

ABBREVIATIONS

Standard

tsp	=	teaspoon
tbsp	=	tablespoon
oz.	=	ounce
qt.	=	quart
lb.	=	pound

Metric

ml.	=	milliliter
l	=	liter
g	=	gram
kg	=	kilogram
mg.	=	milligram

STANDARD-METRIC APPROXIMATIONS

1/8 teaspoon	=	.6 milliliter
1/4 teaspoon	=	1.2 milliliters
1/2 teaspoon	=	2.5 milliliters
1 teaspoon	=	5 milliliters
1 tablespoon	=	15 milliliters
4 tablespoons	=	1/4 cup = 60 milliliters
8 tablespoons	=	1/2 cup = 118 milliliters
16 tablespoons	=	1 cup = 236 milliliters
2 cups	=	473 milliliters
2 1/2 cups	=	563 milliliters
4 cups	=	946 milliliters
1 quart	=	4 cups = .94 liter

SOLID MEASUREMENTS

1/2 ounce	=	15 grams
1 ounce	=	25 grams
4 ounces	=	110 grams
16 ounces	=	1 pound = 454 grams

NATCHEZ AND THE ADAMS COUNTY AREA OF MISSISSIPPI

Grand Village of the Natchez Indians



World famous for its antebellum culture, grand mansions, and well-established photographs, Natchez is less well known as the site of the Grand Village of the Natchez Indians, a mighty tribe of sunworshippers whose culture reached its peak several centuries before the coming of the first white explorers.

From the writings of French explorers and priests, as well as from archaeological excavations of the site, a fairly accurate picture of life in Grand Village has been reproduced, complete with historical artifacts and authentic reproductions, and the village has been designated a National Historic Landmark, administered by the Department of Archives and History.

The Indians' first significant contact with European explorers came in March 1682, when LaSalle, representing France in the New World, declared the Natchez bluffs the most desirable site for settlement on the river and spent at least one night in a Natchez Indian village, smoking a calumet with the chief.

Bienvenue established relationships with the Natchez in 1700, a peaceful contact that deteriorated into the First Natchez War against the French. By 1716 Bienvenue and a group of French settlers had established Fort Rosalie and a settlement they called Natchez, reestablishing friendly relationships until French expansion and infringement on native property rights led in 1729 to the



Indian massacre of the French garrison at the fort, over 200 were killed. French retaliation wiped out the entire Natchez nation within the next few years.

The five villages occupied in this area by the Natchez Indians were much like that recreated at Grand Village with its typical thatched-roof house of clay. Their community, ruled by the Great Sun, consisted of rigidly defined classes of tribesmen, the nobility claiming descent from the sun and the commoners being called Stinkards; this class system was hereditary through the maternal line.

Upon the death of the Sun, his wives and other loyal retainers were ceremoniously strangled to accompany him into the afterworld and his house was burned, the mound upon which it sat raised to a new height to support the home of his successor. A perpetual sacred flame, symbol of the sun from which the royal family descended, was maintained in the inner sanctum of the temple where the bones of the Suns were interred; negligent attendants paid for letting the fire go out with their lives.

Agriculture formed the basis of this culture, and like hunting was a community activity, the entire village gathering for planting and harvesting the major crops of corn, beans, pumpkins, and melons.

Besides farming, hunting was the major occupation of the men of the Natchez tribe. They used bows made of long-lasting black locust wood, strung with twisted bark or animal sinew. Arrows with fire-hardened tips and feathers were common. For hunting big game, a bone head was attached to

the arrow, with feather muffs soaked in fish glue.

Major hunts were group affairs, with deer driven within a circle of hunters for the kill. All able-bodied villagers took part in bison hunts. The game was brought home by the women, with some meat preserved by smoke drying.

The Natchez ate bison, deer, bear, and dog meat, as well as fish, wild turkey, and other fowl. All possible parts of game animals were preserved for use in the tribal life. Deer skins were tanned for cloaks, the sinews beaten and spun for thread, and the rib bones bent and polished as bracelets. Bison skins were dressed with the wool intact for use as quilts and robes; bison wool was also spun for belts, ribbons, and garters. Bear skins were made into carrying straps, and oil was extracted from the fat. Even the fur of the opossum was spun into belts, dyed red. Porcupine quills were split and used to decorate cloaks of animal skins or mulberry bark, and bird feathers were also used for decoration, the type of feather marking the class of the wearer.

While the buffalo no longer roam the banks of the Mississippi, the consumption of canines is discouraged, and bear are getting scarcer even in the swamps, the wild turkey has made a comeback and white-tailed deer remain plentiful in Mississippi and Louisiana, nimbly challenging the hunter much as they did in the days of the Natchez Indians. Their sinews may not be spun into thread nor their rib bones polished as gentlemen's bracelets, but the venison is consumed with gusto just as considerable.

Venison Marinade

1/2 cup soy sauce
3 tbsp. vegetable oil
2 cloves garlic minced
1 tbsp. grated or 3/4 tsp. ground ginger
3 tbsp. honey

Combine all ingredients. Place venison in glass, enamel, or stainless-steel dish and cover with marinade. Marinate several hours at least, turning occasionally. Broil or grill venison. This marinade works well with round steak and would probably work nearly as well with shoe leather, tenderizing and imparting a wonderful flavor.

Harvard Bardwell's Smoked Venison in Bacon

1 leg venison
1 cup balsamic vinegar
1 cup dijon
2 oz Worcestershire sauce
½ oz Tabasco sauce
16-oz bottle Bayou Bengal Cajunpeppa Sauce
3 oz soy sauce
1 lb. bacon
16-oz bottle Bayou Bengal Cajunpeppa Sauce
¼ cup Worcestershire sauce
4 dashes Tabasco sauce
Seasoned salt and coarse-ground black pepper to taste

Place venison in a large container or hefty bag and marinate for 4 days in marinade made of vinegar, dijon, 2 oz Worcestershire, ½ oz Tabasco, 1 bottle Cajunpeppa Sauce, and soy sauce. Turn daily. Marinate bacon overnight in marinade made of 1 bottle Cajunpeppa Sauce, ¼ cup Worcestershire, and 4 dashes Tabasco. Remove roast from refrigerator at least 1 hour before cooking. Season generously with seasoned salt and black pepper. Wrap bacon over the top of roast, and smoke in a smoker about 6 to 8 hours until tender. Don't overcook.

Ludie Butler's Venison Shish-Kabobs

½ cup lemon juice
1 tbsp. Worcestershire sauce
1 dove vegetable pressed
3 lb. tender venison cubed
12 slices bacon cut in thirds
1 lb. small onions, parboiled
3 bell peppers, cut in large pieces
16 large mushrooms
1 pt. cherry tomatoes
Salt and pepper to taste

Make marinade of the lemon juice, Worcestershire, and garlic. Toss with the cubed venison and allow to stand several hours, stirring once or twice. Alternate venison, bacon, and vegetables on skewers and season with salt and pepper. Baste with your favorite barbecue sauce or lemon-butter sauce. Cook until medium-rare; don't overcook.

Ormond Butler's Wild Turkey

1 tbsp. flour
Turkey-sized brown-in-bag
1 wild turkey
Salt and cayenne pepper
Worcestershire sauce
Bacon grease
1 apple, quartered
1 stalk celery, chopped
½ medium onion, chopped
½ orange or lemon sliced
4 slices uncured bacon

Place flour in cooking bag following directions on package. If the turkey is large, cut off drumsticks at the second joint and reserve for making gumbo later. Sprinkle turkey inside and out with salt, pepper, and Worcestershire. Oil outside of bird with bacon grease. Stuff cavity with the fruit, vegetables, and bacon. Bake according to directions on cooking bag. Remove turkey from bag and cool. Degrease the juices completely. Slice turkey and reheat in degreased pan gravy. Leftover turkey slices will stay moist if frozen covered with pan juices.

Natchez Trace



The old Natchez Trace was a wilderness road that grew from wild animal and Indian trails and was stamped by thousands of feet into an important link between the Mississippi Territory and the rest of the early United States. Now preserved by the National Park System, the trace parkway is a 450-mile route through history from Natchez to Nashville.

When early French explorers arrived on the Gulf Coast just before 1700, the Old Southwest was occupied by Indian tribes; archaeological evidence indicates habitation of the area some 8,000 years ago. A 1733 French map shows an Indian trail from Natchez to Choctaw villages near Jackson, Mississippi, and then on to Chickasaw villages in northeastern Mississippi.

The old Indian trade route was increasingly travelled by French traders, soldiers, and missionaries. It was called the "Path to the Choctaw Nation" on British maps after 1763, when France ceded the region to England and a large number of English settlers moved into the Natchez area.

After the American Revolution, Spain claimed the area, and by 1785 a thriving trade had been set up with New Orleans and Natchez markets. Flatboaters from Ohio, Kentucky, and the western frontier floated down the Mississippi River with products like flour, pork, tobacco, hemp, and iron; their only way home was to walk or ride horseback up the old Indian route to Nashville, which they did with such increasing volume that the trace was trampled into a crude road.

When Spain surrendered claim to lands north of the 31st parallel, the United States created the Mississippi Territory, with Natchez as capital. Communication between the territory and Washington became increasingly important, especially when Congress in 1800 extended mail service to Natchez. Complaining that the road was only a



wilderness trail, the postmaster general described it as "no other than an Indian footpath very devious and narrow." Pres. Thomas Jefferson in 1801 ordered the army to clear the road, and in 1808 Congress appropriated funds for the postmaster to contract for improvements, thus turning the trace into a significant frontier road.

Inns, called "stands," were erected along the trace from 1804 on, with more than 20 operating by 1820. During this period the trace was the most heavily travelled road in the Old Southwest, with boatmen, soldiers, postmen, missionaries, Indians, pioneer settlers, circuit riders, outlaws, and adventurers sharing the dangers of its passage: steaming swamps, floods, insects, natural disasters, as well as robbers and unfriendly Indians.

When the United States declared war on England in 1812, Gen. Andrew Jackson marched down the Natchez Trace to protect New Orleans

from Britain's ally Spain. In 1815 Jackson stopped the British at the Battle of New Orleans, then shared a victory march back up the trace with his men.

The coming of the steamboat, as well as new roads and towns, replaced the Natchez Trace as a vital roadway and allowed it to return to a quiet forest lane for a century or more. Now the Park System has preserved this significant part of American history with a modern parkway roughly following the route of the original trace.

Along the parkway near Natchez are scenic stopping places with lesser bluffs, sections of the old trace roadbed, an immense Indian mound covering nearly 8 acres erected around 1300 by ancestors of the Creek, Choctaw, and Natchez Indians, and Mount Locust, one of the first of the inns along the old trace, with frontier furniture and living-history demonstrations spring through fall.

Probably built around 1780, Mount Locust by 1784 had been purchased by a Virginia merchant, farmer, innkeeper, magistrate and sheriff of the region, who enlarged the house and operated it as an inn, with meals cooked in the brick-fired out-side kitchen and served in the big house to travelers, who spent the night in a separate building called Sleepy Hollow.

The main house has been preserved and authentically furnished to give visitors a look at an early inn and working plantation along the old trace.

Guides in period clothing portray life in the early 1800s and demonstrate carding and spinning cotton, making soap, splitting rails, and making shakes for roofing with original or reproduction tools.

Just in the first 15 or so miles above Natchez, the trace parkway offers stops sufficient to provide an understanding of life along the old trace, called "a bond that held the Southwest to the rest of the nation, a channel for the flow of people and ideas, a memorial to the thousands whose footsteps stamped into the American land." Traveling farther along the trace reveals such spots of interest as a handi-craft center with demonstrations, sorghum mill, burial spot of Meriwether Lewis, fall county fair with fiddlin' contest, self-guiding trails, and Civil War demonstrations. Speeding, hunting, and disturbing the natural state of the parkway are prohibited, and rangers patrol to enforce park regulations and offer help.

There are pleasant picnicking spots located at regular intervals along the parkway, often along sandy creeks, so pack a picnic hamper and enjoy an unforgettable history lesson at the same time along the Natchez Trace. Never mind what Mama always told you: there are so many nice insulated bags and containers these days that you can even enjoy such old-fashioned favorites as cold salads made with mayonnaise without fear of poisoning.

Spirach Salad

1 cup oil (not divided)
2 tbsps. sugar
5 tbsps. red wine vinegar
4 tbsps. sour cream
Coarse-ground black pepper
2 tbsps. chopped parsley
 $1\frac{1}{2}$ tbsps. salt
2 cloves garlic, crushed
 $\frac{1}{2}$ tsp. dry mustard
2 10-oz. pkgs. fresh spinach washed and dried
4 hard-boiled eggs, chopped
8 strips bacon, crisply fried and crumbled

Mix dressing at least 6 hours before using by combining oil, sugar, vinegar, sour cream, and seasonings. Toss spirach with desired amount of dressing, then top with eggs and bacon.

Pael Ia Sal ad

1 7-oz. pkg. yellow rice, cooked
2 tbsp. tarragon vinegar
1/4 cup oil
1/2 tsp. salt
Black pepper to taste
Worcestershire sauce to taste
1/2 tsp. dry mustard
1/4 tsp. Accent
2 cups diced cooked chicken
1 cup boiled, shelled shrimp
1 small can green peas
1 large tomato, chopped
1 bell pepper, chopped
1/2 cup minced onion
1/2 cup thinly sliced celery
1 tbsp. chopped pimento

Mix hot rice, vinegar, oil, and seasonings. Cool to room temperature. Add remaining ingredients. Toss lightly and chill. May prepare night before. Serves 6 to 8.

Cummi ed Chi cken Sal ad

4 large chicken breasts
1 can sliced water chestnuts
2 lb. green grapes, cut in half
2 cups chopped celery
2 cups slivered almonds
1 cup mayonnaise
1 tsp. soy sauce
1 tsp. lemon juice
1 tsp. curry powder

Cook chicken breasts, cool, and dice. Put in mixing bowl and add water chestnuts, grapes, celery, and almonds. Mix dressing by combining mayonnaise, soy sauce, lemon juice, and curry powder. Toss dressing with chicken mixture, then chill before serving. Serves 8.

Long Isl and Soft Gi nger Cake

1 cup butter
1 cup sugar
1 tsp. baking soda
1/2 cup sour milk
3 cups sifted flour
2 tbsp. ground ginger
2 cups molasses
4 eggs

Cream butter and sugar until light. Dissolve soda in milk and add to mixture. Add flour, then ginger and molasses. Beat eggs until light and fold into batter. Pour into 9x13x1 1/2" pan, and bake in 350-degree oven for about 30 minutes. This is an old recipe belonging to Mrs. William J. Minor; her father-in-law, Stephen Minor of Concord Plantation, was a powerful leader in Natchez under the Spanish regime in the late 1700s.

Rosalie



On the loess bluffs towering 250 feet above the waters of the Mississippi River, declared by LaSalle the most desirable site on the river in 1682, Bienville and a band of French settlers would establish a fort in 1716.

They called this first fort on the Mississippi Rosalie in honor of the beautiful Duchess de Pontchartrain, and they called their settlement Natchez for the Indian tribes who had dwelt here for some 500 years. By 1729 those same Indians had massacred the French settlers and priests; retaliatory attacks three years later all but wiped out the Indians.

The area fell under the control of the British in 1763, then under the Spanish, both crowns granting large land grants for the establishment of plantations growing corn, indigo, and tobacco. The Spanish governor commissioned a surveyor to lay out the town atop the bluffs, and Natchez as we know it began taking shape, by 1798 becoming part of the United States.

It was in 1806, 11 years before Mississippi would become a state, that 13-year-old Eliza Love became a bride. Her parents, succumbing to yellow fever in one of the tragically regular epidemics that spread like wildfire to decimate entire families, begged Peter Little to take care of their young daughter; he did, marrying her and the same day sending her away to boarding school in Baltimore.

When she returned, grown to womanhood, he built for her the lovely home called Rosalie, situated on the site of that early fort overlooking the Mississippi River and Natchez Under-the-Hill. It has

been said that Peter dreamed of grand parties and entertainments in his new home, but the pious Eliza leaned toward austere chicken dinners and lengthy visitations from Methodist circuit riders, whereupon her long-suffering husband built a parsonage across the street for use by visiting preachers.

Eliza would die of yellow fever herself during the epidemic of 1853, her husband following her several years later. The home was sold to Andrew Wilson, who formalized the parlor with the addition of fine carpets, gilded mirrors, and a complete set of intricately carved rosewood furniture made by the master craftsman Belter.

During the Civil War, Rosalie served as headquarters for Union general Walter Gresham and his staff, who left the imprints of their spurs on the cypress floors. The parlor mirrors had been buried in the hillside before the city of Natchez was occupied; the carpets were rolled up and stored in the attic along with the fine furnishings during the occupation of 1863, when Gen. U. S. Grant slept here while on his way from Vicksburg to New Orleans.

Since 1938 Rosalie has been the property of the Mississippi Society, Daughters of the American Revolution, who open the house for tours and sell in their gift shop The DAR Recipe Book of Rosalie recipes, a collection to which "Daughters" from across the state contributed cherished family recipes handed down through the generations, some originating during the same period as Rosalie, a few reprinted here. Proceeds from book sales further the work of the Mississippi Society, DAR.

General Grant's Pudding

$\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sugar
4 tbsp. milk
 $\frac{1}{2}$ lb. flour
 $\frac{1}{2}$ lb. orange marmalade
2 tbsp. baking powder
3 egg yolks, beaten
3 egg whites, beaten
 $\frac{1}{2}$ cup butter
1 cup sugar
 $\frac{1}{2}$ cup tepid water
Whipped cream

Cream $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar and add milk, flour, marmalade, baking powder, and then the eggs, folding whites in last. Pour into buttered mold and steam for 3 hours. Make Foamy Sauce by creaming $\frac{1}{2}$ cup butter until soft, adding by teaspoonfuls 1 cup sugar, and then adding by teaspoonfuls the water. Put sauce in pitcher, set in boiling water, and cook for 30 minutes until all foam. Pour sauce over pudding and top with whipped cream. Serve at once. This recipe is said to have been brought home from China by Gen. U. S. Grant.

Sylabub

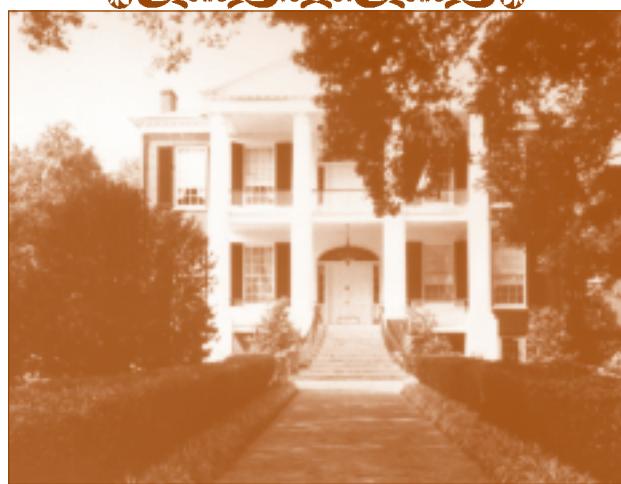
$\frac{1}{2}$ cup sugar
1 tbsp. lemon juice
1 cup light cream
6 ladyfingers
 $\frac{1}{2}$ cup sherry
Pinch cinnamon
Pinch nutmeg

Mix sugar, lemon juice, and light cream. Do not beat; stir with spoon. Soak ladyfingers in sherry. Place in 6 wine or sherbet glasses. Pour cream mixture over ladyfingers and sprinkle with cinnamon and nutmeg. This is said to have been served in sugar-plantation homes along the Mississippi River in antebellum days.

Lady Baltimore Cake

2 cups seeded raisins
12 figs
Sherry or brandy (optional)
1 cup butter
2 cups sugar
4 eggs
 $\frac{3}{4}$ cups cake flour
4 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 cup milk
1 cup sugar
 $\frac{1}{2}$ cup water
2 tsp. vanilla extract
2 tsp. almond extract
2 cups sugar
 $\frac{2}{3}$ cup water
2 tsp. corn syrup
2 egg whites, beaten stiff
2 cups pecans or walnuts, minced
Almond extract
Vanilla extract

If desired, soak raisins and figs overnight in small amount of sherry or brandy. Mince. Cream butter until light and fluffy. Add 2 cups sugar gradually and continue beating to the consistency of whipped cream. Add eggs one at a time and beat thoroughly. Sift flour, baking powder, and salt together three times. Add to butter mixture alternately with 1 cup milk. Bake in two 9 or 10" cake pans in 350-degree oven about 30 minutes. Make a thick syrup of 1 cup sugar and $\frac{1}{2}$ cup water. Add vanilla and almond extract. Spread this over the layers as soon as they are removed from pans. For frosting, mix 2 cups sugar with $\frac{2}{3}$ cup water and the corn syrup; cook until it forms a firm ball in cold water. Pour gradually into the egg whites, beating constantly. Add raisins, figs, and nuts. Add almond and vanilla extract to taste. Spread between layers and on top and sides of cake. This is said to be the glorious Lady Baltimore Cake recipe from Charleston's Lady Baltimore Tea Room.



The Misses Rumble's Christmas Charlotte Russe

1 tbs. gelatin
1/4 cup cold water
4 eggs, separated
4 heaping tbs. sugar
1 pt. whipped cream
Vanilla extract
2 lemons (optional)
Ladyfingers
Cherry

Soak gelatin in cold water, then dissolve over hot water. Beat yolks of eggs and sugar. Add gelatin. Fold in whipped cream and stiffly beaten whites of eggs. Flavor with vanilla. Add the juice and rind of 2 lemons, if desired. Line mold with ladyfingers and pour in custard. Top with cherry and put in icebox until firm. From Felicia Recipes published years ago by Grace Episcopal Church, this recipe is attributed to "the Misses Rumble of Rosalie, Natchez, Mississippi," who served it for Christmas dessert.



Concord



Built in 1794 and burned in 1901, Concord Plantation was closely associated with the earliest leaders of the Natchez area: Gayoso de Lemos, who commanded the military post at Natchez for the Spanish, and Stephen Minor, who would be his successor and help bridge the gap between Spanish and American rule.

Born in Mapletown, Pennsylvania, which was then a part of Virginia, in 1760, Stephen Minor descended the Mississippi River in 1779 bound for New Orleans with a load of merchandise. He was not quite 20 but was already involved with politics and power, for the trip apparently was a screen for obtaining war materials being secretly supplied by Spain to the American revolutionaries in the West

His party and the war materials were ambushed on the return trip north, with Minor escaping death only because illness had delayed him some miles behind.

Returning to New Orleans, he helped the Spanish under the governor of Louisiana, Bernardo de Gálvez, in attacks against the British at Mandeville, Baton Rouge, Mobile, and Pensacola. Once West Florida was Spanish, Minor was awarded military rank and granted the land upon which the city of Natchez was built. He was held in high esteem by the governor of the Natchez District, Don Manuel Gayoso de Lemos, beneath whom he served as adjutant.

Adept at serving the interests of both Spain and



the earliest inhabitants of Natchez, Minor eventually replaced Gayoso de Lemos and became governor of the area until Spain was forced out and the area became American.

From 1797 Minor owned Concord, and, in addition to his military and political duties, he was a successful planter, raising indigo, tobacco, and cotton on his huge acreages (at one point, 40,000 acres) of rich bottomlands. He also raised cattle and was an avid breeder of fine Thoroughbred horses, belonged to the Fleetfield racetrack society, and became an early president of the Bank of the Mississippi.

In 1792 Stephen Minor married Catharine Linton of Natchez, whose sister Fanny was wife of Philip Nolan, a name familiar to readers of Edward Everett Hale's fictional patriotic tale *Without a Country* as that attributed to the young military officer whose boredom with service at a

backwater post like Fort Adams led to his ill-fated involvement with Aaron Burr. The Minors would rear his son Philip after the senior Nolan lost his life while on what was said to be an illegal horse-hunting expedition in Texas in 1797.

Many of the Concord recipes were preserved in handwritten manuscripts saved by Minor descendants at Southdown Plantation in south Louisiana, built on land acquired in 1828 by Stephen Minor's son William. William Minor's son Henry Chotard Minor kept even more meticulous notes, and the compilation of these adds interest to a Southdown fundraising cookbook called *Good Earth*, featuring Minor receipts, household hints, and time-honored advice covering every problem from dressing calves' heads to cleaning ostrich plumes to removing bullets or other foreign objects from the alimentary tract.

The Concord Receipt for Gumbo

Chicken
Black pepper and salt to taste
Okra
Rice

Cut up your chicken. Lay it in cold water till the blood is drawn out, and fry it to a nice brown color. Season it with black pepper and salt. Have a large soup plate full of okra and drop fine, throwing away the heads and tips of the same, as they are hard. Always use the long white, it being more tender and better flavored than the other kinds. Stir in this with the chicken, and it will partake of the taste and seasoning of the chicken. Fry it a little, and have ready some boiling water, pouring over, say, 3 quarts, and allow a sufficient quantity to boil away. Let all boil down until the chicken becomes perfectly tender, so that it may easily be torn to pieces with a fork. If fried, it requires more pepper and salt, which should be added before it is thoroughly cooked. The gumbo thus made will be very thick. If you do not like it made this way, do not boil so much, as it spoils all kinds of soups to boil down and fill up again, as many do, with cold water, and besides it is never so rich. Have rice boiled tender, but be careful that the grains are separate.

The Concord Receipt for Making Frozen Punch

6 lemons
3 qt. water
2 1/4 b. sugar
4 egg whites
Brandy
Rum

Take lemons and squeeze the juice into the water. Add sugar. Beat the egg whites, stir into the lemonade, then add 3 wine glasses each of the best brandy and rum. Freeze it as ice cream.

The Concord Receipt for Pickling Pork

Cut up the hog in pieces to suit yourself; then sprinkle it with salt, on a table or board to extract the blood. Hard salt is the best. Fine salt answers very well but it requires more of it. It can remain in the salt for 2 or 3 days if the weather permits. Then pack in the barrel, sprinkling salt between every layer, skin side down; then put the pickle on it, which is made by dissolving 6 oz. of salt per pound to every 100 lb. Add $\frac{1}{2}$ lb. of brown sugar and as much water as will cover the pork well.

Stephen Minor Receipt for Dressing Salads

2 egg yolks
2 tsp. salt
2 tsp. mustard
Black and cayenne pepper to taste
6 tbsp. oil
1 tbsp. vinegar

Take the egg yolks, put them in a soup plate, then add salt, mustard, and peppers. Then stir well with a fork. Stir in sweet oil very slowly, then add by degrees the vinegar. Pour on the salad just before eating.

The Concord Receipt for Making Mint Sauce to Eat with Roast Mutton

Fresh mint
Vinegar
Sugar

Take a handful of mint, wash the dust well off it, squeeze all the water out of it, then put it in a tumbler. Pour as much vinegar on it as you wish sauce. Let it remain for 2 hours. Then strain it into a sauce bowl. Add as much fine loaf sugar as will suit the taste, making it rich with the sugar. It is then fit for use.



Historic Jefferson College



Children, and some unthinking adults as well, tend to think of life in the Old South as all elegance and ease, all gaiety and jubilation.

And it's true, in privileged places there were servants with silver trays catering to every whim and plentiful occasions for joyous celebration.

But at the same time, life on the early plantations for the most part required hard work and struggle and plenty of elbow grease, not to mention blood, sweat, and tears. There were the dangers of the frontier to face, and the difficulties in wresting from the wilderness fields for planting. Men's bodies were early aged and broken by the constant succession of days filled with backbreaking toil, and women's hearts were broken as well by the tragically

high numbers of offspring going straight from cradle to grave.

To balance the times of glory there were sweeping tragedies: floods or droughts wiping out the cash and food crops upon which plantation empires depended; terrible epidemics of yellow fever or cholera spreading like wildfire to wipe out entire families; the ravages of war and the deprivation of its aftermath when homes were burned and wives and mothers lost a generation of grown men on the battlefields and plenty of boys as well.

To give today's children a real understanding of what life was like for their counterparts several centuries ago in Mississippi and its environs, Historic Jefferson College in Washington, just



above Natchez, hosts a number of activities geared toward young students throughout the year. At Christmas time, Mississippi elementary students carefully recreate Victorian decorations to hang on trees at the college; in the summer, visitors sprawl under the spreading shade trees and listen with rapturous delight to storytelling in the best old-time tradition of oral entertainment; and at other times there are classes in basketry.

A summer session called "Pioneer Week—The Way It Was" gives children aged 7 to 12 hands-on lessons in just exactly how things were done by their counterparts 150 to 200 years ago. Food preservation lessons include gathering beans and okra from the garden bright and early one morning, then stringing the beans to make "leather breeches" beans, a technique used to preserve them for later use during the winter off-season. Green apples and okra are sliced and dried to extend their use over the seasons as well, and eggs, always more plentiful in summer, are preserved in crocks of waterglass kept in cool places for making holiday cakes and pies during the winter. Yeast bread is also made and butter is churned.

One session concentrates on household chores, the children sweeping with sagebrush brooms, polishing furniture with mint leaves, washing clothes with lye soap, cooking stew, and making apple but-

ter; they also bake a crumb cake on an open fire using a recipe published in Early American Life magazine. A scarecrow is made to protect growing vegetables in the all-important garden, and the decorative art of stenciling is introduced.

For the nature session, bird walks along the nature trail and the making of cornhusk flowers are featured. The crafts session highlights the making of rag rugs, crocheting, spinning, weaving, and smoking. A final session of plain old fun includes some good old-timey storytelling, lively early 1800s banjo music, and old-fashioned games like hopscotch and potato races, jump rope and horseshoe pitching. Like pioneer children before them, youngsters get the chance to keep diaries and learn sayings once they've completed their chores. Since books were scarce in most early settlers' homes, children were often instructed by having to memorize verses, usually ones that taught morals.

The setting for all this is an appropriate one, for Historic Jefferson College was incorporated in 1802 as the first educational institution in the Mississippi Territory and named for Pres. Thomas Jefferson. Now an official state historic site and an ongoing restoration project, Historic Jefferson College includes on its grounds the Burr Oaks, where tradition has it, Aaron Burr was arraigned for treason in 1807.

Nix Kucha

1½ cups brown sugar
2½ cups all-purpose flour
½ cup butter, or combination of butter and lard
½ tsp. salt
1 tsp. baking soda
1 cup sour milk or buttermilk
1 egg

The name of this cake means "Nothing Crumb Cake," an indication of its simplicity . . . nothing can go wrong when you make it. Mix sugar, flour, and butter together as you would for pie crust or until crumbly. Remove half the crumbs and set aside to use on the top of the cake. Add salt and baking soda to milk and add this to the remaining crumbs. Beat in the egg. Mix well and pour into a well-buttered Dutch oven. Sprinkle reserved crumbs on top and bake 30 to 40 minutes. The cake is best served fresh.



Natchez Under-the-Hill



Back in the days when cotton was king and the Mississippi River the main highway connecting the rich plantation country with the wonders of the world, life was lived with a graceful and rational formality—gentlemen were chivalric cavaliers living by a respected and courtly code of honor, their ladies wasp-waisted belles in hoop skirts and ringlets skilled in the social graces.

At least that was what life was like for some in the South, the cultured aristocracy of the planter class in areas like antebellum Natchez atop the bluffs.

But Natchez Under-the-Hill, the rough and rowdy port area where the first steamboat docked before 1820—ah, that was a different story.

Life under the hill in the early days with its saloons, gambling dens, raucous dance halls, and

houses of ill repute, was fast and cheap for the rough boatmen braving the perils of the river on their rude flatboats. According to some accounts, the only thing cheaper than a woman's body was a man's life. Many a productive plantation was lost in a crooked card game, and many a promising life.

Under the hill, life took its pace from Old Man River, rolling along right at its feet. As always, the river proved a fickle friend at best, beneficially bestowing unbelievable blessings and then just as easily, with whimsical cruelty, taking them away. . . . its lapping waters fertilizing and nurturing and cleansing, then flooding and drowning and destroying, its gentleness turning violent and then returning with new life once again in a never-ending cycle.

Today Natchez Under-the-Hill still takes from



the river its unique character, and proves that its denizens haven't forgotten how to have a good time or appreciate the minute. The Delta Queen and Mississippi Queen paddlewheelers still dock here to disgorge tourists for visits to the historic Natchez area, so this is where the Flcozy Contest is held during the annual riverboat race between New Orleans and St. Louis, with outrageously dressed "flcozies" recruited from boat passengers or crews strutting their stuff to earn points to determine the winner of the race.

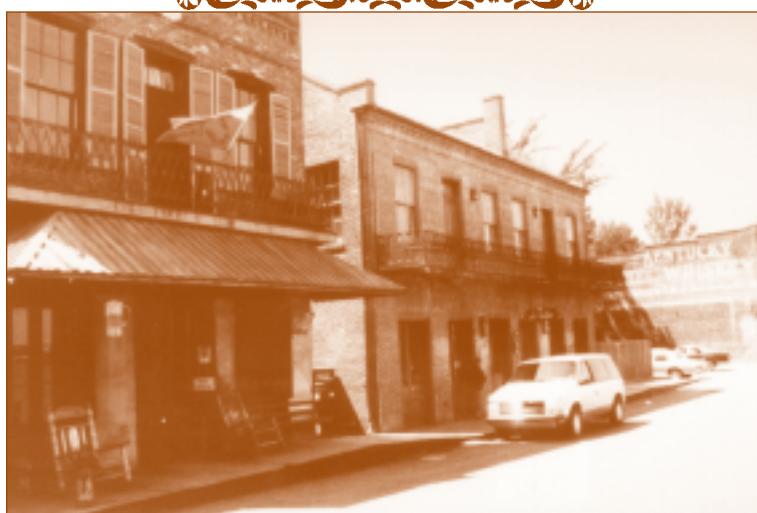
The Under-the-Hill Saloon on Silver Street occupies a restored building dating from the early 1830s that has been used as a bakery, grocery, pool hall, beer joint, and mostly a lively saloon with a thriving house of ill repute upstairs in the old days. It still retains much of that colorful character, the cool dark interiors full of ship models and ceiling fans, captain's chairs and hatch-cover tables, three double French doors with plenty of glass opening onto the boardwalk and allowing magnificent river views from even the smokiest of barstool perches.

Says Andre Farish Jr., who with his father has long run the popular saloon, "There's something awfully soothing and relaxing about the mighty

Mississippi being right here where you can spit in it and take a sip of your beer at the same time. It makes you feel mighty small." While he loves the river and saloon, having even been married there, he has also seen its dark side, like high-water times when river waters rise to lap right at the foot of Silver Street. Andre was also on duty as "cocktail waitress" the tragic day in 1980 when the whole hillside above the saloon came crashing down in a mudslide that killed the saloon bartender and the cook in the Bowie Knife next door.

Now the hillside has been stabilized and a through road connects this lower area with the bluffs near Rosalie, easing the access to the shops, casino, and restaurants under the hill. Since the 1970s the area has enjoyed a resurgence of popularity, and fun special events like the balloon festival bringing crowds spilling down along Silver Street.

But Natchez Under-the-Hill has outlived the vices and violence of the rowdy boatmen, the rise and fall of steamboat popularity, the flooding, the mudslides, the neglect, and now the renewed appreciation. You get the impression it will continue to be around, its liveliness ebbing and flowing perhaps, but always rolling along just as steadily as that Old Man River.



Under-the-Hill Saloon Bloody Mary

1 shot vodka
Black pepper
Celery salt
Dash Worcestershire sauce
1 or 2 drops Tabasco sauce
Lime
Lemon
 $\frac{1}{2}$ oz beef bouillon
Tomato juice
Pickled okra

Pour vodka over the rocks in a glass, says Andre Farish, Jr., then add a couple of shakes of pepper and celery salt, Worcestershire, Tabasco, a squeeze of lime, a squeeze of lemon, beef bouillon, and tomato juice to fill glass. Shake or pour back and forth between 2 glasses to mix. Garnish with pickled okra, and you'll never find a finer Bloody Mary anywhere in the world, he says. Of course, he also says it tastes much better in one of the rocking chairs on the boardwalk in front of the Under-the-Hill Saloon watching the sunset paint a string of barges and tugs coming around a distant bend in the mighty Mississippi River, but you can try it at home anyway.



Green Leaves Audubon Chi na



High above Rankin Street in the middle of Natchez, in the shade of huge old oaks and magnolias, Green Leaves perches in its leafy bower, filled with treasures collected by six generations of the same family.

The house with its pleasant courtyard was built in 1838; within a decade it had been acquired by George W. and Mary Roane Koontz, whose descendants continue to live in it and love it today.

Its fine furnishings have been collected over the generations, but one of the most prized treasures in Green Leaves actually predates the house itself. That's the set of bird china, which may well have been painted by the artist-naturalist John James Audubon himself.

In 1820 Audubon set out from Kentucky on his journey down the Mississippi River, bent upon starting work toward his staggering goal of painting all the birds of the entire vast North American continent. Leaving behind him a string of failed business ventures, he floated downriver aboard a flatboat, working to pay his passage and disembarking briefly at Natchez the day after Christmas, then continuing on to New Orleans, where he earned what money he could painting portraits and giving lessons in French, drawing, music, or dancing.

He spent four months of 1821 at West Feliciana Parish's Oakley Plantation, sketching more than 80 of his bird studies while tutoring young Eliza Pirrie, then returned to New Orleans, where his family joined him.

In the early spring of 1822, the poverty-ridden artist booked passage aboard a steamboat to Natchez, paying his way by executing a crayon portrait of the boat's captain and his wife. For the next year Audubon would haunt the woodlands and swamps of the Natchez area and cross the river into Louisiana, painting such birds as the white-throated sparrow, the towhee bunting, the Chuck-will's widow, the

wood thrush, the Eastern kingbird, the blue-eyed yellow warbler, and the black-throated bunting.

He supported himself by selling portraits and teaching French, music, and drawing both to private students and also at established educational institutes like Mr. Davis' Seminary and Elizabeth Femal Academy. When his young sons joined him, they were enrolled at Jefferson College in nearby Washington.

Audubon was also said to have painted three complete sets of china while in Natchez, one including more than 336 pieces for the Gillard family at Etaria, featuring flowers and fruit painted on plain white Parisian china, which was then fired in a large charcoal oven built on the place for that purpose.

One of the other sets of china Audubon painted may be that at Green Leaves. Family lore has it that the French provincial china was ordered from a French factory, painted in Natchez by the great artist himself, then sent back to France to be properly fired.

There are some 200 pieces of the Green Leaves bird china remaining after all this time, each one magnificently executed with a broad blue border and brilliantly colored bird positioned in the center, each different. The china comes in a staggering array of sizes and shapes and functions, with love-ly shell dishes, covered vegetable dishes that are round and oblong and square, tiny nut dishes each with its own perfectly proportioned bird, fruit baskets, stemmed compotes and cake baskets, and 7 graduating sizes of platters.

Virginia Belzhoover Morrison, mistress of the house who shares some favorite recipes here, is careful to stress that the bird china is only attributed to Audubon, but there's something so fitting about birds painted by the great bird artist himself roosting high on a hill in a house called Green Leaves nestled among the Natchez treetops.



Green Leaves Turtle Soup

Terrapin
 Soup meat
 2 onions
 Handful parsley
 Thyme, minced
 $\frac{1}{2}$ tsp. ground allspice
 4 round spices
 Ground mace
 Salt and black pepper to taste
 $\frac{1}{2}$ lemon
 Claret or Madeira

Scald the terrapin as you would a chicken, after having taken out the gall. Scrape the outer skin off, cut the terrapin up in pieces, and wash it. Have a nice piece of soup meat and boil it with the shell of the terrapin until about 3 hours before dinner time. Strain all the meat out of the pot, throw in the terrapin, and let it boil steadily over low heat until 30 minutes before dinner. Then season with onions, parsley, a little thyme, allspice, 4 round spices, a little mace, salt, and pepper. Just before dishing up, cut the lemon up in the soup and throw in a little wine. This is the title recipe from the grand little booklet sold for 25 cents at the first pilgrimages in Natchez in the 1930s and called *Turtle Soup & Other Choice Recipes From Natchez, Mississippi*.

Pots de Crème

2 cups milk, cream or half & half
 5-8 oz best-quality chocolate, grated
 2 tbsp sugar
 6 egg yolks
 1 tsp. vanilla extract or orange rind

Cook and stir milk or cream with chocolate and sugar until blended and the milk scalded. Beat egg yolks lightly. Temper them by stirring in $\frac{1}{2}$ cup of hot milk mixture in a double boiler. Add to rest of the hot milk mixture. Add vanilla or orange rind. Continue to stir until the custard begins to thicken. You may strain if needed. Pour into cups. Cool uncovered until steam is out, then cover and refrigerate.

Magnificent Melrose



Magnificent Melrose in Natchez, melding the best of the Greek Revival and Georgian architectural styles, is called by the experts "an amazing time capsule" with such impressive richness and purity as to be a "wonderful document of mid-19th-century life."

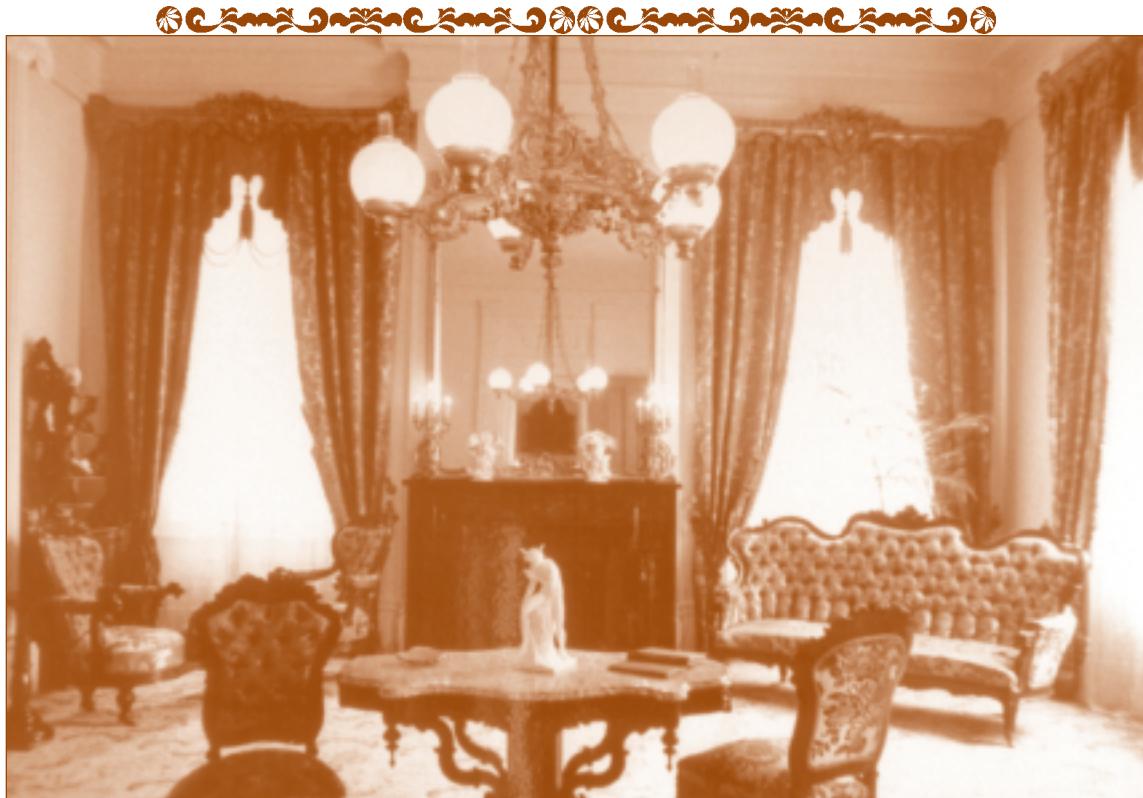
Perhaps more than any other area house, Melrose has been preserved with such sensitivity to the original design and includes so many original furnishings as to present the classic picture of life in the Old South at the zenith of the cotton culture.

The home was built between 1841 and 1845 by

Leading Lawyer-plantation John Thompson McMurran, who spared no expense in providing the perfect setting for his beautiful wife, Mary Louise, financing his efforts with proceeds from his fertile cotton plantations across the river in Louisiana.

In 1865, at the close of the Civil War, another Lawyer-plantation, George Malin Davis, acquired Melrose, and it would remain in his family for more than a century. The John S. Callons purchased the home in 1976 and set about the impeccable restoration.

Centering an 82-acre English park planted with flowering shrubs and trees grown to great height, the



house is still surrounded by such early dependencies as the double-galleried servants' quarters and outside kitchen, stables, and carriage house.

The interiors of Melrose were graced with the best furnishings that could be acquired in the 1840s, rare museum-quality examples of the height of skill reached by America's finest master-craftsmen. The drawing room, with its original brocaded draperies of cooling green colored with vegetable dye and spun with real gold thread, was featured in a book detailing the hundred most beautiful rooms in the country. The delicate floral and scrollled carvings trimming its rosewood furniture were duplicated by Gorham Silver Company for the sterling pattern called Melrose.

Between the library, formal parlor, and drawing room are immense faux bois sliding doors trimmed in silver, and other doors throughout the home have solid silver doorknobs and trim as well. The dining room, its air stirred gently in the old days by a huge punkah of carved mahogany suspended above the table, still contains the original set of 14 Gothic Revival chairs, table, and sideboard setting off the original 1832 silver service.

In the broad entrance foyer and Great Hall are two English woven floorcloths, handpainted and considered "extremely rare documents" by national

restoration and preservation experts; the entrance foyer floorcloth is in an inlaid Tazende design while the Great Hall's floorcloth with its brilliant colors duplicates the pattern of Brussels carpeting. No other house in the country has two such floorcloths in the original setting.

Such tasteful attention to detail, such a wealth of original period pieces, such perfection of setting and such understanding of the period displayed during the sensitive restoration of Melrose led to its designation as a National Historic Landmark by the United States Department of the Interior, citing its remarkable perfection of design and the integrity of its beautiful surroundings. More recently, the same assets have accounted for the property becoming the centerpiece of an 82-acre national park designed to eventually link the termination of the Natchez Trace with the Mississippi River and the quintessential Southern plantation.

Today 16,600-square-foot Melrose and the Natchez National Historical Park open daily for tours, some guided by affable Fred Page, who has been the butler at Melrose since 1948 and is as much a part of the home as the dining room's crystal flycatcher or the built-in chaperone in the Victorian tete-a-tete parlor sofa.





Betty Callon's Seven-Layer Lemon Cake

1 cup butter
2 cups sugar
4 eggs
3 cups cake flour
3 tsp. baking powder
1/4 tsp. salt
2 tsp. vanilla extract
1 cup milk
1 1/2 cups sugar
3 eggs
3 tbsp. butter
Grated rind and juice of 3 lemons

Cream 1 cup butter with 2 cups sugar; add 4 eggs, one at a time, and beat well. Sift together flour, baking powder, and salt. Mix vanilla with milk. To the butter mixture, add flour in three parts and milk in two parts, beginning with flour. Bake at 350 degrees for about 25 minutes. This is a three-layer cake, but for lemon cake make 7 thin layers by putting just enough batter in pans to cover bottom; adjust baking time, as it will not take 25 minutes to bake the thin layers. For lemon filling, mix 1 1/2 cups sugar with 3 eggs, 3 tbsp. butter, and lemon juice and rind. Cook in double boiler until thick; don't undercook. Spread filling between layers and on top. Betty Callon says she usually makes 1 1/2 recipes of the filling so there'll be plenty to put between the layers and on top of the cake.

Betty Callon's Salmon Muffins

1 small onion
1 stalk celery
1 15 1/2-oz. can salmon and juice
1/2 cup finely ground bread or cracker crumbs
1 egg
Salt and black pepper to taste
Herbs of your choice
Cayenne pepper to taste

Chop onion and celery in food processor. Mix all ingredients together. Pack lightly into greased muffin tins. Bake at 350 degrees for 20 minutes. Makes 18 small muffins, which can be served hot or cold with sauce of choice. Betty Callon makes her sauce by mixing mayonnaise with horseradish and capers, and says this makes a wonderful first course at a dinner party. She says she just created the recipe off the top of her head and her guests loved it.

BBQ Sauce for Ribs

1 cup sugar
1 pt. apple juice
1½ tsp. salt
1 tsp. black pepper
1 tsp. cayenne pepper
½ tsp. Tabasco sauce
3 tbsp. Worcestershire sauce
1 onion, thinly sliced
2 thick slices lemon
2 cups catsup
1½ sticks butter or deer
3 tsp. prepared mustard

Place sugar in apple juice and heat to dissolve. Add remaining ingredients and mix all together. Bring to a boil and simmer about 30 minutes. Freezes well. Makes sauce sufficient for 6 to 8 ribs.

Betty Callon's Baked Grits Casserole

1 cup grits, not quick or instant
3 cups water
1 stick butter
1 rdl garlic cheese
½ cup milk or half & half
2 eggs, beaten
2lb. bulk sausage, browned and drained

Cook grits according to directions on box until water is absorbed. Add butter and cheese. Stir well until both are melted and blended. Add milk, eggs, and sausage. Beat well. Add spices or seasonings as desired. Pour into casserole dish and bake at 300 degrees for 45 minutes.

Squaw Corn

2 cans cream-style corn
2 eggs, beaten
¾ cup cornmeal
¾ tsp. garlic salt
¼ cup cooking oil
1 small onion, chopped
4 jalapeno peppers, chopped
8oz. grated cheddar cheese
Cracker crumbs for topping
Butter

Mix corn, eggs, meal, salt, oil, onion, peppers, and cheese and pour into casserole dish. Top with cracker crumbs and butter. Bake covered for 1 hour at 400 degrees. Betty Callon says this is a wonderful side dish that can even be used in lieu of bread.



Steamboatin'



In the cotton-rich days of the mid-1800s, upwards of 20 huge steamboats or fast packets might be docked on any given day at the rowdy river ports of Natchez Under-the-Hill or Bayou Sara. Amid a tangle of sweating heavy-laden roustabouts and mule-drawn wagons, the muddy thoroughfares of these port settlements teemed with traffic and cattle drives; cotton bales were piled as high as the sky, and mile-long rows of warehouses overflowed.

Fanciful with gingerbread trim, the immense riverboats would be unloading the riches of the world to beautify elegant plantation homes—fine works of art, handcarved furniture of rosewood or polished mahogany, leather-bound first editions to stock libraries, lace-trimmed and embroidered linens, foodstuffs not locally available, barrels and crates packed with delicate crystal or handpainted china from Gay Paree, and the latest lush fashions from the capitals of the Continent for the ladies and the gentlemen too.

In return, the steamboats would be piled high with cotton bales for shipment to cotton factors in New Orleans, and the quicker the better . . . while plantation empires depended on the sale of this cotton for their livelihood from year to year, for cotton was king and financed for his court an entire way of life. Thus the boats raced up and down the river, and the swiftest was granted the contract to deliver the mail and was much sought after for delivering cotton and trade goods as well. In days when a great deal of travel was by water, travelers also were anxious to book passage on the fastest boat, in spite of the threat of midriver fires and explosions, snags and sinkings, floods and other perils of river traffic.

When the steamboat *Princess*, for example, was bound for the opening of the Louisiana Supreme Court in New Orleans on February 27, 1859, it was packed with over 200 prominent passengers,

including many of the most highly respected barbers in the South. Delayed by fog upriver, the boat reached Bayou Sara Landing running behind schedule and hurriedly boarded such passengers as Lorenzo D. Brewer of St. Francisville. The boat's sweating crew stoked the blazing fires and tried to make up for lost time. When the *Princess* reached Conrad's Point just south of Baton Rouge, there was a fiery explosion. Dying passengers, badly burned, were hauled from the river's waters and rolled in flour on the levee, but over 70 were fatally wounded, including Brewer.

In Natchez from 1870 to 1913 there was a skilled professional photographer named Henry C. Norman recording all this action for posterity, and after his death, his son Earl maintained the family trade through the mid-1950s. Not long ago, a Natchez physician, with assistance from several other dedicated local photographers, began the monumental task of salvaging these pictorial records from the Normans' original glass or celluloid negatives. One who helped was professional photographer Ed Prince, himself descended from a long line of river pilots who owned such boats as the Royal Route Packets he provided the photos used here to illustrate the opulence of some steamboat dining rooms.

The entire steamboatin' era has been preserved most vividly and accurately in a series of books beautifully compiled by Dr. Thomas H. Gandy and his wife, Joan W. Gandy, books concentrating separately on riverboats, on Victorian children, and on historical Natchez itself as seen through the lenses of the Normans and other early photographers. These books are available throughout the Natchez area and make for highly enjoyable and historically edifying mementos of a visit South along the Great River Road.

From the Gandys' book called Norman's *Natchez—An Early Photographer and His Town*

comes a picturesquely detailed description of dining on a steamboat as recorded by this early photographer: "Norman was obviously a natural for recording river life. His artist's eye focused on gleaming gingerbread pilothouses, each with its own special style, on jauntily posed riverboat travelers, on people and pistons in the engine rooms, and on the dining rooms of special grace, where one might indulge in green turtle soup, potted fowl

and tongue ornamented with jelly, pate chaud of pigeon and whortleberry pie. The table settings, with their stacked silverware, were equal to the splendor of the menus. As one veteran steamboat traveler said, 'I have seen New Yorkers stand aghast at the display of every conceivable confection which the dinner table was loaded, and the fare to Vicksburg from New Orleans . . . was only \$10, a bottle of wine included.'



Turtle Soup

10 lb. turtle meat
1 qt. vegetable oil
2-3 bunches celery, chopped
1 bunch parsley, chopped
2 bell peppers, chopped
1-2 bunches shallots, chopped
4 cups chopped onion
4-4½ cups flour
6 qt. water
2-3 tbsp. thyme
4-6 tbsp. doves
3-4 tbsp. nutmeg
1-2 cups Worcestershire sauce
½ cup hot pepper sauce
1-2 tbsp. marjoram
4-5 tbsp. cinnamon
2-3 tbsp. ground ginger
1 tbsp. mace
1 tbsp. ground allspice
¾ cup salt
12-15 bay leaves
¼ cup Accent
¼ cup sugar
2-3 doves garlic, chopped
4 #2 cans tomato sauce

Defrost meat if frozen and save the liquid. Cut meat in small pieces and fry in oil. Then add vegetables and flour and brown. Add water, seasonings, and rest of ingredients. Cook over medium to low heat for 4 hours.

Oyster Pie

½ stick butter
½ cup chopped mushrooms
1 cup fried crumbled bacon
½ cup chopped green onions
½ cup chopped onion
3 doves garlic, pressed
4 tbsp. flour
¾ tsp. salt
¼ tsp. white pepper
¼ tsp. cayenne pepper
½ cup oyster liquid
½ cup red wine
1½ dz. oysters, poached until edges curl
1½ cups sifted all-purpose flour
¾ tsp. salt
½ cup shortening
5-7 tbsp. cold water

In a 9" skillet, melt butter and lightly sauté mushrooms, bacon, green onions, onion, and garlic. When onion is soft, add 4 tbsp. flour, ¾ tsp. salt, and peppers. Cook well 7-10 minutes. Blend in oyster liquid and wine, and simmer over low heat 35-45 minutes. Chop oysters and add them for the last 7-10 minutes of cooking. Allow to cool while making pie crust of sifted flour, ¾ tsp. salt, shortening, and water. Mix well and form into well-moistened ball of dough. Divide the ball in half for upper and lower crusts. Roll first ball into a crust and place in 9" skillet. Fill with oyster mixture. Roll the second ball into top crust, place atop pie, and seal edges. Cut slits in the top to release steam and place pie in pre-heated 450-degree oven for 10 minutes. Then reduce heat to 350 degrees and bake 40 minutes. Turn oven to low or off, and let pie sit until the crust browns slightly.

Lehmann Landi ng Leg of Lamb

Leg of lamb
Salt and black pepper to taste
Ground ginger
Dry mustard
1 large onion sliced
4 tomatoes, chopped (or 1 can)
1 tbsp. tomato puree (or catsup)
1 tsp. Worcestershire sauce
Flour
2 cups cold water

Wash and dry young leg of lamb. Rub with salt, pepper, and a little ginger. Put in baking pan. Sprinkle with mustard. Add onion, tomatoes, puree, and Worcestershire and sprinkle a little flour over all. Pour in water and bake in hot oven until meat is tender, basting occasionally and adding more water as necessary.

Duck Breast Pâté

1 1/2 lb. duck breast
White wine
Chicken broth
3-4 bay leaves
Worcestershire sauce
Hot pepper sauce
Garlic powder
Seasoned salt
Black peppercorns
Onion, grated
Pinch dry mustard
Pinch nutmeg
Mushrooms, sliced and sautéed in butter

Cook duck breast whole in white wine and chicken broth to cover. Season while cooking with bay leaves, Worcestershire, hot pepper sauce, garlic powder, seasoned salt, and a few black peppercorns. Cook about 20 minutes or until firm but not pink. Drain and save liquid. Put breast in food processor and puree until smooth, adding a little cooking liquid, a little grated onion, mustard, and nutmeg but keeping mixture thick. Put in bowl, add mushrooms, and mix. If mixture looks too dry or crumbly, add butter from mushroom sauté. Put in mold. Can be frozen; if so, remix after thawing.

1899 Spinning-Wheel Cookbook's Fowl and Oyster Pie

1 duck or chicken
Water
Flour
Butter
Salt and pepper to taste
Pie crust
Oysters

To make this pie, duck is preferable, wild duck best of all, but chicken will answer. Cut up the fowl and stew it in plenty of water, as a great deal of gravy is wanted. Then the gravy with a little flour and put in a generous lump of butter and salt and pepper to taste. Line a deep pan with pie crust, set it in the oven, and let it bake until light brown. Then cover the bottom with pieces of the stewed fowl. On this put a layer of oysters, then some narrow strips of pie crust that have been rolled thin and baked, then another layer of the fowl and another of oysters until the pan is filled, always letting the top layer be of oysters, on each layer of which should be put a lump of butter. Over this pour the hot gravy, of which there should be enough to fill the pan. Put a crust over the whole and bake until the top crust is brown. The Spinning-Wheel Cookbook was printed in 1899 by the ladies of the Spinning-Wheel Club of Woodville, Mississippi.

1899 Spinning-Wheel Cookbook's Chicken Jelly

2 chickens
Water
2 tbsp. Worcester sauce
1 tbsp. salt
Pinch ground cloves
Pinch ground allspice
Pinch mace
6 eggs, hardboiled
1 lemon

Place the chickens in water just to cover. Boil chickens until you can easily pull the meat from the bones. Return the bones to the broth and boil 30 minutes longer. Strain and set in a cool place, and the liquor will become jellied. The next day cut the meat into small pieces, leaving out the skin. Melt the jelly and put the pieces in it. Add Worcester sauce, salt, cloves, allspice, and mace. Slice eggs and lemon, line the mold or bowl with these slices, pour in the mixture, and let it stand till the next day.

Brandy Alexander Pie

1 env. plain gelatin
½ cup cold water
¾ cup sugar
¼ tsp. salt
3 eggs, separated
¼ cup cognac
¼ cup crème de cacao or bitters
2 cups whipping cream
Chocolate curls

Sprinkle gelatin over cold water in saucepan. Add ½ cup sugar, salt, and egg yolks. Stir to blend. Heat over low heat until gelatin dissolves and mixture thickens. Do not boil. Remove from heat and stir in liqueurs. Half a cup of crème de menthe can be substituted for the cognac and crème de cacao or bitters, if desired. Chill until mixture mounds slightly. Beat egg whites until stiff. Gradually add remaining sugar into whites. Fold into mixture with 1 cup whipped whipping cream. Chill and decorate with swirls of remaining whipped cream and chocolate curls.

Pickled Beef Tongue

2 or 3 tongues
Salt peter
Garlic
Hot red pepper
Dash ground ginger
Dash cayenne pepper
1 tbsp. ground allspice
1 tsp. whole cloves
1 cup salt

Wash tongues and remove bones. Rub well with salt peter. Stick 3 pieces garlic in each. Stick 3 pieces red pepper in each. Put in flat-bottom crock. Add ginger, cayenne, allspice, and cloves. Cover with salt. Put cover on and put in icebox. Turn every other day for 1 week. Wash and boil until tender in large vessel of water. Skin while warm. This recipe is from the vintage Recipes published years ago by Grace Episcopal Church in St. Francisville.



Dunleith



Touring one of the magnificent antebellum mansions of Natchez is an unforgettable opportunity to experience the gracious lifestyle of the Old South when cotton was king and the living elegant, surrounded by delicately carved furnishings of rosewood and mahogany set off by polished silver and gleaming crystal or handpainted china, walls and windows draped in silks and damasks, libraries full of leather-bound volumes of great literature, decanters overflowing with rich wines, tables groaning under the weight of innumerable courses of delectable dishes, the heady scent of fresh magnolias perfuming the air, and the joyful sound of children at play drifting through the open windows.

Touring these homes provides a glimpse of all this but to truly experience it, try spending the night in one of the many historic Bed and Breakfasts. Savor the nightfall while rocking on the gallery, watching the swifts and swallows wheel through the darkening skies; dream the night away in a massive four-poster bed with lush hangings and perhaps even a mosquito bar; awaken to a hearty plantation breakfast fit for the master of such a fine home.



In antebellum days the visits of friends and relatives were eagerly anticipated and highly enjoyed events breaking the monotony and isolation for plantations families when transportation was slow and dangerous and home responsibilities too demanding to permit much travel. Visits, when they did occur, often lasted for weeks or months, sometimes even years, and guests were entertained royally.

So they still are today at homes like beautiful Dunleith, an immense Greek Revival townhouse set on a Natchez hilltop centering 40 landscaped acres and considered of such architectural importance as to have been named a National Historic Landmark.

Twenty-six double columns of wedge-shaped bricks surround the massive three-story home with its 16-foot ceilings and winding 41-foot staircase, its downstairs front windows opening from the floor to the ceiling so the beauteous belfries of antebellum balls could waltz right through them from the broad gallery into the double parlors. Those same parlors, with immense gold leaf mirrors to reflect and magnify the light from early candle-burning crystal chandeliers, have huge sliding



pocket doors that could be closed when the ladies wanted to retire to their own affairs, the gentlemen大道ing themselves in the opposite parlour with aromatic cigars and good brandy and interchangeable talk of politics or crops.

The exceptionally rare wallpaper in the formal dining room was printed by Zuber and Company in France from some 3,000 woodblocks painstakingly carved by hand in 1855 to depict Les Zones, the climatic zones of the world, Temperate, Tropical, and Arctic. During World War I, the paper was protected from destruction by being concealed in a dark cave in Alsace-Lorraine, there acquiring small mold spots still visible but hardly distracting from the magnificent scenes.

Dunleith was built in 1855 by Charles Dahlgren and his wife, Mary Routh Ellis Dahlgren, on the site of the home of her father, Job Routh, one of the district's largest landholders and planters, called Routhland; this earlier home burned after being

struck by lightning. Dunleith's 12 spacious rooms, broad hallways, and 9,500 square feet of living space were necessary to accommodate the lifestyle of this prominent couple and their 11 children, as were the rear dependencies.

During the Civil War Dunleith was home to Alfred V. Davis, who bred fine Thoroughbreds, several of the finest of which he hid in the cellar under the dining room when rumors of impending Union requisitions reached him; the horses were luckily silent during the dinner. Davis was forced to share with the Union officers who soon arrived to inspect his barns.

Today there are overnight accommodations for guests in the main house and in the courtyard wing and original dairy barn to the rear of the house, as well as in the river-view suites; the large and unusual poultry house topped with pigeons now serves as bakery and offices. In the original carriage house and stables is a fabulously elegant restaurant, The Castle Restaurant.

Dunleith Pumpkin Bread

1 cup oil
½ cup water
4 eggs
2 cups pumpkin
1 tsp. nutmeg
2 tsp. baking soda
1 tsp. cinnamon
3 cups sugar
3½ cups flour
½ cup chopped nuts
½ tsp. salt

Preheat oven to 350 degrees. Mix oil, water, eggs, and pumpkin in small bowl. Add remaining ingredients and pour into 3 greased loaf pans. Bake until tests done, 40-50 minutes.

Miss Rauth's Dewberry Vinegar

Fresh dewberries, washed and hulled
Vinegar
Sugar
Whale dove
Whale allspice

Cover berries with vinegar. Let stand 24 hours. Then strain off and to every pint of vinegar add a pint of sugar. Strain into kettle, add doves and allspice, and let boil hard for 20 minutes. This recipe comes from a tiny book called Turtle Soup & Other Choice Recipes From Natchez, Mississippi, which was sold for 25 cents at the first pilgrimages in the early 1930s.

Stanton Hall



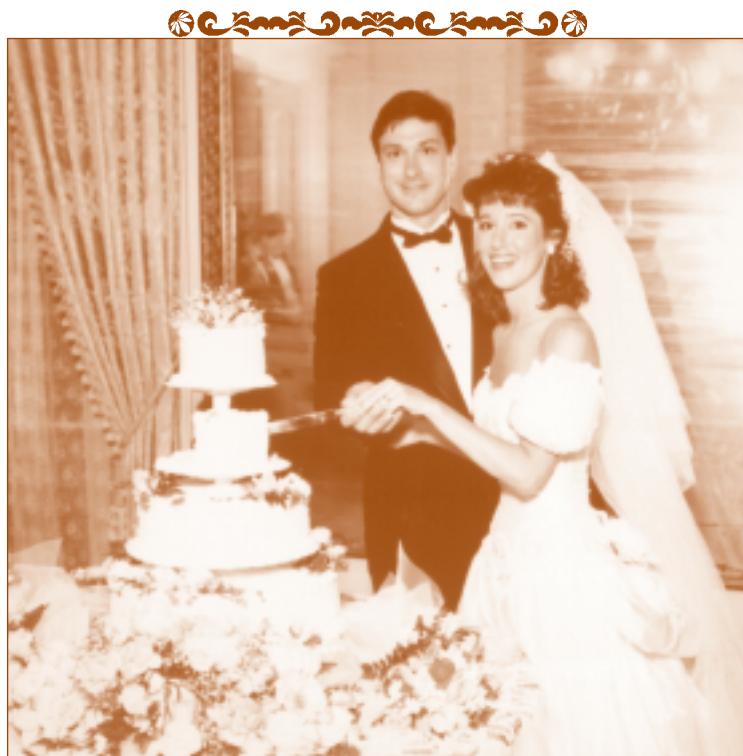
A National Historic Landmark covering an entire city block right in the middle of Natchez, which it commands. Stanton Hall crowns the crest of a hill shaded by ancient live oaks and magnolias.

The stately home was built in 1857 at the height of antebellum elegance and reflects in its design and furnishings the finest that money could buy. Sheffield silver door knobs and hinges, bronze chandeliers depicting Natchez history, marble mantels, gold leaf French mirrors, and richly upholstered period furnishings provide a picture of a gracious lifestyle in the South before the Civil War.

Stanton Hall was erected for wealthy cotton broker Frederick Stanton under the direction of local architect-builder Capt. Thomas Rose, using

homegrown talent as artists, builders, and finishers. Its arched hallway is an impressive 72 feet long, one entire side flanked by twin parlors opening into each other, charming rooms whose mirrors make them seem to go on endlessly.

A property of the Pilgrimage Garden Club, which purchased the home in 1938 and restored it to perfection, Stanton Hall is open for tours and is also the scene for many social functions, wedding receptions like that of Charlotte Ferguson and George Murrell (pictured here), and other gatherings. On the site of the home's original carriage house, the club operates a restaurant of the same name famed for its Southern-fried chicken, tomato aspic, tiny light biscuits and other party fare, as well as mint juleps.



Carri age House Restaurant Tomato Aspic

2 env. plain gelatin
½ cup hot water
3/4 cups tomato juice
1 tbsp. lemon juice
2 tsp. Worcesterhire sauce
½ tsp. Tabasco sauce, or to taste
1 small onion, minced
2 stalks celery, minced
1 tsp. salt
½ tsp. black pepper
8oz cream cheese
10 lettuce leaves
Mayonnaise

Dissolve gelatin in hot water. Add tomato juice, lemon juice, Worcesterhire, Tabasco, onions, celery, salt, and pepper. Stir well. Put 1 tsp. cream cheese in each of 10 4- or 5-oz. molds. Fill molds with tomato mixture. Chill until firm. To serve, unmold and place each on lettuce leaf topped with mayonnaise.

Carri age House Hot Crabmeat and Shrimp Dip

2 stalks celery, chopped
1 bunch green onions, chopped
1 stick butter
2 tbsp. flour
1 pt. half & half
1 lb. white lump crabmeat
1 lb. boiled shrimp, chopped
8oz Swiss cheese, grated
Salt, black pepper, and cayenne pepper to taste

Sauté celery and onions in butter until soft. Add flour and mix well. Add half & half to make a cream sauce. Add crabmeat, shrimp, and cheese. Mix lightly. Simmer on top of stove approximately 10 minutes. Add seasonings. Remove from stove and put in chafing dish to keep warm. Serve with melba rounds. If too thick, add a little more cream.



Magnolia Hall



Called one of the three most outstanding examples of Greek Revival architecture in the town of Natchez, Magnolia Hall was built in 1858, the last great mansion completed before the outbreak of the Civil War, when a cannonball from the Union gunboat Essex burst through its kitchen walls.

Now restored to its original brownstone appearance and operated as a museum by the Natchez Garden Club, Magnolia Hall contains extensive collections of priceless 18th- and 19th-century art, textiles, needlework, and costumes.

Some of these exhibits explain past customs relating to what was a far-too-prevalent fact of everyday life in times past . . . death. With doctors few and far between and the art of healing limited at best, with epidemics of diseases like malaria and cholera commonly sweeping away whole settlements, with life spans of only a few decades common and a man of 30 or 40 considered elderly beyond expectation, with childbirth and its perils sending many a young mother straight from the birthing bed to the grave and far too often accompanied by the poor babe, death was accepted as an everyday part of life in the 18th and 19th centuries.

So besides the gala ball gowns and lush draperies, the brightly patterned carpets and rich upholsteries setting off fine antique furnishings, Magnolia Hall, in tribute to real life as it was historically lived, also shows such relics as a stitched mourning picture, loving tribute to a lost friend or relative, among its fine collection of silk embroideries.

And just inside the spacious entrance hallway hangs an unusual portrait, a likeness captured in 1861 by the New Orleans artist Reinhart. The expression on the lovely face of the white-gowned young girl, if it looks a trifle sad, is nonetheless fitting for Sally Polk Richards was painted after her untimely death at a young age.

Closer inspection of the large portrait reveals that the rose at her breast, setting off her white bridal costume, is wilted, and that her hand rests, ever so gracefully, upon her own flower-shaped coffin. Hovering faintly visible in the darkened background may be seen the dread Angel of Death, unwanted guest at the marriage celebration.

Sally Polk Richards was the young bride of Alexander Keene Richards, who, like many wealthy planters of his day, raised fine Thoroughbreds and followed them to such races as the Kentucky Derby. When Richards married again, after the early demise of his beloved Sally, his second wife was said to have received a most unusual and probably not entirely welcomed wedding gift from Sally's aunt and uncle . . . this portrait.

Magnolia Hall today offers not only tours but refreshments as well, from romantic candlelight dinners to receptions and brunch for groups; some favorite Magnolia Hall recipes, like those here, have been reprinted in tiny recipe booklets available in area gift shops including the one at Magnolia Hall, or by mail from the Natchez Garden Club, Box 537, Natchez, MS 39120.

ଶ୍ରୀକୃଷ୍ଣଚନ୍ଦ୍ରମାତ୍ରାମ



Magnolia Hall Orange Blush

1 16-oz. can frozen orange juice concentrate
thawed
1 cup cranberry juice
4 tbsp. sugar
1 pt. club soda
Crushed ice

Combine undiluted orange juice, cranberry juice, and sugar. Chill thoroughly. Just before serving, stir in soda and pour over crushed ice in old-fashioned glasses. Serves 6.

Cheese Grits

2 cups grits
7 cups water
Salt and black pepper to taste
1 16-oz. rd. l. garlic cheese
½ cup milk
1 16-oz. rd. l. sharp cheese
4 eggs
2 sticks butter

Add grits to boiling salted water. When done, add remaining ingredients. If fluffier grits are desired, separate eggs and beat egg whites. Bake for 1 hour at 350 degrees in 3-qt. casserole dish. Serves 12.

Bread Pudding

6 eggs
1½ cups sugar
2 pt. half & half
2 tsp. vanilla extract
6 dinner rolls, torn into small pieces
2 tbsp. butter, melted
2 tbsp. brown sugar

Beat eggs well; add sugar, cream, and vanilla. Blend together well. Fold torn rolls into egg mixture. Pour custard mixture into ungreased 3-qt. baking dish and bake at 350 degrees for 1 hour. Sprinkle top of hot pudding with butter pieces, then brown sugar. Pour whiskey sauce on top (see below). Top with whipped cream and sprinkle with a little nutmeg if desired. Serves 12.

Whiskey Sauce

1½ cups sugar
1 5.33-oz. can evaporated milk
4 tbsp. deer
1 egg, beaten
3 tbsp. whiskey

Combine all ingredients except whiskey in top of double boiler. Place over boiling water and cook, stirring well, until thick. Keep warm until serving time, or make ahead and keep in refrigerator. Do not add whiskey until just before serving. Makes 1½ cups. Use to top Bread Pudding.

Jezebel Sauce

1 16-oz. jar apple jelly
1 jar pineapple preserves
1 jar horseradish
1 12-oz. can dry mustard
Salt and black pepper to taste

Combine ingredients. They will keep indefinitely in the refrigerator. Good served with meats.

Longwood



One of Natchez's most popular tourist destinations just happens, oddly enough, to be an unfinished octagonal Oriental villa called Longwood, now a National Historic Landmark maintained in impeccable order by the Pilgrimage Garden Club.

Its builder, Dr. Haller Nutt, was born near Rodney, Mississippi, and was exceptionally well educated with degrees in both science and medicine. Owner of three working cotton plantations in Louisiana (Winter Quarters near Newellton and the now-gone Araby and Evergreen), Nutt made his money in cotton and was worth \$1 million by the time he turned 20.

Like many of the antebellum homes in Natchez, Longwood was intended to be a summer house, not a working plantation; its original 90 acres have been consolidated under garden club ownership once again. Construction on the home began in 1860 from plans drawn by Philadelphia architect Samuel Sloan. Some 30,000 square feet were planned for the home, in 32 rooms on six floors, including a basement designed for recreation, a formal living and dining floor, two floors of bedrooms, and two observatory floors on top.

Constructed of brick with wood trim, the house was topped by a 16-sided cupola crowned by a Byzantine onion dome and was referred to as a "remembrancer of Eastern magnificence which looks up against the mellowed azure of a southern sky." Eight rooms on each floor were centered around a rotunda in the original plans, which provided for lower lighting through a series of mirrors and translucent marble flooring.

After some 18 months of construction, war broke out and the skilled Northern workers dropped their tools to return home. A Union sympathizer who had opened his Louisiana plantations to Federal troops, Nutt lived to see two of his hous-



es there burned and some \$3 million in property confiscated or destroyed by Union men. When he died at age 48 in 1864, his wife said it was of a broken heart.

With the help of local labor, Nutt had managed to complete the exterior and nine rooms in the basement of the house, where his wife and subsequent descendants would live for the next century. Dr. Nutt's widow, the former Julia Williams, won a settlement of \$256,000 from the government but was never able to complete the house. In 1930 her children (of 11, eight lived to maturity) received another undivided sum.

While many of the elaborate furnishings, mosaic floors, marble mantels, and statues that had been ordered from Europe were seized on the high seas by Federal blockades, the living quarters in Longwood's basement were splendidly furnished with fine pieces from Mrs. Nutt's dowry or from her own homeplace, Ashburn. The parlor is furnished appropriately with a rosewood Victorian set, gilded French mirrors, and fine paintings, and 85 percent of the furnishings in the rest of the basement are original to Longwood.

What were originally planned to be the billiard room, smoking room, playroom, school room, office, hall, and rotunda of the basement recreational floor were turned into family living quarters, furnished as bedrooms, dining room, and

parlor instead. The rough-cut cypress flooring was to be replaced by slate and is only five inches above the ground at basement level.

The interior walls of Longwood are 18 inches thick; outer walls are 27 inches thick with a five-inch airspace. Ceilings vary from 9' 3" to a soaring 15 feet. Arched windows are graced by the original shutters, which in upper floors slide into the walls.

The unfinished stories above the basement level are just as interesting as the furnished rooms below. The second story, the main living floor, may be seen on tours while those stories above it are unsafe for visitors but may be seen through the open rotunda. In alcoves around the central room on the second story lie the original tools and buckets left from the home's construction, still where the workmen flung them as they rushed off to war.

In letters written to her son during the difficult years after the Civil War, Julia Nutt paints a poignant and moving picture of a sorrowful time of deprivation. In the face of tragedy, however, the young people proved resilient, as they have through the ages, getting together on Saturdays for dances and entertainments. Julia Nutt writes of the girls of the family making cakes for these parties, saying she would have begrimed them the use of the flour had she not been so keenly aware of the desperate need for young people to have their moments of fun even in such trying times.



Longwood Sponge Cake

1 lb. powdered sugar
½ lb. flour
10 eggs
Juice of 1 lemon
Rind of 2 lemons

Mix and bake in slow oven, increasing heat gradually until cake tests done. This recipe and the one following are from a minute treasure, only a few inches in height, called Turtle Soup & Other Choice Recipes From Natchez, Mississippi, sold for the princely sum of one quarter during early pilgrimages in the 1930s.

Miss Julia's Potato Nests with Green Peas

2 cups hot riced potatoes
2 tbsp. butter
1 egg yolk
Few drops onion juice
1 tsp. minced parsley
½ tsp. salt
½ tsp. black pepper
Green peas
Breadcrumbs
1 egg
2 tbsp. water
Hot fat for frying

Mix well the potatoes, butter, egg yolk, onion juice, parsley, salt and pepper. Shape into little nests and fill each with 1 tsp. green peas, then cover with potato, making a small ball. Roll in breadcrumbs. Beat egg lightly with water, dip the rolled balls into this egg mixture, covering surface entirely, then roll in breadcrumbs again. Brush off all extra crumbs and fry in hot fat for 1 minute. Drain on brown paper. These are a nice accompaniment for birds, the old recipe says.



Antiques Shopping in Natchez



As the warming early-morning sun plays across the old brick and flourishing plant life of his rear courtyard, affable antiques dealer Hal Garner relaxes in a cane-bottomed Regency chair with painted decoration, perfectly at home in his surroundings. He could be sharing with guests a spectacular Persimmon Pudding, or perhaps a taste of Strawberries Romanoff, or some scrumptious Butter Pecan Turtle Bars or Crème de Menthe Brownies to accompany the tea he is pouring from the teapot of a 35-piece early-19th-century Més Mason tea set of blue and white porcelain.

Garner's rambling shop overflows upstairs and downstairs and cut into the brick stable across the courtyard of his beautifully restored complex on Franklin Street in downtown Natchez, an area becoming known as "Antiques Row" as more and more dealers come to roost there.

It's a highly appropriate setting. Most of the buildings were originally commercial structures dating from just after the Civil War, often with living quarters for their proprietors upstairs, and Garner feels that the antiques dealers of today find something gratifying about returning the structures to their original uses, keeping them true to

their heritage, so to speak. Garner's own shop encompasses the original Liberty Saddle and Harness Shop with its stable and upstairs apartment, a meat market, and a wholesale dry goods.

The location is propitious as well, near enough to the downtown shopping district yet somewhat removed from the hurly burly, a good place for the dealers to be able to offer tourists refreshments, attentive personal service, and that "something extra" that upholds the Natchez tradition of being gracious and accommodating.

"Dealers in Natchez are able to support themselves and remain available to local customers only because of the patronage of tourists, and with us coming together in one immediate area, we can better serve them and can also communicate with one another just what visitors are interested in," explains Garner. "Many tourists come to tour, and then only incidentally find things they want to buy."

Reaching out to the visitors has turned Garner into a modern-day Johnny Appleseed of sorts, thanks to a glorious vine growing rampant in his rear courtyard, a rare plant he dearly loves to share. "I planted along the patio a cypress vine, for which I have an excessive enthusiasm," he laughs, "and I



must say tourists are somewhat shocked as I press into their hands a packet of seeds. But then I get thank-you letters from all over the country, and as these vines flourish and bloom, these people tend to think fondly of Natchez."

But seeds are not all they take home, nor are memories and photographs. Many visitors, especially those who are themselves collectors of fine antiques or owners of historic houses, take home 18th- and 19th-century furniture or silver, hand-painted china or delicate crystal, estate jewelry or artworks, clocks or other collectibles purchased from the antiques dealers of Natchez and environs, and it would be hard to find a more knowledgeable or more helpful group of experts.

There could certainly be no more appropriate souvenir of a visit to the Old South Natchez in particular, according to Garner, "like Williamsburg has a tendency to conjure up a particular style of furniture as well as a way of life to people, if not from all over the world then at least all over the nation. That style is usually a little later than actual Natchez history; it's the early days as interpreted through the Victorian, and Natchez had its own particular interpretation of Victorian a bit different."

This is a subject on which Garner can offer a thoughtful historical assessment, based on his years as an antiques dealer and decades spent in the careful restoration and renovation of such historic homes as the Wigwam, Brandon Hall, Wyolah, Lagonia and The Cedars, Gloucester, Boscobel, and others.

Says Garner, commenting on the birth of the first truly indigenous American style after years of colonial classical dependence, "It surprises me that while I sense a Natchez style, I cannot pin it down as one can say, a Charleston style. Natchez defies pinning down; it's all echoes and transitions and inspirations. Our most charming houses here have evolved against all odds and are radically different one from the other. Greek Revival was the nearest they ever

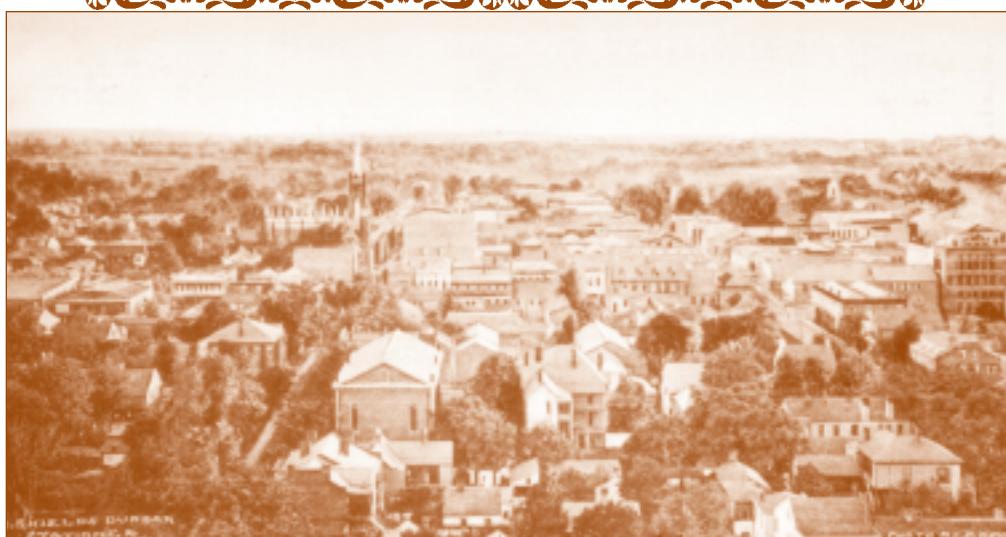
came to any cohesiveness, and in the 1840s and 1850s, when Greek Revival flowered, bits and pieces of that style were superimposed on homes of earlier periods, and somehow in Natchez it worked."

The Greek Revival style, favorite of the rich cotton kingdom just before the Civil War, had an influence in Natchez "not defined by set boundaries, but more like a mood, drifting out like a mist for miles around," and everything taken with a grain of salt to give it that endearing Natchez slant, the great houses sometimes tipping the hat to Greek Revival but coyly withholding the full curtsy.

Besides actual antiques, however, there is now the Historic Natchez Collection, a licensing program in conjunction with the Historic Natchez Foundation, making available carefully selected reproductions and adaptations of some furnishings and accessories from over 40 famous antebellum homes of Natchez. The collection includes fabrics, wall coverings, and carpets made by Schumacher, lamps, mirrors and decorative items from Paul Hanson, ceramics and brass from Mottahedeh, and silver plate hollowware and jewelry boxes made by Reed and Barton.

Eventually this collection will include everything from tea caddies to tester beds, wallpaper to writing desks, all with that distinctive Natchez charm and warmth of style. The Historic Natchez Collection is important not only as a means of reproducing period pieces but also as a way to make accessible to people who couldn't afford the originals a special taste of Natchez history all the same.

It's one more way to share with the world the special style of Natchez and the South, a unique blend of historical periods and styles with personal echoes and transitions somehow melding into something special and unique, a creative individuality of expression laden with heritage, rich with character, and as hard to pin down as the morning mist rising from the mighty Mississippi.



Persimmon Pudding

2 persimmons
1 cup sugar
1 cup flour
 $1\frac{1}{2}$ tsp. baking powder
2 tsp. baking soda
Pinch salt
1 tbsp. melted butter
 $\frac{1}{2}$ cup milk
1 tsp. vanilla extract

All fruit to ripen until very soft, then remove 1 cup pulp. Mix and sift dry ingredients. Mix other ingredients and add with the dry to the fruit. Put in well-buttered mold, dusted with sugar. Can use a small coffee can, as if making plum pudding. Cover with wax paper. Let steam over 1" water for 3 hours. Pudding will double in size. Slice to serve.

Strawberries Romanoff

1 cup fresh strawberries
1 tbsp. sugar
1 orange
1 lemon
2 scoops French vanilla ice cream
½ cup whipped cream
1 oz Cointreau
1 oz Kirschwasser (cherry liqueur or cherry herring)
2 slices orange for garnish (not left on)

Wash and stem berries. Put berries into mixing bowl and add sugar. With a fork, mash berries coarsely. Peel orange and lemon, discarding fruit but keeping peel intact. Add ice cream to berries. Mix with fork. Fold in whipped cream. Add peels of orange and lemon. Mix well. Add Cointreau and Kirschwasser. Chill. When ready to serve, remove peels and spoon into 8-oz stem glasses. Garnish each with orange slice. Serves 2.

Butter Pecan Turtle Bars

2 cups flour
1 cup light brown sugar
½ cup butter, softened
1 cup chopped pecans
¾ cup butter
½ cup light brown sugar
16 oz pkg. semi-sweet chocolate chips

Combine flour, 1 cup sugar, ½ cup butter, and ½ cup pecans in a mixing bowl. Mix at medium speed until mixture becomes fine particles. Pat firmly into ungreased 9x13x2" pan. Sprinkle with remaining pecans. Prepare caramel layer by combining ¾ cup butter with ½ cup sugar in saucepan; cook over medium heat, stirring constantly, until mixture begins to boil, then boil ½ to 1 minute. Pour caramel over pecans and crust. Bake at 350 degrees for 18-22 minutes. Remove and sprinkle immediately with chocolate chips. Allow chips to melt slightly and swirl, leaving marble effect. Cool. Cut into bars. Makes 3-4 dozen.

Betty Sessions' Crème de Menthe Brownies

½ cup butter or d^{eo}, softened
1 cup sugar
4 eggs
1 cup all-purpose flour
½ tsp. salt
1 16-oz can chocolate syrup
1 tsp. vanilla extract
¼ cup butter or d^{eo}, softened
2 cups sifted powdered sugar
2 tbsp. crème de menthe
16 oz pkg. semi-sweet chocolate chips
½ cup butter or d^{eo}

Cream ½ cup butter; gradually add 1 cup sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each. Combine flour and salt. Add to creamed mixture alternately with chocolate syrup, beginning and ending with flour. Stir in vanilla. Pour batter into greased and floured 9x13x2" pan and bake at 350 degrees for 25-28 minutes. Cool completely. (Don't worry, brownies are supposed to shrink from sides of pan as they cool.) For filling, cream ½ cup butter. Gradually add powdered sugar and crème de menthe. Spread over cooled brownie layer. For top layer, combine chocolate chips and last ½ cup butter in top of double boiler; bring water to boil, reduce heat, and cook until chocolate melts. Spread over crème de menthe layer. Cool and chill for at least 1 hour. Cut into small squares. Makes 36 or more brownies.

Eda Hotel



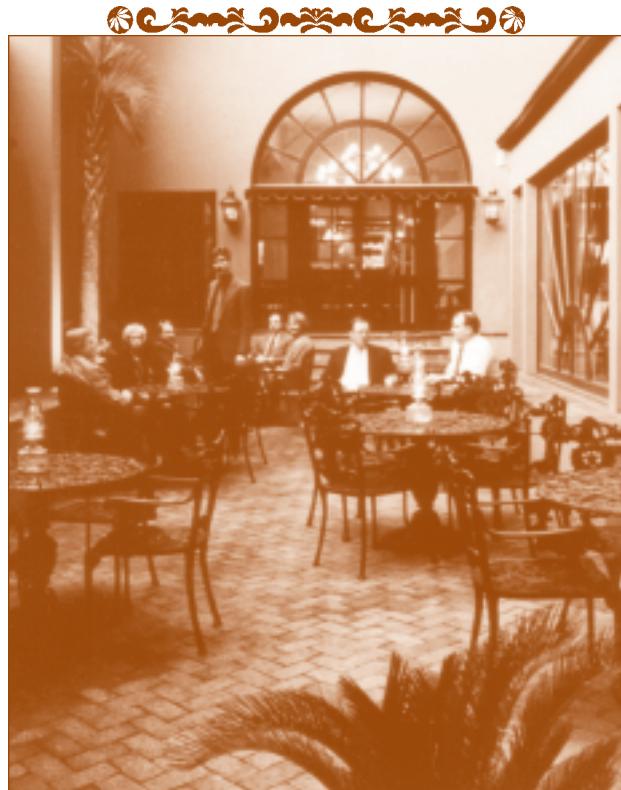
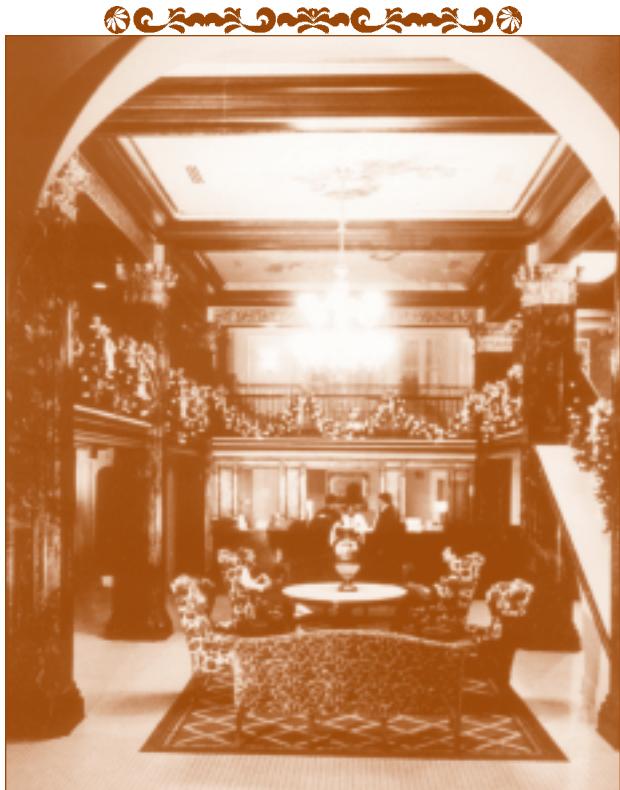
The elegant Eda Hotel in historic downtown Natchez was long the center of social life for the entire surrounding area until modern bypass motels and a declining inner city drew away its patrons and its luster faded. But now the hotel has been completely renovated and its surroundings rejuvenated as well, restoring the possibilities of a more gracious and unhurried way of life for the discriminating traveler.

At seven stories the highest structure downtown, the Natchez Eda was opened in 1927 to great acclaim and named for the daughter of the head of the controlling Natchez Investment Corporation. Before long, though, the stock market crash brought hard times contributing to the

decline of the hotel business, and the corporation defaulted on its mortgage.

The Eda, complete with contents, was sold to the Natchez Eda Hotel Corporation headed by Clarence Eyrich, who with his two sons saw the hotel through both the best and worst of times. The best times came with the advent in 1932 of the immensely popular annual Natchez Spring Pilgrimage, drawing crowds of tourists and hotel patrons from across the country to share the incredible architectural richness of Natchez and reive the glories of "the Old South."

The Eda, long pilgrimage headquarters, was "the" place to go for Mississippi society, its all-night coffee shop drawing crowds around the clock.



its open rooftop "Top of the Town" the scene of many a grand gathering, and its convention and banquet facilities hosting clubs and parties of all types. Movie stars like Elizabeth Taylor and Montgomery Clift and Tom Mix stayed there, as did politicians, authors, musicians, Miss Americas, and movie directors.

By the 1960s the Eda was showing its age, however, and renovations were considered too expensive. The grand old hotel closed its doors in 1974. Rumors of its demise proved premature, however, and by the late 1970s a group of investors, headed

by Texas oilman Norman Germany, who had stayed at the Eda weekly for a 30-year period, began carefully planning its restoration.

Since it reopened in 1982, the Eda, with its courtyards and fanlight windows, its ceiling fans and balconies overlooking the Mississippi River, blends creatively and comfortably with its surroundings in historic downtown Natchez, which is experiencing a similar rebirth. It is now owned by Baton Rouge entrepreneur Bob Dean, but the recipes given here are from the Eyre era.

Eola Shrimp Remoulade

½ cup minced green onions
½ cup minced celery
½ cup or 1 tbsp. minced bell pepper
1 qt. lite or regular mayonnaise
1 small jar Dijon mustard
Dash Tabasco sauce
1 tsp. Worcestershire sauce
A little garlic or garlic powder (optional)

Mix all ingredients. Boil shrimp according to favorite recipe, peel, and place on bed of lettuce. Top with remoulade sauce. Garnish with hardboiled eggs, tomatoes, pickles, and olives. Should serve 12 nicely.

Natchez Pecan Pie

1 cup sugar
1 tsp. flour
3 eggs, beaten
1 cup Karo, light or dark
1 tsp. vanilla extract
1-2 tbsp. butter or margarine
1-2 cups pecans
1 10" pie shell

Mix sugar, flour, eggs, Karo, vanilla, butter, and pecans and place in pie shell. Bake for 1 hour at 350 degrees. Serves 10. The flour keeps the middle of the pie from being soft without requiring overcooking.

Eola Apple Dumpling Cobbler

½ cup sugar
½ cup brown sugar
1 ¼ cups warm water
½ stick margarine
1 tsp. vanilla
¼ tsp. cinnamon
2 apples
2 tbsp. oil or melted margarine
½ cup sugar
1 cup milk
1 ½ tsp. baking powder
1 ½ cups all-purpose flour
Pinch salt

Mix ½ cup sugar, brown sugar, water, ½ stick margarine, and cinnamon in saucepan; boil for 8-10 minutes. Peel and dice apples, add to mixture, and boil for 2 minutes more. Make dumplings by mixing 2 tbsp. oil or melted margarine with ½ cup sugar, milk, baking powder, flour, and salt. If using self-rising flour, eliminate baking powder and salt. Pour sauce in 10x10" baking dish. Spoon in dumplings evenly and bake at 350 degrees for 45 minutes. Serve hot with ice cream, or serve cold with whipped cream.

Goat Castle Murder



The year of 1932 was an auspicious one, for it was then that the first Natchez Spring Pilgrimage was held, drawing visitors from across the country anxious for a look at the authentic Old South with its elegant mansions and graceful lifestyle. Nowhere could they see this better than historic Natchez, with its astounding quota of hundreds of impressive antebellum structures. Ever since that year, the pilgrimages have grown in scope, popularity, and profits, providing at least some of the all-important means for preservation.

But if 1932 saw the birth of the vital tourist industry in Natchez, it also marked the date of a brutal murder here that shocked the world and gave the city some unwanted publicity in newspapers

and periodicals across the country and throughout the capitals of Europe.

The major characters in the murder story came from prominent families, though in their later years all had fallen into seduced lifestyles noted more for eccentricity than elegance. Murdered was Jane Surget Merrell, aristocratic and wealthy spinster family known as Miss Jennie. Raised abroad while her father served as President Grant's ambassador to Belgium, she was famed as a real beauty of her time, was presented to Queen Victoria at the Court of St. James, and finally, after the death of her father, settled at Glenburne in Natchez, where she clung to outdated styles, hoarded her money, and received only one caller, her beloved second





cousin Duncan G. Minor, who faithfully arrived on horseback each evening for more than 30 years to pay his respects.

Descended from Stephen Minor, early governor-general of Natchez, handsome Duncan was said to resemble Clark Gable and was called one of the richest men in Natchez, but was also said to be as parsimonious as his cousin Jennie, so much so that some accounts report the family cook of necessity holding an umbrella over her head while preparing meals for the family in rainy weather. It was Minor, 69, white-haired and white-mustached, erect in the saddle at a time when most others drove automobiles, who had the misfortune of discovering the murder when he arrived for his customary evening call on August 4, 1932.

The finger of guilt was soon pointed, erroneously as it turned out, next door to Glenwood, the crumbling mansion where Dick Dana and Octavia Dockery lived in poverty.

Richard Henry Clay ("Dick") Dana was the son of the late respected rector of Trinity Episcopal Church in Natchez, who prior to moving South had been rector of Christ Episcopal Church in Alexandria, Virginia, where he presented Robert E. Lee for confirmation and became such a close friend that he was given many Lee family antiques and books to furnish his Natchez home. A Dana

cousin served as Lincoln's undersecretary of the treasury, another cousin wrote *Two Years Before the Mast*, and a third cousin was the artist who immortalized his wife as the Gibson Girl. Orphaned early, Dick Dana studied piano in New York until a freak accident, a falling window that crushed several fingers, ended his ambitions as a concert pianist.

Dana inherited Glenwood and returned to Natchez around 1890, living a life of gaiety, in much demand socially, surrounded by fine artworks and literature and Lee furniture. One of his friends was the widowed Nydia Dockery Forman, a cousin of Varina Howell Davis, wife of the Confederate president. On her deathbed Mrs. Forman begged her friend Dick Dana to provide for her 28-year-old sister Octavia who lived with her. At the time only 22 and jobless himself, Dana nevertheless agreed, thus bringing treasured Jefferson Davis furnishings with Robert E. Lee family heirlooms in the house at Glenwood.

Octavia Dockery was born in 1865, the beautiful daughter of Confederate brigadier general Thomas Payne Dockery, captured during the war but released by Grant, who later became a friend. When both families ended up in New York after the end of the war and Grant's presidency, General Grant would escort 16-year-old Octavia, resplendent in a fashionable and costly Worth evening gown, to a

ball there. She soon became a successful writer but moved to Mississippi to be near her sister.

When hard times and death intervened, Octavia would write that she had decided to establish a chicken farm on Dana's property in an attempt to make a living. She would eventually have cows, pigs, ducks, geese, and goats as well; she would also have no running water, clothing made of gunny sacks, a fire in the marble-mantled drawing-room fireplace to cook meals over, and bedsprings stretched across a smudge fire in a bedroom fireplace to smoke strips of goat meat.

Disappointment and deprivation seem to have driven Dana to the brink of insanity; unkempt and rambling, he was usually known as the Wild Man. Goats and chickens had free run through the crumbling home, nibbling on leather-bound Lee books and stripping the tasty upholstery from finely carved rosewood furnishings.

The goats also frequently crossed the property line onto Glenburnie, where Miss Jennie Merrell got madder and madder at the intrusion until she purchased several guns, became an excellent shot, and stopped not a few four-legged intruders in their tracks. Lawsuits were filed, and animosity grew between the pairs, especially when Duncan Minor bought Glenwood at a tax sale but was prevented from evicting its occupants when Octavia Dockery had Dana declared insane; a law provided that infants and persons judged insane could not legally be deprived of their property for tax debts.

It was only natural, then, once Miss Jennie's death was discovered, to point the finger toward Glenwood, especially when Dick Dana was discovered washing a bloody shirt that he insisted was soiled slaughering a pig, and when fingerprint evidence indicated a deformation of the hand of the murderer.

Fortunately a black bordello operator came forth to implicate one of her roomers, who also had a deformed hand, in the murder, and it was proved that he had indeed been the guilty party, though before he could be brought to justice he was shot and killed by police in Arkansas while armed with what proved to be the murder weapon. Dick Dana and Octavia Dockery were freed from jail and soon turned Glenwood into a most unusual tourist attraction, the famous falling-down Goat Castle, where the unique tours included piano concerts given by Dick Dana in a white linen suit and poetry readings by Miss Dockery.

Both Dana and Dockery died in the late 1940s and Glenwood was soon demolished to make room for a modern subdivision development, though Glenburnie still stands, restored and often on pilgrimage tours. The story of the Goat Castle Murder has been preserved in a fine little book by Sim C. Callon and Carolyn Vance Smith, complete with astounding old photographs telling the story more movingly than words alone ever could (*The Goat Castle Murder*, Plantation Publishing Co., P.O. Box 17842, Trace Town Station, Natchez, MS 39120).

Mr. Joe Daniel's Barbecued Goat

1 wether (steer goat) with 2' horns
Water
2qt vinegar
3 boxes crab boil
8 onions
8 doves gatic
15-oz bottle Worcestershire sauce
1 small bottle hot pepper sauce
Handful salt
Small handful black pepper
12 lemons, cut up
Hickory chips
Barbecue sauce

Start with goat weighing about 70 or 80 lb. on the hoof; butcher as usual. Cut goat meat into pieces weighing from 2 to 5 lb. Put meat in pot and cover with water, vinegar, crab boil, onions, garlic, Worcestershire, hot pepper sauce, salt, black pepper, and lemons. Boil until goat begins to get tender. Turn off heat and let soak for 30-45 minutes. Remove goat from pot and place on barbecue pit over plenty of hickory chips for fire. Baste frequently with your favorite barbecue sauce. Cook on pit for 1 hour, covered. Should serve 30.

Mammy's Cupboard



Coming into Natchez from Louisiana via U.S. Highway 61, you know you're in the Old South when you spot Mammy's Cupboard, 28 feet tall and just itching to please.

Built of brick in 1940 by Henry Gaudet, whose family members are still the owners, Mammy's Cupboard is reminiscent of the days when American highways sprouted pop-art buildings advertising by their shapes just what was being offered inside . . . gigantic oranges, enormous hot dogs, or colossal coffee cups.

And what better symbol of that good old-fashioned Southern hospitality and good old down-home Southern cooking than Mammy, so enormous she wears a becoming 5-foot chain as a necklace and horseshoes as earrings.

Inside her 20-foot skirt, painted bright red like her turban, is the reception area of the restaurant; most of the tables are in an attached room to the rear. Together the rooms can accommodate up to 50 diners comfortably, and those diners come from around the world, always expressing amazement upon entering and often waxing nostalgic about visits to Mammy's remembered from childhood.

For years, Mammy dispensed from beneath her voluminous skirts Southern staples like fried catfish, long a Mississippi tradition, whether the fish themselves were purchased fresh from one of the state's many catfish farms, or hooked on lines strung across flooded backwater low spots, or caught while "hand-grabbing," submerging oneself into the murk of cypress lakes or swamps and reaching into hollow logs and other likely spots to actually grab the fish by hand.

Now, however, Mammy's fare is a little more health conscious, thanks to a mother-daughter team who specialize in gourmet sandwiches on homemade bread, fabulous mile-high meringue pies, and multi-layer cakes, with everything made

fresh daily. Restaurateur Doris Kemp began with a little gift shop, peddling homemade jams and jellies in an attempt to deal with the copious harvest from her acre of blueberry bushes. As customers clamored for food, the gifts took a backseat to the homemade soups and sandwiches and salads and all those wonderful desserts. Lunch is served daily Tuesday through Saturday, featuring at least one hot specialty like chicken pot pie and broccoli cornbread, and diners can take a little taste home with them by way of the house cookbook, available by telephoning Mammy's Cupboard at (601) 445-8957 or by writing Mammy's Cupboard, 555 Highway 61 South, Natchez, MS 39120.



Broccoli Cornbread

1 stick butter, melted
4 8-oz. boxes Jiffy Corn Bread Mix
2 cups chopped raw broccoli
 $\frac{1}{2}$ cup minced onion
4 eggs, well beaten
1 8-oz. carton cottage cheese
1 14 $\frac{1}{2}$ -oz. can cream-style corn
12 drops Tabasco sauce

Oil a large cast-iron skillet or shallow baking pan. Mix all ingredients and bake at 350 degrees for about 40 minutes, or until firm and golden brown.

Mille-High Meringue

5 egg whites
 $\frac{1}{4}$ tsp. cream of tartar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup sugar
1 tbsp. cornstarch
1 tsp. extract (depending on type of pie
 lemon, coconut, vanilla/almond for
 chocolate pie)
2 tbsp. hot water

Beat egg whites until foamy, add cream of tartar and salt. Add sugar, cornstarch, extract, and water. Beat until stiff peaks form. Swirl over unbaked pie and bake at 325 degrees until meringue is browned evenly.

Chocolate Cream Pie

1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup cocoa
Dash salt
3 cups milk
4 egg yolks, beaten
2 tbsp. butter
1 tsp. vanilla extract
 $\frac{1}{2}$ tsp. almond extract
1 9" baked pie shell

In a thick-bottomed saucepan, mix dry ingredients. Scald milk in microwave for 4 minutes and slowly stir into dry ingredients, beating with wire whisk. Place saucepan over medium heat and stir constantly to avoid sticking and scorching. When custard begins to thicken, remove 1 cup and whisk into egg yolks. Add to cooking custard and continue cooking until custard is thick and creamy. Add butter and flavorings. Turn off heat and whisk until custard is smooth. Pour into pie shell. Top with meringue. Bake in 325-degree oven until browned nicely. For more chocolate flavor, add $\frac{1}{2}$ cup chocolate chips when adding the butter and whisk until chips are melted and blended into custard.



Aunt Freddie



Historic downtown Natchez is so absolutely filled with picturesque Victorian structures that you can drive around for hours and still be fascinated with the varied architectural styles, imaginative trims and color combinations, quaint courtyards, and lush landscaping all right in the middle of town.

But one house always stood out, an enormous columned, turreted, and bay-windowed structure that was home to several venerable Natchez institutions. For four decades this house had been home to the shop called Tot & Teen & Mom. It was also home to Aunt Freddie's Pepper Jelly. And most especially was it home to Aunt Freddie Bailey herself, renowned artist in the kitchen and aunt of the famous New York designer and author Lee Bailey, until his death one of his aunt's biggest fans and boosters.

In this home, Aunt Freddie said, "we have good food and lots of fun," and she had two cookbooks published to prove it, the smaller Freddie Bailey's "Favorite" Southern Recipes and nephew Lee's marvelous Aunt Freddie's Pantry. Aunt Freddie has gone on to that big kitchen in the sky, but the devotion to her pepper jelly continues undiminished.

Aunt Freddie's pepper jelly was famous around the world, divine on ham, heavenly on cheese and crackers, and in Aunt Freddie's own words, "just plain different" on meats and vegetables. Everyone who's ever made pepper jelly will tell you it's a whole lot easier to buy it, and Aunt Freddie shipped hers by order, along with hot mustard sauce, preserves and jellies, chutneys and pralines. Some of her appreciative customers included Bob Hope and Lucille Ball, and she was featured in such national gourmet magazines as Bon Appétit and Food and Wine.

Her colorful and creative artistic soul shone through not just in her cooking but in her writing as well. Her description of the stained-glass bay window in her home was enough by itself to make you want to visit: "The center depicts Paul et Virginie," she wrote, "a romance by Bernardin de Saint-Pierre, first published . . . in 1787. The author called it a pastoral, but it is a tale of passion with didactic digressions."

"Paul and Virginie, two fatherless children, are brought up in poverty and innocence, far from society and its corruption, amid the tropical scenery of the Ile de France (Mauritius). They love





one another from their infancy. Virginie, to the despair of both, is recalled to France by a harsh and wealthy aunt. There she is miserable, and after two years returns to the Isle de France. But her ship is wrecked on the island and she herself is drowned before the eyes of Paul. (She could have been saved if she had been willing to strip her clothes off and jump into the raging sea with the naked sailor who tried to rescue her, but she repulsed him with dignity and awaited inevitable death with 'une main sur ses habits, l'autre sur son cœur'.) Paul dies of a broken heart two months later, a melancholy moral of the imperfection of human life when it departs from nature."

Aunt Freddie Bailey's Hot Pepper Jelly

3/4 cup sliced seeded bell pepper
 1/4 cup sliced seeded hot pepper
 6 1/2 cups sugar
 1 1/2 cups cider vinegar
 1 bottle certo

Put on rubber gloves to slice peppers and remove seeds. Grind peppers together. Add this to sugar and vinegar in large pot. Bring to a full boil. Add certo and bring again to a boil. Pour into sterilized hot jelly glasses. Recommended ways to use include as a glaze over scored ham, topping cheese or cream cheese and crackers, with meats and vegetables, or in cranberries.

Aunt Freddie Bailey's Hot Pepper Fruit Salad

1 env. green lime gelatin
 1 cup boiling water
 1 jar green hot pepper jelly
 1 can fruit salad
 Lettuce
 Mayonnaise

Dissolve gelatin in water. Add jelly and fruit salad. Pour into molds and allow to set. Serve on lettuce with mayonnaise. A "zesty" taste, says Aunt Freddie.

Aunt Freddie Bailey's Stuffed Mushrooms with Crabmeat

12-18 large fresh mushroom caps
 2 tbsp. butter
 3 tbsp. chopped mushroom stems
 2 tbsp. minced garlic
 2 tbsp. chopped parsley
 2 tbsp. chopped green onion
 1 full cup crabmeat
 1/2 cup unseasoned bread crumbs
 3 oz. dry white wine (Sauterne)
 Mild white cheese

Sauté mushroom caps in butter until tender. Set aside and save butter stock. In another pan, sauté mushroom stems with garlic, parsley, and green onions. Cook over low heat 5 minutes. Add crabmeat and stir constantly. Sprinkle in bread crumbs to make filling more solid. Add wine and butter stock. Stuff mushroom caps with mixture and place on foil in pan. Garnish with cheese cut in strips. Broil until cheese melts.

Muscadine Winery



Muscadines have been used for winemaking in the southeastern United States ever since the French Huguenots settled here in the earliest years of our country's development; even before that, the Indians supposedly knew the secret.

Early settlers of necessity, used what they had at hand, making their own muscadine wines at home from the bountiful harvest of wild fresh fruit, turning the final product into one of America's most popular wines before the 1940s. Records show there was a scuppernong winemaker producing delightful results in Natchez from 1835 to 1848, and the works of early American writers describe in glowing terms the abundant foliage and fruit of the vines growing along the Gulf Coast. Even later Southern writers like William Faulkner refer far more often to such homemade varieties as scuppernong wine than to the supposedly more famous mint juleps.

Some muscadine vines were brought from South Carolina to Mississippi in the early 1800s by the ancestors of Dr. Scott O. Galbreath, Natchez veteranarian turned vintner and owner of Old South Winery, one of the few muscadine wineries in the South today.

Dr. Galbreath began making his own muscadine wine at age 15 after learning the process from a "good German wine-drinking grandmother," and now grows some 15 varieties of muscadines, buying additional fruit as needed. He says muscadines are today cultivated only in the region from the Louisiana-Texas border to South Carolina in a production process that has been mechanized just like soybeans or cotton.

Visitors in late summer and early fall are lucky enough to observe and taste the fresh fruit right off the vine before being taken on a tour of Old South Winery. Dr. Galbreath tells the story of America's first millionaire, whose funds were made from muscadines cultivated and turned into wine where Dulles Airport sits today. He also relates how, after investing \$200,000 to start his own winery in 1979, he found that Mississippi law at that time prohibited the advertising of alcoholic beverages. "Here I was trying to take something uniquely Southern, like fried chicken, and do something with it, and I found I couldn't tell people about it. What I had to do was try to make a wine people would break our door down for."



He did just that, and more than one. Old South Winery produces a dozen or so muscadine wines, ranging from dry whites to semi sweet reds and sweet roses, each with the delightful essence of muscadines. Then Galbreath found that Mississippi was ranked 51st among all the states in wine consumption. "The main thing we've tried to do," he says of his strategy since then, "is to add a little more personal touch."

Which is why you'll often find the good doctor personally conducting enthusiastic tours of his winery, followed by wine tasting for which he proudly pours and explains each wine's strong points. His winery has the capacity to handle 5 tons of muscadines an hour; after the dejuicing and pressing, the juice is cooled and fermented, stabilized in his recreated European cellar, bottled at 24 bottles a minute, then marketed to an appreciative public from all around the world.

Muscadine wine, Galbreath says, sells well in south Louisiana to go with crawfish, but he offers no specific advice on what variety to drink with what foods. "Drink the one you like" is all he says. "You're going to take just so many mouthfuls of food before you leave here, so you'd might as well enjoy it."

With all the current emphasis on the need to lower cholesterol and live our lives in a style doctors call "heart healthy," Galbreath prescribes his wines as just what the doctor ordered (and not just what the vet ordered, either), citing one area heart specialist who recommends that his patients drink a certain amount of muscadine wine daily.

"It is important that people understand how to change their lifestyles now," Dr. Galbreath says, "and wine tranquillizes you, slows you down a little bit. There's something in the grape pigment which dilates the blood vessels and lowers the cholesterol. Wine flushes the face and warms the hands and feet, you know, because it brings blood to the peripheral vessels. Cholesterol accumulates in the vessels and slows the blood flow, while dilating the vessels increases the blood flow. Drinking wine moderately is one of the best things you can do to increase your life span."

So, cheers! Here are some of Dr. Galbreath's favorite muscadine recipes. To order wine or the winery's new muscadine nutritional supplement, contact Old South Winery at 65 S. Concord Ave., Natchez, MS 39120, or order online at www.old-southwinery.com.

Dr. Scott Galbreath's Baked Muscadine Catfish

Catfish fillets
Paprika
Lemon pepper
Lemon juice
 $\frac{3}{4}$ tsp. rose or semi sweet blush muscadine wine

Put catfish in baking dish and "turn red" with paprika. Sprinkle on lemon pepper and lemon juice to taste. Pour wine over fish. Bake at 350 degrees for about 20 minutes or until the fish is dry. Dr. Galbreath, who says he is "on a diet all the time," recommends this as a healthy and low-calorie dish.

Dr. Scott Galbreath's Muscadine Cake

1 box butter pound cake mix
Sweet white blend muscadine wine
Brown sugar
Pecans
Dash nutmeg

Make pound cake according to package directions, except substitute muscadine wine for the liquid. Can top with mixture of brown sugar, pecans, and nutmeg if desired.

Natchez Santa Claus Club



It would take a lot, even in the best of times, to fill out that roomy, red fur-trimmed suit and polished black boots.

And when times are hard, it simply boggles the mind to picture a single Santa Claus granting the multiitudinous Christmas wishes of eager children everywhere.

It's a good thing, then, that there isn't merely one single Santa in Natchez, Mississippi.

There are, in fact, more than 300 of them!

It all began back in 1928 when a small group of gentleman friends bemoaned the fact that there were far too many needy children in town whose faces would hold no joy the next Christmas morning. From that meeting, the Santa Claus Club was born, its original and continuing purpose being the distribution of toys and gifts to children in need.

The club is still going strong with over 300 members ranging in age from wet-behind-the-ears

to way up into the 90s. Club membership is a valued legacy passed from father to son, be he plumber or physician or banker, and select members of the younger generation are recruited to carry on the tradition.

Well in advance of Christmas each year, club members choose one of their own to reign as the annual Santa Claus, a coveted but expensive honor. Each year's Santa must have the financial wherewithal to fulfill obligations ranging from dispensing quarters from his own pocket to children to hosting at his own expense an elegant evening bash with band for all club members, spouses, and several hundred other friends and invited dignitaries.

Santa must also have the stamina to survive a long and grueling Christmas Eve day beginning near dawn, when he prays for cool clear weather and straps on plenty of padding under his hot red suit and itchy beard, until the wee hours of the



Following mom as he hurriedly readies his own home hearth for Christmas.

As one former Santa, banker Richard Durkin, says, "It's quite an honor, being Santa Claus. It gives you a warm feeling. The kids believe in you and touch your heart. But it's like being born; you want to do it, but you only want to do it once. It takes plenty of money to be Santa Claus. Of course, I'd do it again in a New York minute if somebody else would pay for it!"

The program is financed through campaigns conducted by the local newspaper and with Santa Claus Club funds; annual dues enable the club not only to provide gifts for needy children but also to make contributions to the local children's home and to a foster child program as well as to make special grants for childhood illnesses. A committee of local ladies purchases the gifts, and there are usually 300 or 400 youngsters signed up to participate.

Regardless of the numbers, there's something under the Christmas tree for every child in need. "That's what it's all for, the children," Durkin says, "but we get more out of it than they do." The experience is indeed moving for the club members. Durkin recalls the year one gentleman was so overcome by the touching orphans that his wife found him filling picture frames with the household silver to increase the children's gifts, and another member rushed home and loaded up all the presents waiting under the tree for his own children and distributed them to the needy.

Christmas Eve for the Santa Claus Club begins early with breakfast at a local restaurant, followed by organization into a motorcade for the trip along

a route designed to encompass as much territory as possible so the spirit can be shared with the greatest number of onlookers.

Santa hurl's candy from a gaily decorated convertible police cars lead the way, and with sirens blaring and horns honking, candy flying and smiles blazing, the motorcade is completed by the other 300 or so members of the Santa Claus Club.

First stops on Santa's itinerary include several "hospitality houses," where club members are hosting Christmas parties. Santa dispenses quarters and hears whistled requests from the children present as other club members refresh themselves. Then it's off to one of the local auditoriums where needy children have their chance to whisper in Santa's ear before receiving a bagful of toys, the only Christmas most of them will have.

After a traditional oyster po' boy lunch, Santa and his boys head for a few more parties at the homes of club members, dispensing cheer along the way, and then as dusk falls, it's off to Santa's own big party, called "something to let the ladies be involved in after the men have been running around all day!"

The Santa Claus Club is self-supporting and receives no governmental funding yet its program reaches hundreds of needy children each year and spreads cheer throughout the entire community. Here are a few specialties from "hospitality house" parties visited by Santa on Christmas Eve as he makes his rounds: these, furnished by Eleanor Young, wife of Santa Claus club member Dr. John Young, and her sister Elizabeth Lehmann, were enjoyed at The Hedges.

Boursin Cheese

2 tbsp. butter, softened
½ tsp. pressed garlic
¼ tsp. dill, basil, or any herb you prefer
⅓ tsp. thyme
2-3 tbsp. chopped fresh parsley
1 tbsp. dried or minced green onion
8oz. cream cheese, softened

Combine all ingredients until smooth. If it gets too soft, refrigerate until firm enough to roll into large ball. Roll into ball, then roll in coarsely ground black pepper or mixture of black pepper and paprika. Cover with plastic wrap and refrigerate. This is best if made 1 or 2 days in advance of serving.

Cheese Crisps

2 cups flour
2 packed cups grated sharp cheese
2 cups crisp rice cereal
2 sticks butter
Hot pepper sauce, salt, and paprika to taste

Mix all ingredients together well. Drop by teaspoonful onto ungreased cookie sheet. Press down with fork. Bake until firm, about 15 minutes at 350 degrees. Can be frozen.

Cocktail Sausage with Sweet and Sour Sauce

2 tbsp. cornstarch
½ cup sugar
½ cup cider vinegar
1 cup pineapple juice
2 tbsp. soy sauce
Cocktail sausage
1 cup pineapple chunks
½ cup bite-size bell pepper chunks
Cherry tomatoes

Mix cornstarch and sugar well in pot. Add vinegar and juice. Add soy sauce. Bring to a boil, stirring constantly, until thick. Pour over cocktail sausage, fruit, peppers, and tomatoes. The sauce is also good for egg rolls and wontons.

Homemade Mustard

4oz dry mustard
1 cup vinegar
2 eggs
¾ cup sugar

Beat mustard and vinegar. Add eggs and sugar. Beat over low heat until thick, about 15 minutes. Serve with tiny homemade biscuits or rolls filled with slice of ham.

Marinated Mushrooms

12 tbsp. red wine vinegar
6 tsp. salt
3 tsp. freshly ground black pepper
3 cloves garlic, sliced
Dash Tabasco sauce
6 tsp. sweet basil
3 tsp. dried parsley
9 green onions, sliced
18 tbsp. olive oil
1 1/2 lb. can whole button mushrooms
3 tsp. dried parsley

In large jar, put vinegar, salt, pepper, garlic, Tabasco, basil, and 3 tsp. parsley. Put on lid and shake until salt is well dissolved. Add onions and olive oil. Drain mushrooms and add. Shake well. Let stand at room temperature for 4-5 hours. Refrigerate and marinate by shaking occasionally until ready to serve. Serve sprinkled with 3 tsp. parsley.

Peggy Peabody's Party Chicken

4 large chicken breasts, split, skinned and boned
8 slices bacon
1 4-oz. pkg. chopped beef
1 can condensed cream of mushroom soup
1 cup sour cream

Wrap each breast with strip of bacon. Cover bottom of flat greased baking dish with chopped beef. Arrange breasts on beef. Mix undiluted soup and sour cream; pour over chicken. Cover and refrigerate. About 3 1/2 hours before serving time, heat oven to 275 degrees. Bake chicken, uncovered, for 3 hours. Serves 8.

Stone-Ground Cornmeal



Across the river from Natchez are two young brothers who've taken a long (10 generations!) and proud family history of farming and given it a new twist. Or maybe it's an old twist.

It all began one day during the fall harvest season, when brothers Patrick and Jesse Calhoun sat in the middle of 1,400 acres of corn and devoured the dinner their mom, Bobbie, had brought them . . . corn on the cob, cornbread, and several other old Southern staples based on corn.

It struck Patrick that corn played an enormously large part in the family diet, yet strangely enough, most of the corn they baked or fried with came from the supermarket. While the family farmers produced plenty of corn as their major cash crop, most of it was sold to grain elevators, feed mills, and an ethanol plant.

The brothers decided to do something about it, using their own resources and promoting a local agricultural product at the same time. They purchased a stone burr mill and set about the business of turning their Calhoun Bend corn into stone-ground cornmeal for marketing across the South.

The corn they use in their finished product is a pioneer hybrid, a yellow field corn that makes better meal than sweet corn. They soon expanded their inventory to include a cornbread mix and fish fry, with white cornmeal and old-style grits planned for later, all grown and processed right in Calhoun Bend on Black River Lake south of Vidalia on the Louisiana side of the river just across from Natchez.

Patrick Calhoun says the concept of stone-grounding corn into meal has changed very little since the first settlers arrived on American shores and thanked their lucky stars upon discovering the multitude of swift-running streams and creeks capable of supplying power to turn gristmills.

Diverting the waters' flow toward the mills, the pioneers used this natural source of energy to turn giant wooden paddlewheels, which in turn rotated millstones to grind whole-kernel corn seed.

Waterpower has today been replaced by electricity, but modern cooks and bakers are rediscovering what the old-timers knew all along: that old-fashioned whole-grain stone-ground meals and flours produce delicious crusty breads rich in natural flavor, high in fiber, unaffected by chemical preservatives, and nutritious without synthetic vitamins and substitutes.

The Calhoun Bend cornmeal contains the hull, endosperm, and germ of the corn seed, which improves the flavor and nutritional value of the end product. By using all the parts of the corn seed, unlike processed cornmeal, the stone-ground variety is all natural, low in sugar and sodium and high in starch fiber, and calcium. (Direct inquiries for mail ordering stone-ground cornmeal to Calhoun Bend Mill, 3615 4th St., Jonesville, LA 71343; telephone 318-339-9090.)



Bobbi e Cal houn' s Cornbread

1 cup stone-ground cornmeal
1 tsp. salt
 $\frac{3}{4}$ cup flour
1½ tsp. baking powder
2½ tsp. sugar
1 egg
1 cup milk
1 tbsp. melted butter

Mix dry ingredients. Add egg, milk, and butter. Stir until completely moist. Mix well. Cover bottom and sides of iron skillet with bacon drippings and sprinkle bottom of skillet with 1½ tsp. cornmeal to prevent sticking. Pour in batter. Bake at 425 degrees for 25 minutes or until golden brown.

Batter Bread

1 pt. milk
½ cup yellow cornmeal
½ stick butter or margarine
Cream for thinning if needed
3 eggs, separated
1 tsp. sugar
¼ tsp. cream of tartar
½ tsp. salt

Scald milk. Stir in cornmeal until all lumps have disappeared. Drop in butter, mix, and allow to cool. Thin with cream if too thick. Beat in egg yolks one at a time, beating mixture well after each. Beat whites until stiff and add the sugar, cream of tartar, and salt. Fold two mixtures together. Pour into greased casserole dish. Set in pan of cold water and bake in 350-degree oven about 40 minutes. This bread is served with a spoon and should be about the consistency of corn pudding.

Patri ck Cal houn' s Favorite Apple Corn Muffins

2 cups flour
½ cup yellow cornmeal
½ cup brown sugar
1 tsp. baking powder
½ tsp. salt
1 cup milk
1 egg, lightly beaten
4 tbsp. unsalted butter, melted
1 large Granny Smith apple, peeled and coarsely chopped

Preheat oven to 425 degrees. Lightly grease 12 muffin cups. In large bowl, blend flour, cornmeal, sugar, baking powder, and salt. In another bowl, combine milk, egg, and butter. Add milk mixture and apple to flour mixture and fold lightly until just combined. The batter should not be perfectly smooth. Fill muffin cups about $\frac{2}{3}$ full. Bake about 30 minutes until tops are golden brown.

Gertrude Ver's Cornbread Oyster Stuffing

Cornbread
2 eggs
Turkey or chicken giblets
½ bunch green onions, chopped
Fresh parsley, chopped
2 stalks celery, chopped
Butter
½-1½ lb. ground meat
Fresh oysters

Make cornbread according to favorite recipe, using 2 eggs. Boil turkey or chicken giblets (discard livers) until soft, then chop. Save juice from boiling. Sauté green onions, parsley, and celery in butter with ground meat. Add cornbread, oysters, and giblets to the sautéed mixture and mush to desired consistency, adding giblet water as needed. Heat before serving with roast turkey or goose.

Natchez Humane Society Barbecues



Fund-raising in Natchez is probably much like anywhere else . . . the better the food offered, the better the turnout and the more profitable the occasion.

Consequently, when the board members of the local humane society contemplate their fund-raisers, plans usually center around barbecues or box suppers for enormous numbers of paying guests. Society board members can tell you it's no picnic feeding the multitudes!

"Horrors!" shouted one friend at the prospect of a chapter in this book entitled "Natchez Humane Society Barbecues." "Call it something else, for heaven's sake! Just think what people will figure is being barbecued!" So to prevent any misunderstanding, let's get it straight right at the outset that the humane society barbecue menus usually consist of barbecued chicken (store-bought chicken, at that), supported by mountains of marinated vegetables and mounds of pork and beans.

Because the humane society is privately supported, it always seems to be in debt, according to

one board member. But the hundred or so animals on its rolls on any given day desperately need help, and when the local governmental animal-control officer has worked his 9-to-5 hours and gone home, only the humane society will send out someone at all hours of the night to help with animal problems. Besides, there are educational pet-care programs to be put on at schools and youth groups, and there are visits to be made to the elderly in nursing homes to share the joys of loving pets.

That's part of the motivation (count the number of pets originating from the humane society shelter at any board member's house, and you'll understand the rest of the motivation) that accounts for finding one board member up to her elbows mixing mounds of marinated vegetables for the salad, another struggling with the mind-boggling computations required for revising a recipe that serves 12 to accommodate 150 people, and another stirring pork and beans all through the night with a boat paddle in a big institutional pot on the gas grill.

It's all for a worthy cause.

Humane Society Pork 'n' Beans for 400

14-16 gal. pork 'n beans
48 oz dehydrated onion
16 oz jarred low mustard
4 lb. dark brown sugar
2½ 10-oz. bottles Worcestershire sauce
Salt and black pepper to taste

Mix all ingredients and heat very slowly for a long time to meld the flavors.

Marinated Vegetable Salad for 150

2 qt. canned whole green beans
2 qt. canned English peas
2 qt. shelled whole corn
24 cups chopped celery
6 cups chopped onion
2 28-oz. cans chopped pimientos
4 lb. sugar
12 tbsp. salt
4 tbsp. black pepper
12 cups vinegar
12 tbsp. paprika
6 cups oil

Drain vegetables well. Mix seasonings with oil and refrigerate until chilled. Mix vegetables and dressing together and refrigerate together for at least 1 day. This recipe requires an awfully large container. To make only 12 servings, reduce portions to 1 15- or 16-oz. can of each vegetable, 2 cups celery, $\frac{1}{2}$ cup onion, and 1 4-oz. can pimiento; make dressing by combining 1 cup sugar with 1 tbsp. salt, 1 tbsp. black pepper, 1 cup vinegar, 1 tsp. paprika, and $\frac{1}{2}$ cup oil.



The Pig Out Inn



Its location may have something to do with the success of this family operation, across from Canal Street Depot housing some wonderful little specialty shops and pilgrimage headquarters in the restored train station at the second busiest intersection in Natchez, just up from the river and in the thick of the action for the balloon festival and other special riverside events.

But mostly it's the food, ranging from down-home finger-licking-good barbecue to gourmet catering. Archie Willatts used to live in Dallas, where he was a produce broker; his wife, Anne Vidal, worked as a florist. But her family had been in Natchez for what Archie describes as "270 years," and home was calling. When they moved back to Mississippi, they combined the best of both worlds, opening a little 45-seat hole-in-the-wall eatery specializing in the best BBQ this side of heaven . . . or this side of Dallas, which is where

Archie learned to smoke succulent meats from his best friend, who owned four BBQ joints there.

Now the Pig Out Inn specializes in slow-smoked meats cooked right there: pork shoulder, beef brisket, pork ribs, chicken, hot sausage links, and whole boneless turkey breast, plus homemade side dishes like baked beans, potato salad, slaw, fresh corn on the cob cooked in the husk on the smoker, and black bean and corn salsa.

The restaurant serves lunch and dinner daily except Sunday, and does it fast: Archie Willatts says eating at the Pig Out Inn is faster than fast-food outlets, since everything is ready, and the meat is sliced right in front of the customer. The Willattses also do BBQ catering for picnics and informal gatherings, as well as elegant gourmet catering for formal affairs.

If you can't come on in and pig out with Archie, you can do it at home with his favorite recipes.



Archie Willatts' BBQ Sauce with a Bite

2½ oz Cajun seasoning mix
1½ pt water
4lb. catsup
5oz. brown sugar
2 tbsp. vinegar

In a large saucepan, mix Cajun seasoning mix with water and bring to a boil. Lower heat to simmer. Add remaining ingredients and cook slowly until temperature reaches 180 degrees. Do not bring to a second boil.

Anne Vidal Davis Willatts' Dad's Pork and Beans

1lb. ground beef
½ lb. bacon
3 medium onions, chopped
1 large bell pepper, chopped
3 large cans pork and beans
¾ cup dark brown sugar
½ cup yellow mustard
1 tbsp. black pepper
1 tbsp. mustard seeds
Salt to taste

Sauté beef; drain and set aside. Fry bacon, crumble, and set aside, saving drippings. In a heavy Dutch oven, sauté onion and bell pepper in bacon drippings. Add all the other ingredients and cook in oven at 250 degrees for at least 2 hours or in smoker for at least 3 hours.

Archie Willatts' Smoked Turkey

1 turkey
1 cup dry spice rub, such as Tony Chachere's
Several sprigs fresh rosemary

Clean bird and apply dry spice rub to skin. Stuff cavity with fresh rosemary. Place more rosemary in pan with water in bottom of smoker. Burn coals to white embers, and place water-soaked wood chips, such as hickory, mesquite, or pecan, on coals. Allow smoke to accumulate, and place turkey in smoker. Cover and allow 30 minutes per pound. Skin should be dark and meat should be juicy.

