



Preserving Yesterday Enriches Tomorrow



THE NEWSLETTER OF THE MADISON COUNTY HISTORICAL SOCIETY

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P.O. Box 467, Madison, Virginia 22727

November 2004

SPEAKER FROM JAMESTOWN AT NOVEMBER MEETING

The next membership meeting will be held at 2:00pm on November 21st in the auditorium of the Madison County Administration Building. Kerry Gryczynski of the community outreach program of the Jamestown-Yorktown Foundation will speak on "Jamestown 2007, a celebration of the 400th anniversary of the settlement of Virginia". Refreshments will be served in the Kemper residence following the presentation.

CAROLE NASH SPEAKER AT AUGUST MEETING

At the August membership meeting Carole Nash, an instructor in Archeology and Anthropology at James Madison University, reported on the archeological investigation of a World War II Training Camp in Madison County near Big Meadows in Shenandoah National Park.

This camp was a satellite training camp for the 5th Battalion, Army Corps of Engineers ("Fightin' Fifth") out of Fort Belvoir. Its purpose was to train soldiers in road and bridge building and mining and demolition. The training was originally developed as a 12-week program, but by the fall of 1943, battle casualties were so high that the program was reduced to four weeks, two of which were spent at Big Meadows. 2000 men were brought in every two weeks; they

spent their first and last nights in the Meadows, and the rest of the time they were on maneuvers around the Park. The fightin' fifth unit participated in the Normandy invasion and in the Allied push through France, Belgium, and Germany.

Several veterans (scattered around the country) who were at Big Meadows and who remember its beauty and harshness during that winter were located and interviewed by Carole and her team as part of their research. After Carole's presentation, additional anecdotes were supplied by some of the attendees. Jim Rumpler said his brother spent three weeks at the camp and remembered the vigorous training the men went through. The camp was accessed by the Criglersville Road. Jimmy Graves, who was a boy during World War II, charged five cents a mile to carry soldier's packs on his pony as they hiked up to the camp from Culpeper.

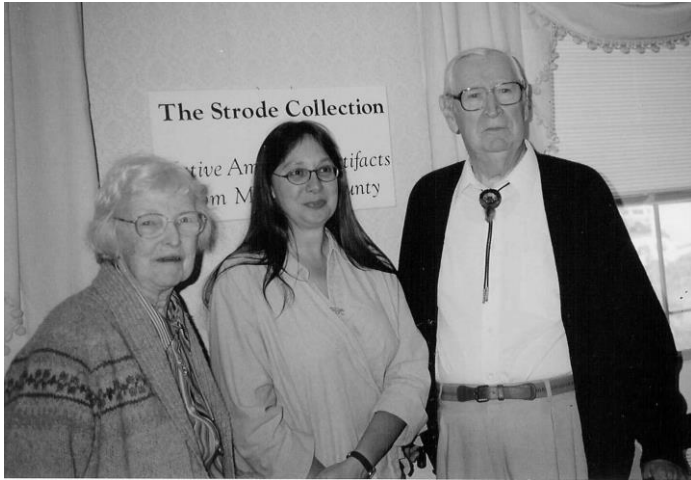
The site was discovered by Carole and her students while doing archaeological work at Big Meadows. The Park Service's new Big Meadows exhibit will include a panel on the camp.

TOUR GROUPS

The Society in conjunction with the Madison County Chamber of Commerce conducted two Bus Tours from the Richmond area. They visited the Arcade, the Kemper Residence and Law Office, Hebron Lutheran Church and

lunched at Graves Mountain Lodge. Thanks to docents Jane Volchansky, Lee Decker, Jan Harris, Cynthia Bucy-Rosser, Rita Cunningham and Chamber of Commerce representative, Tracey Williams.

OPENING OF THE STRODE COLLECTION



Julia Strode, Carole Nash and Don Strode at the opening ceremony in the Arcade Museum

On Saturday, October 2, the Madison County Historical Society hosted the opening of the Strode Collection of Native American artifacts from Madison County. Over 100 people visited the Arcade, the repository for the collection.

This collection consists of more than 5,000 artifacts, mainly stone, some pottery, all collected in Madison County and representing the entire range of Native American settlement in this part of the Virginia Piedmont, from the Early People of 13,000 years ago to the last communities of 400 years ago. Don Strode, who lived in Madison County until a few months ago, collected these objects over a period of many years, carefully documenting the find site of each artifact. This documentation makes the collection especially important in studying the various Native American cultures of the region and their movement throughout the Piedmont. Carole Nash, an archaeologist on the faculty of James Madison University, has studied and organized the collection. Because the objects are all from Madison County Mr. Strode wanted them to remain here to benefit not only scholars interested in this field of study but also the residents of Madison County, in particular the students of the Madison County school system.

Therefore when he and his wife decided to move they gave the collection to the Historical Society. Among those attending the opening were Don and Julia Strode along with two of their children and other family members and friends. Rita Cunningham, president of the Madison County Historical Society, thanked the Strodes on behalf of the Historical Society and presented them with a recent publication from the Museum of the American Indian. James Arrington, a Madison County supervisor and Board Member of the Historical Society, thanked the Strodes on behalf of the County. Carole Nash then spoke on the nature and the importance of the collection. Following her talk she escorted visitors through the excellent exhibits she has created in the Arcade.

These exhibits, though perhaps changing slightly from time to time, will remain as a permanent display at the Arcade. The public is invited to view the Strode Collection during the regular hours of the Arcade, Tuesdays and Thursdays from 10 to 2, and at other times by special arrangement with the Madison County Historical Society at 948-5488.

2005 ORNAMENT

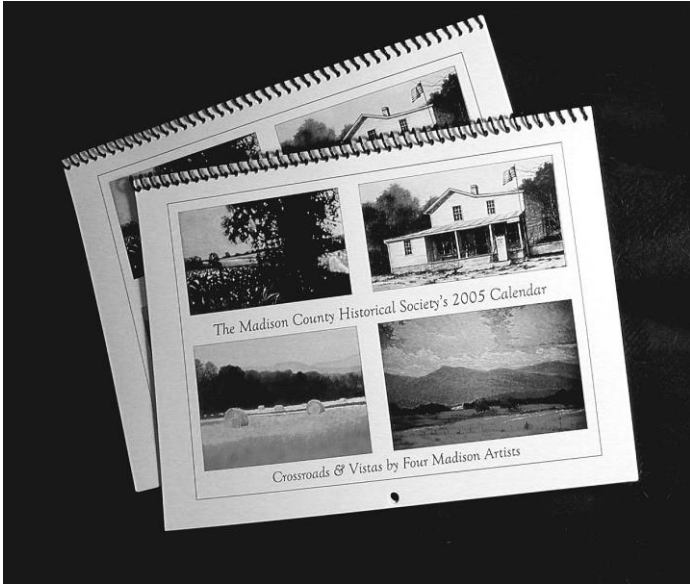


The 2005 ornament features Hebron Lutheran Church. Previous ornaments (the Courthouse for 2002, the Kemper Residence for 2003 and the Arcade for 2004) are also available. You can purchase ornaments at the Arcade and the Library. Cost is \$10.00 plus tax. For more information call 948-548.

ACQUISITIONS

A Bible and other artifacts were given to the Society by Alex Hall of Richmond in memory of his wife Russwyn. Mrs. Hall's ancestors were the Hill and Hume families from early Madison County. The Bible will be on display at the Arcade Museum.

2005 CALENDAR



As with its three predecessors, the Society's fourth annual Calendar was introduced to the public at the Taste of the Mountains Street Festival. The 2005 Calendar features four of Madison's best known professional artists who work in very different media, and for the first time, the paintings and prints for each month are reproduced in full color.

Each artist contributed three works to the Calendar, the proceeds of which go to the work of the Society. They are on sale for 10.00 plus tax at many local businesses including The Hand Craft Shop and Greystone, as well as the Arcade.

Perhaps the best known locally of the four artists is Lou Messa, a native of Pennsylvania, who studied at the Pennsylvania Academy of Fine Arts. Lou moved to Madison over three decades ago and has been delighting his many patrons with his detailed paintings of country scenes reminiscent of Andrew Wyeth.

Lawrence Altaffers' rich impressionist landscapes have won him a national reputation. A urologic surgeon who retired early to pursue

art, his love of French and American impressionism has blossomed into atmospheric oil paintings. In addition to using Madison hills and valleys as subjects, he spends part of his year in San Miguel de Allende, Mexico.

Margaret Novak's glowing pastels are infused with light, capturing Madison's fields and mountains as few others have. She studied at the famed Art Students' League of New York and School of Visual Arts in New York, and her work has appeared in regional and national juried exhibits from New York to South Carolina.

Etlan resident Tucker Hill has been making his one-of-a-kind monotypes since 1985, after studying printmaking in his native Richmond. These oil on paper prints have a photographic quality depicting Virginia's Piedmont in soft sepia tones.

The Society thanks these four artists for making their art available for reproduction in its 2005 calendar.

ARCADE MUSEUM

NEW ACQUISITIONS

Sometimes someone will bring something to the Arcade that is so unique that we are simply amazed. A recent gift from Fritz and Emily Brittain falls into that category. Emily's grandmother, Annie Estes Carpenter (Mrs. Hiram Carpenter), owned the farm on which the first Hoover Day was held in 1929. President Hoover was to speak to the large crowd that had gathered. Mrs. Carpenter, being the kind lady that she was, realized that Mr. Hoover needed a podium and she set about supplying him with one. She built it herself from boards found on her farm. In the picture taken that day, it can be clearly seen. Emily said the two shelves in the podium were to hold his papers and his hat. The dignitaries on the platform with President Hoover are identified in a picture owned by the Arcade. The Arcade also has one of the tin cups from which Brunswick stew was served that day as well as a copy of the speech made by President Hoover.

Mrs. Carpenter was definitely a resourceful woman. Her husband had died when he was fairly young. She reared their two daughters by herself while managing the farm, teaching school and nursing. One of her daughters,

Ruth, married Yancey Yowell. Ruth was a much-loved teacher in the schools of Madison. Anna, the other daughter, married Raymond Clore. She was just as resourceful as her mother. Mrs. Carpenter's farm was divided between the two daughters when she died.

The podium which Mrs. Carpenter built was used by Emily's children as a play table. Now it resides in the Arcade, a reminder of President Hoover's visit to Madison as well as a reminder of the resourcefulness of Madisonians.

PROJECTS

A new project undertaken by some Arcade volunteers and Board members is to create genealogical files on Madison families to be used by people seeking information on early Madison settlers. The group will seek genealogical information from older Madison County families to create "Family Files". It is hoped that many genealogy enthusiasts in the county will be willing to place copies of their unpublished information in the Arcade Museum for use by others. The "Family Files" would supplement already published genealogies owned by the public library.

A second project is to obtain reference books to help people who are studying the Strode Collection. Books on the Indians of the eastern U.S. will be sought and made available in the Research Room upstairs in the Arcade. Contributions of books (or suggestions for books) on eastern U.S. Indians will be greatly appreciated.

Join us for an afternoon of musical history as we retrace the faith of Madison county citizens through their religious musical heritage. Hear the stories behind the hymns of the Great Awakening, compare the religious music of Africa with the spirituals that developed on this side of the Atlantic, listen to the great hymns beloved by both sides of the Civil War, experience the zeal of the 19th century temperance anthems, and explore the spread of gospel music through mass media in the 20th century.. Performed by the Three Angels Chorale, instrumentalists, and soloists of Hartland College under the direction of Betsy Mayer, the concert will be held on Sunday, November 7, 2004 at 4:30 PM, at Hebron Lutheran Church. The Society is co-sponsoring this event with the Madison County Chamber of Commerce. There is no charge.

KEMPER TEA



A group of Sassy Tea Bags enjoy tea at the Kemper

HERITAGE CONCERT MADISON COUNTY'S THREE CENTURIES OF MUSICAL FAITH



Three Angels Chorale of Hartland College

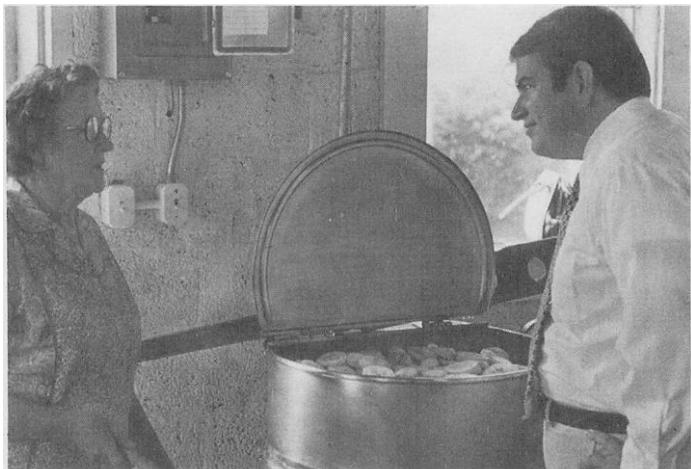
The Fall Tea held on September 29th was another huge success. Reservations were being made in July and closed in August with a record 46 in attendance. All of the wonderful tea sandwiches, tea breads, cakes and other tasty treats were made by our ever faithful and dedicated Kemper girls, Mary Haught, Lee Decker, Anne Hughes, Heidi Sage, Genevieve McLearn, Betty Lynn Yowell and Rita Cunningham. The delicious scones were made by Bob Haught. The Winter Tea is scheduled for Wednesday, January 19th, at 12:30 o'clock. Seating is available on the main floor and in the English Basement which is handicapped accessible. Reservations are required. Cost of the tea is \$18.00. Make your plans early as

seating is limited. Call Rita Cunningham at 948-6542 to reserve a seat.

MEMORIES OF THE COUNTY CANNERY

By Ann Ferguson

During World War II, the U.S. Department of Agriculture initiated a program to encourage preservation of food. Canneries were established in hundreds of communities including one in Madison County built on the grounds of Criglersville High School. At war's end, the cannery was turned over to the County and operated under its supervision with some funding from the State. The building is gone, but memories of the value it gave to the community are presented below from people who spent time there and knew it well.



Butch Davies, candidate for Madison County Delegate in 1977 visits with Bea Shotwell at the Cannery

Joel Byrd Yowell recalls that the building was of cinder block and wood construction with one large room plus a boiler room and an enclosed storage space. The equipment was fueled in the early years by coal and later by oil. He taught agricultural subjects at Madison High School and, along with Thomas Kitchen, a shop teacher, they were responsible for specific duties at the cannery: Joel Yowell did the book work and Thomas Kitchen maintained the equipment.

Mr. Yowell said the operation of the cannery began each year with a project conducted by students who volunteered to get the building ready for the busy harvest months. The project was the processing of honey drawn from the students' bee hives. He said it was a joy to work

with these young people as they had such a keen interest in learning.

A fond memory Mr. Yowell offered was that his wife made a delicious vegetable soup at the cannery in an amount that lasted their family through the winter. Tuesdays and Thursdays were the regular days of operation, but in the busy season of a good harvest year extra days sometimes were added to the schedule. Mr. Yowell said: "It was a social—people helped each other.

Mr. Yowell stated that the cannery in Madison County was one of the last to close—sometime in the late 1970s. The cannery in Rockingham County is still operating and Etlan Church continues to use that facility to make apple butter each year.



Women from the Madison Presbyterian Church at the Cannery in the 1970s preparing mince meat pie filling for a December Bazaar

Brad Jarvis, the County Extension Agent, said the cannery was part of a rural development initiative intended to teach people how to sustain their families. Jarvis said: "The cannery was a real community treasure—the first effort at economic and resource development here in Madison County". He said that many organizations used the facilities, including children in the 4-H program who learned preservations techniques there.

Margaret Gibbs will reach her 90th birthday in December and she has vivid memories of the years she went to the cannery to make applesauce. Mrs. Gibbs still lives on a large farm at Pratts that she moved to after her marriage. At its highest production time the farm had 90 cows. They also raised pigs, chickens, turkeys and ducks – the ducks were her least favorite fowl.

She took bushels of apples harvested from the trees on the farm, plus apples she bought locally, over to the cannery. The apples had to

be cored, but the peeling was eliminated by using the cannery equipment. First the apples were washed, then rinsed, then put into the steam cooker. In a very short time they would be ready to go into the mill, a sieve type of device, and the cooked product would be poured into quart cans to go through the final step of the process. Mrs. Gibbs believes she took home about 100 quarts of applesauce and would use it on the farm to feed her family and the hired hands. Before the next apple harvest her shelves would be down to the last quart or two because applesauce was always a side dish on her table.

Jane Volchansky remembers trips to the cannery while she was still in high school and then, afterwards, she continued to go there to help her mother can peaches and tomatoes. She recalls that some people put a big variety of vegetables together: corn, lima and green beans, carrots, etc. and made vegetable soup. She also remembered that the Mennonite community canned Irish potatoes and made apple butter. She said, "It always smelled good in there."

Mrs. Volchansky remembers that you paid a few cents for each can you used or you could bring your own glass jars, but there was still a few cents charged for each jar processed—in the early years it was two cents. Mrs. Volchansky described it as "A fun time—other people were there to talk with—time went so fast." When you got home with the many jars you canned that day, you found your house clean and orderly because the usual canning mess was left behind. She recalls that she always wore rubber-soled shoes because the floor would take a lot of spills with the assorted activities underway around you. At the end of the day the floor was hosed down and made ready for the next work day.

June Coates recalled going to the cannery in the 1950s with her Home Economics class to can peaches that would then be used in the school cafeteria. Of course this was an activity students volunteered for as it was done during the summer months when peaches were harvested. She found it a "fun time." In the following years Mrs. Coates went to the cannery as a homemaker to make applesauce and tomato juice—she said it could get "very, very hot in the building because of the steam used to

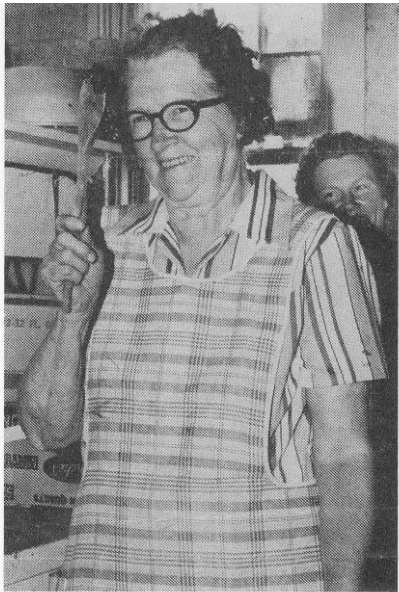
process the foods and, of course, no air conditioning, but it was definitely a time saver."

Alma Williamson moved to Madison County in the 1950s and began to use the cannery soon after. She went at least twice each week and canned corn, green beans, applesauce and apple butter, peaches and pears. When her chickens got too old to be good layers, they were killed and she canned that meat. She made the comparison that at home she could only can seven quarts at a time while at the cannery, after a day's work, she took home as much as 100 quarts of finished product.

Mrs. Williamson vividly remembers the fellowship that was so much a part of the experience. You could take your children with you and know they would be fine as everyone kept an eye out for each other. She referred to Bea Shotwell, the manager, as "a jewel" because she was so kind to everyone and helped them along.

Doris Walker, daughter of the late Beatrice Shotwell, manager of the cannery for more than 30 years, has very fond memories of the days she spent there. She said along with all of the fruits and vegetables that would be canned, assorted meats were also processed there: beef, chicken, sausage and pork. "It didn't seem like work because everybody helped each other. If you were waiting for your food to be done, you would use your time to help someone get their items ready. It [the cannery] was a big asset to the county. People came there from Culpeper and Orange. The canning process took one-third of the time it took to can your fruits and vegetables at home – that was the beauty of it." Mrs. Walker added that nothing was wasted. For many years all of the peelings, scraps and trimmings were taken home by Grady Carpenter to feed his hogs.

Her mother came up with a recipe for apple butter that continues to be used by many organizations today. It combines apples with nutmeg, oil of cinnamon, oil of cloves and, of course, sugar.



Beatrice Shotwell became manager of the Cannery in 1945 and worked for 33 years

Mrs. Walker provided a late 1970s story from *The Madison Eagle* that quoted her mother's description of a workday at the cannery. While the building formally opened at 8:00 a.m., Mrs. Shotwell said she was there by 7:00 a.m. and would find people waiting to begin. It remained open until 4:00 p.m. and she went on to say that about 30 people used the facilities each day with an average of 1100 jars of food processed by the end of each day. The fee for processing had increased from the original two cents to five cents for a quart glass jar and three cents for a pint jar. The story went on to report that the cannery operated from August through December and, from time to time, they would open on Saturday to take care of extra needs. Further, it stated that the County School Board felt the funds needed to upgrade the building were not warranted and that closing the cannery was probable.

Bob Camper offered an estimate of the size of the building. He believes it was 24' x 48' and that the boiler room was 8'-10' wide and 12' long. He recalls that in the early 1970s the equipment was beginning to wear out and that Graves Mountain Lodge offered to provide the labor to install needed replacements. The county provided the equipment and employees of Graves did the work that kept the cannery operational.

Jimmy Graves said that his family used the cannery for many years to process as many as 60 hogs they would slaughter each year. He said the hog tenderloin was particularly good

after it was canned. An auction was held to dispose of the equipment when the cannery was closed in the late 1970s. Graves Mountain Lodge made the successful bid and they constructed a building to hold the equipment, the building that continues today as the busy cannery operated by the Graves family where some of the original equipment is still in use.

The cannery building stood on the grounds of the Criglersville school property from the 1940s into the 1990s. After the cannery operation ended, the building was used for assorted storage purposes. The devastating flood that ravaged Madison County in the mid-1990s brought about its end. While the timber and cinder block that made up the structure are gone, the memories of the people quoted above are a kind of re-creation of the building. A constant thread runs through their memories: the enjoyment of work shared with others, the kindnesses extended, the good smells of food being preserved to nourish families in the upcoming winter. All of these memories inspire our imaginations to visualize a simple building worked in by good people who created memories that have spanned the years.

My thanks to the people who shared their memories to make this feature possible—without their help the county cannery could not be re-created. Also thanks are due to Doris Walker for sharing the newspaper photos from her family album.

Jan Harris and Emily McWilliams suggested this subject for research for which I thank them. Anyone who would like to suggest a topic for a future issue of the newsletter is encouraged to call me at 948-5365. Of course, if your family album has any photos of the cannery that you would permit us to copy, we would be grateful. Call me at 948-5365 and I will arrange to pick up and return your photos to you.

HIDDEN TALENTS

Do you have a story to tell? The newsletter is just the place to share it. If you have an article related to Madison County History we would be glad to consider it for the newsletter, space permitting. You can e mail your articles to the editor at jilrog1@nexet.net or mail them to the Madison County Historical Society, P.O. Box 467, Madison, VA 22727 to the attention of the Newsletter editor.

The Madison County Historical Society is a non-profit organization founded and operated for the perpetuation and preservation of Madison County heritage and traditions. The mission of the Society is to record, preserve, and stimulate interest in the history of Madison County, its families, occupations and way of life.

Membership is for one year with renewals due on the anniversary date of membership. Membership and other contributions to the Society are tax deductible to the full extent of the law. Types of Membership:

Benefactor	\$250 and above	Business	\$50
Partner	\$100 to \$249	Family	\$20
Friend	\$50 to \$99	Single	\$10
		Student	\$5

Membership applications are available at the Arcade and the Kemper Residence. For more information call the Society Office at 540-948-5488 and leave your name, telephone number, and address. We will send you a membership application or return your call to answer your questions.

Madison County Historical Society

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