

Redcliffe Southern Times

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JULY 2015

REDCLIFFE PLANTATION

181 REDCLIFFE RD
BEECH ISLAND, SC
(803) 827-1473

UPCOMING EVENTS AT REDCLIFFE

- **Hunger Takes No
Vacation** Food Drive
July 01 - Nov 30
**Donate at all 47
SC State Parks**
- **African-American
Experience:
Cabins & Communities**
Sat, Sept 12 FREE

For more information on these programs please contact the park.

Park Staff

Park Manager
Joy Raintree

Park Interpreter
Elizabeth Laney

Park Technician
Doug Kratz

Asst. Park Ranger
Theresa Hipps

Redcliffe, July 29, 1860

"I never felt less like writing a letter or doing anything than I do now. This infernal heat has neutralized all the good effects on me... I am competent to do nothing but to lie on a sofa and read or talk..."

James Henry Hammond

Lucy's Kitchen

A Tradition of Food and Family that began in the Pecan Orchard

By Erika Craig, Great-Niece of Lucy Henley Dunbar

As we have recently celebrated Mother's Day and Father's Day, I felt that an article reminiscing on the life of my family would be a cathartic release, imbedded with fond memories of the "Pecan Orchard," food and family.

Growing up as one of Kizzie's granddaughters (see article of July 2014), I learned early on that she, her parents and siblings and their children were well known around our town. Most fondly for memories shared in the Pecan Orchard, family stories about working at Redcliffe and the fact that the Henley Girls could cook.

There are so many stories of the "Pecan Orchard" where many generations of Henleys were born and reared. The last of the Henley family to live in the orchard consisted of Lucy and her family. Lucy too, worked for John Shaw and Fredricka Billings Jr. She too was a great cook. I can recall many occasions of where "Papa's" family, as Dennis Henley was affectionately called, assembled to celebrate many occasions, mourn the passing of a family member or welcome family from the northern states. These occa-

sions always seem to involve going to Nin's house, as her children called her.

I remember as a little girl, going to her house washing dishes, sweeping her porch, scratching her dandruff, watching her pick eggs from the hen house and riding in the car with her as she drove on the back roads around Redcliffe. She

"The spirit of my great aunt Nick, as I called her, was of fun, food and family."

was famous for her true story telling tales of the past because she remembered every detail, she could even tell you what the weather was like when certain events happened decades prior. She would let us children take turns honking the horn as we entered into curves. She said that would alarm drivers coming in the opposite direction that she was on the road.

I remember when my parents went shopping, they would drop my siblings and I off at her house because we had cousins our age that we enjoyed playing with and you could always find a child in the orchard to play with and some good food. When my mom would have home birthday parties for her kids, my great aunt Nick, as I called her, would

always show up wearing her knit tam hat, with a smile on her face.

As I got older and my mom would travel to visit me in college or family near Atlanta, my great aunt would be her company. No matter how far they traveled, my mom said Nick would stay awake and share memories of both their childhoods with Papa. When I got older, I would take her to the bank and grocery store and she could give you directions of where she needed to go like she was the driver. The spirit of my great aunt Nick was of fun, food and family. (Article continued on final page.)





Sid's Income Tax Service
Family Own Business

Over 45 Years Serving the
Metro Area



Sid's Income Tax Service

This last February I had the opportunity to go to Washington, D.C. and visit Sid's Income Tax Service. It was established about 50 years ago by Sidney DeWalt, Jr who was born at Redcliffe in 1921. One of the great delights of my own time at Redcliffe has been getting to know Sid's daughter Anita who currently runs the tax service along with other members of her family. Anita has always been passionate about her family history so it was no surprise that when I showed up at their door on Pennsylvania Avenue there were three generations of the family hard at work! True to form I insisted on a selfie with the group. It was cold outside but quite snug inside the business that has been family run for almost a half-century. To my surprise and delight there was even a framed copy of the "Redcliffe Southern Times" right next to a picture of Anita's newest grandbaby!

~ Elizabeth Laney, Park Interpreter

Artifact of the Month *Skeeter's Chair*

In John Shaw Billings' 1957 inventory of Redcliffe he gives the following description of this charming child's wicker rocking chair currently on display in an upstairs bedroom: "Wicker back and arms. Bought for FWB jr. To Redcliffe in 1954." The chair was one of several items the bereaved parents kept after the death of Frederica Jr., aka "Skeeter," in 1929.

The chair itself is a wood and wicker rocking chair which features a wooden seat frame with upholstered panel covering the original woven seat. A blue tag on the underside of the seat reveals that the chair was made by the Heywood-Wakefield Company, who had a branch in Baltimore, Maryland quite close to where the Billings' were living when Skeeter was born in 1927.



Carol Suber (left), a descendant of the Hammond family and cousin of John Shaw Billings, was photographed in Redcliffe's library sitting in Skeeter's Chair in the early 1970's.

FURNITURE

HEYWOOD-WAKEFIELD CO.

MANUFACTURERS OF

Cane and Wood Seat Chairs	Chair Cane
Bent Wood Chairs	Cane Webbing
Reed and Rattan Furniture	Railway Car Seats
Children's Crockers and Go-Carts	Cocoon Mats and Matting
Opera and Folding Chairs	School Desks
Rattan Specialties	Porch Furniture
Portable Seatings for Assembly Halls	

WAREHOUSES:

NEW YORK, N. Y.	BALTIMORE, MD.	PORTLAND, ORE.
CHICAGO, ILL.	SAN FRANCISCO, CAL.	LOS ANGELES, CAL.
BOSTON, MASS.	KANSAS CITY, MO.	BUFFALO, N. Y.
PHILADELPHIA, PA.	ST. LOUIS, MO.	

FACTORIES:

GARDNER, MASS.	ERVING, MASS.	CHICAGO, ILL.
MENOMINEE, MICH.	WAKEFIELD, MASS.	PORTLAND, ORE.
	AND ORIELLA, CANADA	

113-123 WEST CONWAY ST. BALTIMORE, MD.

Left - Advertisement from the 1923 Baltimore City Directory.

(*Lucy's Kitchen, con't*) When you went to Nick's house, she always had food, whether it was a freshly made Pound Cake we couldn't wait to cool before she cut it, a portion of a Raisin Cake (she was well known for her Raisin Cakes as she was the only sister who had perfected the recipe and was famous for it) or sweet potato pie, greens, fresh cut tomatoes, macaroni and cheese, corn bread or biscuits, field peas, fried corn, fat back, or whatever was prepared and sitting on the stove warming in pots for her family to enjoy (microwaves hadn't hit the scene yet in our family). As she got older, she would go to her younger sisters' houses and stay all day with them, sometimes even staying the night. She was still driving in her elder age and pretty good at it. She enjoyed visited with them because her sister's would serve her and wait on her hand and foot all day, a trait my mom said I enjoy and inherited from her.



Henley home, Pecan Orchard, Redcliffe 1940's.

As I get older, I see our family keeping the *tradition of family and food*, by passing recipes and dishes down from generation to generation.

The reputation of family and food even followed Lucy and her sisters to church. On Church Anniversary Sunday at the Historic Silver Bluff Missionary Baptist Church, Lucy and her sisters and some of their children would have their "Basket" ready to serve. Back in the day, a Basket Serving was a custom where church members would serve food from the trunks of their cars or tables. This tradition of food from the family was echoed at Lucy's funeral during reflections of her life,

when it was said that she would always feed you great food.

As I get older, I see our family keeping the tradition of family and food, by passing recipes and dishes down from generation to generation. Sarah's daughter is known for her dynamite Chocolate Cake, one of Sophie's daughters is known for her great Sweet Potato Pie and one of Lucy's daughters is known for her delicious Red Velvet Cake and the list goes on. As the summer approaches and families begin to celebrate and as life goes on, I will always hold near and dear to me, the memories and traditions of my family, especially my dear great-aunt Lucy's legacy. As both her and my mother have departed this life, her granddaughter and I often joke that wherever they are, my mom is driving and my great aunt Lucy is the passenger keeping my mom awake. After several failed attempts of trying to duplicate a recipe similar to her famous Raisin Cake, I have found a cake similar with tasty results.

Rum Raisin Cake with Cream Cheese Drizzle

2/3 cup golden raisins	3 tbsp. dark rum	3 cups sifted cake flour	1 1/2 tsp baking powder
1/2 tsp baking soda	1/2 tsp salt	1/4 cup unsalted butter, soften	1/2 cup canola oil
1 1/3 cups granulated sugar, divided		1 tsp lemon extract	2 tsp vanilla extract
3 large eggs	1 cup whole milk	Shortening & flour for greasing Bundt pan	
3 tbsp. light corn syrup	2 tbsp. water	1 tbsp. powdered sugar	4 oz. cream cheese
1/2 box powdered sugar	2 to 4 tbsps. of whole milk		1/2 stick salted butter

Rum Raisin Cake 1. Preheat oven to 350°. 2. Combine raisins & rum in a small microwave-safe bowl; microwave at HIGH for 30 seconds. Cool to room temperature. 3. In second bowl combine flour, baking powder, baking soda & salt. Place butter in a large bowl; beat with a mixer at medium speed until smooth. Add oil, 1 cup granulated sugar, lemon & vanilla extract; beat at medium speed 3 mins or until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flour mixture and milk alternately to butter mixture, beginning & ending with flour mixture. 4. Drain raisins & reserve the liquid. Stir raisins into batter. Pour batter into a greased & floured 10-cup Bundt pan. 5. Bake at 350° for 40 mins or until a wooden pick inserted in center comes out clean. Cool in pan 10 mins on a wire rack. Remove from pan; place on serving plate.

Cream Cheese Drizzle 1. Combine remaining 1/3 cup granulated sugar, corn syrup, and 2 tbsp. water in a small saucepan; bring to a boil. Cook 1 min. Remove pan from heat; stir in reserved liquid from raisins. Brush syrup over warm cake. Cool completely. 2. Combine cream cheese & salted butter on medium speed until mixed. Slowly add powdered sugar & beat until combined. Add 2 to 4 tsp of milk until a consistency to drizzle is achieved. Drizzle on cake and serve.



Donate at any of our 47 SC State Parks thru Nov 30!

HUNGER TAKES NO VACATION

SC State Parks FOOD DRIVE July 01 - November 30, 2015

Be one of the first five people to **FILL A REDCLIFFE TOTE** with non-perishable food items for our food drive and **we'll GIVE you the tote** as a thank you gift (we keep the food though)! We're looking for all kinds of donations including canned food items, dry goods, peanut butter, toiletries, diapers & detergent. A Redcliffe tote will hold 18 cans or one small bag of diapers. Mix and match the items above & if they fill up the bag - its yours!