

Federal Point Historic Preservation Society

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

Newsletter

Volume 13 No. 12

December, 2006

Darlene Bright, editor

December Christmas Dinner

The Federal Point Historic Preservation Society will hold its regular monthly meeting on Monday, December 18, 2006, **6:30 PM**, at the Federal Point History Center, 1121-A North Lake Park Blvd., adjacent to Carolina Beach Town Hall.

A covered dish affair, bring your favorite recipes.

Get ready for special entertainment by Mrs. Deborah Hockenbury and Mr. John Golden. Deborah will present a variety of Christmas fun. John will bring his trusty guitar, need I say more.

Members and the general public are invited to attend.

Last Month

Daniel Ray Norris presented his book, "Carolina Beach, NC – Images and Icons of a Bygone Era." Danny gave a thorough and entertaining overview of his efforts in producing his book filled with images and icons which highlights the evolution of Carolina Beach as a family resort.

Danny, a long time member and home boy, signed a number of his books which were hot off the press. If you did not get yours last month, you may purchase one at the History Center now. Barring the unexpected, Danny will be present at the December meeting and available to sign your copy – on sale at the Gift Shop for \$29.95.

Message From Your President

By Judy Rhudy Thompson

Merry Christmas and Happy New Year to everyone!

Danny Norris' high-spirited presentation last month was very informative and fun. I have really enjoyed reading our copy of his book, too. Remember, if you're looking for that special gift, you may purchase his book, along with others, from our Gift Shop.

I look forward to seeing everyone at dinner.

Pickled Pig Tail

By Leslie S. Bright

Through time, one choice cut of pork has remained a staple in spite of all the changes that have taken place in food preservation. With the advent of electricity and modern refrigeration, many cuts of meat and their flavor have changed. Before refrigeration, practically all meats were preserved in salt or salt brine. If done properly, meat could be preserved by this method for up to one, possibly two years, before the salt began to have an adverse effect on meat especially skin cuts. This effect is called "rust" or "rusting". Preservation with salt has a dramatic effect on flavor. Sometimes for the better and sometimes not. Some salt preserved meats require many soakings in fresh water to reduce the salt when preparing it for cooking. Sometimes salt preserved meat may be added to dishes, especially vegetables, to actually season the dish, which brings us to the all time favorite, "pickled pig tail".

Of course, most folks know about pig tails. That's the switch you see on the south end of a north bound hog or pig. Having little purpose that I can see, it was left alone by pig farmers in earlier days, but polled or cut off in recent years since pigs raised in confinement today probably get bored and will not hesitate to take a nibble for lack of something else to do. Have I digressed?

Culinerally speaking though, the pig tail is that last portion behind the fat back that butchers cut through and include the hind end of the back bone including the tail. This portion or cut is mostly fat and skin with some lean around the backbone; not very flavorful or appetizing unless it is salt pickled.

Throughout the south and in some parts of the north closer to the earth, the pickled pig tail continues to be a favorite with the culinarily educated.

To pickle pig tail and other favorite cuts of pork such as fat back, white side, sow belly, etc., begin with a nice clean wooden tub. Pour warm water into the tub and gradually add salt forming a brine. Stir until the brine will float an egg. Thoroughly rub salt into the meat cuts, especially the skin. Pack or press as much salt as possible into any cracks or crevices in the meat. Pack the meat cuts in a ceramic crock or wooden barrel as tightly as possible and sprinkle a thin layer of salt between layers. When the container is filled within a few inches of the top, pour in the brine until it reaches the level of the meat. Add a layer of salt, approximately 2" thick, across the top to form a salt cap. Cover the crock or barrel with cheese cloth or muslin cloth secured with a cord to prevent dust and insects from entering. As time passes, the meat and brine will settle leaving a slight space and the salt cap will solidify. When a pickled pig tail is to be retrieved, simply carve a hole or plug in the salt cap, remove the pickled pig tail, and then replace the plug.

Pickled pig tail is, almost always, used to season other foods, especially collards and all varieties of beans, but may be eaten in small portions when fried crisp along with eggs and grits. If you have had it, you know what I mean. If you have not, pity and shame on you.

Society Notes

Support our Business Members!

A & G Barbeque and Chicken
Austin & Son Garage, Inc.
B Parker Alarm & Lock Service
BB&T
Bank of America
Britt's Donut Shop
Coastal K-9 Bakery, Inc.
Friends of Brunswick Town
Fort Fisher Restoration Committee
Got-Em-On-Live Bait Club
Hanover Iron Works, Inc.
Historical Society of Topsail Island
Laney Real Estate Company
Dr. Vincent Smith, DDS
Taylor's Heating & Air, Inc.
Tucker Bros. Realty Company

- **Membership Information: Welcome New Members:** We are happy to have **Griff Fountain** of Winter Haven, Florida, join our Society!
- **Renewal Notices** are being sent on the anniversary of your joining the Society. We appreciate your prompt payment, saving the Society the expense of additional postage to send out a reminder. As dues invoices are mailed, we will be requesting an update of your personal information (address, phone, email address, etc). When you receive your next invoice, please take the time to verify your data and return the information form with your check.
- **Newsletters** are now available via email. If you wish to **receive** your FPHPS newsletter electronically, please send an email request to **fpfps@yahoo.com**. To ensure that your message is not overlooked, please put the word **"NEWSLETTER"** in the subject line. **Thanks, Jeannie Gordon, Membership and Treasurer.**
- **Oral Histories.** The oral history committee wishes to thank **Brenda Coffey, Jennie Kure Robertson Bagley, Andrew Canoutas** and **Ray Rothrock** for providing very interesting interviews. We also welcome the on-going help provided by

Elaine Henson. Because Kure Beach will be celebrating its 60th Anniversary next year, we are concentrating on folks who have a knowledge of Kure Beach for the rest of the year. If you know of anyone who might have stories or history to share, please leave a message at the History Center, 458-0502....Ann Hertzler and Jeannie Gordon, Committee Co-Chairs.

● **Fall of Fort Fisher – 142nd Anniversary Event!** Saturday, January 13, 2007, between the hours of 10:00 am – 4:00 pm, 35 re-enactors and many presenters will focus on the Navy between the Colonial period and World War II. A large tent will be set up in the rear of the Fort Fisher Museum adjacent to the earthworks. Tours of the Fort will be conducted at 1:00 am, 1:30 pm, and 3:00 pm, and live firing of the cannons will take place. Delicious sausage dogs will be available, prepared by the Federal Point Historic Preservation Society. Come and get you some!

● **History Center News! H E L P! We still need volunteers more than ever.** The History Center is now open only on Saturdays, 10:00 am – 4:00 pm, or other times by appointment. Thanks so much to our volunteers: Lois Taylor, Elaine Henson, Lynn Benson, Jeannie Gordon, Leslie & Darlene Bright, Richard & Nancy Graham, and Jo Wainright. A special thanks to DK Dempster, Cheri McNeill, Paul & Kitty Slebodnik, and Bob Knowles for decorating the History Center. You all did a fine job!!

If you have some time that you can spare on any Friday or Saturday, please call 458-0502 – leave a message. We desperately need you.

● In addition to the **2007 Attractions Dining and Value Guide**, now available for \$25.00, we have new Ocean Plaza T-shirts, Society sweatshirts, tote bags, and a good selection of books, which make great gifts for Christmas. Purchase yours at the next meeting.

We always welcome contributions and letters. We look forward to hearing from you!

Officers

President – Judy Thompson
Vice-President - John Gordon
Secretary – Ann Hertzler
Treasurer - Jeannie Gordon

Mike Blasko
Donna Godkey
Ron Griffin

Directors

James Dugan
John Gordon
Jay Hockenbury

Ray Flowers
Richard Graham
Sylvia Snook

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