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DOES DAVY CROCKETT'S SISTER LIE BURIED NEAR CAMDEN?

Just off Arkansas Hwy. 24 northwest of Camden a few miles is Hawkins Cemetery, formerly known as Parker Cemetery. The story goes that Davy Crockett's sister is buried in this cemetery. Is this story true or not? There have been attempts to prove it one way or the other, but as far as I know, it has never been resolved.

There is a Matilda Crockett buried there, but was she a sister of Davy Crockett? The grave of Larkin Downs, her husband, is next to her grave. For those readers of this paper who love genealogy, here is a project you can work on and maybe let us know the answer.

Ernie Deane, a reporter for *The Arkansas Gazette* known as "The Arkansas Traveler", wrote an article for the *Gazette* about this story. I have a copy of his article, but I don't have the date when it was printed. In his article, Mr. Deane is asking for descendants of Larkin Downs to contact him to help clear up the matter. According to information on his tombstone, Larkin Downs was born in Mecklenburg County, North Carolina, May 9, 1805 and died January 17, 1871.

It would help if we could find the marriage record for Matilda Crockett and Larkin Downs. Her tombstone indicates that her birth date is the same as her husbands, but she died January 8, 1885.

We know that Davy Crockett passed through Arkansas on his way to fight and die at the Alamo in the Texas war of independence in 1836. But did he or members of his family have any connection to Camden? That is the question.

According to Mr. Deane's article, Davy Crockett had eight brothers and sisters, children of John and Rebeckah Hawkins Crockett. Mr. Deane searched at the Arkansas History Commission and found a book on the Crockett family. The book had names of Davy's brothers and sisters except that three of the sisters were not named. Could one of these have been Matilda Crockett who married Larkin Downs and is actually buried in Parker cemetery near Camden?

According to the Crockett family book, Davy Crockett had a daughter named Matilda, born August 2, 1821, who died July 6, 1890.

Mr. Deane, in his quest to find the answer, interviewed Mrs. Bella Means and Miss Annie Parker who lived near Camden. The ground for the cemetery was given by one of the Parker ancestors. The story goes that an acquaintance of Frank Parker, Annie Parker's brother, came through this part of Arkansas from Tennessee and told Parker that Matilda Crockett was a sister of Davy Crockett.

About the time Mr. Deane's article was written, the "king of the wild frontier" craze was hitting the country and public interest in Matilda Crockett's grave was aroused. Many visitors came to see her marker.

So, this is your assignment, should you decide to accept it—trace the family history of Davy Crockett and determine if he had a sister named Matilda who married Larkin Downs. We are awaiting the results of your research.

FAMILY POISONED BY DRINKING WATER (from the 9-27-1934 issue of *The Nevada County Picayune*)

Arkadelphia--Mr. and Mrs. B. Burnette and a nine year old daughter, critically ill from supposed arsenic poisoning from drinking water from their well near Whelen Springs, were brought to the Ross hospital here in an automobile late this afternoon. Two children of the family, age 10 and 12, died Thursday.

For 40 hours after becoming ill, members of the family doctored themselves for supposed malaria. Physicians called in found they were suffering from poisoning, the symptoms of which were from arsenic. Samples of the water were taken from the well for analysis. The analysis had not been completed tonight. Neighbors who helped nurse the Burnettes also were poisoned, but drank less of the water and were not as severely affected.

There is an air of mystery about the affair in the community which is reported considerably upset with smoldering sentiments and there is danger of violence. For several years there have been well poisonings, killing cattle, horses, and hogs, tearing down of fences, and in one instance, the destruction of a United States mailbox.

The Burnettes are tenants on the I. W. Kibler farm, scene of another well poisoning two or three years ago, when several were made ill and some stock killed by drinking the water. Mr. Burnette is a brother of Mrs. Kibler.

Officials today said the culprit or culprits always have been able to cover up their tracks. Persons who have been molested are said to be afraid to talk for fear their barns will be burned or harm done to them.

Sheriff Tom Tolleson spent yesterday investigating the case. He said the inquiry was not closed, but that he would make no statement. He said there was danger of further trouble because the community had been aroused all the more because children and women are the ones who have felt the brunt of the vengeance.

A HISTORY OF PRESCOTT HARDWARE CO. (Their 44th Anniversary)—Reported in The Nevada News Oct. 17, 1934)

The life of the Prescott Hardware Company, practically 44 years, covers more than two thirds of the history of the city of Prescott—in that practically all the civic improvements of

which our citizenship can boast were acquired since that day in December, 1890—to be exact, the thirtieth—when eight gentlemen with a vision and an unbounded faith in the future of this community met in the offices of two young lawyers, W. V. Thompkins and M. W. Greeson, in the old Nevada County Bank building on West Main Street and organized themselves into a corporation for the purpose of engaging in the retail hardware business.

On that day Prescott had no paved streets, no water works system, no electric lights, no telephone system, no concrete walks, no sanitary sewer system; there were no radios, no motion pictures, no airplanes, no wireless telegraphy, and no automobiles; in truth, those were the horse and buggy days—and only a few buggies.

Benjamin Harrison was President of the United States; James P. Eagle was governor of Arkansas; F. M. Thompson was state senator of this district, and Oliver Jones was our representative. W. N. Sutton was county judge, John E. Purtle was county clerk, Ed Hood was sheriff, S. S. Brooks was coroner, John Purifoy was assessor, C. E. Mitchell was circuit judge, and Jas. H. McCollum was prosecuting attorney. The city officials were John H. Arnold, mayor; Albert Milner, recorder; H. A. Sykes, treasurer; J. A. McCuller, marshal; P. C. Hamilton, J. C. Young, J. C. Hamilton, E. E. White, and W. L. Webb were aldermen. The board of health was composed of Doctors R. I. Hinton, W. E. Arnold, A. Harris, W. C. Wingfield, and E. R. Armstead. Thomas C. McRae was our congressman and our townsman, W. E. Atkinson was attorney-general of Arkansas.

Public wells were located in the streets—one of East First St. across from where Joe Boswll's store is, another on West First St. where the First State Bank stands, another on West Second St. just across from where is now located the Farmers Supply Company. Kerosene lamps lighted the business streets and in front of the many churches. The population of the town was 1250.

The year 1890 seems to have been the turning point in the history of Prescott. During that year Dr. R. L. Powers began the building of the Prescott & Northwestern railroad; Mr. James T. Brooks erected three store rooms on East Elm street where the Boswell stores are now located; the Parker House was established by Sid Parker; J. J. Thomason began the publication of *The Prescott Democrat*, and a number of corporations were organized to transfer varied businesses and more brick buildings were erected on the west side of town.

The men who organized and became the first stockholders in the Prescott Hardware Co. were John M. Milburn, President; A. M. Denman, Vice-President; John M. Pittman, secretary-treasurer; W. B. Waller, J. C. Young, W. J. Binley, W. H. Terry, and Sam Dunn. The new corporation purchased the stock of hardware of A. M. Denman & Bro., located on West First St. and removed it to the two brick store rooms on East Elm. St. erected by W. B. Waller in 1889 just southeast of the first Waller building on the corner which was erected in the first brick store houses erected east of the railroad. In the fall of 1891 the new corporation completed the erection of their new two-room building 57 feet wide on East Elm St. and extending back 90 feet and adjoining the Waller building. A second story was erected over the room next to the alley, being 31 x 90 feet. The back 30 feet of the second story was occupied by the local Masonic Lodge, and the front was cut up into offices which were occupied by W. V. Thompkins and M. W. Greeson, lawyers and Dr. J. M. Powell, dentist.

When the corporation moved into its new quarters, a space in one of the new rooms was reserved for and occupied as a post office, Misses Marcia and Laura Grayson assisting their father, Z. T. Grayson, the postmaster in handling the mail. This building was finally extended the full width of the block and was destroyed by fire in April, 1899.

In addition to the building already mentioned in 1890, the only other buildings on the business block of East Elm St. were the law office of C. C. Hamby, the Presbyterian church, the old W.B. White residence, and possibly another small residence.

In 1899, after the fire in April, the front part of the building was rebuilt extending 60 feet on East Elm St. and 100 feet on the alley. The warehouse behind this building was not destroyed by the fire in 1899 and was continued in use by the firm.

In this year the two sons of J. M. Pittman, Dan and Charlie, came into the store as salesmen.

In 1901 J. M. Pittman having acquired all the stock of the other stockholders of the Prescott Hardware Co., sold to Dan and Charlie Pittman ten shares each of the stock and the officers and directors were then J. M. Pittman, President; Dan Pittman, Vice-President, and Charlie Pittman, secretary and treasurer.

Another fire in October, 1904 which started in a hay barn on the Missouri Pacific railroad about 2 o'clock in the afternoon, destroyed not only the warehouses of the Prescott Hardware Co, but all the residences in the block where now is the Ozan-Graysonia Lumber retail lumber yards. This was one of the most disastrous fires Prescott has ever had.

After this fire, property was purchased from W. B. Waller and the present warehouse 60 x 200 feet was built and joined the main store building. This warehouse was planned to be built only one story, but one day during the construction, Mr. Charlie Bemis said to J. M. Pittman—"Judge, why don't you build this house two stories—you will find some day that you will need it."

Judge Pittman answered, "Good suggestion, Charlie. I'll just do it." And so the building was erected. After this, the front part of the building was made two stories.

In July, 1909, the Prescott Hardware Co. surrendered its charter as a corporation under the state laws of Arkansas and a partnership was formed between J. M. Pittman, Dan Pittman, and Charlie Pittman, doing business in the name of The Prescott Hardware Company.

The partnership continued until the passing away of J. M. Pittman in August, 1919. Since that time, the partnership has been with Dan and Charlie Pittman who have been in business together continuously since 1899.

In 1927, Dan and Charlie Pittman bought from W. B. Waller property 25 x 100 feet and built the present two story building which houses the furniture department.

The Prescott Hardware Co. is recognized as the largest hardware and furniture store in Arkansas and Prescott is proud to be called the home of such as large business.

If the floor space occupied by this firm were on one ground floor, it would cover the space from Guthrie Drug store to the alley of East Elm St. and the full length of the block and extend 110 feet into the next block.

We extend to this firm our congratulations in this, their Forty-Fourth Anniversary sale.

ADVICE TO NEWLYWEDS IN 1931

I recently purchased an old book at an estate sale. It was a complimentary book given to couples when they got married. This particular book contained personal papers from a couple who married in Alabama in 1931. Recorded in the book were the family trees of both husband and wife, newspaper clippings and old letters, pictures of the couple, and a baby book for their first child.

I was surprised that members of the family having the estate sale would not keep this valuable and personal information instead of putting it in the sale. Since the price was only a dollar and being somewhat of a packrat, I couldn't pass it up. I figured it would probably be thrown in the trash if nobody bought it. I have posted messages on the Internet in hopes that someone connected to the couple will contact me so that I can send them the personal and family information contained in this book. The groom was Edward Jackson Silcox and the bride was Rosie Lee Fortner. They were married August 5, 1931 in Mobile, Alabama.

The book, entitled *Compliments to the Bride and Groom*, contains all kinds of helpful information on home life in 1931—everything from how to remove stains, how to clean a corset, first aid for bee stings, and recipes such as sardine sandwiches, chocolate crullers, cabinet pudding, brown betty, and barbecued squirrels. I will be sharing some of this information with you in future issues of *The Sandyland Chronicle*. I think you will find some of it interesting and see how things have changed in the last 75 years.

Here is some advice for new husbands and wives taken from that book. Remember, this was in 1931.

DON'TS FOR HUSBANDS HERE ARE A FEW THINGS THAT WILL HELP YOU ALL YOUR LIFE

- ---Don't forget that love is "woman's whole existence".
- --- Don't forget that she, too, can be tired out when you get home.
- ---Don't abuse the privilege of being the finest man in the world in her eyes.
- ---Don't promise her that you will do it and then put it off till you feel like it.
- --- Don't pass up your wife's hunches. Some women have second sight.
- ---Don't forget that headaches are a natural event and make allowances.
- --- Don't make her a suffragette because you do not do your part as a citizen.
- ---Don't forget she is to be the mother of your children, and respect her accordingly.

- ---Don't forget that you took her for better or worse; and there may be no medals on you.
- ---Don't forget that there is no set day for a honeymoon to end. If there is, you make it.
- ---Don't keep your wife in ignorance of your business standing. She is your closest partner.
- ---Don't fail to play the lover. Women are never too long married to be told they look young.
- ---Don't be the first to break her ideals. Maybe she thinks you are a second Lord Chesterfield.
- ---Don't argue. Remember that a woman convinced against her will is on the same opinion still.
- ---Don't forget that she is a walking advertisement of your manhood and keep her dressed to equal the part.
- ---Don't forget that she is a very complex creature, and you have a great deal of studying to do yet before you can understand.
- ---Don't say that you would "horsewhip the man who would do a trick like that on your sister," and then do the same trick on your wife.

DON'TS THAT WILL PLEASE HIM WIVES, HERE ARE SOME THINGS YOU MUST REMEMBER

- ---Don't let him grow faster than you.
- ---Don't explain. It should not be necessary.
- --- Don't forget that wife means partner and pal, too.
- --- Don't repeat gossip, even if does interest the crowd.
- ---Don't go untidy on the plea that everybody knows you.
- ---Don't question his motives. Some men can't be understood.
- ---Don't forget it is the little things that start the big mischiefs.
- --- Don't fail to keep interested in the things your husband likes.
- ---Don't worry about his old girls. Remember why he chose you.
- ---Don't play favorites with his friends. The perfect hostess is neutral.
- --- Don't fail to always look your best. That is the way he learned to love you.
- ---Don't neglect to do the little things for your husband that his mother did for him.
- ---Don't think a man likes to go without buttons or that he can sew them on himself.
- ---Don't fail to show him how you can save on little things; maybe he is an efficiency graduate.
- ---Don't object to this lodge night. A good order makes a man think more of his family.
- ---Don't bother him with neighborhood tales. He is interested only in so far as they affect you.
- ---Don't fail to mother him when he is sick. Remember how easy a man is in the hands of trained nurse.
- ---Don't fail to help him along with his particular hobbies. Next to you, they are his heart's desire.
- ---Don't object too much to his smoking—maybe he has been at it since he was eight years old
- ---Don't fail to learn his special dishes. Try to make them even better than mother did. She'll tell you how.
- ---Don't be negligent about a regular time for eating. For years he has been used to getting things when he ordered them.
- ---Don't forget that he thinks right now that you are the finest girl in the world, and only you can make him thinks otherwise.

---Don't think that when a man marries he naturally dislikes all his old amusements. Let him have a night occasionally. He will appreciate the privilege.

WHERE HAVE ALL THE PEOPLE GONE?

POPULATION OF NEVADA AND OUACHITA COUNTIES

NEVADA COUNTY

Historical Population as per the U.S. Census:

1810	1820	1830	1840	1850	1860	1870	1880	1890	1900
-	-	-	-	-	-	-	12,959	14,832	16,609
1910	1920	1930	1940	1950	1960	1970	1980	1990	2000
19,344	21,934	20,407	19,869	14,781	10,700	10,111	11,097	10,101	9,955

Last Updated 5/16/2006

OUACHITA COUNTY

Historical Population as per the U.S. Census:

1810	1820	1830	1840	1850	1860	1870	1880	1890	1900
-	-	-	-	9,591	12,936	12,975	11,758	17,033	20,892
1910	1920	1930	1940	1950	1960	1970	1980	1990	2000
21,774	20,636	29,890	31,151	33,051	31,641	30,896	30,541	30,574	28,790

Last Updated 4/21/2006

ITALIAN SPAGHETTI SAUCE

From Julie in North Carolina-- My husband is part Italian. This recipe is an adaptation of his grandmother's spaghetti sauce. I make this at least once a month.

Ingredients:

- 3 large (28-oz) cans of whole tomatoes (NOT crushed)
- 1 10-oz can of Hunt's tomato sauce
- 1 6-oz can of tomato paste
- 1 small can of tomato puree (or I use 1/2 large can of puree).

Directions:

Chop up canned tomatoes and put them through a food mill to puree. Throw out seeds and pulp. To the puree add the other tomato products as well as:

- 1 large onion, chopped & sautéed in olive oil and garlic
- 2 Tablespoons of freshly grated Parmesan cheese (or 3 T canned cheese)
- 3 Tablespoons fresh chopped parsley (or 3 teaspoons of dried parsley)
- 2 Tablespoons fresh chopped basil (or 2 teaspoons of dried basil)
- 1 Tablespoon sugar
- ¹/₄ teaspoon black pepper.....or red pepper flakes (my preference)
- ½ bay leaf

Simmer on low for $2\frac{1}{2}$ to 3 hours, stirring frequently (about every 10 minutes) to prevent sticking/burning. If it gets too thick before the time is up, you can add a little water. If the sauce inadvertently burns on the bottom of the pan while cooking (which happens to be every time because I get busy and forget to stir it), remove sauce from burner for 5 minutes and carefully lift out the burned sauce from the bottom with a spatula. Return sauce to burner to finish cooking.

About an hour into the cooking process, you may add a package of mild Italian sausage that has been browned in olive oil and garlic. Drain with paper towels before adding to sauce. Sometimes I cut the sausage up into 1½-inch slices before adding to the sauce.

To make meat sauce, add a pound of browned ground meat early in the process.

If you want to make meatballs instead, combine the following ingredients in a bowl:

- 1 pound of ground meat
- 3 Tablespoons fresh parsley (or 3 tsp. dried)
- 1 Tablespoon fresh basil (or 2 tsp. dried)

dash of black pepper (opt.)

1 egg

½ cup dry bread crumbs (I use the PLAIN canned crumbs...the Italian flavored make the sauce too salty)

Mix gently together and form into small balls. Brown on low heat in olive oil and garlic and add to the sauce during the last couple of hours.

You will note that I do not add salt in this recipe. The tomato products have salt in them, and the fresh Parmesan is also salty.

Note: Some people just buy canned tomato puree and use that as the basis for their sauce. I've never done that and do not know what it would taste lke, but I know my husband's grandmother would turn over in her grave if I did that!! Also, I used to puree crushed tomatoes in the can, but did not like the results as well.

Serve with bread and olive tray or an antipasto.

Too many parents tie up their dogs and let their children run loose!