

Locust Grove Guide by Cell Audio Tour

To access the audio tour, please dial (502) 373-2948 on your cell phone and follow the audio prompts.

Welcome to the Historic Locust Grove Grounds and Outbuildings Audio Tour. The following prompts will guide you around our fifty-five beautiful acres, tracing the history of this site and the Croghan family who resided here in the early days of Kentucky statehood. Please follow the audio prompts on your keypad throughout the tour.

To begin at the stone wall and cabin, dial 1 and then the pound sign.

To proceed to the gardens and cemetery, dial 2 and then the pound sign.

To proceed to the distillery, dial 3 and then the pound sign.

To proceed to the wood shop, dial 4 and then the pound sign.

To proceed to the spring house, dial 5 and then the pound sign.

To proceed to the corn crib and slave cabin site, dial 6 and then the pound sign.

To proceed to the ice house, dial 7 and then the pound sign.

To proceed to the smokehouse, dial 8 and then the pound sign.

To proceed to the residence, dial 9 and then the pound sign.

To proceed to the kitchen and kitchen garden, dial 10 and then the pound sign.

To proceed to the dairy and the well, dial 11 and then the pound sign.

To proceed to the conclusion, dial 12 and then the pound sign.

To hear a letter from William Croghan to James Madison, dial 13 and then the pound sign.

To hear a letter from Dr. John Croghan to General T.S. Jesup, dial 14 and then the pound sign.

To hear a letter from George Hancock to General T.S. Jesup, dial 15 and then the pound sign.

To hear a letter from Dr. John Croghan to General T.S. Jesup dial 16 and then the pound sign.

To hear a letter from Dr. John Croghan to General T.S. Jesup, dial 17 and then the pound sign.

To hear the Last Will and Testament of Lucy Clark Croghan, dial 18 and then the pound sign.

1: Introduction: Stone Wall and Cabin

Welcome to Historic Locust Grove, the Croghan family seat and the final home of General George Rogers Clark, leader of the Illinois Campaign during the American Revolution and the founder of Louisville. Currently located on 55 beautiful acres, this

site is what remains of a nearly 700-acre mixed-use farm. Locust Grove was established by William Croghan in the early 1790s with his wife, Lucy Clark Croghan, and together they raised eight children. The rich story of Locust Grove is the story of Louisville, in the fledgling days of the United States as a nation and Kentucky as a state. Please follow the numbered signs and audio prompts as this tour guides you through the outbuildings and grounds of this beautiful, historic estate, giving you a snapshot of daily life in the late eighteenth and early nineteenth centuries on the Kentucky frontier.

William Croghan was born in Ireland in 1752 and immigrated to North America at age 18, enlisted in the British Army and then served in the 8th Virginia Regiment during the American Revolution. During the war, he fought alongside General George Washington

at the battles of Trenton, Princeton, Brandywine, and Germantown, reaching the rank of major. Croghan became a British prisoner of war after the Siege of Charleston in 1780, and during his imprisonment met the brothers of General George Rogers Clark. After his release in 1781, he visited the Clark home in Virginia, was present at Cornwallis' surrender at Yorktown, and obtained a surveying certificate from the College of William & Mary in 1784 at the same time as General George Rogers Clark.

As surveyors to the Virginia State Line, they moved to Louisville in the Kentucky county of Virginia. Louisville had been founded in 1778 by General George Rogers Clark during the war while he was mounting the Illinois Campaign against British outposts in the present-day state of Indiana. Croghan and Clark were able to claim vast tracts of land in

Kentucky as payment for their service, and the entire Clark family relocated to Kentucky in 1785. Lucy Clark married William Croghan in 1789 and construction of Locust Grove began in 1792. Lucy and William lived together at Locust Grove until William's death in 1822 and Lucy later died in the house in 1838. The house remained in the Croghan family until it was purchased by steamboat captain James Paul in 1878. In 1883, it was sold to the family of Richard Waters, and the house and its remaining acreage stayed in possession of the Waters family until it was sold to the City of Louisville and Jefferson County in 1961.

The stone wall to your right was used to separate the area around the house from the farming and grazing fields without spoiling the view from the main house. Walls like this are common features of gardens in the eighteenth-century and this one is a typical

Kentucky construction. Just beyond the wall to the west is a log house attached to our visitor's center. This log house dates circa 1810 and was moved from a neighboring property in 1962.

Continue to follow the gravel path in front of you and turn left at the wide, main garden path. Dial 2 and then the pound sign to continue your audio tour. To hear a letter from William Croghan, dial 13 and then the pound sign.

#13: Letter: William Croghan to James Madison

Jefferson County Kentucky April 7th, 1802

Sir,

In consequence of the Death of your Brother Ambrose, Colonel Richard Taylor & myself were under the necessity of bringing Suits in Chancery against you & Nelly Madison for Lands we bought from your

Brother belonging to you & he, when he was in this Country in March 1792 he sold us those lands, -- I gave him my Bond for the payment of 104 ½ Acres of the land...which Bond he lost...about the time the bond was due...applied to me & Received the payment L94. ...

The bearer Mr Dennis Fitzhugh will wait on you with the Decrees and take Charge of the Deeds...

W. Croghan

Near Louisville Kentucky May 22nd, 1803

Sir,

Upward of a year ago I wrote you [and] ... I enclosed two Decrees of the Court of Quarter Session of Jefferson County ... for Land purchased by Richard Taylor & myself ... in March 1792 ... and flattered Myself that you & your Niece would have Made me the Deed eer Now, as you Informed Mr. Fitzhugh ... permit

**me to Request the favour of your having it Shortly
done & Sent to me ...**

W. Croghan

**To return to the audio tour, dial 2 and then the pound
sign.**

2: Gardens and Cemetery

**William Croghan's home and land reflected his
status as a wealthy surveyor and a gentleman. And
so, his home probably included formal gardens that
imitate the gardens of English country houses. These
gardens are laid out in a quadrant style, with borders
of decorative plants, flowers and trees. The quadrant
style mimics the floor plan of the house, with four
squares connected by a central path. Here at Locust
Grove, depending on the season, you can find a
number of flowering plants such as lilacs and day**

lilies. When the Croghans were in residence, vegetables could be planted in the center of the squares without disturbing the decorative borders. The Croghans likely grew vegetables such as squash, beans, carrots, turnips, and potatoes. Root vegetables were popular because they could be consumed by both people and animals. They could be stored for long periods of time, allowing for fresh vegetables even in winter. Beyond the gardens were the fields of corn and wheat. The Croghans primarily grew crops for their personal use rather than to sell them to their neighbors. The farm also had cattle, sheep, and horses. This rolling land was suitable for grazing. An apple orchard on the side of the house towards the river and heirloom apple trees can still be found in our picnic area.

Now, look up the hill beyond the visitor's center and beyond the garden. It's the former Croghan family cemetery. You'll see a low stone wall with an iron gate. The original cemetery was originally located 200 yards north of this location. Clark and Croghan family members, including George Rogers Clark, and William and Lucy Croghan, were originally buried here. Their graves have been removed from Locust Grove and reburied at Cave Hill Cemetery. The enslaved were traditionally buried near the family cemetery, though we have not yet found these burial sites.

Beyond the cemetery, you can see Locust Grove's bee hives. John Clark, Lucy's father kept bees, so we have continued that tradition here at Locust Grove. Keeping bees also helps our gardens to flourish!

As you turn right out of the central garden path and pass by the distillery, you will see a grape arbor. William and Lucy's oldest son Dr. John Croghan inherited the house and attempted to cultivate grapes to make wine. He was an adventurous farmer and experimented with grapes, roses and other exotic crops. During this time, most wine came from Europe, so a wine produced from local grapes could add to the economy of the farm. Near the arbor we also have a small fenced-in area. This represents a typical garden kept by the farm's enslaved workers. They would have tended small plots of land near their cabins to grow vegetables and herbs for their own use.

As you come to the arbor, stop at the log distillery. Dial 3 and then the pound sign to continue your audio tour. To hear a letter from Dr. John Croghan, dial 14 and then the pound sign.

#14: Letter: John Croghan to General T.S. Jesup

Louisville May 20, 1825

Dear General,

... I am determined on purchasing 10 or 20 acres adjoining the town of Louisville, improve it in a manner commensurate with my means and preserve my profession. I will, thus situated, enjoy all the advantages of a town without any of its disadvantages. At this “rus in urbe” which I have in prospective, I will endeavor to unite the ornamental with the useful, the “utile cum dulce.” I will have an acre or two expressly for a botanical garden, where I am in hopes of having the most of our indigenous plants and a great many exotics, and I will thus improve myself in the science of botany; I will have a considerable portion of the tract appropriate for the culture of the grape and those vegetables which bring

the best market price and from this latter source I will derive a revenue amply sufficient to supply my table. Thus, between the improvement of my ground, my books, my practice I will be fully occupied and this is what the most of us require to make us happy...

J. Croghan

John Croghan to General T.S. Jesup

Louisville March 11th, 1834

Dear General!

...I intend cultivating the grapes, the indigenous especially, and I am in hopes in three or four years I will be able to give you a good glass of native wine. Provided you can get any good, practical work on the vine & the making of wine – I wish you would bring it out with you. Remember me to all at Washington and Georgetown. ...

Yours truly, John Croghan

To return to the audio tour, dial 3 and then the pound sign.

#3: Distillery

This log structure at the end of the garden is the farm distillery. In 1808, William Croghan was involved in purchasing a 66 gallon still. Locust Grove's distillery may have been located near the farm's mill. This mill site is no longer on Locust Grove's property, so this distillery building is a reconstruction meant to represent this industry on the farm. The roles of the mill and the distillery were intricately connected to each other, as the grain from the mill could be turned into whiskey in the still and the water from the millrace could be used to cool the still's copper coil, causing the condensation of the distilled liquid. The

Locust Grove distillery likely produced whiskey and brandy. Whiskey was most likely not aged in a barrel but consumed in its clear form, known as “new make”. Corn and rye were the most popular grains for whiskey production in Kentucky during the early nineteenth century. The whiskey produced by the Croghans was not yet bourbon, but rather the Kentucky whiskey that would evolve into that product.

We know that William Croghan had fruit orchards and the distillery was a way to make the most of produce that might otherwise spoil. The still was likely operated by enslaved workers, particularly enslaved women. The still could also be rented by other area farmers in order to process their own grain and fruit. The Croghans could have also hired a skilled distiller. Because of their wealth, the Croghans did not necessarily require a distillery on their farm to obtain

alcoholic beverages. While they likely consumed some of their own product, household accounts show they also purchased other beverages, such as Madeira wine, rum, and whiskey. The distillery would have served an important function by providing a way to process grain and fruit, and the whiskey and brandy produced could be sold to benefit the household economy.

Follow the garden path from the distillery to the second log building. Follow the stone steps to visit the wood shop. Dial 4 and then the pound sign to continue your audio tour.

4: Wood Shop

The wood shop is outfitted with many of the tools of the farm woodworker. Outbuildings like this woodshop would have been scattered over the property serving as workshops for weaving,

shoemaking, and other skilled tasks. The fireplace was used to heat the room in the winter and the loft above provided living space. All of the woodworking inside the house, such as paneling, cabinetry, and banisters would have been completed on the property by skilled craftsmen, usually enslaved men.

Here in the woodshop you will find many tools used to make and mend tools and furniture, repair existing buildings, and construct new ones. These tools include drawknives and planes of different sizes, chisels, saws, and squares. All of the woodworking inside the house was hand-carved using tools like those found in this shop. Simple furniture could have been produced at Locust Grove, but because of the family's wealth, it is more likely they purchased their finer pieces of furniture from local fine furniture makers. On a daily basis, carpenters were more likely

to be making repairs or hand carving new tools and implements, and making and repairing wagons and carriages. They were prepared to serve the needs of a large, busy working farm. The wood used to construct the house was harvested from the property.

To continue your tour by visiting the springhouse, continue down the hill from the wood shop to reach the stone building at the bottom of the hill. Dial 5 and then the pound sign to continue your audio tour.

5: Springhouse

This stone structure over the small creek is the springhouse here at Locust Grove. Springhouses were typically two-story buildings made of stone with a frame roof built into the side of a hill. An early form of refrigeration, the springhouse used cold water from

the stream to help preserve milk, cheese, and other perishable items. These items were stored in crocks and placed into the running water. The upper level offered a space for cool, dry storage.

The springhouse is also equipped with a dipping pool where water that flowed down from the hillside could enter the springhouse on the ground level. The springhouse also provided another source of water for cooking and bathing in addition to the well next to the house. In order to carry the water up the hill from the springhouse, young enslaved children would have used a yoke with a rope and a hook on each end to balance buckets of water for more convenient transportation.

Clean water was of especial importance on the frontier of Kentucky, as waterborne diseases such as

cholera were common causes of death in cities connected by river traffic. Eliza Croghan Hancock, Lucy and William's fifth child, died of cholera during the Louisville cholera epidemic in 1833. Cholera was alleviated by instituting standardized sanitation practices throughout the state.

To continue your tour by visiting the corn crib and slave cabin archaeological site, walk south across the field towards Blankenbaker Lane. Dial 6 and then the pound sign to continue your audio tour. To hear a letter from Eliza Croghan's husband, George Hancock, dial 15 and then the pound sign.

**#15: Letter: George Hancock to General. T.S. Jesup
Locust Grove, June 20th, 1833**

Dear Sir:

It has been a long time since we have heard from our friends in Washington, and I think the uneasiness on their account, felt by my wife, tends very much to retard her recovery from a violent Bilious attack.

Some days since we thought her nearly well, but within the last two days she has relapsed; and is now quite ill – Doctor Tompkins (who is with us) thinks her better since morning however; and bets now that her care is quite unattended with danger.

--The cholera has made dreadful havoc in the country around us, on Mr. Browns farm 12 men died in 36 hours. We have no case on the farm yet.

This morning it is reported that some Farmer (probably Judge Speed) has discovered an infallible

remedy for it, in any Stages; having cured every case & having 40 cases. – it is Cayenne Pepper mixed with Castor oil, and a warm Bath.

Remember me affectionately to all our friends as
yours truly

Geo: Hancock

Locust Grove June 24th, 1833

Dear Sir:

...Eliza is better today. Mrs. Pearce is with her, the Doctor thinks her convalescent. The cholera is with us; we have 5 cases today – it yields readily to medicine and I hope none will prove fatal. You can conceive nothing to equal the gloom spread over the country here. No one leaves home. Crops of wheat standing uncut, corn fields abandoned to winds. – and what makes all worse is it is incessantly raining; as yet there are few cases in Louisville. ... I hope Mrs.

Jesup & the children are well, and that they will come out with Mrs. Croghan & see us again.

Yours truly, George Hancock

Locust grove June 30th ,1833

Dear General,

Since my last to you the Cholera has increased to an alarming extent. We have not well ones enough to attend the sick – and it is difficult to get a Physician. Dr. Tompkins is with us now and has promised not to leave us until Eliza is better. I fear her situation is very critical. My mother was taken with Cholera (I fear) tonight. If Doctor Croghan is with you for God's sake send him on to us.

Yours, George Hancock

To return to the audio tour, dial 6 and then the pound sign.

6: Corn Crib and Slave Quarters site

This frame barn is more accurately called a corn crib. Corn cribs were built to allow for sufficient air circulation to permit the slow drying of harvested corn and wheat, which also prevented the growth of mold and mildew on the crop. The double pen log structure is similar to another frontier structure, called a “dogtrot,” which consisted of two log cabins connected by a covered breezeway. This type of structure allowed early settlers to live in the cabin on one side of the breezeway with their livestock being housed on the other side. Structures like these were usually temporary, and were used as dwellings until a more permanent residence could be built. Livestock could also have been housed in the corn crib.

Through archaeological research, it has been discovered that some slave dwellings at Locust Grove

were likely in this field on the east side of the house. While the main house has twelve rooms for 10-11 family members, slave cabins would have had a single room, with perhaps a loft above, and would have likely housed a single family. In some cases, multiple families may have shared a cabin. These dwellings were modestly furnished, but would have contained an open fire place for food preparation and warmth. The enslaved would have tended small plots of land near their cabins to grow vegetables and herbs for their own consumption. In the absence of a reconstructed slave cabin, the center room of the kitchen complex serves as a representation of the home and workplace of Locust Grove's enslaved shoemaker and seamstress and their children.

To continue your tour by visiting the ice house, walk up the hill towards the main house to rejoin the gravel

path. Dial 7 and then the pound sign to continue your audio tour. To hear a letter from Dr. John Croghan, dial 16 and then the pound sign.

**#16: Letter: John Croghan to General T.S. Jesup
Louisville March 15 – '25**

Dear General,

... I find it almost impossible to dispose of lands for case in this country. The only way that you can obtain their value is in the way of exchange for Negroes etc. The laws of our state are such as to deter an honest man from settling among us, & consequently there is no great demand for land. You and Ann must blush often for the degraded condition of poor Kentucky. However, as the song goes "I love thee, dear Kentucky, with all thy faults." ...

John Croghan

To return to the audio tour, dial 6 and then the pound sign.

7: Ice House

This reconstructed ice house provided cold storage for the farm throughout the summer. During the winter, ice blocks cut from frozen ponds, creeks, and rivers were transported to the property by wagons and then lowered eighteen feet into the icehouse using a pulley system. Blocks were separated by two feet of straw, sawdust, or corn shucks for insulation. Blocks of ice could be removed as needed throughout the year, or pieces could be chipped off in lieu of removing an entire block. A young enslaved boy would have likely collected the ice from the ice house. The ice was used for food storage. If properly stored and insulated, ice was known to last through the winter into the late fall of the next year. If you peek

into the ice house these days, you can see how dark and cool it would have been, even during the heat of summer.

To visit the smokehouse, continue along the gravel path until you reach the first room of the kitchen complex. Dial 8 and then the pound sign to continue your audio tour.

8: Smokehouse

The first building in the kitchen complex is the smokehouse. The smokehouse was used to cure and preserve poultry, beef, pork, venison, and mutton. While meat could be cooked and eaten the same day it was killed, the smokehouse ensured that the family would be able to eat meat throughout the year. Meat, especially pork, was a staple of a southern farm diet. Pork was often included in the allotments of food provided to enslaved workers by landowners.

Animals, particularly hogs, were slaughtered in late fall and early winter, as the cool weather would assist in the preservation of the meats.

Meats were brought directly from slaughter while the meat was still warm and placed in the brining trough seen at the left of the room, where it was then covered with a mixture of salt, sugar, and saltpeter. Salt helps dry the meat; sugar adds and protects flavor. Saltpeter, also called potassium nitrate, helps the meat retain its natural pinkish color and is still used as a preservative. The sides of meat would remain in the trough for about six weeks, or throughout the winter, to give the salt enough time to draw water out of the meat. After soaking, it was thoroughly washed, smeared with a coating of brown sugar, and then hung on hooks from the rafters. A wood fire was built in a pit on the dirt floor, and it

burned continuously throughout the smoking process. The type of wood used affected the flavor of the meat, and hickory, apple, and maple were popular for smoking meats. The smoking time could range anywhere from a few days to almost six weeks. Most meats properly processed would remain edible for 2-4 years, and would be stored in the smokehouse until consumed.

Having a permanent building specifically built to be a smokehouse was a sign of status, as it indicated that the landowner was wealthy enough to smoke and store meats throughout the year. The Croghans raised hogs for both their own consumption and for sale. In 1849, Dr. John Croghan owned 26 pigs. Smoking meat was dirty, smelly work, and it was often separated from the work of the other outbuildings. The door to our smokehouse faces away from the kitchen door

and the door of the dairy, as the smoke would interfere with processing of the milk in the dairy and the daily activity of the kitchen. This outbuilding was never demolished, and served as the basis for the reconstruction of the rest of the entire kitchen complex during the summer of 1965.

To continue your audio tour by visiting the slave residence, continue along the gravel path until you reach the second room of the kitchen complex. Dial 9 and then the pound sign to continue your audio tour.

#9: Residence

As Locust Grove does not have an existing slave cabin, this space interprets the family life of enslaved workers on the farm. The main room of the dwelling would have been used for both living and working, with the loft above reserved for storage or additional

sleeping space. William Croghan first purchased enslaved workers in 1790, likely to help build Locust Grove. Thirty years later at the height of the farm's prosperity in 1820, the Croghans owned 48 enslaved individuals. Enslaved families usually lived together in small cabins, and were given allotments of food and clothing by their masters. Enslaved children also were involved in the industry of the farm, with young boys chopping wood, carrying water, and other tasks while also perhaps learning a trade such as woodworking or shoemaking. Young girls assisted in the kitchen and the house, sewing, mending, doing laundry, and taking care of the Croghan children.

In this room, we find simple furniture and the tools for a skilled shoemaker and seamstress. The shoemaker made shoes for the family using leather and wooden shoe molds of varying sizes. Spinning

and sewing was the domain of female enslaved workers. Although the enslaved were allotted food and housing, they still were considered property and had no say in the circumstances of their daily life. Indeed, their ownership could be transferred from one master to another, and ownership of enslaved individuals was often transferred within the Croghan family. All of Locust Grove's enslaved workers were freed by John Croghan's will in 1849.

To continue your audio tour by visiting the outdoor kitchen, continue along the gravel path around the kitchen complex and turn right along the path to reach the kitchen door. Dial 10 and then the pound sign to continue your audio tour. To hear a letter from Dr. John Croghan, dial 17 and then the pound sign.

#17: Letter: John Croghan to General T.S. Jesup

Locust Grove Oct 31, 1834

Dear General

...If assiduous attention to the operation of a farm be all that is necessary to make a good agriculturist I would very soon be a distinguished one. It requires, however, something more, and it takes a good while to acquire that something more. This place is (notwithstanding my having paid \$3500 for improvement) very much out of order, so much so that it will take me some time to realize what I must expend in repairs. I am satisfied that with proper industry and economy money may be made here. My Mother has been very busy in having cotton, wool &c spun for a carpet. It is for her room and judging from the variety of colours it will be a flashy affair. She is

in fine health, and there is not a day we do not speak of you all & regret your not being here...

Louisville is unusually healthy and continues to improve. It is destined to be the greatest City in the West...

Yours truly, John Croghan

To return to the audio tour, dial 10 and then the pound sign.

#10: Kitchen and kitchen garden

The outdoor kitchen was one of the most important buildings on the farm. Kitchens during this period were built in separate structures due to the odors and intense heat associated with cooking, as well as a concern for the dangers of fire. Having a detached kitchen also created more of a separation of

status between the family in the main house and the enslaved working in the outbuildings. The kitchen would have been staffed by an enslaved cook and perhaps two or three enslaved assistants. The loft above the main room in the kitchen would have served as an area for sleeping and storage. The daily activity of the kitchen was supervised by the enslaved cook, with input from Lucy Croghan. Lucy Croghan was also consulted for the use of sugar and other spices, as she held the keys to the cabinet where these expensive supplies were stored.

The large stone fireplace was central to food preparation, which was labor-intensive and time-consuming. Using pots and kettles suspended on a swing-out crane, the cook would use the length of the fireplace to prepare meals for the family and visitors. This fire would be burning continually throughout the

day and would be banked at night so it would continue to warm the building and the loft above, while also making it easier to start the fire in the morning for breakfast preparation. The enslaved workers in the kitchen were responsible for preparing three meals a day for the Croghan family and any guests staying at the house, so the work of the kitchen was an all-day affair.

When the kitchen is open, you might see pots and kettles suspended over the fire on a crane, a dry sink to the left of the door, and a large table in the center of the room that was central to food preparation. Hanging in the kitchen are dried herbs and plants that could be used year-round to season dishes. These herbs were grown in the kitchen garden just outside the door to the kitchen.

Take a right outside of the kitchen door to the small garden plot. Here, you will find familiar plants such as basil, mint, parsley, thyme and fennel, as well as Southernwood, motherwort, and horehound. The kitchen garden did not just serve the kitchen, but also supplied remedies for medicinal purposes.

Southernwood was a well-known baldness cure, and motherwort could be used to help women in labor.

Horehound was a remedy for coughs, yarrow helped treat wounds, and sage was known for its anti-

inflammatory properties. Tobacco, a common

Southern cash crop, was likely grown in very small quantities at Locust Grove, and was useful in treating

insect bites and burns. Herbs were harvested and

dried so they could be used for cooking, medicine,

and dyeing, even in the winter.

To continue your tour by visiting the dairy, follow the paving stones outside the kitchen door to cross to the stone dairy building. Dial 11 and then the pound sign to continue your audio tour. To hear a letter from Lucy Croghan, dial 18 and then the pound sign.

#18: Letter: Last Will and Testament of Lucy Croghan

Know all persons by these presents that I Lucy Croghan do make, constitute and ordain this my last will & testament, in manner so affect as follows.

Item First--I have to my son John in trust for the benefit education & support of the children of my son George to which hereafter may be given my two houses & lots in the city of Louisville & state of Kentucky situated at the corner of main & fifth streets, being the same heretofore devised to me by my late

Husband, also the one half of a tract of land devised from my Brother William Clark situated within the State of Kentucky Southwest of the river T___; for him my son John to collect the rents, pay the taxes on the same & any improvements to them he may deem proper. And when the youngest child of my son George shall attain her Eighteenth year, then he the said John Croghan shall many among the Children of my son George then should they his leaving any, an equal (___) of the property hereby bequeathed--and should my son John heretofore this trust be executed, then empower the County Court of Jefferson County in the State of Kentucky to appoint a surveyor who shall be annotated with the same rights & privileges conferred on my Trustee the said John Croghan.

Item second--I hereby bequeath to my daughter Ann the undivided half of my tract of land situated in

Kentucky South West and all interest that may appertain to some from either of the estates of my Brother George Rogers or Edmund Clark.

For testimony whereas I have hereunto set my hand and affixed my seal this is my mark Eighteen Hundred Thirty-Four

Lucy Clark Croghan

To return to the audio tour, dial 11 and then the pound sign.

11: Dairy and Well

The daily activities of this dairy would have been overseen by Lucy Croghan, with one or two enslaved women assigned to do specific dairy work. This building is reconstructed from stone and falls one foot

below grade in order to encourage the cool temperatures necessary to work with dairy products. If possible, the temperature of a dairy was kept at a constant 50 degrees, or about 10-15 degrees cooler than outside temperatures. The walls are whitewashed with yellow ocher to absorb odors and reflect sunlight. The ventilation shafts in the walls allow air to circulate without letting in a great deal of light, which could spoil milk products.

Cleanliness and coolness were the two most important factors in dairy management. Dairies were often found near wells and springhouses, as water was necessary to clean the dairy daily, and the water flowing underneath the earth would help cool the dairy. Dairy products could be stored in either the dairy or the springhouse until ready for use. Milk, butter, and cream were stored in crocks, cheese was

wrapped in cheesecloth, and eggs were oiled or waxed for preservation. The sale of dairy products, such as butter and cheese, could often help supplement the household economy.

The well outside the dairy door was the main source of drinking and cooking water. It originally began as a 40-foot deep hole lined with stones and was later enclosed. A rope and pulley system was used to draw water from the well by a bucket.

To conclude your audio tour, dial 12 and then the pound sign.

#12: Conclusion: Museum House

William Croghan established his home and his farm to serve as a testament to his success on the Kentucky frontier. Locust Grove's mansion house is

one of the first brick structures in Kentucky. Built in the Georgian style, its architecture demonstrates the social status of its owner. While under construction, the Croghans likely lived in a log house on the property. The land provided stone, timber, and clay for making bricks, while the fixtures and glass were purchased in Pittsburgh and shipped down the river to Louisville. By 1792, William Croghan owned 17 enslaved males, and these men likely were responsible for a great deal of the house's construction. Locust Grove provided a home for the Croghan family for more 50 years. George Rogers Clark moved here in 1809, and died here nine years later in 1818. Locust Grove continues to inspire generations of students and visitors from all over the world.

The stories this home could tell encompass the history of the Commonwealth of Kentucky and the

City of Louisville, and reflect the passion, daring and resilience of individuals who built the United States. Kentucky received separate statehood from Virginia in 1792, due in great part to Clark's advancement of the area as an important addition to the United States' frontier. Join us for a tour of Locust Grove's main house by entering the Visitors Center during operating hours. Thank you for visiting Locust Grove! We hope to welcome you back to the Croghan family home again soon!