



Federal Point Historic Preservation Society

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Newsletter

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February, 2013

Darlene Bright, editor

Rebecca Taylor, production

History Center Hours: Tues, Fri, Sat 10-4

www.FederalPointHistory.org

February Meeting Monday, February 18, 2013 7:30 pm



The Federal Point Historic Preservation Society will hold its monthly meeting on **Monday, February 18, 7:30 pm at the Federal Point History Center, 1121-A North Lake Park Blvd., adjacent to Carolina Beach Town Hall.**

This month's program will feature Frances Massey speaking on the history of the Island of Lights Committee. The project was originally founded in 1989-1990 as a project of the short lived Carolina Beach Jaycees. By early 1991 a formal *Island of Lights Committee* had a membership of 20 volunteers. Today they have an active membership of almost 50.

Their ongoing fundraising projects include the April fashion show, a booth at the October Jazz Festival, and, of course, the annual Christmas ornament and Christmas card. Events currently include the Lights on the Lake, the Christmas Parade, the Holiday flotilla, a tour of homes, and the New Years Eve countdown.

Our speaker, Frances Massey has strong ties to the local community. Her family moved to Carolina Beach when she was in 5th grade and she attended Carolina Beach School, Sunset Junior High, and was a member of the first full class at Hoggard High School. She is now retired from a life long career teaching K-5 special education in the New Hanover County Schools.



Also at this month's meeting!



The library re-model is finally done and it looks so professional! Our library and archives will be far more functional with room to expand the collection as time goes by. Best of all we will be able to put our hands on specific information much more quickly. It will also provide a more effective and useful space for writers and researchers. We will "cut the ribbon" to show off our new space to members and visitors just before the meeting.

Last Month's Meeting

Our speaker for January's meeting was Robert "Bob" Maffitt who told the rousing story of his great grandfather Captain John Newland Maffitt, who served a long and illustrious career in the the United States Navy, then the Confederate Navy, and then become a blockade runner bringing desperately needed war supplies into the port of Wilmington. After the war Maffitt, with his wife and children, retired to Wilmington where he became a noted member of the local community.

Chris Fonvielle Leads Walk to Sugarloaf Saturday March 16, 2013 2:00 pm – 4:00 pm

Parts of the Civil War "Battle of Fort Fisher" were fought across the Federal Point peninsula well north of the Fort itself. And if you know where to look you can still see remnants of the trenches and embankments today.

Again this year Dr. Chris Fonvielle will lead this popular narrated walk from the Federal Point History Center (1121 N. Lake Park Blvd.) through the Carolina Beach State Park to Sugarloaf, a landmark on the banks of the Cape Fear River.

The walk will last about 2 hours. A \$5.00 donation is requested and can be paid the day of the walk. There is a limit of 25 participants so everyone can see and hear Dr. Fonvielle's narration. Reservations may be made by calling the Federal Point History Center. Call 910-458-0502.



President's Message

Great program last month! If you missed Bob Maffitt you missed a fascinating look at his great grandfather John Newland Maffitt, a dedicated Confederate naval captain and blockade runner. Yes, Maffitt Village was named for him.

A huge thanks to everyone who pitched in and helped with our library remodeling project. With the generous donation from an anonymous donor we have replaced the old wooden shelving with top of the line archival and library shelving that will enable us to store and access our books, papers, and artifacts much more effectively.

This year's Fort Fisher reenactment day was a success. The good weather, sunny and not too chilly, brought out a huge crowd and our hot dogs sold like "hot cakes." Darlene was sent out to buy more food twice; we took in over \$900, the largest profit we've ever had. Heartfelt thanks go to Leslie and Darlene Bright, Demetria and Phil (the grill master) Sapienza, Cheri McNeill, Paul Slobodnik, Byron Moore, and Jim Dugan. Thanks, too, to Jim Steele and his whole staff at the Fort Fisher State Historic Site for all the hard work they put in making this a perennial success. It is clear the community enthusiastically supports all their programs and events.



Oral History
Earl Page Part 5 – “Salting Fish
Compiled and edited by Ann Hertzler

Earl could carry 3300 pounds of fish on his truck and go all the way into Wilmington to deliver to Lee’s Fish House. They’d say “Sorry Page, I can’t take no more.” Now what do you do with all the fish? The thing in their favor was cold weather in late December. Earl wasn’t worried about the fish. He came back to the pier which is closed as far as fishing, but they used the shed there. They had to corn them—salt them. They unloaded the fish and drove back to Wilmington to get salt and 100-pound wooden barrels. They had to make 3 trips with Earl’s truck.

You had an assembly line. You keep putting water and salt in it until you get one mullet that you filleted to float. If it doesn’t float, you haven’t got enough salt! We’re talking about a thousand or more pounds of salt. You don’t scale ‘em. All you do is cut their heads off, rake out the guts and dump the heads and guts off the pier to feed the marine life. The crabs, snails and sea life have a ball. The last man takes that real sharp knife and just gives a split—but



leaves the tail intact so it lays open. Put them in hundred pound barrels and put the lid on so the fish don’t get contaminated or spoiled.

When the salted fish go out into the country stores, the owner will take a hammer and bust that top. And the people come in and buy it. When you get ready to cook it, you’ve got to par boil it. Soak it overnight in fresh water to get the salt off. The next morning, it’s delicious. It took about 3 months to sell these fish. But they made \$25 a keg, when before, they couldn’t get 2 cents a pound.

Upcoming Around the Area!

February 19, 7- 9 p.m. Scurvy: Scourge of the Mariner and Soldier with John Moseley. Join the NC Maritime Museum at Southport and The Friends of the Museum in welcoming John Moseley, Assistant Site Manager, Fort Fisher State Historic Site. He will discuss one of the most deadly diseases to haunt seafarers and armies for centuries - scurvy. Scurvy is a condition caused by a lack of vitamin C, or ascorbic acid, in the diet. The knowledge of vitamin C and its effects on the human body has only been known since 1932. What was life like for those people deprived of fresh fruits and vegetables for long periods of time? Discover the effects of this disease in world, US and local history. The program will be held at the Southport Community Building, 223 East Bay St., Southport. Program is free, call the Museum at (910)457-0003 to register

February 21, 7:30pm. Cape Fear Civil War Round Table. Professor Philip Gerard, author and historian, will speak on "the best and the worst of the human spirit" as it relates to the Civil War. Professor Gerard is currently writing a column on the Civil War in OUR STATE magazine and will talk about his research methodology -. The meeting will be held at St. Andrew’s On-the-Sound (101Airlie Road). Social Hour begins at 7:00 p.m.

February 23 Cape Fear Museum of History and Science. *For kids and grandkids!* Conduct fun and creative building experiments to explore Lower Cape Fear architecture. What is a structural foundation and why is it so important? How are historic buildings preserved for future generations to enjoy? Create a marshmallow geodesic dome to test out shape strength and make your own newspaper tower. *Parental participation is required.* Free for members or with general admission.

March 16 & 17: Bentonville Battlefield will celebrate the 148th anniversary of the battle with a bang. “One Continuous Fire of Destruction,” will be held March 16 & 17. The program will focus on artillery involvement during the fiery battle. Artillery and infantry demonstrations will occur throughout the day both Saturday and Sunday. A Union Monument will be dedicated Saturday, March 16. Civilian living history demonstrations will be set up near the Harper House. The Harper House, used as a Union Field Hospital, will be open for guided tours. All activities are free. 10:00am—4:00pm.



Now available in the Gift Shop!

Two Captains From Carolina: Moses Grandy, John Newland Maffitt,
and the Coming of the Civil War by Bland Simpson. University of NC Press, 2012.

Back by popular demand, we have new Society t-shirts on order. We should have them by the February meeting. They come in “heathered” denim blue and cardinal red and cost \$14.00 each. We have ordered all sizes between medium and XXL.

Society Notes

Darlene Bright, History Center Director

❖ *Please keep Virginia Frances in your thoughts and prayers as she continues to battle a number of health issues. We hope she will be back with us soon.*

❖ This month we recorded 23 members and guests at our January meeting. The History Center recorded 36 visitors. The gift shop took in \$48.95.

❖ Please welcome new members **Bob Maffitt** of Wilmington, and **Michael McMahon** of Cary. We also added **Ned Barnes, Attorney** of Carolina Beach to our list of business members.

Our Business Members

- AmeriLife Health Services
- Atlantic Towers
- Ned Barnes, Attorney
- Beach Portraits Photography
- Britt’s Donut Shop
- Charles Henson Painting
- Coastal K-9 Bakery, Inc.
- First Bank
- First Citizens Bank
- Frank’s Pizza
- Got-Em-On-Live Bait Club
- Hanover Iron Works, Inc.
- Historical Society of Topsail Island
- Island Gazette*
- Island Treasures
- Kure Beach Fishing Pier
- B. Parker Protective & Lock
- Pleasure Island Chamber of Commerce
- SlapDash Publishing
- Taylor’s Heating & Air, Inc.
- Tucker Bros. Realty Company
- Wilmington Water Tours
- Winner Marine Construction

- ❖ Thanks to our History Center Volunteers **Darlene Bright** and **Juanita Winner** for coming in on short notice so Rebecca could meet a writing deadline. And, thanks to **Cheri McNeill** for her always thorough proofing of the newsletter and **Lois Taylor** for her help getting the Newsletter in the mail.
- ❖ Thanks to the crew who worked the sometimes frantic Fort Fisher Reenactment event; **Darlene and Leslie Bright, Demetria and Phil Sapienza, Cheri McNeill, Paul Slebodnik, Barry Nelder, Byron Moore, and Jim Dugan.** Thanks also to **Cheri McNeill, Sylvia Snook, Demetria Sapienza, Rebecca Taylor, Jean Stewart and Jane Dugan** our “bakers” who donated homemade cookies for the cause.
- ❖ Thanks to **Carl Filipiak** who has begun cataloging all our subject files on Friday mornings! It’s going to be great to have those files indexed in our regular catalog.

Federal Point Historic Preservation Society Events Calendar Winter/Spring 2013



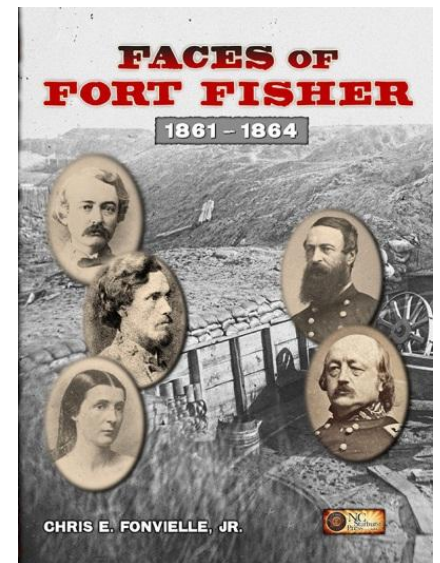
Monday, March 18, 2013: Membership Meeting. 7:30-9:00 pm. Local historian and author, Anne Hutteman, will talk about the life and times of Captain John Harper and his vital influence in the development of “our beach.”



Monday, April 15, 2013: Membership Meeting. 7:30-9:00 pm Billy Ray Morris, the new Director of the North Carolina Underwater Archaeology Lab, will talk to us about the ongoing re-examination and interpretation of the maritime aspects of the Fort Fisher campaign.



Monday May 20, 2013: Membership Meeting. 7:30-9:00 pm. Civil War historian, Chris Fonvielle will talk about his new book: **FACES OF FORT FISHER: 1861-1864.** Copies of the book will be available for sale and signing by Chris.



Monday June 17, 2013: Potluck Picnic. 6:30 – 8:30 pm Summer Potluck/Picnic. The perfect time to bring friends and prospective members.

ALL PROGRAMS ARE FREE AND OPEN TO THE GENERAL PUBLIC. They are held at the Federal Point History Center, 1121-A North Lake Park Blvd. (Just south of the Carolina Beach Town Hall.) Or visit the History Center, open Tuesdays, Fridays and Saturdays 10-4. For more information call: 910-458-0502.

Officers

President – Barry Nelder
Vice-President – Juanita Winner
Secretary – Lois Taylor
Treasurer – Demetria Sapienza

Directors

John Gordon (Chairman)	Thomas Gray	Jean Stewart
Elaine Henson	Cheri McNeill	Leslie Bright
Byron Moore	Skippy Winner	Jim Dugan

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FROM THE COOKBOOK COMMITTEE

Thanks to Gil Burnett and his son Stephen Burnett for this great old family recipe.

Southern Fried Cornbread

Ingredients:

2 cups Moss' Yellow or White "Fine Ground" Cornmeal (from Buffaloe Milling Co., in Kittrell, NC)
½ cup water
1 tsp. Salt
2 Tbls. Extra Virgin Olive Oil
Milk, Fat-free or regular or Half-n-Half (Chef's choice)
Canola Oil



Take two cups of the yellow or white cornmeal (must be "fine ground") and place in bowl. Add approximately ½ cup water. Stir with fork. Add milk or Half-n-Half until cornmeal is a very soupy texture. Add 2 Tbsp. olive oil.

Take a large spoon and spoon two or three cornbread patties into hot Canola oil in fryng pan on medium high heat. Usually the first two patties will be a little thicker than the rest of the patties. Flip the cornbread once, brown and fry on the other side until brown, usually about 1-2 minutes on each side, depending on the soupiness of the batter and the intensity of the heat. It's better if the patties "bubble" all throughout. You can even open up the center of the patties so the cornbread gets a little golden brown and crusty. The goal is "crunchy on the outside and tender on the inside."