The common rafters are lapped at the purlins and meet at a ridge board. Each rafter pair is joined by a tie, these supporting a hay track running the length of the block. Another hay fork is present in this section of the barn, this suspended over a hay chute located along the block's south gable-end and leading down to the dairy area below. A frame ladder on the west gable-end of the block leads up to a small catwalk from which the large hay doors can be lowered. The roof has plywood sheathing placed over narrow horizontal boards.

• Historical or Architectural importance:

Applicable Connecticut State Register Criteria:

1. Associated with the lives of persons significant in our past;
2. Embodying the distinctive characteristics of a type, period, or method of construction.

The Hogan's Cider mill property is significant for its well-preserved collection of early 20th-century agricultural buildings associated with a Burlington, Connecticut cider mill in continuous operation for over 100 years. Notable among these is the hybrid English/New England style barn housing the mill, however, additional contributing resources include a farmhouse and two barns. The mill and associated outbuildings gain further significance for their association with a notable Burlington family, the Hogans, whose ownership of the property spanned 80 years.

Historical background:

Apple cider has long held a significant position in the lives of Connecticut residents, both when consumed in its original state, as well as after being distilled into various forms of brandy or other spirits. The former product in particular was of such importance during the Colonial period that between 1776 and 1778 the General Assembly of Connecticut felt it necessary to legislate controls on the production of brandy or other spirituous liquors for fear that it might create a scarcity of non-alcoholic cider. Individuals were permitted to distill small quantities of cider for personal use, however, any "engrosser or monopolist or other person that shall offer or give and extravagant price for such cyder [sic]" was not be tolerated (Alderman 26).

The earliest record of cider production in Burlington consists of a November 12, 1810 reference found in the town records that mentions a vote authorizing a certain John Griffiths to establish a cider mill on his property. By this point in time, regulations on cider brandy distilleries in Connecticut had been relaxed and the number of such operations in Hartford County was on the rise. Leonard Alderman, Burlington's Town Historian, notes in his history of the town that the number of cider distilleries in Hartford County doubled between 1819 and 1828, by the latter date numbering a total of 213. Eight of these were located in Burlington. In 1845, Burlington's cider mills contributed to Hartford County's total production of 75,000 gallons of cider brandy and 300,000 gallons of cider-based gin (Alderman 26).

Cider retained this importance into the early 1900s, a time which also saw Patrick Hogan, the son of Irish immigrants, move his family from Torrington to Burlington. Hogan purchased the house currently located at 522 Spielman Highway after selling his grocery store in Torrington in 1909, and by 1910 occupied the residence along with his wife, Marion, and four sons, Patrick, Richard, Thomas, and Morris. Hogan started his farm with 25 acres and just one cow, yet by 1912 decided to shift his efforts towards the production of apple cider. After their father died in 1917, Richard and Morris Hogan took over the mill.

Morris Hogan was born in a Harwinton farmhouse on February 22, 1902. At the age of ten he started cutting and splitting wood on his parents' farm and he quit school after the eighth grade in order to drive trucks for a local charcoal manufacturer. Not long after, he took up work in town as a lumberjack. Hogan noted in a 1987 *Hartford Courant* interview that he spent the wages earned cutting timber buying the clear-cut land that timber companies no longer saw any value in. "Once the trees were cut, then they'd sell the land to me, cheap. That's how I got all my land," Hogan stated. As noted, the Hogan brothers continued to operate the cider mill after their father's death, eventually diversifying through the raising of dairy cows, cultivation of strawberries, flowers, hay, and vegetables, and cutting, splitting, and selling of firewood, this with the help of a number of faithful and long-tenured employees including his farm manager, Peter Vernesonni, for whom Morris Hogan built the house west of the Cider mill at 532 Spielman Highway in 1938; Bill Hogan, nephew of Morris and Richard; Martin Szczesniak, a friend of Bill Hogan; Dot Szczesniak, Martin's wife; and Wendell Gunn.

Morris Hogan married Mabel Casson Hogan on June 9, 1932, and in 1940 the couple could be found living on the Hogan farm along with Morris's mother, Marion, and brother, Richard. The Hogans never cultivated their own apple orchards, choosing rather to source produce from the surrounding area as well as New York's Hudson Valley region and western Massachusetts. Despite this fact, the Hogans slowly grew their own farming operations on

Johnnycake Mountain and the farm's dairy herd and acreage reached highs of 65 and 500, respectively, by 1976. That same year they sold over 20,000 quarts of strawberries, alongside various crops of corn, squash, pumpkins, and alfalfa (Alderman 28).

A 1976 article in the *Bristol Press* describes the process of making apple cider, stating that,

Originally the press was operated manually with two large screws which were turned to compress and squeeze the cider from the apples. They used 18 foot poles to get leverage enough for the pressing, and had a steam engine for grinding the apples. Later they adopted a 'one lunger' as they call it or a single cycle gas engine. Then around 1930 they switched to an electric motor for grinding and hydraulics for the press (Alderman 27).

The article notes that as of 1976, little had changed in the Hogans' cider operation.

The basic process of cider making remains the same as it always has. Hogan's mill was built into the side of a hill. Apples are unloaded on an upper level into a large storage area, with refrigeration facilities. When it's time to press a batch of cider, crates are lined up along side an open chute. One man slowly rolls the apples down this chute where loose leaves and stems fall out and where he can inspect them visually to remove any apple with rot.

The apples then fall into another chute with the grinder inside. The grinder itself acts like a wringer on a washing machine and pulls the apples downward into its many revolving blades. On the floor below are two workers, one on either side of the press. One worker opens the chute from upstairs allowing the ground apples to pour into a kind of mold, lined with heavy cloth. Then the cloth is folded over to completely enclose about four inches of apple and a wooden rack is laid on top. Next the mold is raised up, and another four inch layer of apples is poured.

When ten layers are poured and covered the hydraulic unit is turned on and the actual pressing begins. The cider runs out of the cloth and is collected in a tank below. In a normal press 25 bushels of apples are used to make 75 gallons of cider. The entire process takes about a half hour (Alderman 27-28).

The Hogans' agricultural presence led to their cider mill becoming an institution, of sorts, in Burlington and beyond. Numerous references can be found in the *Hartford Courant* during the 1960s, 70s, and 80s, of the annual fall pilgrimages to the Hogan farm where local cider and produce could be secured. The Hogans also sold their cider at local festivals, including the Terryville, Bethlehem, and Goshen Fairs.

While these activities certainly earned the Hogans local prominence, they were not in and of themselves what earned Morris Hogan the nickname, "Mr. Burlington." He held roles in town government as early as 1923, served as Burlington's First Selectman from 1951-1955, held the position of town chairman for 41 years, and served as a State Representative from 1952-1972. The *Hartford Courant* noted in 1987 that during his time in politics,

Hogan was known for the cider and apples he used to bring to the Capitol for other legislators. But he was also well-known and liked by legislators for his wit, friendliness, and honesty. State Rep. John J. Tiffany II, a Lyme Republican who entered the House in 1963 in his mid-20s, remembers Hogan affectionately as 'a crusty old codger – and quite the poet.' Hogan, Tiffany said, was constantly coining catch phrases that other legislators would adopt. Hogan would also write out whole poems – sometimes trenchant parodies of other legislators or policies – and recite them as part of a speech to the House.

Even after leaving the State government Hogan continued to participate in local politics, serving on Burlington's Board of Finance as late as 1985. He likewise continued to work the family farm and cider mill, happily laboring well into his late 80s alongside employees Martin Szczesniak and Wendell Gunn, who had been employed by Hogan for 51 and 44 years, respectively. Marion Hogan died in 1984, and Richard continued to help Morris operate the cider mill until his own death in 1985. Morris Hogan died on September 27, 1989.

Architectural significance:

Hogan's Cider mill is significant for its intact example of a cider mill in continuous operation for over 100 years. The vernacular building retains a number of components from the early and mid-20th century related to sweet and hard cider making, these including its apple mill, press, and refrigerated storage areas. With new developments in storage methods, fruit production was no longer seasonal. The first technological improvement was the use of controlled temperature and humidity to store fruit after the harvest. For example, a warehouse for this purpose was built in 1926 at Rogers Orchards in Southington. Such technology allowed the Hogans to produce cider long after the fall apple harvest.

The Hogan's Cider mill property gains further significance for its intact example of a ground level stable barn. With the stables occupying the entire first story, the space above serves a hay loft. Modern late 19th- and early 20th-century dairy barns are also characterized by their interior arrangements of stanchions and gutters to facilitate milking and the removal of manure and these features can still be found in the interior of the Hogan barn.

The construction types range from portions with hand hewn timber framing of the mid-19th century to the sawn timbers of Additions I and II where the use of long truss-braced diagonal members is characteristic of the 1870-1900 period. Barn II and Barn I illustrate the typical evolution of a working farmstead as the scale of commercial dairy farming increased. The market, serving industrialized cities with their need for dairy products, and the changes in health and sanitation regulations, drove the design of barns and the interior fittings such as stanchions, manure handling, and hay transport.

Hogan's Cider mill is additionally significant for its connection to a notable Burlington farmer and politician, Morris Hogan. Known as "Mr. Burlington," Hogan was an institution in town, serving in local and state politics from 1923 right up to his death in 1989. The Hogan property is also significant due to the presence of its intact vernacular farmstead house, as well as for a number of barns and sheds associated with the cider mill and dairy operation. The Hogan family held the house and farm from the time of their arrival in 1909, until 1989. The farmstead and mill is currently held by just its second owners, who continue the production of sweet and hard ciders, in addition to maintaining a golf school on the premises.

• Sources (*continuation*):

Photographs and field notes by Lucas A. Karmazinas, 3/9/2013.

Interview with Theresa Dunlop, owner, 3/9/2013, at the site.

Map resources:

Town of Burlington Assessor's Records <http://data.visionappraisal.com/BurlingtonCT/search.asp>
Parcel ID: Map 6/11/26

Aerial views from:

<http://maps.google.com/> and <http://www.bing.com/maps/> accessed 3/06/2013.

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UTM coordinates: <http://itouchmap.com/latlong.html> .

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Alderman, Leonard, Some Burlington, Connecticut Articles of the Past Gathered Together, Volume 1, Self-published, Burlington, CT, 1991.

Hartford Courant, "A Man and His Mill: Hogan and His Cider Have Long Tradition Around Burlington," October 11, 1987, pg. H1E. Klanski, James, "Hogan's Cider Mill," *Bristol Press*, September 8, 1976.

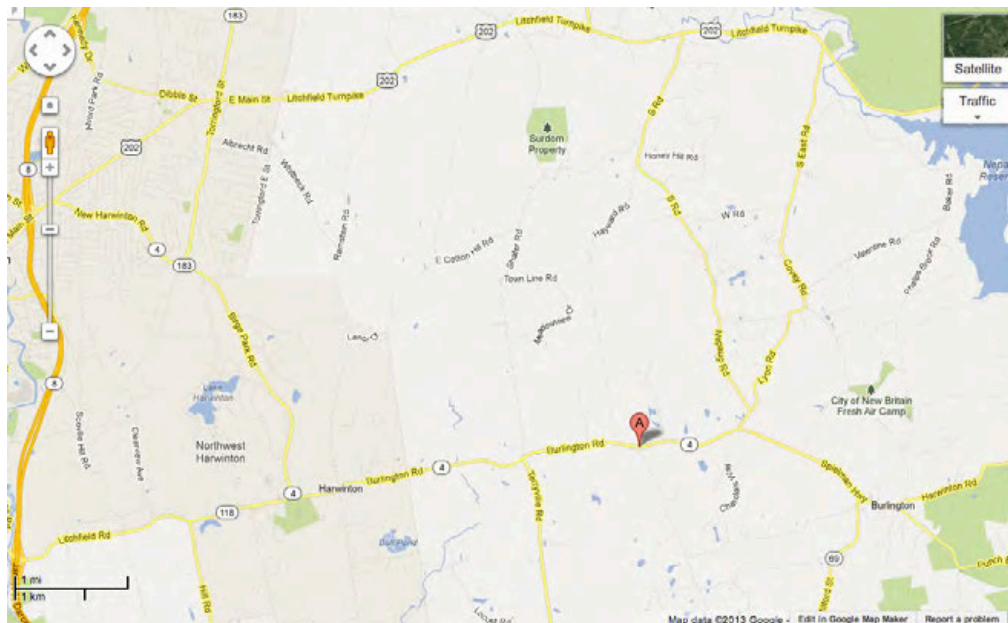
Connecticut State Library online: [iconn.org](http://www.cslib.org/iconnsitemap/staff/SiteIndex.aspx#directories) or <http://www.cslib.org/iconnsitemap/staff/SiteIndex.aspx#directories>

Connecticut Trust for Historic Preservation, Historic Barns of Connecticut Resource Inventory, 2010, <http://www.connecticutbarns.org/index.cgi/9218>

Sexton, James, PhD; Survey Narrative of the Connecticut Barn, Connecticut Trust for Historic Preservation, Hamden, CT, 2005, <http://www.connecticutbarns.org/history>.

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Visser, Thomas D., Field Guide to New England Barns & Farm Buildings, University Press of New England, 1997.



1. Location map of 522 Spielman Highway, Burlington, CT – from <http://maps.google.com/> accessed 3/06/2013.



2. Southern view – aerial “bird’s-eye” map of 522 Spielman Highway, Burlington, CT – <http://www.bing.com/maps> accessed 3/06/2013.



3. Approximate parcel map of 522 Spielman Highway, Burlington, CT – as described by current owner; base image from Bing Maps.



4. Detail Site Plan Sketch showing contributing resources – base image from Bing Maps.



5. Detail Plan Sketch showing Cider mill and Barn I with additions keyed; base image from Google Maps.



6. West context view of 522 Spielman Highway, Burlington, CT, camera facing east. From left to right, Barn I, Cider mill, Farmhouse, Garage I, Milk house.



7. West context view of 522 Spielman Highway, Burlington, CT, camera facing east. From left to right, Cider mill, Barn I, Barn II, Farmhouse, Milk house.



8. East context view of 522 Spielman Highway, Burlington, CT, camera facing west. From left to right, Garage II, Cider mill, Barn I.



9. Southeast context view of 522 Spielman Highway, Burlington, CT, camera facing northwest. From left to right, Garage I, Cider mill, Barn I, Farmhouse.



10. West gable-ends and south eave-sides of Farmhouse and side ell, camera facing northeast.



11. East gable-ends and north eave-sides of Farmhouse and side ell, camera facing southwest.



12. West eave-side of Barn II, camera facing east.



13. Interior of Barn II, showing framing and stanchion details, camera facing southeast.



14. East context view of Farmhouse rear yard, camera facing northwest. From left to right, Farmhouse, Barn II, Outhouse, and Icehouse. Barn I at rear.



15. East and north eave-sides of Garage I, camera facing southwest. Note Milk house at rear right.



16. East eave-side and north gable-end of Milk house, camera facing southwest. Note addition on south gable-end.



17. West eave-side and north gable-end of Garage II, camera facing south.



18. East eave-side and south gable-end of the Apple Storage Shed, camera facing northwest. Note insulated access door and overhanging roof.



19. South gable-end and south eave-side of the Cider mill, camera facing north, showing entry to retail store.



20. South gable-ends and south eave-side of the Cider mill, camera facing northwest.



21. West and north eave-sides and north gable-ends of the Cider mill, camera facing southeast.



22. Interior of the Cider mill ground level, showing floor and framing details of western block, camera facing north. Note stair at left.



23. Interior of the Cider mill ground level, showing floor and framing details of central block, camera facing west. Note cider press at center left.



24. Interior of the Cider mill ground level, showing floor and framing details of eastern block, camera facing northeast. Note hard cider storage tank at far left, sweet cider tanks at center and right, steel girder at upper left.



25. Interior of the Cider mill upper level, showing details of central block, camera facing west. Note eastern block roll-up garage-style door at far left, apple mill at center left, and refrigerated storage at far right.



26. Interior of the Cider mill upper level, showing floor and framing details of eastern block, camera facing east. Note roll-up garage-style door at right, apple crates throughout.



27. South gable-end and west eave-sides of Barn I, camera facing northeast.



28. South eave-side and west gable-end of Barn I, camera facing northeast.



29. South eave-side and west gable-end of Barn I, camera facing northeast. Note covered manure trolley at middle left and projecting hood and hay track at upper left.



30. North eave-side and west gable-end of Barn I, camera facing east.



31. North eave-sides and east gable-ends of Barn I, camera facing southwest.



32. Interior of Barn I's south addition lower level, showing floor, post, wall, and ceiling details, camera facing south.



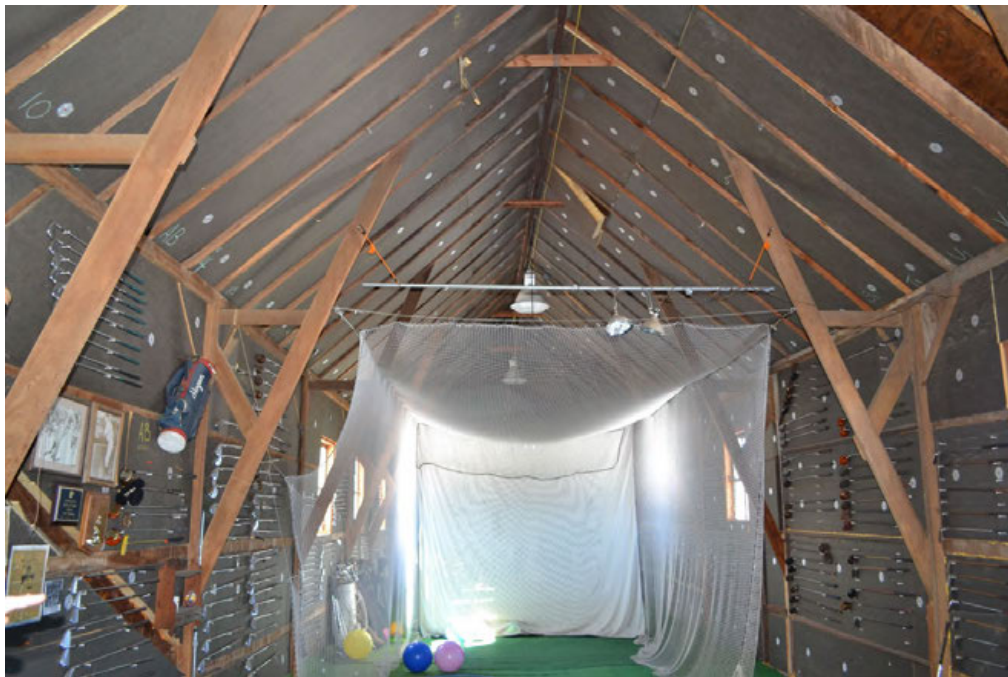
33. Interior of Barn I's central and western blocks lower level, showing floor, post, stanchion, girder, wall, and ceiling details, camera facing northwest.



34. Interior of Barn I's west addition lower level, showing bullpens, manure track, wall, and ceiling details, camera facing east.



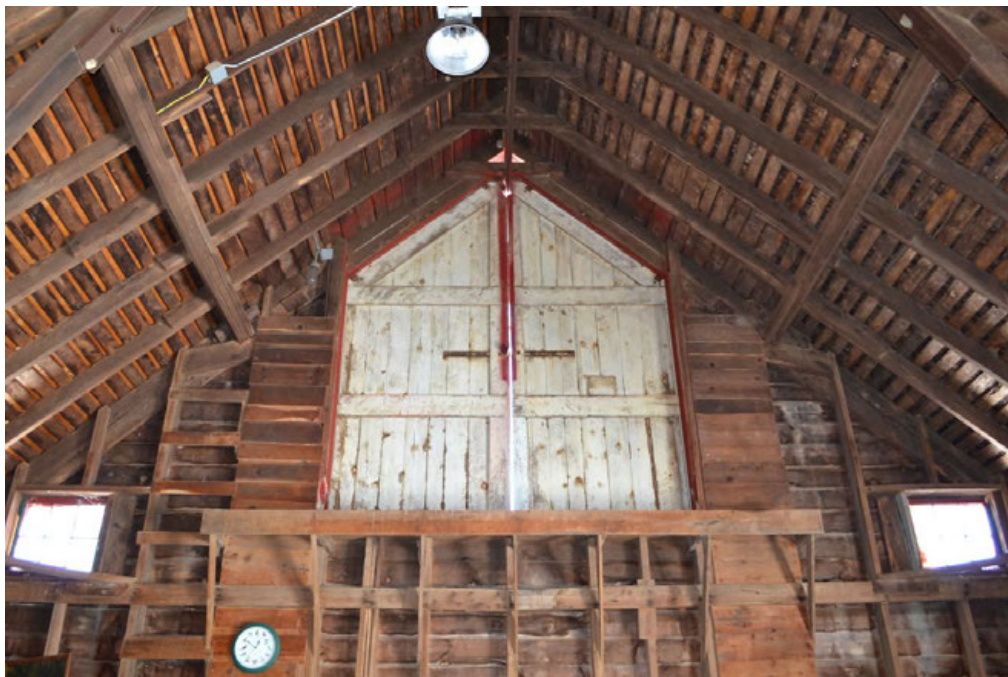
35. Interior of Barn I's south Addition II, showing framing details, camera facing east.



36. Interior of Barn I's central block upper level, showing floor, post, diagonal bracing details, camera facing west.



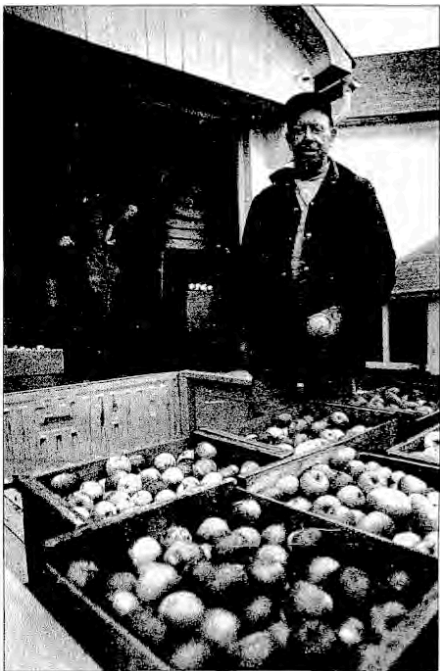
37. Interior of Barn I's west addition upper level, showing framing and roof details, camera facing east. Note hay chute at center and former exterior wall details at right.



38. Interior of Barn I's west addition upper level, showing framing and roof details, camera facing west. Note catwalk and hay door at center.



39. Historical image of Hogan's Cider mill, c. 1950. Owner's collection.



40. Historical images of Morris Hogan, 1987. From, *The Hartford Courant*, "A Man and His Mill: Hogan and His Cider Have Long Tradition Around Burlington," October 11, 1987, pg. H1E.