

# THE SANDYLAND CHRONICLE

Vol. 2- No. 9

September, 2002

*Some of the things in this article came from an article written by Cleo Chism Webb which she called "Some Oldies But Goodies" which appeared in a magazine about southwest Arkansas called "The Looking Glass". Some of the things she mentioned brought back some memories and some of them are new to me. I have included some of my own "oldies but goodies" as well. I believe all readers over 50 will find something familiar here.*

1. Poke sallit--Wild greens eaten by many Southerners. Ms. Webb also mentions lamb's quarter and sour dock used for greens, but those are new to me. She says her grandmother included wild dewberry buds mixed in when the greens were scarce.
2. Cush—Ms. Webb says this was served when groceries were scarce. It was dressing with the chicken still in the yard. It was made of corn meal, green onions, salt, pepper, and bacon drippings held together with water. An egg was added if the hens were laying. This is a new one to me.
3. Thickening—another thing eaten during hard times. It was a gravy made from any available fat with flour and water.
4. The safe—Not a place to keep valuables. This was an upright cabinet on legs with tin doors punched full of tiny holes in all kinds of designs. A place to keep pies. Most had drawers for utensils and maybe a storage space underneath. Ms. Webb remembers her mother also stored tea cakes in the flour barrel. Children in those days raided the safe and the flour barrel instead of the refrigerator.
5. Roseuneers—Roasting ears; refers to corn in the shuck; in earlier days corn was roasted in the shuck in ashes from the fireplace.
6. Sweet Milk—this term distinguishes it from sour milk. Sour milk was on its way to becoming buttermilk, clabber, or any stage in between.
7. Gristmill—a place where corn was ground into corn meal; usually located along a stream; large stones with grooves were used to grind the corn.
8. Bolted Meal—store bought meal such as Aunt Jemima. I haven't heard of this one.
- 9 Grabble potatoes—When little potatoes came on the vines about the size of a quarter, people would start "grabbing" potatoes to have new potatoes to eat. They would get one or two off a plant and leave the rest to mature.
10. Red-eye gravy—Ms. Webb says their gravy was made by pouring water or coffee over cured fried ham; very good with homemade biscuits.
11. Sack sausage—sausage squeezed into narrow, cloth sacks made from flour sacks and hung in the smokehouse. They were sometimes squeezed into hog intestines instead of cloth sacks. I remember these, but we used the cloth sacks. I can remember the sausage was very good.
12. Render lard—where the grease was cooked out of the fat in a big black wash pot. What was left when the lard was rendered out was cracklings. Cracklings were sometimes used to make "crackling bread" to eat with sweet milk.
13. Lye soap—cracklings and other fat were put with lye and water in a washpot and cooked to make lye soap for washing clothes and sometimes for bathing. Ms. Webb says they usually bought "toilet soap" because it smelled so much better.

14. Soup line—during the depression days, there were soup lines in the cities where people lined up for a daily bowl of soup. Most country folks raised enough food to get by on. Country people in southern Arkansas survived on field peas and other vegetables.
15. Hoover hog—what people during the Great Depression called a rabbit. They blamed their troubles on President Hoover.
16. Straining milk—Cows were milked by hand and the milk was strained through a clean flour sack and allowed to stand for the cream to “rise”. The cream was skimmed off with a spoon. Sometimes the milk was allowed to “clabber” and churned with a “churn dasher” into buttermilk. Before the milk became clabber, it went through a stage called “Blue John”. The taste was described as “blinky” which meant very disagreeable.
17. Plate pies—a name for regular pies to distinguish them from cobbler pies.
18. Half moons—another name for fried pies.
19. Stack cake—another name for a layer cake.
20. A “lasses cake”—cake made with molasses.
21. Johnny cake—a corruption of “journey cake” made to carry on long journeys.
22. Slum gullion—Ms. Webb says her father picked up this term in World War II. It means anything all mixed together and soupy.
23. Materials for clothing—Ms. Webb remembers things made of crepe-de-chine-pique, taffeta, rayon, organdy. These might mean something to the female readers. Ms. Webb says no self respecting girl was well dressed without a hat and gloves.
24. Shimmies—grandmother wore her shimmies; probably another name for chemise
25. Mother Hubbard dress—straight and loose; most women on the farm also wore homemade bonnets while working outside.
26. Bull Durham—a type of tobacco; men rolled their own cigarettes. I can remember rolling cigarettes for my father when I was a kid. He had a little machine for that purpose.
27. Garrett snuff—used by many women; came in brown bottles with raised dots on the bottom which indicated the strength of the snuff. Some snuff glasses were clear and could be used for drinking glasses later.
28. Slopping the hogs—people would put dishwater in a bucket and save it for the hogs. They would also put table scraps, peelings, etc in the “slop bucket”.
28. Scraping the yard—Since there was no lawnmower, most front yards were scraped clean of all grass. This was also called “flat hoeing”. When leaves fell raking was done with a “yard broom” made from small straight branches tied together.
29. Coal oil lamp—another name for a kerosene lamp. Aladdin lamps came in later and gave better light. This was the source of light before electricity came to the farms. People would sit awhile by the fire, tell stories, and probably go to bed early.
30. Aggies—multi-colored marbles. Steelies were ball bearings from automobiles. If you played for “keeps”, you could keep the ones you knocked out of the designated ring.
31. De-bug the potatoes—Since there was no insecticide or people didn’t know about it, they would pick the bugs from the potato plants and they were sometimes mashed on a flat rock.
32. Corn sheller—a device for shelling corn by turning a wheel to separate the corn from the cob.
33. Sears Roebuck dolls—Small girls would cut paper dolls from the catalogs. Ms. Webb says her mother wouldn’t let her use the scissors for this on Sundays.
34. Tin lizzie—a name for early automobiles

35. Boxed house—built like a rectangular box. A “dog trot” house had a hall way with rooms on each side. The porch was sometimes called the “gallery”.
36. Peddlers and Tinkers—Peddlers brought groceries, household items, and clothing to the farms. Tinkers came around fixing holes in cooking utensils and sharpening knives and scissors.
37. Planting by the signs—Many farmers believed in planting their crops by the signs of the moon. If the crop was planted at the wrong time, it would bloom, but not make fruit. Root crops were planted in the dark of the moon and above ground crops in the light of the moon.
38. “Saw, saw”—While milking the cow, people would say this to make the cow stand still and give milk.
39. “right peart”—means you feel good.
40. “gully washer”—a very heavy rain.
41. “rig-a marole”—something complicated
42. “purt”—such as “It’s purt near dinner time.”; means pretty near.
43. “ a quietus”—to stop something, such as “put a quietus on them”.
44. “corkusing”— two or more people whispering
45. “light a shuck”—to leave quickly
46. “the last button on Gabe’s coat”—meant the last of the money, groceries, etc.
47. “rising”—a boil, swelling or inflammation. I was told I needed to eat more raisins.
48. “whomper-jawed”—something uneven
49. “golly”—don’t golly yourself eating too much
50. “larruping”—that corn sure is larruping (very delicious)
51. “shillelagh”—pronounced shi-lay-lee; a switch; “Stop that before I get a shillelagh after you”.
52. “annie godling” –something uneven
53. “pot likker”—what’s left in the pot after cooking a mess of peas, beans, or greens
54. “light bread”—plain ole white store bought bread

And the list goes on and on. If you can think of others, send them to me and I’ll print them later.

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### WILD ROSES AND TURNIPS

By Dorothy Dean (Camden Evening News-1927)

A wild rose and a turnip were growing side by side  
The turnip grew broad and dark; the roses opened wide.  
We praised the flirting roses with all their glee and show  
But hardly gave a kindly glance to the turnip down below.  
To love a rose we only have to breathe the fragrance in its cup  
But we never love a turnip before we dig it up.  
Some of us are wild roses and loved by every one  
And some are just plain turnips with few real friendships won.  
If you’re a lover of a wild rose with dewdrops in its cup  
Love it still—but all the turnips you know—go dig them up.

## ALEX BRAGG, A DEVOTED SERVANT

Alex Bragg, one of the faithful and devoted body servants of the war period of Camden history has been called to his reward. He died at his home January 7<sup>th</sup> of pneumonia. He was born in 1845 on the Bragg plantation four miles west of Camden, where he has continuously resided all his life, except during the time he was in attendance upon "Marse Anthon" during the closing months of the great conflict. His full name was Alexander Hamilton George Washington Bragg. His parents, George and Millie, were brought to Arkansas from South Carolina by the Bragg family, and Millie, being a house servant, heard much talk of the founders of our great republic, so she conceived the idea of naming her son for two of the most distinguished men.

Alex's long life was preeminently one of devoted service to the Bragg family. In youth he was the comrade and playfellow of the older sons, cheerfully taking upon himself every burden and counting it his highest joy and privilege to share in their camp hunts and fishing expeditions. During the four years of the war he was the guardian and protector of Mrs. Bragg and her daughters. No knight of the olden time was ever more faithful than he; no Samurai was ever more loyal to his Emperor. When Mr. Anthon V. Bragg at the age of sixteen enlisted in the Confederate army, then, and not until then, was Alex ever tempted to desert his post as guardian of the family. But he thought that "Marse Anthon" needed him most and he went unhesitatingly and rendered many and varied services to his young master in camp and field. At the close of the conflict, when all the other Negroes were gladly welcoming freedom and seeking other homes, he quietly settled down at the old home and took up the work of farming and cattle raising which enabled him to live comfortably, while his services were at all times invaluable to the Bragg family. So closely did he identify himself with them that upon one occasion when someone remarked that his hair was gray, he said, "Yes, all the Bragg boys turn gray early." He was always eager to uphold the family honor and to rejoice in their good fortune, and in times of sorrow when the Angel of Death invaded the home, faithful old Alex was sure to be on hand, to weep with them, and to render any service possible.

The greatest grief of his life was in the sudden death of his beloved "Marse Anthon", and from that day to the end of his life he seemed to feel that his mission was to "take care of Miss Virginia". Nobly did he maintain his trust. And right joyously may we, in spirit, follow him across the dark river where he will rejoin those whom he loved and served, and will enter into the reward given to all who do their duty faithfully in this life.

His last illness was short and at times he was delirious. A most pathetic feature was the fact of his talking to "Marse Anthon" as if they were on a hunt together. Everything possible was done for his comfort, and he responded gratefully to the voice of "Miss Virginia" when she spoke to him, but his life's work was done and it was his time to go.

Sleep sweetly, faithful one, in your humble grave on the hillside, near the old home which you have guarded for so many years. May your awakening be in the Sunshine Land with a welcome from those you love, and a plaudit of "Well done, good and faithful servant" from the Master.



This is a picture of Mr. Con Harvey in his store on the corner at Bluff City. A service station was connected to the store operated by George Henry. Mr. Harvey sold the store to George and Eva Dell Henry. She operated the grocery store while he continued to run the service station. This was an old time general store. Notice the gum ball machines on the corner of the counter. This photo must have been taken at least 40 years ago. He died in 1967. The building and service station were torn down in 1983.

Mr. David Edward Harvey also operated a store at Bluff City from 1927 until his death in 1962. His wife, Gladys continued to operate the store for some time after his death. That building burned in 1989.

Earlier members of the Harvey family also owned stores in Bluff City. In 1910, there is a record of the Henry Brothers selling their store to Upton and Harvey, who expanded the business and added many improvements.

Mr. Con Harvey, Mr. Ed Harvey, and others were influential in persuading the highway department to build Hwy. 24 through Bluff City back in the late 1920s. The shortest route would have taken the highway through Reader. I checked this out myself and found the route through Reader to be a little shorter, but the driving time is about the same due to more curves. So, Bluff City residents owe a debt of gratitude to these men who had the foresight to work to "put Bluff City on the map". Too bad a railroad didn't make plans to come through town. That would have brought more people and businesses to the small community.

THIS MONTH'S RECIPES

*A co-worker gave me a copy of a recipe booklet put out by the Hempstead Co. Home Demonstration Club in 1944. Actually I only have one page. He says he has the rest, but can't find it right now. The first three recipes are from that page of the booklet.*

**Wash Day Pie (Mrs. Ann Lusby)**

Cook rich pie shell, fill with sliced bananas and cover with whipped cream.

**Cantaloupe Pie (Mrs. Mont Harris-Sweet Home Club)**

*I have never heard of cantaloupe pie. This recipe makes two pies and calls for six cantaloupes. Sounds like a lot to me. With the price of cantaloupes these days, you might have to adjust this recipe.*

6 nice size cantaloupes	5 eggs
½ cup flour or corn starch	1 teaspoon flavoring
1 cup sugar	¼ cup butter
3 cups fresh milk	

Cook cantaloupe very slow and cool. Mix sugar, flour, and butter together. Add gradually to the cantaloupe mixture. Beat eggs and add with flavoring to the mixture. Cook in uncooked pie shells. **Makes two pies.**

**Lemon Pie (Mrs. F. V. Porterfield-Union Grove Club)**

½ cup flour	2 egg yolks
1 cup sugar	¼ teaspoon salt
2 cups boiling water	juice and grated rind of one lemon
1 tablespoon butter	

Combine the sugar and flour. Stir in the boiling water and cook slowly for 15 minutes. Add the lemon, salt, butter, and the well beaten egg yolks. Cook until the mixture thickens stirring so that it will not lump. When done allow to cool partially and pour into baked crust and cover with meringue. Put in oven and brown a light brown.

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**Cornflake Cookies**

1 cup white Karo	
1 cup sugar	
Boil for 1 ½ minutes	
Add: 1 teaspoon vanilla	1 ½ cups crunchy peanut butter
1 cup coconut	4 cups cornflakes

Stir and drop by spoonfuls on to foil or wax paper.