



Preserving Yesterday Enriches Tomorrow

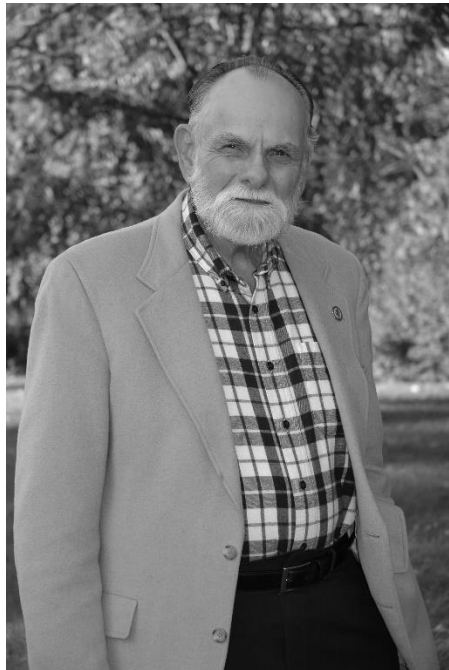


THE NEWSLETTER OF THE MADISON COUNTY HISTORICAL SOCIETY
[http:// www.madisonvahistoricalsociety.org/](http://www.madisonvahistoricalsociety.org/)

P.O. Box 467, Madison, Virginia 22727

(540) 395-5119

August 2018



FRANK WALKER SPEAKER AUGUST 12, 2018 MEETING

The speaker for the August 12, 2018 Madison County Historical Society quarterly meeting will be Frank Stringfellow Walker, Jr, a Madison County native and in addition to his professional expertise in Agronomy and the Law he is a well-known historian, author and superb raconteur. The topic of his presentation will be "Gold Mining in the Wilderness." Few are probably aware that before the rich gold fields in California were developed in the mid-1800's, America's gold came from the Gold-Pyrite Belt running through its South Atlantic states. Some of the earliest commercial operations were in North Carolina,

but Virginia soon became a top producer. Its era of commercial production went from about 1827 to 1937. The most productive area in Virginia was its Wilderness, a roughly 70 square mile region existing primarily in eastern Orange and western Spotsylvania counties. It was a Temperate Zone jungle, created when its forests were clear-cut to provide fuel for the iron production that had taken place there in the 1720's. Mr. Walker will give us highlights of the history of some of the major mines and of the people who "mined" the investors as well as the ground while producing both gold and the stories of a fascinating era of Virginia's past.

Mr. Walker has earned a B.S. in Agronomy (V.P.I. & S.U.), an M.B.A. Darden School (U. VA) and a J.D in Law (U. Va.). He was President and General Manager of his family farm, Rosni Farms Inc. 1960-1979, practiced law in Orange 1981-1994, and was Founder and lead guide, Tourguide Ltd 1994-2015. As mentioned, in addition to these professional qualifications, he is the author of two books about Orange County and is very knowledgeable about heritage-oriented history, particularly that of the local area. He has spoken to the MCHS in the past.

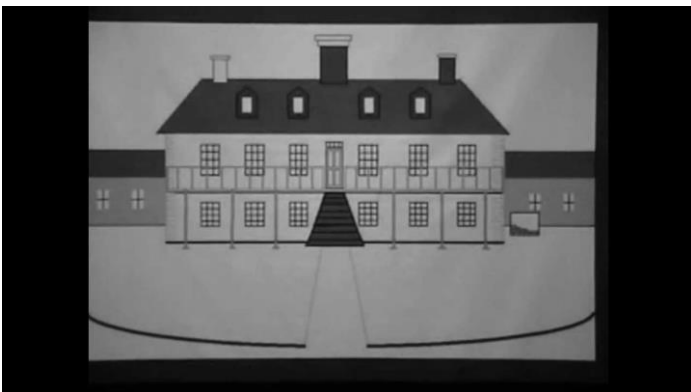
The meeting will be held in the Madison County Administrative offices auditorium at 2pm Sunday August 12th. Refreshments will be served in the Kemper Home following the presentation and everyone is invited to attend.



DR. ERIC LARSON

The speaker for the May 20, 2018 MCHS quarterly meeting was Dr. Eric Larson, Staff Archaeologist at the Germanna Foundation. The topic of his presentation was “Continuing the Search for Fort Germanna: Archaeology of a Frontier Community, 1714-1750.”

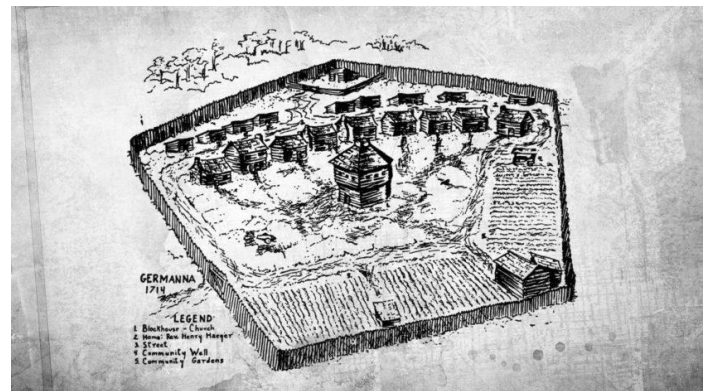
The Germanna Foundation is comprised of descendants (some 2 million now) of the two original colonies who settled the Germanna Community. They began there and moved west as the frontier expanded. There is a long story of the migrations involving Indians, English and Germans which began east of Culpeper on the Rapidan. A house had been built at the site by Lt Governor Alexander Spotswood in the 1720's. Digs began there in the 1970's when the property was owned by the University of Mary Washington. The home built by Spotswood is now known as “The Enchanted Castle” and was a very grand Georgian style house.



He was Lt Governor 1710-1722. During the 1990's a “Palisade Trench” was found under the house which might have been a part of Ft. Germanna.

When Spotswood came in 1710 there were forts in Jamestown and Williamsburg on the James and York rivers. Two more forts further west, one in the north on the Rapidan (Fort Germanna) and one in the south on the Rappahannock (Fort Christanna). By 1714 Spotswood brought Germans in to populate Ft Germanna to search for minerals. The Fort was in the middle of an important North/South path.

The Germans of 1714 came originally from an iron area: Siegen in the Palatinate. Some of the people from this area moved to London and crossed to America. They were indentured to Spotswood for four years of service and were families not just men. They lived in the Fort and farmed around it plus were involved in the iron industry; furnaces, etc. The second Colony arrived in 1717. There was not enough room for them in the Fort, so they spread around it. Those who came to Madison County were associated with this group.



The Fort was pentagonal in shape encompassing about three and a half acres. Searches were conducted for its foundations 2016-2017 on or near the Enchanted Castle. It was surrounded by pine palisades and the digs are ongoing. The fort only lasted 4 or 5 years and the Enchanted Castle was gone by the 1750's/60's.

FALL LUNCHEON TEA PLANNED FOR SEPTEMBER 26TH

Plans are underway for the next luncheon tea scheduled for 12:30 p.m. on Wednesday, September 26. Our chefs are testing recipes, so we can soon finalize the menu.

As usual, there will be some new items along with the popular standbys. You'll just have to join us to find out what will be new! We promise you will feel your \$28 donation to the historical society is a good investment. This entire amount goes directly to support the society. All expenses are donated by our volunteers.

Get together a group and enjoy a pleasant time together or come as a single and meet new friends. We can easily accommodate groups of four or six. To reserve your seat, call 540-547-4398, and leave a message with your name, telephone number and the number of reservations you are requesting. You will receive a return call to confirm your reservation.

If you prefer, reserve by email to maryhaught@hughes.net. If the past is an indication, the limited spaces will fill rather quickly, so don't delay.

Gift jars of the popular tea served at these events will be available for sale in several sizes, so be thinking of friends you can treat to a container of Kemper Tea for Christmas or other gift occasions. Or, with the promise of cooler days in our future, you might want a supply for yourself.

We look forward to another successful tea to provide funds for the Madison County Historical Society. We hope to see you at 12:30 on Wednesday, September 26 at the Kemper Residence, on Main Street in Madison.



Flood damage by the chimney

FLOODS AT CRIGLERSVILLE!!

When the Blue Ridge Heritage Project (BRHP) committees selected a stone chimney to recognize the contributions (and losses) of people whose land was taken for Shenandoah National Park, they knew what they were doing. Many chimneys constructed by mountain people through the years survive to this day within the borders of SNP. Chimneys were built to last! Likewise, the chimney constructed at Criglersville to honor Madison County's displaced people was built to last. Thank goodness! Massive rainfall on the evening of May 30 washed away bushes, plantings, and sturdy log benches at the site, but left the chimney standing proudly. The chimney inspired Max Lacy and Martha Breeden to organize quickly to repair the damage and replant the flowers.

Then came the rain on June 21. The powerful water washed away the plantings and uprooted the benches-----again. This time, Max had workmen set the benches in concrete. Martha raced home from vacation to set out plants---- again! The Society thanks Max and his helpers and Martha and Warren Breeden for restoring the area twice. And we thank everyone who has donated money for the project at Criglersville.

Thanks to your generosity, we had funds on hand to pay for these two clean-ups.



We were, of course, planning to use this money to erect interpretative kiosks and spiff up the “Cottage” on the school property for use as a Mountain Museum. We thank those of you who have already designated gifts for this museum. Our plans are finally progressing quickly, and we will soon need more money. Anyone desiring to support this project can send checks payable to Madison County Historical Society (with BRHP in the “For” line). Drop your donation off to us at the Madison Museum at Kemper or mail it to us at PO Box 467, Madison, VA 22727. Your support is much appreciated!

A NOTE FROM THE PRESIDENT

Thanks to all our volunteers our museum is going well. The number of visitors has increased from last year. A special thanks to Mary Blow and Susan Theiler for cleaning the Servants Quarters and Law Office prior to the visit of the bus tour from Germanna. The monument grounds have been restored since the 2nd flood. Thanks to Danny Weakley and Gary Cave for doing such a nice job. Kudos to Martha Breeden and husband Warren for doing such a wonderful job taking care of the flowers around the Monument and the Criglersville School sign. Dr. Larsen did a wonderful job talking about Governor Spotswood’s Castle and the hunt for Fort Germanna. There are some days set aside for visitors at the site. Check with Judy Mahanes if you are interested in visiting.

I would like to include a short biography of our three new board members (Janice Carpenter, Mike Hale and Pam Nelson).

Janice Carpenter was born and raised in Madison County (Uno/Radiant). After retiring from nursing service, she became a full-time community volunteer involved in numerous organization (Co-founder of the George James Community Center, VP Lions club, MESA, Salvation Army, County election official, George Washington Carver Regional High School Alumni Association, Lifetime member of Locust Grove Baptist Church in Radiant) and has been writing a column in The Madison Eagle for years. She is involved in helping us attain speakers for our Black History Program that we do each February, and also helps identify the location and name of the many Black Schools that were in the county. Janice and her husband Thomas have 3 children and 5 grandchildren.

Michael Hale (Mike) is a native of Madison County. He was born and raised in Oak Park, He is a graduate of Madison County High School and attended the University of Richmond for two years. He went into the grocery business while in Richmond and remained until he retired in 2017. He and his wife Joyce owned and operated the Madison IGA from 1972 until 1997. He then went to work for Merchants Grocery Co. in Culpeper and remained there until retirement. Mike is a lifelong member of Mount Zion United Methodist Church in Oak Park. He has been involved in lots of civic organizations over the years. He became famous for cooking chicken and baked beans during the Madison Jaycees 3 annual Bar-B-Ques in the 60’s and 70’s, and currently does the same for Mt. Zion Church when they do a chicken Bar-B-Que. Mike is currently the Chairman of the Madison Service Unit of The Salvation Army, and volunteers at our Museum 2 days a month. Mike and Joyce have 2 children and 5 grandsons.

Pam Crigler Nelson, a Germanna descendent, is a lifelong resident of Madison County with deep roots in the local community. She is a graduate of Mary Washington College with a master’s from Shenandoah University as a reading specialist. Pam retired as Wetsel Middle School librarian after 37 years in the public-school systems. She worked with teachers and students to complete

“Madison Projects” focusing on history presentations. Pam is currently working part time at the Madison County Library where she enjoys helping patrons research local history. She serves as docent and a member of the historical committee at Hebron Lutheran Church where she is a member. Spending time with family, collecting antiques, and quilting are favorite hobbies. Pam and her husband Jim are both volunteers at the Madison Museum. She is working to revive our oral history program at the Museum. Pam and Jim have 2 children and 4 grandchildren.

Many thanks to all of our many volunteers as we need and appreciate you all.

MEMORIES OF THE COUNTY CANNERY

By Ann Ferguson (edited by Beppy White)

This is a continuing effort to present some of the more interesting articles that have appeared in previous newsletters

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.

Joel Byrd Yowell recalled 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.

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 preservation techniques there.

Margaret Gibbs had vivid memories of the years she went to the cannery to make applesauce. Mrs. Gibbs lived 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 took home approximately 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 workday.

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 remembered the fellowship that was so much a part of the experience. You could take your children with you and knew 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 Beatrice Shotwell, manager of the cannery for more than 30 years, had 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. 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.

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 believed it was 24' x 48' and that the boiler room was 8'-10' wide and 12' long. He recalled 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.

Many thanks to Ann Ferguson for writing this article and the many people who shared their memories to make it possible.

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. Memberships expire at the end of the calendar year. Membership and other contributions to the Society are tax deductible to the full extent of the law. Types of Membership:

Sustainer.....	\$500 or more	Business	\$50
Benefactor	\$250 to \$499	Family	\$30
Partner	\$100 to \$249	Single	\$20
Friend	\$50 to \$99	Student	\$5

Membership applications are available at Kemper Residence and Museum, and on-line at the Society's web page - www.madisonvahistoricalandsociety.org. (Click on "ABOUT US", and then on "application"). For more information, call the Society Office at 540 395-5119. Please leave a message if no one answers. We will return your call. You can also email us at: madisonvahistory@gmail.com

Madison County Historical Society
P.O. Box 467
Madison, Virginia 22727

