

Barton

I have to begin with a story about a remarkable, and I would even say, extraordinary woman, married to an early settler, farmer, and dairyman. Grandson Roger Barton revealed, "My grandmother Emma, used to milk twelve cows night and morning by hand." I doubt there is a man alive today who could do this!

The Barton Dairy starts back several generations. Owen Barton met his future wife while attending Ferron school and graduated from ninth grade (as high as the grades in Ferron went at that time). Owen then worked peddling meat, produce, and dairy products to Sunnyside and Moreland, while Emma went to school in Ephraim for a year. (This is the same Emma who could milk twelve cows night and morning)!

They courted for three years and enjoyed going roller skating and seeing silent movies (after all they were born in 1892 and 1895). When Emma returned from Ephraim they decided to get married. They went to Price in a two-horse buggy and took the train to Salt Lake City, where they married in the temple on April 2, 1914.



Owen and Emma Barton

Owen knew about farming and hard work. As a young boy, his chores were to milk six to eight cows and feed pigs and horses. Owen bought the family farm and added more property until they had a large, thriving cattle ranch and farm.

Although two of his sons, Jerald and youngest son Kent, were fourteen years apart, they each worked for a time with their father and created Owen Barton and Sons, and later each bought half of their father's farm.

Kent H. Barton was born on January 5, 1937, and after graduating from South Emery High School in 1955, attended Utah State University. He married Patricia Elaine Jewkes of Orangeville in 1968, and they had four children; Spencer Kent, Marc John, Brenda Patricia, and Molly Malone. Kent purchased part of his father's farm in 1958 and ran it for seven years before moving to California.



Jerald Lee Barton was born in Ferron on November 27, 1923, and married his sweetheart Karen Sitterud who was born in Orangeville on June 26, 1928.

Jerald and Karen's business began with the purchase of a small farm along the Molen Road including some cows and a mountain permit. Jerald worked in the coal mine to help pay for this start and to build their home. Later they bought half of his father, Owen's, farm and dairy stock, and built it into one of the largest operations in the county. It was during this time, around the late forties or early fifties, it went from milking by hand to cans, and then to a pipeline. The cans were hung underneath the cow, and when done the milk was dumped into a strainer to strain it into a big tank. Then they came up with a pipeline where the milk went directly into the tank and was not touched.

Jerald and Karen raised three boys on their dairy farm and taught them the value of hard work; Steven Jerald, Roger Owen, and Brent Lee.

Yet another generation takes on the dairy business, their son Roger. He had always wanted to work with his father on the dairy they owned. His older brother Steven taught him how to milk when he was about ten years old, and by the time he was twelve they were milking twenty-five to thirty head.



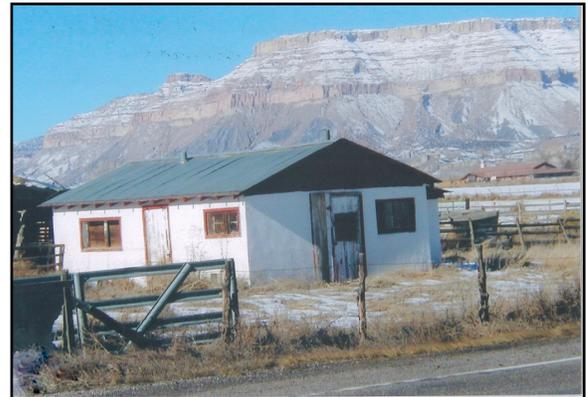
Roger and his wife Shelley graduated from Emery County High School in 1971, and then both attended Snow College. Roger left and served a mission in North Carolina. Shortly after his return, they were married on March 30, 1974, in Manti, Utah. They returned to Snow College again where two children were born to them, Brian Roger and Jillian. Roger then completed a degree in Agricultural Economics at Brigham Young University in 1978. Roger and Shelley returned to Ferron to make their home and work with his dad on the family farm. In 1980, he bought twenty-five cows from Hugh Behling. He had been helping him out because Hugh had lung cancer and his sons were in college. It turned out when Hugh's son Tracy returned from school he bought Paul Crawford's dairy farm.

After working twenty years with his dad, Roger bought the other half of the farm with 70 cows. He increased it to 136 milking cows out of 200 head of cattle. His dream was fulfilled and a long career in the dairy business existed for five generations. It broke his heart to sell. His kids didn't want the dairy and he had another opportunity, so in 1998 he sold it to his brother-in-law, Tracy Behling. "We laughed because my wife was crying because we were leaving them, and his wife was crying because she had to have them."

After Roger told me about his grandmother Emma milking twelve cows by hand night and morning, to show what a fete that was, he admitted this about himself, "The power had gone out, and I had eighteen cows to milk one evening, so decided to milk them out. After I milked two of them my arms hurt so bad I just opened the gate and said, 'I'll see you in the morning!'"



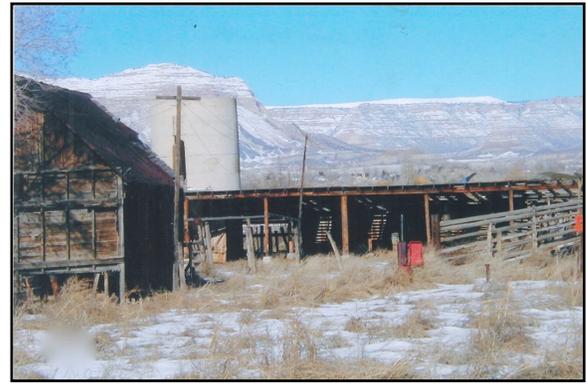
Silo used for grain storage



Milk barn made out of cinderblock, about 1950



Two story inside-out granary and sheds, about 1915



Corrals with loading ramp

Dairy farming is very demanding and takes a lot of hard work, but with it comes a sense of pride and personal values only a farmer can understand. It is my desire that the readers can have a better appreciation of the dairy industry that once flourished in Emery County.

by Joyce J. Miya