



Gould Hill Farm



656 Gould Hill Road
Contoocook, NH



www.gouldhillfarm.com



Story Map

What's Special About This Site

Gould Hill Farm has been in operation continuously since the mid-1700s. As the name implies, the farm is situated at the top of Gould Hill to the east of Interstate 89. The location boasts outstanding views of the White

Mountains and Lakes Region. Today, the farm is also home to Contoocook Cider Company, as well as a farm store and bakery that offers a variety of foods and goods for purchase.



Photo courtesy of Ryan Cutting

Barn History and Use

The site of the Gould Hill Farm was first settled in 1735 by Joseph Gould. His sons Christopher, Gideon and Moses moved from Amesbury, Massachusetts to the hill site in the late 1750s. Christopher built the original Gould Hill homestead circa 1760, while Moses settled down the hill to the north and Gideon settled to the east. In 1775 Moses and Christopher swapped homes. The main barn was built in 1810 and is now a country store.

Initially, the farm's primary production was dairy. Later, under the ownership of Robert Truman Gould, fruit trees were planted on the farm. Robert began easing out of the dairy business to concentrate on the apple orchard, and by 1929 Gould's apples were being shipped around the world.

Having no male heirs to pass the farm on to, Robert sold Gould Hill in 1938 Edward Chandler Leadbeater and Charles B. Nichols. The new owners began making

fresh apple cider, and by the early 1960s, the orchard produced 30,000 bushels of fruit and grew over 20 different kinds of apples, including the Kearsarge apple.

In 2010 Amy and Tim Bassett purchased the farm and its remaining fifty-eight acres. They have expanded their production to include baked goods, maple sugaring and hard cider, with a cider tasting room, restaurant and farm store.

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Architectural Features

The main barn is a New England-style barn with a transom over the front entrance and two regular doors where the barn doors used to be. The front and back of the barn exterior walls are clapboarded. The roof and supporting frame feature major purlins and common rafters made of mortise and tenon construction, utilizing a combination of sawn and circular

sawn timbers. There is a flying hay loft, gunstock posts and an upper storage area for lumber. The barn also sports a cupola.

The barn has been renovated and updated for public use so a mix of newer and older wood can be seen. The roof is metal, and while some parts of the original stone foundation are still visible. The foundation is now poured concrete.



Rear exterior of the Gould Hill Barn and outdoor seating area of Contoocook Cider Company tasting room, courtesy of Gould Hill Farm

What You Can Do Here Now

The site offers pick-your-own for guests, starting with blueberries in July, peaches in August and apples in the fall, selling over 100 different varieties. The farm also has cut-your-own Christmas trees beginning Thanksgiving weekend. The farm store, which is open from mid-July to Christmas, sells fruits and vegetables, fresh baked goods from their bakery, as well as

locally made wares including home goods, jams and jellies, and more.

Hand made pizzas, cheese plates and more food options may be purchased in the Contoocook Cider tasting room, which is open weekends year round. The farm hosts weddings on the grounds of its scenic orchard as well as live music events.



Exterior of Contoocook Cider Company overlooking an outdoor even space, courtesy of Gould Hill Farm

For Further Reading

Field Guide to New England Barns and Farm Buildings, by Thomas Durant Visser (University Press of New England, 1997)

Barns: Their History, Preservation, and Restoration, by Charles Klamkin (Bonanza Books, 1979)

Big House, Little House, Back House, Barn: The Connected Farm Buildings of New England, by Thomas C. Hubka (University Press of New England, 1984)

An Age of Barns, by Eric Sloane (Funk and Wagnalls, 1967)

Preserving Old Barns: Preventing the loss of a valuable resource, by John C. Porter and Francis E. Gilman (Peter E. Randall Publisher, 2019)