

Federal Point Historic Preservation Society

P.O. Box 623, Carolina Beach, North Carolina 28428

Newsletter

Volume 11 No. 2

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Darlene Bright, editor

February Meeting

The Federal Point Historic Preservation Society will hold its regular monthly meeting February 16, 2004, at 7:30 pm, at the Federal Point History Center located at 1121-A North Lake Park Blvd., adjacent to the Carolina Beach Town Hall.

Proudly, the Society will present one of its own, Ms. Henriette D. Weigle, for its Monday night program. Henriette resides in Manassas, Virginia, and has a place here at the beach. She was born June 14, 1936, in Brussels, Belgium. Henriette will share recollections of her early childhood in Belgium enduring hunger, cold, and insecurity as she and her family resisted German occupation during World War II (1939 - 1945). She will relate the different activities that went on around her home during this very abnormal time in her beautiful little country, Belgium.

Members and the public are encouraged to attend this unique opportunity to hear, first hand, how it might feel to be invaded and occupied.

Refreshments will be served following the meeting.

Last Month

Talking about kindred spirits is what our President, Pat Bolander, did at our January meeting. She spoke of General Robert E. Lee as if he lived just down the road, only a couple of generations back. Both are from the same neck of the woods, Virginia. She may never have met him, but she certainly knows Lee and many of his relatives.

After a very enlightening revelation of Robert E. Lee, the personality behind the uniform, three versions of the famous Robert E. Lee Cake were set before an audience of approximately 36 members and guests. Pat Bolander, Jeannie Gordon, and Ann Hertzler were tied in the beginning for best cake. In reverse English, all three were their own worse critics, which is a southern expression of pride in one's own cooking. Most everyone tasted all three. To me, they were similar, but as different as Robert E. Lee, Stonewall Jackson, and Pierre G. T. Beauregard. In the end, we had three winners for best cake.

Message From Your President

Patricia Gray Bolander

Again, my sincere THANKS to all of the members and guests who participated in assisting the Society at Fort Fisher during their Re-enactment. The weather was beautiful and our "Sausage Dogs" were their usual huge success.

Cold weather still seems to prevail so the History Center will remain closed. However, anyone needing information, books, or a tour may call me at home and I will be glad to assist you, as well as Darlene Or Leslie Bright.

There will be area wide Docent Training on Monday, March 1st at Cape Fear Museum. Please call me for further information - it's FREE, but I would like to register for us.

Remember, this is YOUR Society and we are grateful for the time and efforts you put forth in volunteering.

How to Determine a Bottle's Age

By Sandy Jackson

Shape and manufacturing technique are often the first clues to determining a bottle's age. The overall appearance of a bottle can generally indicate if it was made by hand or by a machine. Bottles made by hand, also called free blown, are the oldest. The earliest bottles generally were short and round. Their squat appearance often referred to as onion shaped. Colors typically were dark green or black. Bottles from the early 18th century to the mid 19th century were free blown one at a time and imperfections, such as bubbles, can often be seen in the glass. The design of free blown bottles evolved with bottles becoming more bell, then cylindrical in shape and intended for specific uses. Uniformity of bottle manufacturing drastically changed around 1855 when bottles began to be made in molds. Lips continued to be applied separately after the body of the bottle was formed. With the invention of the automatic bottling machine in 1903, bottles were finally made as one piece.

The reliable way of determining the age of a bottle is by examining the length of the mold seam. The earliest forms of free blown bottles have no seams. The mold process required that the neck and lip be shaped by hand after the bottle had been removed from the form. On these type bottles the mold seam runs only as high as the added neck. This method was used prior to 1860 when the seam extended to just above the shoulder of the bottle. As molds improved between 1860 and 1880, the seams extended most of the way up the neck. From about 1880 to 1890, the seam continued through the neck stopping just short of the lip. Only after 1903 with the use of automatic machinery do mold seams extend the full length of the bottle. Some bottles that have three mold lines (one horizontal completely around the shoulder, and two others from the base to the shoulder line) were made in a three-piece mold and date between 1820-1870.

Another method to dating bottles is the presence or absence of a pontil scar on the base. The pontil scar is a crude jagged section of glass left on the base of the bottle when a pontil rod used for holding free blown bottles in a furnace has been intentionally broken away. Sometimes the pontil may appear as a ring of glass or as a black, gray or reddish iron stain and indentation on the base. Bottles with this form of pontil date between 1845 and 1870. If the bottle has a pontil, then it dates before 1870, with most American bottles predating 1855.

Lip design can aid in the dating of old bottles. Those with a flared or sheared lip generally date between 1830 and 1850, while bottles with applied tapering lips, blob lips or applied double collar rings tend to date between 1840 and 1870. Bottles made with a rolled back lip were made between 1840 and 1860. Early forms of a screw cap on a ground lip date as early as 1860 and continue until about 1910. Bottles manufactured with a threaded or common screw top usually date after 1920. The majority of old bottles were sealed with a cork, but not always.

Embossing, or raised lettering made into the bottle as a part of the molding process, is another way to determine age. Bottles that have embossed lettering were probably made before 1910. Bottles embossed with "Federal Law Prohibits..." date from the end of prohibition in 1933 to about 1970. By the late 1930s until the 1950s, painted label bottles were popular.

Color is generally not a good indicator of age. Firing and the combination of chemical compounds affect the color of glass. Clear and brown glass are the most common, with brown or amber glass being used in great quantities for alcoholic beverages after 1860. Clear glass had a wide range of uses, especially after 1875. Blue or cobalt glass was mainly used for medicines and cosmetics from the 1890s until about the 1960s. Green glass was generally used for wine and other liquids from 1865 and earlier. Milk glass could be found in use for medicines, cosmetics or food items from the 1890s until the 1960s. Red glass, made by adding gold, is the most rare and was generally reserved for specialty containers. Purple glass is the result of its chemical agent manganese dioxide reacting with sunlight. During and after the First World War, manufacturers used another chemical, selenium, to clarify the glass. Bottles of tinted purple tend to be made before 1915. Around the turn of the 20th century, the typical color of glass used for bottles changed from aqua to clear.

Society Notes

● **Membership Information:** Renewal notices are being sent on the anniversary of your joining the Society. If you have been receiving a Newsletter, and we have not heard from you within 90 days of the billing date, your name will be placed in the inactive file and no Newsletter will be sent. You are encouraged to respond promptly! Your support of our local preservation efforts with your membership is very important as it is the lifeblood of our organization.

Welcome New Members: Patrick and Anne Smith, of Kure Beach.

● **The January Program,** held January 17th, at Fort Fisher State Historic Site, was a huge success. Special tours were given, cannons were fired throughout the day, and we had a "sell-out" on our sausage dogs. Special thanks to our volunteers - Pat Bolander, Mike & Pat Blasko, Leslie & Darlene Bright, John Gordon, Carol Green, Cheri McNeill, Wanda & Bill Melton, John Nelms, Gene & Kay Stains, and Ginny Wagner.



John Gordon, Cheri McNeill, and Leslie Bright

● **HISTORY CENTER NEWS!** Due to low participation and inclement weather, the History Center will be closed through the cold season, except for "as needed" or scheduled events. Access may still be gained for casual visitors and groups by contacting me (458-8684), or Pat Bolander (458-1476). However, beginning in March, we will re-open with our regular schedule, Fridays and Saturdays, 10:00 am - 4:00 pm. If you wish to volunteer, please sign-up at the Monday meeting, or call me at the above number.

Sunday, March 7, 2004, will be the 9th Annual "Be A Tourist in Your Own Hometown Residents' Appreciation Day" for New Hanover County residents. The Federal Point History Center will be one of over 30 attractions participating. We hope everyone will go out and become "tourists in your own hometown," all free of charge.

The Pleasure Island Exercise Club has donated \$200.00, and the Got Em On Live Fishing Club has donated \$250.00 to the History Center. We wish to express our appreciation to both for their generous donations and their continued support of our local preservation efforts.

● **Published by popular demand!** Nancy Graham's *Shrimp, Artichoke, and Mushroom Parmesan Casserole* recipe. It was everyone's favorite at the Christmas party.

2 – 14 ½ oz cans of artichoke hearts (packed in water), drained and quartered
1 to 2 lb of shrimp, peeled, deveined, and cooked
½ to 1 lb of mushrooms, sliced
6 T. flour, divided
4 T. butter
1 ½ cup of milk
Salt and pepper to taste
1 T. Worcestershire sauce
½ tsp lemon juice
¼ cup of dry sherry
1 oz or more of parmesan cheese grated
Paprika
Fresh Parsley

Preheat oven to 375 degrees.

Recipe Continues -- In bottom of a buttered 9 X 13 inch casserole dish arrange the artichoke hearts. Arrange cooked shrimp on top of the artichokes. Sautee the mushrooms in 2 T. of melted butter then layer over the artichokes/shrimp. Melt remaining butter in saucepan. Whisk in flour stirring until well blended. Pour in milk slowly, whisking constantly until the mixture has thickened. Season with salt and pepper. Then add Worcestershire sauce, lemon juice, and sherry. Taste and adjust seasonings. Pour mixture over the casserole, sprinkle with cheese and paprika. Bake at 375 degrees for 30-40 minutes till bubbly. Serve hot, garnished with extra paprika and fresh parsley.

● **The Historic Collaborative** (Bellamy Mansion Museum, Cape Fear Museum, Historic Wilmington Foundation, & Lower Cape Fear Historical Society) is sponsoring the third annual *Building Community* lecture series exploring the history and impact of diverse groups on the development of the area: Tuesday, March 9 - 7 to 9pm, **The Geography of Diversity in North Carolina**, Dr. W. Frank Ainsley, Professor, UNC Wilmington; Tuesday, March 16 - 7 to 9pm, **The Wilmington German-Jewish Community**, Beverly Tetterton, Historian, Temple of Israel; Tuesday, March 23 - 7 to 9pm, **Defining Education for All**, Thomas Massey, Instructor, Cape Fear Community College, & Bertha Boykin Todd, Local Educator; Tuesday, March 30 - 7 to 9pm, **Politics of a Diverse Community**, Dr. John Haley, Professor Emeritus, UNC Wilmington, & Dr. Melton McLaurin, Professor Emeritus, UNC Wilmington. For more information regarding costs and place, call Historic Wilmington Foundation at 762-2511. Seating is limited.

● **FPHPS member John Golden** and Rob Nathanson will be performing a concert of Cape Fear Songs on March 2, 2004 at St. Thomas Preservation Hall at 7:30 p.m. The concert is for the benefit of the Lower Cape Fear Historical Society, with an admission of \$5 for LCRHS members and \$10 for non-members. Free admission to those who join the LCRHS that night. John's new CD will also be on sale.

Officers

President - Pat Bolander
Vice-President - Cheri McNeill
Sec/Treas. - Darlene Bright

James Bartley
Donna Godkey
Beth Keane

Directors

Lynn Benson
John Gordon
A.E. "Punky" Kure

Leslie S. Bright
Barbara Hoppe
Cheri McNeill

Anyone interested in membership in the Federal Point Historic Preservation Society can write to FPHPS, P. O. Box 623, Carolina Beach, NC 28428. Yearly dues are \$15.00, Individual; \$20.00 Husband & Wife; and \$25.00 Business. Help support our local preservation efforts with your membership.

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