

Federal Point Historic Preservation Society

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

Newsletter

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Darlene Bright, editor

November Meeting

The Federal Point Historic Preservation Society will hold its regular monthly meeting on Monday, November 20, 2006, 7:30 PM, at the Federal Point History Center, 1121-A North Lake Park Blvd., adjacent to Carolina Beach Town Hall.

Daniel Ray Norris will present his brand new book, "Carolina Beach, NC – Images and Icons of a Bygone Era". Daniel is a teacher, avid photographer, graphic designer and lives in Carolina Beach. He has written scientific documents and publications and has degrees in Biology and Tropical Marine Ecology. He has been actively involved in preparing material for the NC Azalea Festival and the Princess Pageant. While production manager at WECT-TV6, he wrote, shot, and edited commercials and promotional spots for broadcasting.

Daniel's new book contains historic imagery and text detailing the founding of Carolina Beach and the people, buildings, and cultural icons that have shaped the community.

Daniel's excellent and colorful work will be available for sale at the meeting. Get your copy signed now before Christmas.

Members and the general public are invited to attend. Refreshments will be served following the meeting.

Last Month

Elaine Henson and Beverly Tetterton presented Part II, "Postcards and Photographs: Glimpses of Historic Carolina Beach, Kure Beach and Fort Fisher".

Part II focused on accommodations, fishing, boats, piers, boardwalk, beaches, and bathing beauties. More than 50 members and guests enjoyed the power point projected images and the history surrounding them. This was a magnificent presentation and we appreciate Elaine and Beverly for sharing their passion for local history with us.

Message From Your President

By Judy Rhudy Thompson

Elaine and Beverly did it again! They have a super collection of postcards and I am so happy that they enjoy sharing them with us.

Ann Hertzler and Jeannie Gordon have been taking several oral histories and we thank them for their time and effort.

We all look forward to having Danny Norris presenting his new book at this month's meeting. Please do not forget the clean-up scheduled at Newton Cemetery on Saturday, November 11th. Coffee and do-nuts will be served. Now is the time to start making plans for our big Christmas Party on Monday, December 18th. Tell your friends. Let's make this one the best yet!

See ya at the next meeting.

Cast Iron Eyelet Cook Stove

By Leslie S. Bright

It is a common belief that sometime after the discovery of fire, homo-erectus carelessly dropped a chunk of meat into his smoldering embers and discovered it tasted better. This must have marked the beginning of a long evolution of continuing changes in cooking food. Except for a little archeological evidence, we can only imagine how developing cooking utensils and the art of cooking food improved through pre-recorded history.

Open fires or fire pits, both inside and outside, were utilized by North Carolina's coastal natives when Europeans arrived during the 17th century. Europeans brought with them the ability to build fireplaces of stone or brick and to cook food on the hearth using iron pots, pans, and other utensils. A variety of styles and improvements in hearths and utensils continued through the middle of the 19th century when a wood or coal burning cast iron eyelet stove was invented. Cooking became considerably easier. No longer did cooking require constant vigilance bending over a hot fireplace, breathing smoke and fumes while avoiding the opportunity to be burned by sparks or hot pots. This new eyelet stove, which also provided more efficient room heat, was constructed of cast iron sheets held together with vertical threaded rods in the corners to allow for heat expansion and contraction. It contained an oven compartment, a fire box in one corner, a damper to control the heat by regulating air (oxygen) flow, and 2, 3, or 4 eyelet holes on the flat top. A flue pipe, of course, was constructed on the back to exhaust smoke and fumes up through the roof. One could leave the eyelet covers in the eyelets and set pots and pans on the stove top for cooking or remove the covers and set specially designed pots and pans with bottoms to fit the eyelet holes on the stove. A distinctive ring on the bottom of these sealed the hole and prevented the pot or pan from sliding. This system also proved useful and safe enough for larger water craft. Check your iron pans and if they have raised rings and raised numbers, usually 5 through 8, which indicate eyelet size, you might have a wood stove iron pan. Many, many variations of the eyelet stove soon appeared in almost every household throughout the land. Food recipes became much more concise and some say food never tasted better than that cooked on the old wood stove. The mere thought of a biscuit twice as big and twice as thick as a hard dollar, opened slightly with a spoonful of grandma's honey makes me salivate, especially if it is so hot that I have to change hands from time to time to hold it. I cannot forget what the old wood stove did for sweet potatoes. Granddaddy said that grandma's sweet potatoes got so hot they could put new temper in his knife blade.

The eyelet wood stove continued in use until the advent of electricity and the invention of the electric stove. The eyelet wood cook stove could not compete with this new luxury and rapidly fell into decline. Only a very few of these old iron stoves remains today, mostly in museums and antique shops. My Aunt Thelma, in Onslow County, refuses to throw hers out. It sits in the kitchen right next to the electric model with a pot of coffee on it most of the time. On very cold days and special occasions, she cranks it up.

Without knowing it, the present generation must carry a gene created when prior generations ate good food prepared on the old eyelet wood stove. Perhaps that is the reason we cook outside on a grill searching for that special something missing in our diet.

Society Notes

- **Membership Information: Welcome New Members: Coastal K-9 Bakery, Inc.** is our newest business member. We are also happy to have **John and Marcia Bryan** of Lumberton, and **Peggy Brummitt** Of Carolina Beach 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 FPHS newsletter electronically, please send an email request to fphps@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.**

● **Donations to the Society: Polly Shaver** of Kure Beach, the **Town of Carolina Beach** and the **Town of Kure Beach.**

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

● **Oral Histories.** The oral history committee wishes to thank **Margaret Ford, Earl and Margaret Page, J. W. (Dub) Heglar** and **Jack Lewis** for providing very interesting interviews. 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, 458-0505....Ann Hertzler and Jeannie Gordon.

● **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 Pat Bolander (6 hours); Jo Wainright (6 hours); Ron Griffin (3 hours); Sylvia Snook (3 hours) for keeping the Center opened on Saturdays and welcoming 12 visitors. A special thanks to Jo – I really appreciate her cleaning and organizing the kitchen, which has been needed for a long time. A very big thank-you to Jeannie Gordon for her 14 hours at the Center working on membership, oral histories, and treasury “stuff”. Also to Leslie for all his time helping me with the Newsletter.

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.

● **2007 Attractions Dining and Value Guide** is now available for \$25.00. This is a great gift for Birthdays, Holidays, Special Occasions, and Employee Appreciation, and this is one of our easiest and best fundraisers for the Society. Purchase yours at the next meeting or pick one up from the gift shop.

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

Officers

- President – Judy Thompson
- Vice-President - John Gordon

- Mike Blasko
- Donna Godkey

Directors

- James Dugan
- John Gordon
- Ray Flowers
- Richard Graham

Secretary – Ann Hertzler
Treasurer - Jeannie Gordon

Ron Griffin

Jay Hockenbury

Sylvia Snook

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