

# southport historical society

## Whittler's Bench

Winter 2017



### IMPORTANT DATES

- **February 2nd, General Membership Meeting, Noon, Southport Community Building. Soup and sandwiches provided by the Board.**
- **2<sup>nd</sup> Tuesday Talks, Speakers every Second Tuesday of each month at 10:30 am at the Margaret and James Harper, Jr. Library.**
- **March 4<sup>th</sup>, Cleanup at the Old Smithville Burying Ground.**
- **March 23rd, Chris Fonvielle, 6:30 pm, Dinner, Southport Community Building**
- **May 25th, Donald Sellers, 6:30 pm, Dinner, Southport Community Building**

#### MISSION STATEMENT:

The Southport Historical Society is a non-profit, tax-exempt organization registered under 501(c)(3) of Internal Revenue Code dedicated to bring together persons interested in local area history. SHS endeavors to do so by providing opportunities for learning through programs and special events; published articles and books; educational classes; and community projects that will both enhance and preserve the unique history and heritage of Southport and the surrounding area.

#### OFFICERS:

President: Don Parker  
Past Pres: Musette Steck  
Vice Pres: Pat Kirkman  
Secretary: Charles Christianson  
Treasurer: Phil Fravel

#### DIRECTORS:

Nancy Christianson  
Scott Len  
Dale Mullarkey  
Bob Surridge

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Southport, NC 28461

info@southporthistoricalsociety.org

### Parker' Perspective



Happy New Year! With the Holidays behind us, as well as another successful Christmas Home tour event, it's time to look forward to 2017. (Thank you, Home Tour Committee!) In that vein, we will kick-off the new year with our annual General Membership meeting on February 2nd at 12:00 Noon for a luncheon and business meeting at the Southport Community Building. Please plan to attend and receive updates on all of the Southport Historical Society's projects and programs. Spoiler alert: The State of the Society is great! Soup and sandwiches will be provided by the Board.

Under a separate email that was sent to all of you last month, I explained the Board's proposal to expand the number of Directors on the Board. Adding two Directors will spread our increasing responsibilities more equitably across the Board and provide the resources necessary to address our expanding lines of effort. Plan to vote on an amendment to our Constitution to that effect at the February luncheon.

Additionally, Charles Christianson will be concluding his term as Secretary on the Board and Dale Mullarkey will be stepping down from her Director's post. Most of you know that Charles has been a long time Board member and a key asset to the Society in assisting with preservation of the Old Jail and spearheading repair and maintenance of headstones in the Smithville Old Burying Ground. While he will be missed on the Board, we are confident that his involvement in his cherished Society projects will continue. Dale came forward to fill a void earlier this year and we thank her for fulfilling a Director's role for the balance of the year.

(Continued on page 6).

## Upcoming Programs



January 10th – 2<sup>nd</sup> Tuesday Talk with Bobby Jones and Randy Jones sharing memories and reflections about Southport physician, Dr. J. Arthur Doshier, who served the community in the first half of the 20<sup>th</sup> century and for whom the Doshier Memorial Hospital is named.

February 2nd – General Membership Meeting. Noon at the Southport Community Building. Soup and sandwiches to be provided by the Board.

February 14th – 2<sup>nd</sup> Tuesday Talk with Donnie Joyner speaking about local members of the United States Colored Troops. 10:30 am at the Harper Library

March 4th – Cleanup at the Old Smithville Burying Ground

March 14th – 2<sup>nd</sup> Tuesday Talk with Alexis Gore Graves sharing her research about Jeanes Teachers who in the early 1900s functioned as superintendents for black schools, in addition to working to improve conditions in their local communities. 10:30 am at the Harper Library

March 23th - General membership Meeting. Dr. Chris Fonvielle of UNC-Wilmington, will return for another program on the Lower Cape Fear. The topic has yet to be determined but, as always, Dr. Fonvielle will certainly deliver a memorable program. 6:30 pm at the Southport Community Building.

April 1<sup>st</sup> – Old Jail Opens for the 2017 season 12:30 to 3:30 pm

April 11<sup>th</sup> – 2<sup>nd</sup> Tuesday Talk with Charles Christianson. Charles will share the story of Major George Taylor and his wife Amelia G. Everitt who died when they were swept from the upper deck of the steamer “San Francisco.” 10:30 am at the Harper Library.

May 9<sup>th</sup> – 2<sup>nd</sup> Tuesday Talk with Southport native Thomas (Tommy) Harrelson sharing his experiences as a new member of the North Carolina General Assembly in 1971. 10:30 am at the Harper Library.

May 25<sup>th</sup> – General Membership Meeting. Southport native Don Sellers shared his experiences as a fish spotter for the Brunswick navigation Fleet. 6:30 pm at the Southport Community Building.

June 3<sup>rd</sup> - Cleanup at the Old Smithville Burying Ground

## **An Italian Connection – Giovanni di Verrazzano By Pat Kirkman**

Susie Carson had these few words to say about a 16<sup>th</sup> century event in her book *Joshua's Dream*: “The year 1524 brought Giovanni da Verrazano, an Italian adventurer in the service of France, to the Cape Fear region. His extremely favorable report to his sponsor probably would have brought French settlers if political conditions in France been different. However, the French king was too involved with internal problems to do anything about Verrazano's report.”

As I became more involved with the history of Southport and began giving historical walking tours, I often mentioned Verrazano as the first known European to find his way to Cape Fear. Many years later as I was traveling in Tuscany I visited a small town in the Chianti area known as Greve, a short distance from Florence. There in the middle of the town square was a large statue of a man who resembled Christopher Columbus in the armor and dress of the period. A closer look at the plaque on the statue showed that I was looking at Giovanni Verrazzano (the two r's and two z's is the correct Italian spelling). In surprise, I said “Hey, I know you!” to which he remained speechless.

Back in my Florence apartment I immediately got on the internet to see what I could discover about this adventurous fellow from Italy who sailed to the new world on behalf of King Francis I of France. Verrazzano was born right there in Tuscany in 1485 and moved to France as a young man to learn the art of seafaring. As the king was looking for someone to search out the conditions of the newly found continent and to see if there was a passage through it to the Pacific and thus to China, he gave the commission to the Florentine (Giovanni always referred to himself as such).



Further research revealed that his birthplace, known as Castello di Verrazzano, was open to visitors and had an ancient tradition of winemaking as far back as 1170. In addition to guided tours around the castle grounds and centuries-old wine cellars there are opportunities to taste the Chianti Classico and other wines, olive oil and balsamic vinegar produced on the 250 acres of vineyards. So naturally I began taking my groups for a visit and to enjoy the great meals and wines served there. Verrazzano wines are found all over Europe and in a few places in America. I'm sure Giovanni would be delighted that we bring his family's wines back home to the Cape Fear too!

I enjoy telling my travelers about the connection between Verrazzano and the Cape Fear. The tour guides wear shirts with a list on the back of the places Verrazzano discovered along our East coast in 1524, and there's Cape Fear right down at the bottom as the list goes up to the Hudson Bay in New York and on to Narragansett Bay. There are maps and other references as well. Every time we visit the site there is a great sense of connection between Italy and home.

Verrazzano navigated the Atlantic several times under the French flag still searching for that passage to China. In 1527, he landed in Brazil, collected a shipment of unusual logwood and then returned to France. In 1528, Verrazzano took three ships and sailed to Florida before he headed south, still in search of a route to China. This was to be his last voyage and the end of his life at age 43. His ships landed on the Caribbean island of Guadeloupe and he was unfortunately eaten by a group of cannibalistic natives called the Caribs. Sailors on the other ships were unable to rescue Giovanni and several other men as they witnessed the horrible event. Fearing for their own lives, they set sail and returned home to tell the story. It is believed that his brother, Gerolamo, was among those saddened and fleeing seamen.

The legacy of Giovanni da Verrazzano may be remembered by the bridge in New York City bearing his name and the fine Tuscan wines, but most importantly he was the first to definitively say that what he discovered was a New World, not part of Asia. He was also the first to deny any existence of a passage to China through the Americas. His discoveries were mostly renamed and overlooked as he had the misfortune of making his discoveries during the time of Ferdinand Magellan's epic circumnavigation of the globe, which overshadowed his own discoveries. His exploration of the New York area was overshadowed by Henry Hudson almost a century later.

And so we have also made an enlightened discovery of more than the few words in Susie's book. Now we know more about the life of a brave young man who first looked upon our little corner of the world and pronounced it "good". The favorable report he made to the king is most interesting and you may read a translated version at the following website:

<http://nationalhumanitiescenter.org/pds/amerbegin/contact/text4/verrazzano.pdf>





## Grave Riggers by Morgan Harper

(From the Cape Fear Coast Magazine)

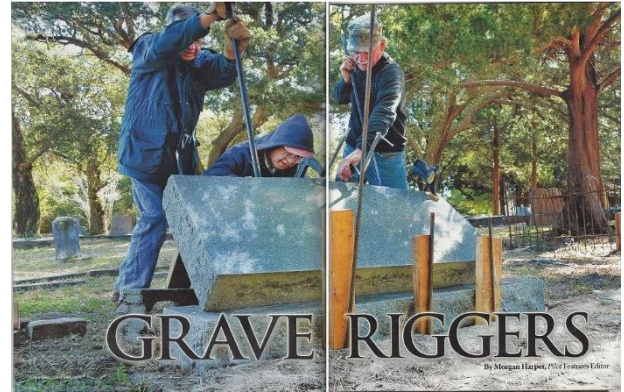
When I heard that Southport Historical Society members repair headstones in the Old Smithville Burying Ground, I had three thoughts: what happened to the gravestones to warrant repair; how did they fix them; and would these volunteers let me photograph them working, interview them, and write about their good deeds?

Lucky for me, they agreed and last spring I met Charles Christianson, Ken Morris and Marvin Johnson at the cemetery several times to watch them "work their magic." I interviewed them and then Musette Steck to learn more about the society's connection to the burying grounds and how members have aesthetically improved it. I found it isn't a job for these men: they're fixers who love history, and who better to bring a graveyard back to life?

I hope members will enjoy reading it as much as I enjoyed the opportunity to write it

Morgan Harper  
Features Editor  
The State Port Pilot

Read the article here [\(LINK\)](#)



L-R. Ken Morris, Charles Christianson, Marvin Johnson

*Editor's Note: Thank you to Morgan Harper and the State Port Pilot for allowing us to feature this article from the Cape Fear Coast magazine.*

## Christmas Tour of Homes by Phil Fravel

It was another good year for Southport Historical Society's Christmas Tour of Homes, the 27<sup>th</sup> year of this event and 16<sup>th</sup> year of our sponsorship. Our event was part of the City of Southport's Winterfest Festival and was held on December 10, 2016. We were very fortunate to have seven homes available for the tour and we would like to thank each of the homeowners: Sherrol Lappala and Brian Quinn, Harry and Betsy Isley, Diane Benzie, Tracey Beaulieu, Wanda and Hal Johnson, Cathi Ulrich, and Scott and Lisa Len.



Thanks to the generosity of these homeowners, and the Home Tour Committee, we anticipate a profit close to \$10,000.00. Proceeds are used to further our mission to bring together persons interested in the history of Southport and to promote a better appreciation of our heritage. Funds from this event will enable the Society to continue to maintain the Old Jail on Nash Street, provide improvements to the Fort Johnston museum, fund a scholarship at South Brunswick High School and continue to enhance the Susie Carson Research Room at the Fort Johnston museum. An incredible amount of time and effort by the Home Tour committee members, the Homeowners and Docents go into organizing the Tour. The Home Tour committee greatly appreciates the members, Homeowners and Docents support and interest in the Tour.

Next year's tour will be held on Saturday December 09, 2017. If you want to mark your calendar for future Home Tours, it is always held on the Second Saturday in December. As always, **we are in need of Homes for the Tour**, so if you are willing to have your home on the 2017 tour please contact the Society from our Web Site, <http://www.southporthistoricalsociety.org/> or via email at [info@southporthistoricalsociety.org](mailto:info@southporthistoricalsociety.org).

## Butter Churns by Charles Christianson

The Southport Historical Society was given about thirty butter churns from an Oak Island collector, Darrell Posey, Sr. Each year we display 3 to 4 of them at the Old Jail Museum. In addition a large wooden rocking bed churn is on permanent display at the Society's museum room in the Fort Johnston Garrison. The Society is indebted to Mister Posey for picking out our Society to display his collection.



Once we started to research each of the butter churns for the Old Jail's yearly display, it seems that more information is being added to sources on the Internet each year. Also, as one starts to look at the type of animal milk used, we found that better/more butter is produced depending on the fat content of the milk. Then there are the different tools used in the production of the butter, such as butter molds, butter mergers, cream separators, butter milk cleaners, and butter tools.

Modern butter dates back to the 17th century. While, it can be traced further back than that, a documented history is found in a book titled *Churning Songs* from 1685. So, it is certain modern butter goes back that far. The method used then and somewhat used today, is to place milk into a shallow dish called a "setting dish" or pancheon. After half a day or so, the cream is skimmed off and made ready for the churn. Small home producers would want to collect a few days of milking to have enough cream to be worth churning, and a little fermentation would "ripen" the flavour. During the summer and in hot climates, a skimmer was used. Once the fat was collected, it was placed into a churn.

Second, the animal that is used in America is mainly the milk cow. Several type of cows produce more fat and protein in their milk. Names like Brown Swiss, Guernsey (usually Golden Guernsey), Ayrshire, Dutch Belted, and Holsteins have been around for quite a while. The following table (from Doug and Linda Antique website) provides the number of cow of each breed and their milk/butter fat production. These statistics were taken from a United States Department of Agriculture publication in the 1920s. The number of cows is from 1920 and the milk production data is from 1929. Notice, that at that time Holsteins had become the most common breed and milking Shorthorns were not even reported. Shorthorns were common during the 1800s.

Breed	Number of Cows	Milk Production LBs/Year	Butter Fat Percent
Holstein	11,069,000	16,070	3.38%
Jersey	9,554,000	8,466	5.35%
Guernsey	1,993,000	9,775	4.99%
Ayrshire	412,000	10,393	3.99%
Brown Swiss	170,000	12,813	4.00%

Obviously, the higher butter fat, the better and quicker the milk/cream makes butter. However, some the cows listed above do not have a pretty meat color (yes, they do give us beef), and so the ones that can be sold for beef are more readily used than the ones with the high butter fat.

Another item that now has affected the current population is the standardization of milk to a 3.5 % butter fat ratio. The word "homogenization" is another change to today's milk. Pasteurization makes certain that the milk does not have certain diseases in it. Homogenization is done to break down the fat globules into small droplets so that the fat is suspended in the milk, so it will not separate when the milk is in a bottle/container. (Continued on page 10)

### Find us on Facebook!

The Southport Historical Society has joined many of the Society's members and friends and launched a Facebook page. We are using our page to keep our members and friends informed about the Society's events and activities and to post information about Southport's history and heritage. We hope you will "Find us on Facebook" and of course let us know that you "Like" the Southport Historical Society.



## Parker's Perspective (Continued from page 1)

Musette Steck, past President, will conclude her one-year term as ex-Officio. I take this opportunity to thank her for her mentorship, guidance, and support over the past year. We are indeed very fortunate to have her on our team as she has indicated that she intends to remain thoroughly involved in the Society. Thank you, Musette!

We are fortunate to have Society members who have indicated a willingness to serve on an expanded Board. Assuming the Membership approves the Constitutional amendment, the following have been nominated to fill out the Board for 2017 and will be voted upon at the February 2nd Annual Membership meeting:

Bob Surridge, re-elect Director for second 3-year term  
Audrey Daigler, Secretary (vice Charles Christianson)  
Don Sellers, Director for 3-year term (vice Dale Mullarkey)  
Ken Morris, Director for 2-year term (contingent upon amendment approval)  
Bob Hagerman, Director for 1-year term (contingent upon amendment approval)

The following Board members will continue their ongoing terms in 2017:

Don Parker, President  
Pat Kirkman, Vice President  
Phil Fravel, Treasurer (no term; appointed)  
Scott Len  
Nancy Christianson

Finally, I would be remiss if I didn't acknowledge the City of Southport's Directorate of Public Services. On behalf of the Society, I thank David Fox and his crew for erecting the new SHS historical signs across Southport. I think you will agree that these signs, replacing older, original versions, are indeed a handsome complement to our historical legacy. And, for those of you who are counting, yes, we have a couple more to manufacture and replace. Stay tuned!

Best wishes for the New Year!

Don Parker  
President

## Visitors Center Store

The Historical Society has recently taken ownership of the retail shop located in the Fort Johnston Garrison/Southport Visitors Center & Museum.

We invite you to stop in and take a look at some of the items and books available for sale. Your purchases will go toward the upkeep of this historic building.



## Progressive Women Operate the *Southport News* By Bob Surridge

In June 1911, the *Southport News* was sold by C. Edward and Jessie Taylor to two women from New England. The women were Mrs. Euna C. Atwood and Miss Kate Griswold.

In addition to the *Southport News*, the women took a lead role in the establishment of the North Carolina Farming & Realty Company, which they used to purchase farmland in the Southport area. Both women were seasoned professionals with Mrs. Atwood having a solid reputation as a writer and reporter.

Miss Griswold was known across the country for her success among women in advertising and marketing. Griswold was from Manchester, Conn., where at the age of 16 she operated her own poultry farm. After winning an essay contest she became the editor of a trade magazine titled *Poultry World*. Through a 20 year period she followed this position by becoming the editor of *Profitable Advertising*, she then purchased the magazine and others to create *Advertising and Selling* magazine. Her leadership in the advertising arena was recognized across the country. She was often described as a sweet, womanly woman, who had "too much business tact to be a woman and too much common sense to be a man."

With Mrs. Atwood as editor and Miss Griswold as the business manager the paper's motto was "Independent in Politics.



*Minneapolis Journal (1904)*

Fearless in Policy." They held progressive views and according to the Charlotte, Evening Chronicle the *Southport News* advocated for "direct primaries", "referendum and recall" and worked for legislation to better the condition of women. They also were tremendous boosters of Southport and its potential to be the major port of the South.

They owned the newspaper for two years selling to John W. Little in May, 1913. Mrs. Atwood left Southport to become the founding editor of the *National Review* in Washington D. C. The initial issue of the *National Review* declared that the publication would be "devoted exclusively to the great humanitarian movements that now interest the thinking men and women of the nation." Miss Kate Griswold retired to her home in Hartford, Connecticut.



### New Year's Eve Toast by Miss Kate Stuart

Here's to the years that are gone,  
In which we have been friends;  
Here's to the years that come,  
For friendship never ends.



## Old Smithville Burying Ground

A picket fence encircles the plots  
Protecting stones from unwanted intrusions,  
Live oaks with gnarled and sturdy limbs,  
Shield restless souls from wind and sun.

Some crossed the Cape Fear River  
On their last worldly journey,  
English and Spanish now at peace,  
Lay together under the trees molting.

The leaves rustle in gentle breezes,  
Telling a story to all who stop,  
Of disaster and disease,  
Brought by ships landing at port.

First Spanish ships appeared on the horizon,  
Stopping to plunder and burn.  
English men of war sailed in to stop a rebellion,  
For now it was their turn.

Fishing boats left the seaport,  
Chancing to avoid the seas blind rage,  
Some to hear for the last time the ocean's roar,  
Their sagas retold in newspaper's pages.

Visitors have left for the night,  
Again the Oaks become motionless,  
Shadows flicker in the last day's light,  
Lost in darkness each will submerge with the rest.

By Ford Balch 8-19-16

*Note: This poem was written by Mr. Ford Balch this past summer. However, according to the information provided by Southport resident Phyllis Wilson and her friend Vicki Kay, Mr. Balch's sole visit to Southport was several years ago to help his daughter with a school project. His daughter is now a grown woman and the project perhaps long forgotten. However, it is clear that the memory of the Smithville Burying Ground remains with Mr. Ford Balch.*



## Bert Felton Honored

On December 11, 2016, the memory of our friend and SHS member, Bert Felton, was honored at a Brunswick Town/Fort Anderson event commemorating his commitment to sharing and preserving our local history.

"Thank you, Cap'n Bert"



## The Susie Carson Research Room Is Online!

Don't forget to tell your family and friends in faraway places that the Society's collection of research materials are now easily available at [southporthistoricalsociety.org/research-room](http://southporthistoricalsociety.org/research-room)

**Susie Carson Research Room**

Home

Return to the *Southport Historical Society* Home [LINK](#)

**Welcome to the  
Susie Carson Online Research Room**

**"Bit of History"** - From 1999 to 2007, Southport historian Susie Carson wrote a weekly "Bit of History" column for the Brunswick County edition of the *StarNews*.

**"The Way It Was"** - State Port Pilot photo columns providing readers with a magic carpet ride through Southport's history.

[Brunswick County Historical Society](#) newsletters (1961 - 2005)

[Chronology of Southport](#) (Smithville) from 1520 to 1990

[Correspondence](#) local collections from WW I and WW II.

[People files](#) a mixture of documents, newspaper clippings, family genealogy tables and handwritten notes

[Photo collection](#) hundreds of photos of people, landmarks, maritime scenes and businesses representing Southport

[Postcards](#) - The Southport Times collection of vintage Southport postcards dating back to the early 1900s.

[Reference books](#) available at the SCRR

[Reports](#), documents, manuscripts, newspaper clippings, etc. drawn from the files of the *Susie Carson Research Room*.

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A SELF-GUIDED TOUR  
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**Books by Local Authors**

## Butter Churns (Continued from page 5)

Once, the cream is separated from the milk, it can be placed into the churn. There are many types of churns. Churning cream into butter can go from shaking a jam jar full of cream, to a swing of unseparated milk in an animal skin hung on sticks (an ancient method still used in some parts of the world), to an electric machine churn. In early times, it was found that those containers that had a stick or some method to move the cream on itself would produce butter quicker. In some places this stick is called a dasher. The basic fact is that the cream has to be moved in some method. It can't stay still. The original American method is shown as an upright container and the dasher is plunged up and down until the cream becomes butter. The job was long and took some muscles. There were songs developed to help keep the rhythm (*Churning Songs* book from the 1685).

When the cream is almost turned into butter, the butter has to be rinsed. Rinsing is done by pouring out the milk (butter milk) that did not have enough butter fat in it and placing water back into the churn to replace the butter milk. Sometimes the butter was taken out of the churn, and placed in a wooden bowl to be rinsed. The purpose of the water is to replace the left over milk in the butter as milk will turn rancid faster than the butter. Also, this is the step where the salt can be added. Salt becomes a preservative in butter. In early times (up to mid-19th century) this water replacement was done by using hand tools. Tools made out of wood (looked like wood paddle, sometime called "scotch hands") were used to knead the butter so the milk was pushed out of the butter and the salt placed into it. Sometimes the tool was a wooden bowl with a roller.

The rinsed butter is placed into a lump or a loaf that is ready for sale, but the usual method to sell butter is to sell it by the pound. So the butter was placed into a butter mould that would be made so the result would be a pound size. Other moulds would make the loaf into a larger sizes, and a piece could be cut off at the desired weight, wrapped in the correct paper and taken home. Butter moulds are another dairy antique that is collectable. They were developed with different shapes or a design on the butter mould to define the dairy that developed the butter. The French developed a whole industry of certain plates and crock ware that would hold the butter and display it to its best advantage. There are certain descriptions of French butter designs that are worldwide as to what the size the butter is for cooking. The book "Hominy Muffins and Oyster Pie" (sold by the Society) describes using butter the size of a turkey egg in a recipe. So the amount of butter makes a difference in cooking. .

Now that the butter is churned, rinsed, salted, and moulded, it has to be kept in some kind of container and it is better if it is kept cool. Butter has two issues if it is not covered and kept cool. If it is not covered, it will catch a smell from other food or turn rancid very quickly. The second issue is that if it is not cooled, it will melt back into the butter fat cream. "Pickling the butter" is placing salt water over the butter in some holding container. Apparently placing about an inch of salt water over the top of the butter will keep it longer. The butter had to be kept cool, or used quickly. Placing it in covered crock in the ground would keep it longer. Placing it in a well in about 55 degree well water in a covered container would also keep it solid.

In 1904 in Southport, unless there was an ice making company in the city, the well was the only way to keep the butter. With an ice making company, there were ice boxes available for the household in which a block of ice could be placed. There was a whole industry developed about the ice man who would carry the blocks of ice in his carriage/truck, knock on the back door, and bring in the amount of ice, which the house wife wanted. Once electricity was placed into the home, a refrigerator would be used to keep the butter cool.

So as one can see, the gift of the butter churns makes for an interesting review of the butter industry, and how the different butter churns were used. The glass bottle ones were usually used in a small home. Round jars/container were better than square containers. The process in a Dazey 40A would take about a half an hour to get the cream into a butter like food. Getting the butter rinsed was easier as the Dazey had a removable screen on the top so the butter milk could be poured out without taking the top off. Then water could be poured in to do the rinse. Also, there are the other tools such as cream separators, and the butter mergers. The use of milk from other animals such as goat, sheep, and yaks was not researched.

### Dazey 40 A Churn



This year's Old Jail butter churn display includes a Dazey 40 A, a "No-Name" tin container churn and a Gem Dandy electric churn. The Dazey 40 A churn is a 4 quart type, the dasher is made of maple wood and is a patented design. The top has metal gears within its metal frame, and has a place to hold the bottle. The top screws onto the glass container, but the container is square. The turn handle has a bolt to hold it in place.

### Gem Dandy Electric Butter Churn



The Gem Dandy electric churn is still being made today. There are those families that have a cow and they want to make their own butter out of their own raw milk. One user of the Gem Dandy churn pointed out that the electric wire was binding each time they had to get the butter milk out of the churn as the top where the electric wire is, has to be twisted off to get the cream in, the butter milk and butter out. It seems that the wire connected to the electric motor would twist and start to fray after about 2 months of use. Our Gem Dandy churn appears to be about a 2.5 gallon or a 10 quart size. So it would be used for a larger family. Some the other Dazey churns that we had on display used a metal container, they were for 2 gallons and up. Unless one had a very large family or a small restaurant, the metal churn was too large.

### "No-Name" Tin Container Churn



The "No-Name" churn has no screen on the top, and a pressure fit top onto the tin container. One had to hold onto the handle grip on one side and turn the handle to the dasher on the other side. If the pressure fit top became loose, the contents would spill out and the process would have to be started all over again. The churn is traced back to 1929-30, 1933-34 and 1935-36 Montgomery Ward catalogs. It was available only in a one gallon size and cost \$1.35 in 1933-34 and \$1.55 two years later. There is no manufacturer's name on it. It does have numbers on the handle and the main metal frame, but no name. This churn was a step up from the Sears-Roebuck one where the Sears one was a pressure fit onto a glass jar and had no handle to hold the main metal frame. The Sears-Roebuck sold for less money, but it was hard to hold, the glass jar broke, and the jar came loose and spilled.



## Membership Dues Reminder!

SOUTHPORT HISTORICAL SOCIETY annual dues for 2017 are now due. We have lots of new opportunities and programs planned for the coming year and hope you will take part in them. Please bring your dues to the meeting on February 2nd or mail your check today to: Pat Kirkman, SHS Membership Committee, P O Box 10014, Southport, NC 28461

SHS Membership Dues for 2016 are:

Individual	\$ 15
Couple	\$ 25
Student	\$ 2
Business	\$ 15
Life (Individual)	\$150
Life (Business or couple)	\$200

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