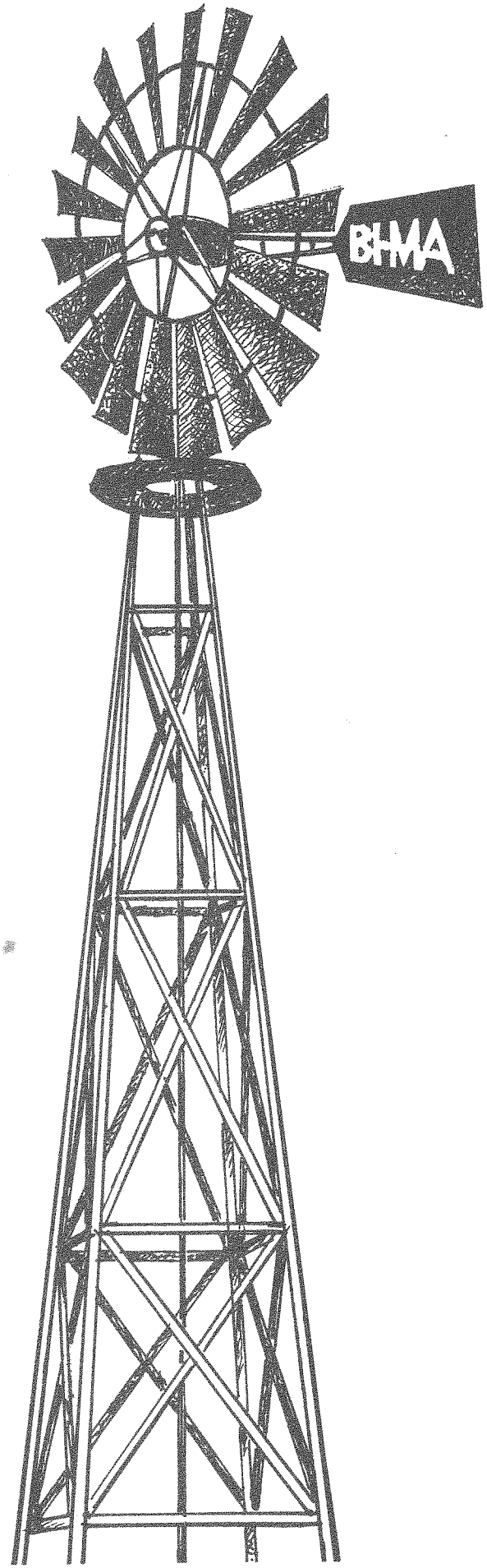


A COMPENDIUM of ETHNIC HISTORIES of BALDWIN COUNTY

Compiled by
MARY ELISABETH DURYEA

for the
Baldwin Heritage Museum Association
January 1987

A COMPENDIUM
of
ETHNIC HISTORIES
of
BALDWIN COUNTY

Compiled by
MARY ELISABETH DURYEA

for the
Baldwin Heritage Museum Association
January 1987

BHMA

Baldwin Heritage Museum Association

P.O. BOX 356 • ELBERTA, ALABAMA 36530

From: The 1986 Chairman

Baldwin Heritage Museum Association is moving from being an Association toward becoming A MUSEUM!

The dream is coming true as construction work continues inside the exhibition building.

Your memberships, contributions, interest and plain old hard work are building this museum for Baldwin County.

This project - as much as any county-wide effort in history - exemplifies the spirit of the families who built Baldwin.

That's our heritage to preserve!

Hattie Little Smith

Now is the time . . .

in Baldwin County to preserve the memories . . . memories of the laborers in the potato fields, in the pasture lands and the corn fields, those working the turpentine "naval stores," the managers of the timber lands, the vineyards and the citrus groves.

These early settlers plowed the land and struggled to make Baldwin bountiful.

Throughout the first half of this century, families worked and played and prayed and learned. From their efforts we became a county more bountiful than any other in our state.

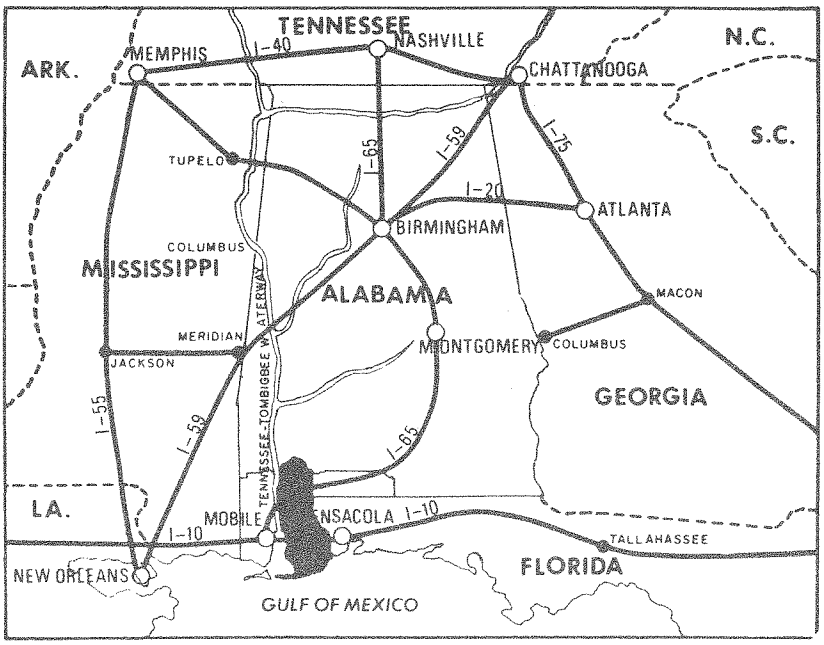
They came from many different ethnic backgrounds and geographical areas. They brought their traditions and have retained their heritages.

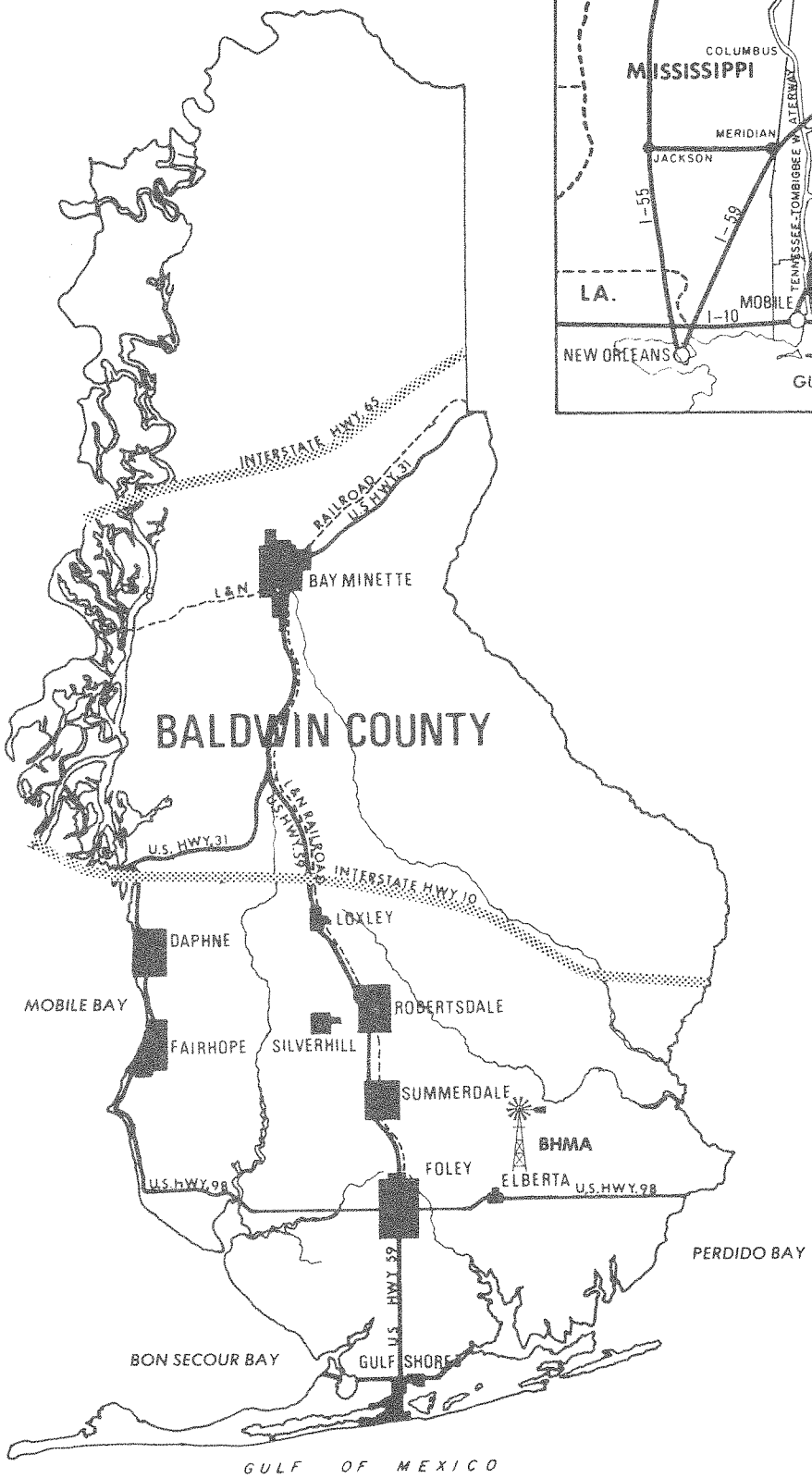
We who live here today are enriched by their diverse legacies. The Baldwin Heritage Museum Association is our attempt to set their efforts down for the future generations of us.

The Baldwin Heritage Museum Association, Inc. was organized June 1981 as a non-profit organization. BHMA, Inc. is now completing the construction of its exhibit hall on the site one-half mile east of Elberta, Alabama on the north side of US Highway 98. The rustic 5-acre tract "Frieden Im Wald" (Peace in the Forest) was donated by John G. and Ruby Haupt.

The museum will be publicly supported by the gifts of exhibits, services and monies from friends, visitors and association members. Tax exempt status has been granted.

BHMA





LEGEND

- INTERSTATE HIGHWAYS
- OTHER HIGHWAYS
- RAILROADS

TABLE OF CONTENTS

Letter from 1986 Chairman 2
Now is the Time 3
Baldwin County Map 4
Table of Contents 5
Abraham Baldwin 6
This Land Called Tensaw Settlement 7
History of Elberta 12
Silverhill 16
The Italian Settlement in Daphne 20
A Small History of Malbis Plantation 23
Black History 26
The Swiss 28
Immigration of Czechs, Moravians and Slovaks
to America from 1850 to 1934 29
The Polish Colony 34
Baldwin County, Alabama 35
Immigration - An Early European Brain Drain 36

A Man Named Abraham

Abraham Baldwin

A County Called Baldwin

THIS LAND CALLED TENSAW SETTLEMENT

by DESS SANGSTER

submitted by Davida R. Hastie

The "Taensas" who were responsible for the name of the present northern section of Baldwin County were reputed to have been first brought to Mobile in 1714 by Bienville, having been driven from Louisiana by fierce tribes of that region. Records of early French settlers at Mobile, however, show that many were slaves of the French settlers before the tribe arrived and settled along the river from Blakeley northward to Little River. Sources referred to them in 1721 as "100 teepees at Taensa Bluff" and a French chart of 1744 in Pickett's *History of Alabama* shows the Taensas living on a bluff at what is present-day Stockton. Since they were sun worshippers and kept eternal fires in their temples, it is probable that the Taensa Indians originated from an area of Mexico. With the departure of the French around 1763, most of the remaining Indians followed and were re-established in Louisiana. In time, many spelling variations have appeared, Taensa, Tensa, Tensau, and finally Tensaw, the current version which will be used throughout this narrative.

It was the Treaty of 1763 that ceded this Tensaw settlement to the British. Shortly thereafter, the Tensaw Bluff area was settled by the former English Commander from Mobile, Major Robert Farmer, and the name changed to Farmer's Bluff. Around 1775, the famous naturalist William Bartram, on an extended trip through this section of the country, spent a week in the hospitality of Maj. Farmer and collected specimens of newly discovered native vegetation which he sent to botanical gardens in London.

Eighteenth century highways of the region were rivers and Indian trails. Water transportation became more important as ports and trading posts were established. Settlers began building boats and ferries to accomodate demand. Mims Ferry, begun in 1799, with Hollinger's Ferry on the Tombigbee, opened the river route to Ft. Stoddert. William Pierce operated a trading post on Boatyard Lake; earlier, an English trading post had been established at Farmer's Bluff, later called Stockton, and there were many others along the Tensaw River system. Though various versions of boats -- dugouts, flatboats, keels -- had been in use by settlers for many years, the first successful steamboat built in Alabama was the *Tensaw*, built at Blakeley in 1819. And in Peter Brannon's writings on the area, mention is made of one John Fowler of Blakeley who, by a legislative act in 1822, was authorized to run a steam-powered ferry boat for five years between Mobile and Blakeley. Social life on the river also thrived during this period. Many newspaper social columns of the time refer to the "party boat excursions," usually naming socially prominent "belles" of the most "aristocratic" families in attendance. Some articles mention picnic excursions; other mention "sporting" excursions where "alligators were shot." As more landings were built through the years, so were more steamboats: the *Alpha* in 1835, built at Tensaw; the *"K"* in 1853, built at Stockton.

It is important to the history of this settlement that the boundary line which established the division between the Mississippi Territory and Spanish West Florida, the survey and work completed in 1799, runs directly through the town of Stockton. U.S. Surveyor General, Andrew Ellicott did this first Alabama boundary survey which defined the southern boundary of Mississippi Territory and is the basis of all South Alabama surveys, and Ellicott's Stone, a sandstone monument marking this historic line can still be seen near Bucks, north of Mobile.

From the Indian trails came roads. In 1805, the United States government, in a treaty with the Creek Indians, agreed to establish and maintain a "horse path," later called the Old Federal Road,

from the Chattahoochee in Georgia to St. Stephens, with a terminal at Tensaw. The stretch ultimately ran through Stockton and Blakeley to Pensacola, along much of what we know today as Hwy. 225. Pack horses which brought machinery, tools and other materials to Boatyard in 1802 when the Pierce Brothers purportedly established the second cotton gin in Alabama, soon gave way to wagons with teams, carriages and stage coaches. Some stopping places for travelers through the Tensaw settlement area were at a Mrs. Mills house near Little River, at Taitsville, a Mrs. Bryant's at Montgomery Hill (now Tensaw), and Patrick Byrne's Tavern at Tensaw Station where the weary traveler got his last good cup of coffee just before reaching Blakeley. One Baldwin County partner in the first stage coach route through Tensaw settlement to Blakeley was Patrick Byrne. In 1839, William Kitchen of Stockton traded half of the undeveloped part of Stockton to Ward Taylor for one-half interest in this route. These stage coach routes served also as mail routes and horses were traded for fresh ones every sixteen to eighteen miles. One of the first stops in Stockton was the old one-story Hammond house which contained a large attic used as sleeping quarters. The United States government regulated prices for room and board at the "houses of entertainment" which established along the routes; breakfast was set at 50¢ while supper was 75¢ and consisted of enough food to match a major modern-day buffet!

With the many changes that came with the nineteenth century also came new families to Tensaw settlement. Samuel Mims and his family came, bringing with them a William Weatherford. Other early settlers were the Halls, Holmeses, Weekleys, Booths, Tates, Killcreases, Steadhams, Easlies and Linders. Alexander McGillivray had already settled in the area. And with the settlers came a new phenomenon for the area, religion --in the form of an eccentric circuit-riding Methodist minister, Lorenzo Dow and his wife Peggy, around 1803. Later, the circuit rider practice gave way to grape arbors and finally to log cabin structures which also served as schoolrooms. The first church of record in the Tensaw settlement was the Union Church (Methodist) on Holly Creek which was built about 1840. The second was Montgomery Hill Baptist, begun around 1853. Also in the early 1850s came the original Presbyterian Church in Stockton, started by one Benjamin Medcalf, Gerald Byrne being the Clerk. Later, a Methodist Church was organized and built at Latham.

The first public school in Alabama was reportedly started in 1799 by John Pierce at Boatyard Lake (Tensaw), and William Weatherford (Red Eagle) was one of his early pupils. Others, children of local wealthy planters and lumbermen, were Mims, Halls, Steadhams and Byrnes; children of halfbreeds who attended were McGillivrays, Taits, Durants, McQueens and others. Known as a "Blab" school, imagine the varied languages of the settlement: French, Spanish, English, and a variety of Indian languages. To his credit, John Pierce, along with his brother, was an enterprising young man and so, did not depend upon "teacher's wages" for his survival. Rather, he must have had a deep love and devotion for both children and education.

In 1811, Joshua Kennedy built what was purportedly the first major sawmill in Alabama at Rains Creek, though the Byrne brothers may have previously begun a smaller version on Byrnes Lake in Spanish Territory. According to a Civil War Atlas, by 1861, other mills in the Tensaw settlement were Byrne's Mill just north of Blakeley; Hall's Mill near present-day Crossroads; Kennedy's Mill at Stockton (this probably replaced the original burned mill); McDonald's Mills on Majors Creek just north of Latham; and Black's Mills just northwest of Montpelier or present-day Blacksher. It was during this period that grist mills also began to spring up to grind corn or maize for the settlers; many of the above listed sites probably had both water-powered sawmills and gristmills.

The turn of the century also saw more unrest by the Creeks, resulting in the now famous Ft. Mims Massacre on August 30, 1813. This largest Indian uprising and massacre of American settlers in United States history, led by Red Sticks Chief Red Eagle (Pierce's early Boatyard School student William Weatherford), left over 500 white men, women and children dead -- some two dozen managed to escape the slaughter -- and many Indians either wounded or dead. A monument to the deceased settlers may be seen just north of the Ft. Mims site. It also brought Gen. Andrew Jackson with his famous battle cry, "Remember Fort Mims" as he led the Creeks on the "Trail of Tears" to re-settlement in the West. Red Eagle, in a pact with Gen. Jackson, was allowed to return to his large plantation near Montpelier where he died on March 9, 1824, and was buried near Taits Landing, the present-day Dixie Landing. A monument stands today on the one acre fenced site owned by Baldwin County. A Mobile newspaper ran the following vengeful obituary: "William Weatherford, the celebrated savage warrior is at length vanquished, the destroyer is conquered, the hand which so profusely dealt death and desolation among the whites is stilled." During this period while Gen. Jackson camped at Ft. Montpelier (present-day Blacksher), his wife Rachel spent some time with Mrs. Samuel (Hannah) Mims in the Mims house at Boatyard near Tensaw. It is this same house that is reported to be the oldest standing house in Baldwin County in 1987. Also, in 1807, Aaron Burr was reportedly a guest of the Samuel Mims house when he was entroute to Richmond, having been arrested for treason in nearby vicinity not long after completing his term as Vice President of the United States. Other forts which were erected earlier or during this period in the Tensaw area were Ft. Pierce, Ft. Montgomery (erected in 1814 by Thomas Hart Benton), and Ft. Blakeley.

As previously mentioned, there were mail delivery stops along the stagecoach routes, the first in this settlement being at Tensaw in 1811 in what was then Washington County, its Postmaster being John Pierce, but post offices more akin to modern-day ones were first established around the 1830s. The first of these in the Tensaw settlement was at Stockton in 1835; its Postmaster was Gerald Byrne, Jr. J. H. Scrugg, in *Alabama Postal History*, shows the following post offices in April, 1859: Tensaw, Stockton and Blakeley. The opening date of the post office at Latham was not established at this writing, but it was served by three women: Molly McGowan, Virginia Ferguson, and Bessie Coghlan. An interesting note regarding the first mail station established in 1811 at Tensaw is that its final Clerk was June Slaughter, and it was relegated to the status of a rural route in 1967, some 150 (plus) years later.

Bernice McMillan of Stockton, in her "Alabama of Yesteryear," stated very well the demise of the stage line: by 1860, the Alabama and Florida Railroad, and the Mobile and Great Northern had joined to connect Montgomery to Mobile, then the stagecoach was no more. (Note: another railroad in existence in Baldwin County, running from Blakeley, was the Mobile and Pensacola, constructed in 1861 but removed in 1862.)

Early doctors in the Tensaw settlement were a Dr. Coghlan who practiced mainly at Tensaw, and later, Dr. Herman Feist who hailed from Tensaw but practiced southward in the region. In Stockton, around 1890, were the following early doctors: P. M. Hodgson, J. H. Hastie, E. L. Marechal, and Wallace McMillan. Children of a few also became doctors, though some left the region. Dr. John Hamilton Hastie, son of J. H. Hastie remained, and was joined by Dr. William G. Aiken, then finally by Dr. Percy Bryant, Jr. and Dr. Brown Mason.

In times of war, the Tensaw settlement played many varied roles and sent many of its own native sons. Just a short distance south of Blakeley lies buried the only known Revolutionary War Soldier, Zechariah Godbold. A stone marker standing today tells his story. Later, during the

Civil War, 1861-1865, the region was involved in perhaps the most noted of its wartime roles, that being the site of the final battle or skirmish of the war which took place at Blakeley without the knowledge that General Lee had already surrendered at Appomattox! A cemetery with several stone markers and remains of breastworks are all that remain to be seen of the period. "Men of the Tensaw settlement who gave their lives in the Great War (first World War) were: (white) Dan Broughton, Hurricane; James H. Bryars, Stockton; Joseph W. Bryars, Perdido; Aurelius M. Carpenter, Carpenter; and Little Ed Durant, Bromley; (colored) Boston Brown, Perdido; Madison Ladd and Wilson Williams, Tensaw; Hilliard Wright, Blacksher; and William Sledge, Bromley." Each of these wars changed the course of history, beginning, possibly, with the Ft. Mims Massacre from which we have few names to memorialize. Descendants, however, both white and Indian, have not forgotten.

Town names which you will recognize today along this land called Tensaw settlement and which, over 180 years later run nearly along the original "horse path" from which the Old Federal Road was created before the Indians were officially "banned" from the region are Blakeley, Bromley, Crossroads, Hurricane, Carpenter, Stockton (Taensas Bluff, Farmer's Bluff), Vaughn, Latham (Red Hill), Tensaw (Montgomery Hill), Blacksher (Montpelier), Little River and the Tate community.

Though the winds of time have brought change to its people and communities, they have brought little change to the Tensaw settlement region. Protected by its isolation from pollution and urban sprawl, the lands still boast of vast forests, broad fields, and pure flowing streams where abundant fish, game and wildlife can still be found and where forestry, agriculture, fishing and hunting are still the major industries. Along the beautiful Tensaw River, fish camps and hunting lodges have taken the place of steamboat landings and ferry crossings; country stores and modern conveniences have replaced the old stagecoach stops, though life is still at a "trotting" pace. Communities have moved, changed names, or disappeared altogether, but many stately old homes still stand as reminders of eras in the past. The abundance of flora and fauna may still be viewed today in their natural beauty; William Bartram's country is still here!

As the winds transport the sounds of the evening church bells from Stockton out across the Delta, one can imagine hearing the echoes of the mound-builders celebrating their corn harvest, or the silent tread of warpath moccasins along the Old Federal Road, or the shrill whistles of steamboats along the river, or the rustling sails of four-mast schooners rounding the bend toward a bluff. It is here in these Tensaw lands, with a price already paid by the many who loved its wonder, that one can freely breathe the beauty, romance and history of yesteryear today.

Informally stated, in addition to those mentioned in the text, the sources consulted and additional recommended reading includes all of the following:

A Brief History of Baldwin County by L. J. Newcomb Comings and Martha M. Albers, both of the Baldwin County Historical Society, originally published in 1928 by the BCHS.

A History of Baldwin County by Kay Nuzum, published 1970 by The Baldwin Times of Bay Minette, AL.

Five Dollars A Scalp by Dr. David Pierce Mason, published by Strode Publishers in 1975.

Shadows and Sunshine, Along the Paths the Taensas Trod by Claudia Smith Slaughter, originally published privately in 1961, privately re-published in 1986 by June W. Slaughter of Tensaw.

"Interesting Facts About Stockton, Alabama" by Orrie W. Byrne of Stockton, written in 1953 (from the private collection of Davida R. Hastie).

Map of Alabama with its Roads and Distances along the Stage and Steam Boat Routes, published in 1847 by S. Augustus Mitchell, Philadelphia, Pa.

The Official Military Atlas of the Civil War by Maj. George B. Davis, U.S. Army, Leslie J. Perry, Civilian Expert, and Joseph W. Kirkley, Civilian Expert; compiled by Capt. Calvin D. Cowles, 23d U.S. Infantry. An

outstanding book with over 800 maps, over 100 engravings, and over 200 drawings; published by The Fairfax Press of NY in 1983.

Alabama Folk Houses by Eugene M. Wilson of the University of South Alabama, published in 1975 by the Alabama Historical Commission at Montgomery; lists an 1890 Creole house at Latham (owned by Ruth Coghlan Reynolds and her husband Forrest) and their "Shotgun style" Post Office which sits in the yard. Also mentioned is the old two-story Masonic Lodge at Stockton -- this Lodge #42 was removed to Stockton from Blakeley.

Alabama's Tapestry of Historic Places, published in 1978 by the Alabama Historical Commission at Montgomery; listed are the following additional historic structures or sites in the Tensaw settlement area:

Bottle Creek Indian Mounds -- 7 mi. W. of Stockton in the heart of the Delta;

Byrne's Tavern -- ruins 5 mi. from Blakeley on Old Federal Road;

Crosby-Cox House -- Stockton; 1879; heart pine pillars;

Fowler's Tavern -- Blakeley; 1820; site of tavern used as stage stop and inn (possibly same Fowler who received authority to operate steam-powered ferry);

Kitchen-Mixon House -- Stockton; 1854; four fireplaces served by one huge chimney;

Magnolia Dale -- near Tensaw; 1809; built by Dr. Thomas Holmes who escaped the Ft. Mims Massacre (built just a few years earlier);

Smith-Simmons House -- Stockton; 1830; original sections are pegged, additions made;

Watkinson-Till (Atkinson-Till?) House -- Tensaw; early 1800s; two-story mansion with two story verandah, today more commonly known as the "Old English House."

** Note to the Reader: the *Tapestry*, being published almost ten years ago, included structures or sites that may no longer be standing or visible.

HISTORY OF ELBERTA

Submitted by John Haupt

In 1903 three men, Alexander Klappenbach, F. H. Herdrick, and Henry C. Bartling were invited by Mr. F. W. Fox and Mr. Thomas Hamm to visit that part of Baldwin County, Alabama which is now known as Elberta.

When they arrived on historic Perdido Bay, with its wonderful frontage, all highlands, their search for a colonization project was ended. Its fertile land was ideal for farming. It presented wonderful sites for business men. The beautiful bodies of water were ideal for play purposes — for winter and summer resorts and homes. Hunting, fishing, boating, and bathing were added attractions.

These men had seen many tracts of land but none equalled this garden spot of Alabama. The vast forests of long leaf pines, oak, juniper, cypress, and other timber sheltered an abundance of game and wild fruits. Its many streams were teeming with fish. The land was level, gently undulating, easily drained and carpeted in green grass the year round. The climate was ideal, with its sunny winter days, and summer days made cool by gulf breezes. No finer range of stock could be found anywhere. In short the only resource lacking was people. Only a few families lived in the whole territory but they were happy, healthy, and contented.

On November 3, 1903 a group of German business men of Chicago organized the Baldwin County Colonization Company for the purpose of establishing a German settlement on this tract of land. Some of these influential leaders were: Messrs. Alex Klappenbach, John Koelling, Fred Herdrich, Ernest Keppler, Albert Flogans, Paul F. Mueller, Theobald Mueller, Frederick Kalthoff, Joseph Meurer, Louis Sala, C. M. Staiger, and Henry C. Bartling.

This company purchased 55,000 acres of land from the Southern States Lumber Company at Pensacola, Florida. This tract known as the "Elberta District" is situated in the extreme southeastern portion of Baldwin County, Alabama, on the Gulf of Mexico, with Perdido Bay bounding its eastern and southern shore, and fifteen miles west of the city of Pensacola, Florida. To the west was the infant town of Foley and to the east was the historical settlement of Lillian, Alabama.

The Colonization Company offered the land to settlers at nominal prices. The land was surveyed into twenty and forty acre plots, each situated on a forty foot highway. The company cleared these roads of trees and stumps and made them passable. The land was sold on the installment plan, when the purchaser paid half of the purchase price he was given the deed and the company took a mortgage, payable in five years. If the buyer promised to settle within six months the company also cleared ten acres on each forty. Traveling expenses had by the purchaser were credited on his purchase price. Other inducements for the settlers offered by the company were donations of land to the Lutheran Church, the Catholic Church, several cemeteries, Elberta Farmers and Truckers Association, and the Packing Plant of the Gulf Coast Citrus Exchange. It also built seven schools for the early settlers. They also built a park in the town of Elberta stipulating it was to be turned over to the town when it was incorporated. In later years it donated five acres of land to the Elberta public school at the present site. Many donations of cash were also made through the years in the territory.

In December of 1903 ten miles of roads were started and the original town site of Elberta, twenty acres, was cleared. Workers for this development were quartered in tents. Every one living in Baldwin County was invited to visit this camp. People came from far and wide to see the beginning of the German settlement. This early, friendly hospitality was nourished throughout the

years and later developed into the town's present day slogan of Elberta, "The Town of Friendship."

The early settlers were brought in through organized excursions of homeseekers. Mr. Henry Burmeister, of Dalton, Illinois brought the first excursion group in January of 1904. It consisted of a half dozen of his neighbors in charge of George Hilmier, a building contractor. These men erected the first hotel, which is now the Ohls' home opposite the Baptist Church. Every one of the men working on the hotel bought forty acres of land. In the same year excursion trips were also made by Mr. Phillip Saxman of Wisconsin and Mr. Herman Koehler from Rulo, Nebraska.

Mr. E. A. Vogelgesang visited the colony in 1903 and later contracted to conduct the hotel when it was completed. The hotel was ready before he could sever his connections in Chicago so about April 1, 1904 he sent Mr. Gustav Koch and family to manage the hotel until his arrival. Therefore, Mr. Gustav Koch was considered the first settler of the new colony.

Mr. H. C. Bartling was very fond of Elberta peaches and had an orchard planted. The peach became so popular on the early farms that the town was named for it. On January 6, 1904 a sign was placed in the center of the town of Elberta reading as follows:

ELBERTA
TOWN SITE OF
BALDWIN COUNTY COLONIZATION COMPANY

Other first families were E. A. Vogelgesang, J. W. Lechner, and Ben Hayes. The first child born in the settlement was the daughter of Ben Hayes. They named her Elberta Hayes and she was presented with a silver loving cup as a remembrance.

Other settlers coming in before 1905 were Ludwig Lindoerfer, Adam Bretz, Mrs. John Lindoerfer, Mrs. John T. Johnson, John Felbinger, and Felix Teufel.

By the end of 1904 there were about a dozen families and thirty prospective settlers. These people were trading at Marlow on Fish River, sixteen miles away, or at Bon Secour, ten miles away. This hardship necessitated a merchant to run a general merchandise store. Mr. L. A. Rinke was induced to leave his employment in Chicago and come establish such a business. Mr. Rinke set up a store in the hotel until he could build a two-story building on the southwest corner in the center of town. This is the present site of the Hofbrau Tavern.

Prior to 1906 mail was received in Swift at Miflin at the present site of the Byrd Roberts home. In 1902 Byrd Roberts was the postmaster there. In February, 1906, Joseph Lechner was appointed postmaster in the first Post Office in Elberta. In those days a letter posted in the Swift post office at Miflin to a lumber company at Bon Secour took five days to reach its destination, going by sail boat twelve miles to Millview, then by horseback to Pensacola, Florida, then via train to Mobile, Alabama, then by steamer to Fairhope, by mail driver to Magnolia Springs and on to Bon Secour.

Early homeseekers came to Elberta via the L & N railroad to Mobile, Alabama, then by boat to Fairhope. From Fairhope they came by wagon to Marlow where they spent the night in a hotel run by Mrs. Baldwin. Next morning they drove overland the remaining sixteen miles to Elberta. Settlers going to the County seat in Bay Minette had to drive the entire distance over woods trails. The Baldwin County Colonization Company and the other land companies tried to entice the L & N to build a railroad to Elberta but the engineers of the railroad decided to make its terminus at Foley. This railroad was built in 1906.

These early pioneers did not have it as easy as historical records are prone to show. The going was hard. Only sturdy, hard working, ambitious settlers were able to survive and many were forced to return to their former homes. In 1906 a severe tropical hurricane gave the colony a set-back.

In 1908 the settlers built their first church. It was a Lutheran Church and stood where Al's Service Station is now located. It was destroyed in later years by a tornado. At this time a Club House was built for occasional entertainments. In 1909 a

telephone line was brought in. Two years later on November 19, 1911 a Catholic Church was dedicated and is still on the same place.

During World War I few settlers came to the colony. Many of its young men answered the call for service and the town complied with every request made upon it thus proving they were one hundred percent American citizens even though many of them were still unable to speak the American language.

In 1917 Mr. Barclay built a bridge across Perdido Bay at Lillian which gave the farmers an outlet for their products in the city of Pensacola. This bridge has been replaced in recent years by a new concrete structure, toll free.

Between 1920 and 1929 the Elberta Farmer's & Truckers Association was organized and a shipping platform built. A packing plant was built to ship satsuma oranges by the Elberta Citrus Association. Mr. A. Bretz built a new hotel which is now known as the Elberta Ranch House. A second Lutheran Church was built on the corner where the present Lutheran Church is. It has recently been remodeled.

Many of the small schools were consolidated and a new school was built on the present site. Under the guidance of the principal, J. W. Lee, the grounds were beautifully landscaped. Over two hundred roses were in the rose garden. These roses were propagated and tended by the pupils. Many of the present day farmers learned to graft trees in this rose garden.

In 1922, Mr. Herman Lorenz built a Retort Plant to manufacture pine oil, tar, and charcoal. This brought in many new citizens.

In this same era the small school was moved from the northeast corner to its present site, now the Alliance Church, and our bank was erected on the corner. Other business places established were a garage, drug store, hardware store, four general stores, meat market, theatre which stood next to Connie's Cafe and was destroyed by a tornado later, and a lumber yard and real estate office run by Mr. L. Lindoerfer.

A new highway from Foley to Lillian was put through and the Foley Light and Power brought in its power line.

In 1929 Elberta celebrated its twenty-fifth anniversary and printed a book to commemorate the progress of the town. It is from this book many of the facts written here have been taken.

The following German recipes were provided by Pauline Salzmann.

KIPFEL

4 cups all-purpose flour
4 egg yolks
1 cup sweet butter
Juice and rind of ½ lemon.
1 cup sour cream
1 tsp. vanilla
½ tsp. salt
1 pkg. yeast dissolved into lukewarm water to which 1 tsp. sugar has been added.

Mix all ingredients well. Divide dough into 2 parts - wrap in plastic wrap and chill overnight. Dredge board with powdered sugar and then roll dough very thin. Cut into 3 inch squares and put 1 tsp. filling into center. Roll from one point to opposite point shaping a crescent. Place on greased sheet and bake in 350° oven 20-30 minutes (light golden brown).
"P.S. I find rolling dough out on granulated sugar or fine nuts works better."

FILLING FOR KIPFEL

1½ lbs. pecans (ground)
4 egg whites
1 cup sugar
½ tsp. cinnamon
1 tsp. vanilla
½ tsp. cream of tartar
(nutmeg if desired)

Whip egg whites until stiff. Fold in ground pecans, sugar, spices, lemon and vanilla.
(3 batches makes 200 when cut in 4 inch squares. I use a 3 inch cut for weddings.)

GURKENSALAT MIT SAUER SAHNE
(Sliced Cucumbers in Sour Cream)

5 lg. firm cucumbers
2 Tbs. salt
2 cups commercial sour cream
¼ cup wine vinegar
1 tsp. freshly ground black pepper
2 tsp. minced chives or thin sliced onions

Wash, trim and peel cucumbers completely. Slice thin and place in a china bowl; sprinkle with salt and let stand 30 minutes. Drain off liquid; then add other ingredients and mix well. Cover and let stand at least one hour or possibly longer (the longer they sit, the better they are) in refrigerator. Yields: 8 servings.

WURST MIT KROUT
(Sausage in kraut)

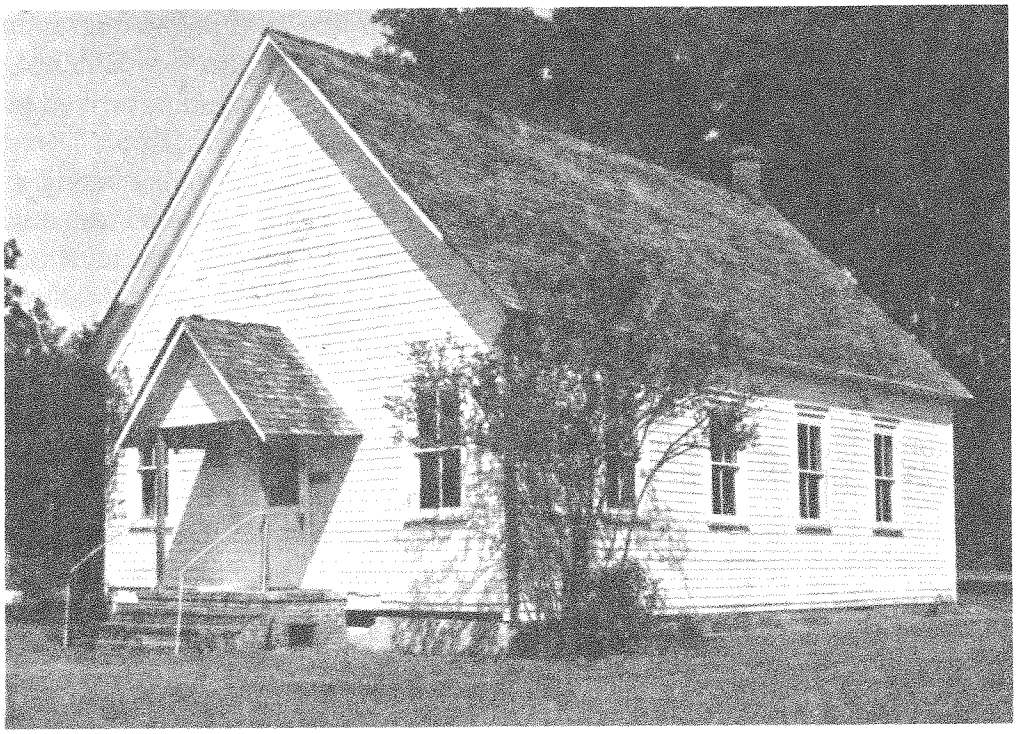
1½ lbs. wurst (sausage)
2 cans kraut
1/8 tsp. ground cloves
1 cup dry white wine
1 Medium apple, pared, quartered, cored, and sliced
¼ cup chopped parsley

(1) Cook sausage in large skillet following label directions. (2) Score wurst diagonally. Return to skillet, cook turning frequently until slightly brown. Add kraut, cloves, wine and apple. Bring to boiling, lower heat. Cover, simmer 20 minutes. (3) Cooked can potatoes can be added if desired. Cook just until thoroughly heated. Sprinkle with parsley.

SAUERKRAUT SALAT
(German)

1 #303 can old fashioned chopped kraut
¾ cup sugar
1½ cups chopped celery
1½ cups chopped carrots
¼ cup chopped onion
1 Tbs. chopped pimiento (optional)

Mix all ingredients and chill several hours.
"To make a delicious congealed salad, mix 1 - 3 oz. package Lemon flavored gelatin with 1 cup hot water and ¾ cup cold water. Drain Kraut Salat well and fold into cooled gelatin. Serve on lettuce, garnished with mayonnaise." Yields: approx. 8 servings.



St. Mark's Church and School - 1908

SILVERHILL

Submitted by Margaret Forsman and John McClure Snook

(This article appeared in the 1983 Gulf Telephone Directory)

"Welcome to Silverhill, A Good Place to Live" reads a sign which greets a person as they enter this small residential town located in the fertile farmland and region of Central Baldwin County.

Before 1890 there was located on a hill East of the present site of Silverhill, a turpentine still which was doing a thriving business. The still was also the junction for a logging train running North and South through the County. It seems the Mr. Lowell, the owner always bought and sold for cash and all transactions were made in "silver money". "Pay Day" meant that everyone went "up the hill" to get his "silver". Hence, the Swedish town, originally to have been called "Svea" was instead named "Silverhill".

In Chicago, Ill. in 1890 the Svea Land Company was organized for the purpose of establishing a Swedish Colony. After years of research it was decided that the Colony be located in Baldwin County because of its natural resources, adaptability of the soil, high altitude, and the climate conditions which make it beneficial to health.

During the economic depression following the Panic of 1892, Oscar Johnson, John Linden, C. Swanson, C. O. Carlson and J. O. Vallentin took advantage of the Illinois Central Railroad offer of free transportation as far south as Nashville, Tenn. Tickets were purchased there for Montgomery where they obtained maps and literature on good Alabama agricultural lands.

The Svea Land group looked over lands in Mobile Co. before coming to Baldwin County where they were driven around by a man named Smith who had come to the county all the way from Ohio by horse and wagon. After another trip to thoroughly investigate lands in south Mobile County, the group returned to Baldwin County and purchased land at "Silver Hill". The Svea Land men then returned to Chicago to report to other interested parties, and to make preparations for colonizing the new land.

Dr. E. C. Slosson, Oscar Johnson and John Linden remained to complete transactions, record deeds and obtain abstracts. Before they could leave for Chicago a treacherous epidemic of Yellow Fever broke out. Mobile, Pensacola and neighboring areas along the Gulf Coast were quarantined. The trio walked to Bay Minette where they found the train with all doors and windows tightly sealed. The trio returned to work on their houses until the quarantine was lifted and they could return to Chicago and get their families. The first family arrived in Silverhill before the end of the year 1896.

The next few years many people from the North moved in, some to stay only over the winter months. Those who decided to stay, pitched in with a desire and determination to turn a forest wilderness into cultivated fields and comfortable homes. But most important, these hardy pioneers lived honestly, helped one another and won for themselves good names, which have continued to live.

Churches, a school, several hotels, saw mill, brick yard, sugar cane mill, stores and more homes were being built.

As more people came the Silverhill settlers decided to plant peaches as a money crop. 11,500 peach trees were planted throughout the colony, and the farmers eagerly anticipated a good income from their efforts. However, it turned out to be a costly experience instead. Insects and disease attacked the peach orchards and it was not long before all trees died and had to be dug out.

In the Spring of 1907 a representative of Newhall and Son of Chicago, Ill. offered the farmers a propositition whereby his firm would supply seed, fertilizer and baskets for raising

cucumbers, if the farmers would do all the work. When the bountiful crop of cukes was harvested, shipped and time for remuneration of their labors came, it was found that instead of being on the credit side of the ledger, the farmers were in debt to Newhall and Son. Complaint, sorrow and regret were rampant throughout the colony. But living up to the reputation and determination of their Nordic heritage, Silverhillians spat onto the palms of their hands, made an about face and planted "cukes" again along with Irish potatoes, under contract with a Pittsburgh, Pa. firm. Although their profits were small they did not go into debt on their second undertaking.

With the establishment of a creamery, the first in Alabama, the farmers were heartened as the raising of dairy cattle now would produce some additional income.

Living in Silverhill during this time was Dr. O. F. E. Winberg, a Veterinarian and Horticulturist. He had graduated from a School of Veterinaral Science in Germany before coming to Chicago and then to Silverhill. Dr. Winberg spent many hours teaching the dairymen how to treat, feed and breed their cows. Dr. Winberg was responsible for developing a sweet variety of the Kumquat and Satsuma. Many acres of satsumas were planted and cared for by Dr. Winberg over the years.

Electricity was introduced into the colony by three men who built a gasoline-driven generator and supplied electricity to several homes and businesses in the center of town. As a demand for more electricity for more people was made, plans were drawn to build a Dam and Generating Plant on Fish River to the West of Town. Construction was begun but before the Dam was completed the Power Company sold its franchise to the Town of Foley.

An enumeration of citizens in the Silverhill area was held in 1926, as part of a petition to incorporate the town. 288 names were listed on the enumeration document. An election was held with 36 votes cast for incorporation and 4 cast against incorporation. The Town of Silverhill was incorporated August 13, 1926. Eight mayors have served the town since that time.

In October, 1933 the Town was reduced in size, as a result of a petition presented by a group of people living in the Southern section of town. A one-half mile square was taken out of the Town Limits.

For many years the people of Silverhill worked together toward making the town and school a better place for their children. This was a period of comparatively little growth and few new Swedish families. The town was out of the stream of things as the railroad and main highway through the County ran east of the small town. The townspeople kept to themselves, determined to preserve the good name and reputation acquired over the years. With the construction of a Natural Gas and Water System in 1961, the town has again seen many new families of other nationalities move in and become a part of the community. Today Silverhill is a good example of the blending of a number of ethnic groups into loyal Silverhillians, Baldwin Countians, Alabamians and Americans.

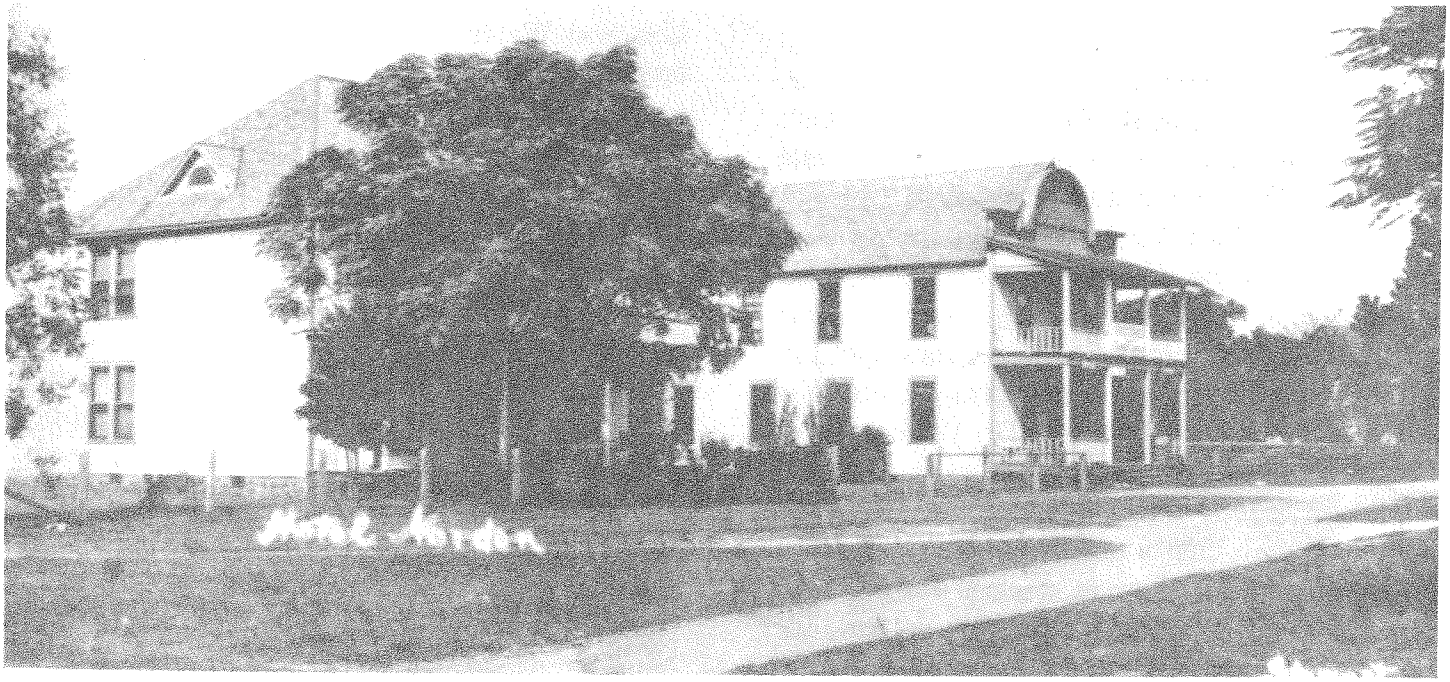
The Town of Silverhill has to offer to the public the following facitlities: The Oscar Johnson Library, which is part of the State library system and is open on Thursday and Saturday afternoons with reading and story hours for the young group. The Oscar Johnson Park, where outings for the family, church, business and civic groups can be held and everyone can enjoy the outdoor activities. A pavilion and barbecue pit are available. There are two ball parks, tennis court and playground for the young people who like to take part in sports. We welcome you to Silverhill and hope that you may come back and make this your home.

The Senior Citizens are very active in Silverhill and enjoy meeting at the town hall and plan activities and enjoy being and doing things with and for one another and the community.

The Town of Silverhill is a progressive town and the governing body of the town makes every effort to keep the town and its citizens with the best and most efficient services to make Silverhill "A Good Place to Live".

The town of Silverhill has many stories relative to its origin. In any case, at one time the Robertsdale Railroad Station was called the Silverhill Station. In the early part of this century, many of the farmers in this area successfully grew and shipped as a cash crop, satsumas. Checks and vouchers in the possession of some Silverhill archives show that train loads of this fruit were shipped out bringing payments of $300,000.00 to the co-operative members who grew this fruit. The Silverhill community was originally settled in large part by people of Norse or Teutonic origin. One distaff citizen of the area was, among other of her attributes, a registered horologist or clock maker. Somewhat later, another sturdy, colorful, able and talented people from Central Europe have further settled and added their talents to those of the Norse to this unique area.

These people are primarily Bohemian and maintain many of their colorful, unique abilities and customs. King Wenceslaus, about whom we sing at Christmas, gave the world this delightful and pleasant term of so-called Bohemian light hearted culture and colorful life. His short reign brought a prosperity, freedom, and joy of life, which we all revered and remember, in a rather otherwise dark and oppressive era of history. The accompanying picture is labeled Hotel Norden and was probably taken around 1908 -1910 about the time that the first telephone company was established as a co-operative here in South Baldwin.



The following recipes were provided by Margaret Forsman:

MEAT BALLS
(Kottbullar)

2 cups soft bread crumbs (about 3 slices day old bread)
⅔ cup milk
½ cup minced onion
4 Tbs. butter
1½ lbs. ground beef or veal
3 eggs, slightly beaten
2 tsp. salt
½ tsp. pepper
1 tsp. nutmeg
1 tsp. paprika
1 Tbs. concentrated meat extract
3 Tbs. flour
1 cup water
few grains pepper
1 cup dairy sour cream
2 Tbs. minced parsley

1. Soak bread crumbs in milk until softened. Add onion to 1 Tbs. butter in small saucepan and cook slowly 3 minutes.

2. Mix softened bread, cooked onion and meat. Add eggs, salt, pepper, nutmeg and paprika. Mix thoroughly until very smooth and light.

3. Shape meat into small balls, dusting the hands with flour while shaping the balls. Melt remaining 3 Tbs. butter in large frying pan. Add meat balls and fry until golden brown all over.

4. Remove from pan and add meat extract and 3 Tbs. flour. Stir until well blended. Add water and a few grains pepper. Cook, stirring constantly until thickened. Reduce heat very low and cook 5 minutes. Stir in sour cream, a rounded tablespoon at a time, stirring until thoroughly

blended after each addition of sour cream. Return meat balls to gravy, cover pan and simmer very gently 10 minutes. Serve in deep casserole. Sprinkle with mince parsley. Yield: 70 to 80 meat balls.

RYE BREAD
(Ragbrod)

1 cup milk
1 cake compressed or 1 pkg. dry yeast
2 Tbs. sugar
1 cup lukewarm water
4¼ cups all-purpose flour
½ cup dark corn syrup
¼ cup molasses
1 tsp. fennel seed
1 tsp. anise seed
⅓ cup shortening
grated rind of 1 orange
1½ tsp. salt
2 cups medium rye flour
lukewarm water

1. Scald milk and cool to lukewarm.
2. Dissolve yeast and sugar in lukewarm water. Add lukewarm milk. Stir in 3 cups all-purpose flour. Beat until smooth. Cover and let rise until double in bulk, 1 to 1½ hours.
3. Mix syrup, molasses, fennel seed and anise seed in saucepan. Bring to boiling point. Let stand until lukewarm. Strain through a sieve to remove seeds. Add syrup mixture, shortening, orange rind and salt to risen sponge. Beat until well mixed.
4. Stir in rye flour and 1 cup all-purpose flour. Place remaining ¼ cup white flour on board or pastry cloth for kneading. Turn out dough and knead until smooth and elastic. Place in greased bowl, cover well and let rise until double in bulk, 1½ to 2 hours.
5. Shape into 2 loaves. Place in greased 9¼ x 5¼ x 2¾ inch loaf pans. Cover and let rise until double in bulk, 50 to 60 minutes. Bake in moderate oven (375°) 40 to 50 minutes. Five minutes before bread is done brush tops with lukewarm water to glaze. Yield: 2 loaves.

SPICE COOKIES
(Pepparkakor)

1 cup butter
1½ cups sugar
1 Tbs. dark corn syrup
3 Tbs. orange juice
1 Tbs. grated orange rind
1 egg
3⅓ cups sifted all-purpose flour
2 tsp. soda
3 tsp. cinnamon
3 tsp. ginger
3 tsp. cloves

1. Cream butter; add sugar and cream well until light and fluffy. Beat in syrup, orange juice, rind and egg.
2. Sift flour with soda and spices. Stir into creamed mixture and mix thoroughly. Cover bowl tightly. Chill in refrigerator overnight.
3. Roll out a portion of the dough at a time on lightly floured pastry cloth. Roll out thin. Keep remaining dough refrigerated. Cut rolled dough with small round cookie cutter. Arrange cookies on ungreased cookie sheets.
4. Bake in a moderate oven (350°) 6 to 8 minutes. Yield: about 12 dozen.

THE ITALIAN SETTLEMENT IN DAPHNE

Submitted by Miss Mary Guarisco

This settlement had its beginning in 1888, when its founder Alessandro Mastro-Valerio, came here and bought a tract of government land some of which he later sold to the colonists. His purpose was to induce fellow-Italian-immigrants to till the soil, thus taking them away from the large cities. Mr. Mastro-Valerio realized that his countrymen could live a better life in a rural environment than in the packed quarters usually given to immigrants in the cities. That their future welfare and progress could be better secured in the agricultural field was the underlying motive of his action. This venture was not connected with the Italian government. Mr. Mastro-Valerio gave 14 years to this colony teaching them sound principles of agriculture. Also, he was experimenting for the U.S. Department of Agriculture and the State Experiment Station located at Auburn.

Before coming here and after leaving, he edited an Italian newspaper in Chicago. It was in 1889 that Mr. Mastro-Valerio came here to stay. During this year the first two Italian families came, namely, Mr. Domenico Trione and the Castagnoli brothers. He influenced over 20 Italian families to come by newspaper advertising and distributing circulars into various areas of the North. The majority of families came from Illinois. Some 20 years elapsed between the arrival of the first and last family. None came directly from Italy.

The families who immigrated to the Daphne-Belforest area are as follows: Mr. Domenico Trione and the Castagnoli brothers (Domenico and Cesare), natives of the Italian state of Piemonte (Piedmont), came in 1889 from Illinois. The first child born of Italian parents was Alessandro Trione in 1891. One of the Castagnoli died and the other went to New Blockton in search of work in the mines. (A son became a world-renowned mining engineer and established a trust and scholarship at Auburn University from which he had graduated.)

In 1891 Mr. Cipriano Allegri, a native of Tuscany, had previously established a produce business in Chicago, came to Daphne, bought farm land and a home on the Bay. He maintained the Chicago business for a number of years.

Paolo Napolillo, from Naples, also came to Daphne to stay in 1891. Records show that he had purchased land in 1889-90.

After living in Kentucky, Mr. Michele Berga and Mrs. Modesto Berga, also from Piemonte, became part of this settlement in 1893.

Mr. Antonio DeFilippi and Mr. Giorgio Marco, friends and neighbors in Piemonte, bought land in 1894, returned to Illinois for their families.

In March 1896 Mr. Vittorio Lazzeri came, bought land, built a cabin, returned to Illinois for his family. Prior to this, he had lived in Michigan. Mr. Celeste Pintarelli returned to Daphne with him. Both families were from the State of Trentino, Italy.

Mr. Luigi Boni from Trentino was living in Oklahoma Territory when he learned about Mr. Mastro-Valerio's venture and arrived in 1897.

1897 also brought Mr. Francesco Manci who had emigrated from the State of Umbria, to Michigan, then to Minnesota before coming to Baldwin County.

Also in 1897 came Mr. Giacomo Rolando, another "paesano" from Piemonte. Other families whose coming was approximately from 1894 to 1896 are: Salvatore and Giuseppe Latini, immigrants from Sicily; Mr. Camillo Rossi, a native of the State of Abruzzi; Mr. Romeo Tagliabue, a Lombard from Milano.

In 1898 came Mr. Angelo Corte, a Trentino, by way of Minnesota. This year also brought two more families from Illinois, also Trentinos, Mr. Costante Bertagnolli and Mr. Giovanni Predazzer.

The next family was that of Mr. Alessandro Bertolla in 1902, Trentino and Minnesota. Mr.

Antonio Polizzi came to Daphne after living in Mobile and Washington Counties. A Sicilian by birth, he came in 1903-04(?). In 1905 Mr. Agostino Guarisco moved to Daphne from Washington County. Another Sicilian, Mr. Giuseppe Drago, moved to Daphne from Washington and Mobile Counties. The last Italian family to move here after learning about Mr. Mastro-Valerio, was Mr. Giuseppe Cometti in 1911. They had lived in West Virginia and in Monroe County and were from Milano, Italy.

Even though he was not a member of the Italian Settlement, per se, the Giuseppe Gentile family from Sicily, Cincinnati, and Mobile, built a home here in 1907 and for 25 years lived here. The first Italian in Daphne was Carlo Bruno (Charley Brown) from Tuscany, Italy. Not much is known about his coming here except that he was here when the others came; he was a veteran of the Civil War of the U.S. and suffered a war-related disability to his death.

The initial purchase of land by these families was from 25 to 50 acres at $1.50 to $5.00 an acre. The colonist built his small home from lumber from his trees. They tried the culture of rice, Irish potatoes, sweet potatoes, tobacco, wheat, cotton and vegetables. Some planted vineyards from Italy and domestic grapes and tried wine-making. Gradually both potatoes and sweet corn became the main crops for many, many years. In about 1965 wheat was re-introduced and for a number of years was important. Then in importance came soybeans and pure-bred beef and dairy cattle. Pecan groves are plentiful.

In the history of farming in Baldwin County one finds names as: Corte, Bertolla, Boni, Lazzeri, Manci, Allegri, etc. Several owned and operated shipping sheds in Loxley, Robertsdale, and Foley. Mr. Frank Manci sold the first Irish potatoes in Mobile in 1902. (Bay boats were the then transportation facility.) The Cortes shipped the first green corn through Loxley in 1917. Allegri and Manci built and operated cotton gins in the cotton hey-days. In 1983 Julio Corte, Sr. was given the State Award for 50 years of raising pure-bred Angus cattle and his contribution to the cattle industry in Alabama.

One of the first tests of permanent colonization was the purchase in 1895 of three acres in Daphne upon which was built their little church, The Italian Catholic Church of the Assumption. Priests came from Mobile by boat quite irregularly. Vague records indicate that the first pastor came in 1898. Father Angelo Chiariglione, a Scalabrini priest, a native of Torino ministered to his parish until his death 10 years later. He is buried in the Belforest Catholic Cemetery after disinterment from the first, small graveyard behind their church. After favorable reports reached the Italian government, Queen Margherita of Savoy (the then ruling monarchs of Italy) sent as a gift some rich and artistic vestments, a missal, and books to this church for the Feast of Corpus Christi, June 9, 1898. These vestments are treasured. After years of use for feast days and important occasions, they are preserved and displayed in the present Church of Christ the King in Daphne.

In 1913 a fraternal society was organized, The Progressive Italian Benevolent Society; and, in 1915 was registered in the Court House in Bay Minette. Until 1924 this Society was beneficial to the Italian families in emergencies, civic affairs, and social activities. By that time assimilation into the larger community was apparent; so, the members agreed to disband and donated remaining funds to several civic projects and to the Red Cross.

Even though this settlement did not grow in further colonization, it has grown in other ways. Some Italian farmers now own a thousand acres and cultivate it or use it for grazing. They use scientific methods and modern farm machinery and fleets of trucks. Many have been, and, are leaders in the farm and civic organizations of Baldwin County.

Mr. Mastro-Valerio and "Father Angelo" could well be proud of their labors and leadership

with this group of law-abiding Italians who became U.S. citizens and who with their descendants have made their just contribution to their community and to their country.

The following Italian recipes are provided by Miss Mary Guarisco and Mrs. Theresa Lynch of Daphne.

TORTA TOSTATA or BISCOTTI TOSTATI
(Anise Toast Slices)

6 eggs
2 cups plain flour
3 tsp. baking powder
1 cup sugar
½ cup oil (Wesson or Crisco)
1 tsp. anise oil

Beat eggs and sugar well. Sift flour and baking powder. Add to egg mixture. Add anise and oil. Beat well.

Spray 6 x 10 pans with Pam or any non-stick spray. (Ice trays are good for this.) Or, grease pans with shortening and dust with flour. Pour batter into trays and bake in 350 degree oven about 20 minutes or until golden brown. Take out of pans and slice while warm - 1/2 to 3/4 inch thick. Place on an ungreased cookie sheet and return to 350 oven. Toast lightly. Take out and cool.

This recipe makes enough batter for 3 or 4 trays. Anise Toast Slices will keep for a week or two in a foil lined card board box with a lid or in a cookie can.

PIZZA FRITTA
(Fried Bread or Fried Dough)

1 pkg. frozen rolls or a loaf of frozen bread dough.

Thaw until dough begins to rise. Strip off pieces of dough with fingers. Or cut into slices. Fry in very hot pure olive oil. (Deep-fat fry.) Brown on both sides. Drain on unglazed (plain brown paper) paper or paper towels.

Top with any of the following and eat either hot or cold.

Cinnamon and sugar mixture
Confectioners' sugar
Jelly
Parmesan cheese
Pizza sauce

AMARETTI
(Macaroons)

¾ cup almonds (pecans do just as well)
¼ tsp. salt
½ tsp. almond extract
2 egg whites
¾ cup sugar
¼ tsp. cream of tartar

Cover the bottom of a cookie sheet with unglazed paper. Blanch almonds. Grind almonds in food grinder or food processor. Beat egg whites and salt until frothy. Add sugar 1 tablespoon at a time, beating well after each addition. Beat until very stiff. Fold in almonds, flour, and extract. Drop by teaspoons on unglazed paper about 1 inch apart. Bake at 325 for 15-20 minutes or until lightly browned.

SICILIAN CAPONATA
(Eggplant Salad or Antipasto)

2 large eggplants (about 3 lbs.)
salt
garlic (chopped or powder)
olive oil
2 large onions, chopped
4 stalks celery, chopped
1 #2½ can of whole tomatoes or 1 cup tomato sauce
2-3 fresh basil leaves
½ tsp. black pepper
½ cup capers (optional)
½ cup pignoli nuts (optional)
1 cup green olives, pitted or chopped
1 Tbs. sugar
1½-2 Tbs. wine vinegar
1 tsp. salt

Remove stems from eggplants and discard. Chop eggplants (unpeeled) into chunks about 3/4 inch. Salt and let drain about an hour. Rinse off salt and dry with absorbent paper. Set aside.

Heat 3 Tbs. olive oil in a large skillet; add onions and celery and saute for 5 minutes. Pour in tomatoes, basil, salt and pepper. Simmer for 10 minutes. Add capers and olives and saute for 10 minutes longer. Set aside. In another large skillet saute eggplants in 1/3 cup hot olive oil. (Add more oil if needed to prevent sticking.) Eggplants absorb oil as it cooks. Combine eggplants and sauce mixture stirring until mixed. Cover and simmer slowly for 10-15 minutes. Serve warm or cold as an appetizer, salad, or vegetable. Sugar and vinegar are added in last few minutes.

Variation: Pignoli nuts/small black raisins. Your taste may require more tomato. This salad may be frozen or canned in jars with 10 minutes of water-bathing.

CHICKEN CACCIATORE

2 Tbs. olive oil
2 Tbs. butter
1 cup chopped onion
2 ribs celery, sliced ¼ inch thick
½ lb. fresh mushrooms, sliced
4 bay leaves
6 oz. tomato paste
2 cups Italian plum tomatoes, peeled, seeded and chopped
6 boneless, skinless, 6 oz. chicken breasts
1 tsp. rosemary leaves
¾ cup chicken stock
¾ cup beef stock
2 carrots, sliced thin
1½ cups dry red or white wine
1 tsp. sugar
salt and freshly-ground pepper
2 Tbs. chopped parsley
3 cloves garlic, minced

Heat olive oil and butter in large sauce pan. Cook celery, onions, carrots, mushrooms and garlic until onions are tender. Add bay leaves and wine. Simmer 15 minutes.

Stir in tomatoes and tomato paste. Add chicken and beef stock, salt, pepper, and sugar. Simmer for an hour. Place chicken breasts in shallow baking dish. Season with salt, pepper, and rosemary. Dot with butter and bake in a pre-heated oven, 375 degrees, for 20 minutes.

Remove chicken from oven and add chicken with juices to the sauce. Remove and discard bay leaves. Simmer for 20 minutes. Serve chicken with noodles, preferably home-made noodles.

To serve: place a chicken breast on plate. Arrange noodles next to chicken. Spoon vegetables from sauce on chicken. Spoon sauce over the noodles. Sprinkle with parsley.

A SMALL HISTORY OF MALBIS PLANTATION

Coming to the United States in 1906 from his native Greece, Jason Malbis traveled through thirty-six states in search for the proper place where his dream would come true. This dream is now called, "Malbis Plantation."

Baldwin County was the choice of Mr. Malbis and the group of Greek-Americans who joined him from various large cities in the United States. All of these people not being satisfied with the life of the city, were looking for a place in the wide open space of nature where they could build something which would serve humanity.

Under the leadership of Jason Malbis, they united as a family to create the philanthropic institutions which are now in existence. The beginning, as in all beginnings, was far from easy. But with determination, hard work, sacrifice, and most of all, faith in God, they were able to start a small farm where vegetables and different types of fruit were grown. Then they began to make use of the lumber in the area by building a turpentine still and a sawmill. This employed people in the surrounding area and marked the beginning of what was to follow. The next step was the dairy business which actually proved that the soil of our southern states was fit for cattle and sheep. Then came the opening of a cannery which enabled the farmers of the area to sell their products here at home without having to ship them to great distances. This also employed around 150 people and with the need of machinery came the invention of a machine which would clean the okra. "Necessity is the mother of invention," commented the man who built it. The canning factory lasted for nearly four years when the additon of an electric power plant was made. The plant gave electricity to a radius of 35 miles.

During all this time, of course, since the settlement in 1906, attempts were made in clearing roads to make transportation less difficult. This lead to the opening of Highway 90 which was later paved by the State Highway Department.

Then in 1924, the first Malbis Bakery was begun. This was a very small building on the plantation where everything was done by hand. The capacity was only 300 loaves a day, but it seems that people were enjoying Malbis bread so much that this encouraged the opening of a larger bakery in Fairhope in 1925. Then from Fairhope the bakery business was moved to Mobile to the Yules Bakery on Government Street and it wasn't but a year later when the final "Malbis Bakery" on Broad Street opened in 1927. This proved to be a big success and "Dixie Bread" was found in a large number of homes.

In the meantime, across the bay the plantation was still growing with the addition of a restaurant, hotel courts, service station, and a very beautiful nursery. The nursery grows most any type of flower, but mostly specializing in azaleas and camellias.

Among all of these business enterprises, a silk worm was also brought to the plantation and to everyone's surprise it was discovered that the worm could exist in the climate. But the only discouragement which caused the silk worm attempt to discontinue was the fact that it required hand labor which proved to be too impractical and expensive.

And last but not least, the newest, addition to the Malbis Plantation is the "Malbis Memorial Church" which was completed in 1965. Malbis Plantation will always continue to serve the needs of humanity, financially and spiritually, and will always be an example of what can be accomplished through unity, perserverance, and the willingness to reach a goal with the help of God.

BAKED EGGPLANT
(Mousaka)

1½ lbs. ground beef
1 clove minced garlic
1½ tsp. salt
¼ tsp. pepper
2 chopped onions
1 tsp. sugar
Chopped parsley
4 Tbs. butter
3 medium eggplants
1 cup tomato sauce
Grated Romano cheese
Vegetable oil

Add garlic, salt and pepper to ground beef. Cook slowly until meat juices are absorbed. Add chopped onion, parsley, and butter; brown well. Add tomato sauce, sugar and 1 cup water; simmer until thickened, about 15 minutes.

Slice eggplants, soak in deep bowl of salt water, about 15 minutes. Drain, squeeze slices gently to remove excess moisture. Brush with vegetable oil; broil on both sides until browned.

In a 9" x 13" baking pan, arrange layers of eggplant slices alternately with meat mixture, topping with eggplant. Spread cream sauce over top; sprinkle with nutmeg, or with grated cheese. Bake in oven at 350 degrees for 30 minutes. Makes 10-12 servings.

CREAM SAUCE

6 Tbs. butter
6 Tbs. flour
3 cups milk
4-6 egg yolks

Melt butter; add flour and stir until brown. Add milk gradually, stirring constantly until slightly thickened. Slowly, add slightly beaten egg yolks; cook over very low heat until thickened. Season with salt and pepper to taste.

Variation 1: Omit cream sauce. Combine 4 well-beaten eggs with 2 cups milk. Pour over top layer of eggplant; sprinkle with grated cheese and bake.

Variation 2: Grated cheese may be sprinkled over each layer of eggplant slices before covering with meat mixture.

Variation 3: Fried potato slices, or fried green squash (zucchini) may be used with eggplant.

CHEESE TRIANGLES I
(Tiropetes)

4 eggs, well beaten
1 8-oz. pkg. cream cheese
1 lb. Feta cheese
1 lb. fila
¾ lb. butter, melted

Beat eggs with electric mixer until fluffy. Add cream cheese and continue beating until well-blended. Remove bowl from mixer. Crumble feta cheese with fork, and combine with egg mixture.

Cut fila 6" x 12". For each triangle, brush half the filo with melted butter; fold over other half of filo to make a strip about 3 inches in width. Brush with butter.

Place 1 teaspoon cheese mixture at one end of each strip, folding strip diagonally until triangles are formed. Brush tops with melted butter, and place on ungreased baking sheet. Bake in oven at 375 degrees for 20 minutes, or until golden. Serve warm. Makes about 40 triangles.

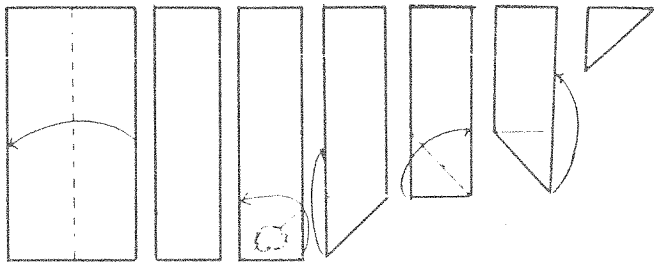
Note: To freeze, place unbaked buttered triangles in plastic container, separating layers with wax paper, and place in freezer. When ready to serve, place frozen triangles on ungreased pan and bake. May be frozen for at least 2 months.

CHEESE TRIANGLES II

4 eggs, well beaten
1 lb. Feta cheese, mashed
1½ cup cottage cheese
1 cup grated Romano cheese

Combine cheeses, and blend with well-beaten eggs. Proceed as directed above.

DIAGRAM FOR FOLDING TRIANGLES



SPINACH PETA
(Spanakopeta)

2 lbs. spinach, finely chopped
1 Tbs. salt
1 lb. Feta cheese, crumbled
1 small onion, chopped fine
4 eggs, slightly beaten
2 Tbs. olive oil
Dash of salt & pepper
15 fila
½ lb. butter, melted

Wash spinach, and chop very fine. Sprinkle with 1 tablespoon salt and allow to stand 15 minutes. Squeeze spinach to remove excess moisture. (This is a very important step in making a good filling.) Combine with cheese, onion, eggs, olive oil, and salt and pepper to taste.

Arrange 9 fila, which have been brushed with butter, in a greased pan 10" x 15", and cover with spinach filling. Cover with 6 fila over all, brushing each with melted butter. Seal edges to retain filling. Brush top with melted butter. Chill until firm. Cut through top layers to mark pieces. Bake in 350 degree oven for 45 minutes.

FILLING II

4 pkgs. frozen chopped spinach
1 8-oz. pkg. cream cheese
1 lb. Feta cheese
½ cup grated Romano cheese (optional)
4 eggs
1 small onion, chopped fine
3 Tbs. olive oil
1 tsp. chopped dill (opt.)
1 tsp. salt
¼ tsp. pepper

Allow spinach to stand at room temperature to defrost completely (do not soak in water). Squeeze dry and combine with remaining ingredients.

SPINACH TRIANGLES
(Spanakopetakia)

Spinach Filling I or II
½ lb. fila
1 cup butter, melted

Prepare spinach filling; wrap by teaspoonfuls in fila, as described in Cheese Triangles. Makes about 50-60 triangles.

BAKLAVA I

1 lb. walnuts or almonds ground
½ cup sugar
2 tsp. cinnamon
1 lb. fila
1 lb. butter, melted and clarified
Whole cloves (optional)
Syrup

Combine coarsely ground walnuts with sugar and cinnamon. Set aside. Line bottom of buttered pan, 9" x 12", with 10 to 12 fila, brushing each with melted butter. Sprinkle with thin layer of nut mixture. Cover with 3 fila, brushing each with melted butter. Sprinkle with more nut mixture. Repeat process, until all nut mixture is used. usually in 4 layers. Cover with remaining buttered fila. Chill 25 minutes. Cut pastry into small diamond shapes. Brush again with melted butter. Insert whole cloves in center of each piece. Bake in slow oven 325 degrees for 1 to 1½ hours. When slightly browned, remove from oven; slowly pour enough cooled syrup over hot Baklava until completely absorbed. (Use syrup recipe which follows Rolled Baklava recipe.)

BAKLAVA II

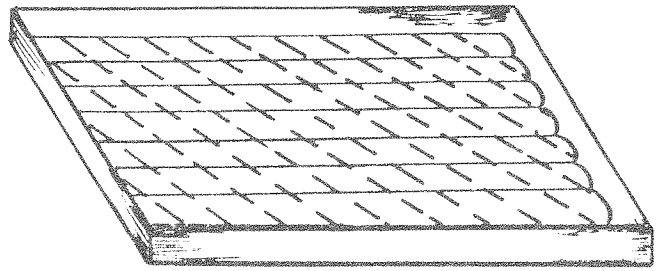
2 lbs. pecans, ground
2 tsp. orange flower water
1 cup sugar
2 lbs. butter, melted and clarified
2 lbs. fila
Syrup

Mix coarsely ground pecans with orange flower water and sugar. Set aside. Line bottom of buttered 11" x 16" pan with a sheet of fila, brushing with butter. Repeat process using 1 lb. buttered fila for bottom layers. Spread with half of nut mixture. Layer 3 sheets of buttered fila over nuts. Add remaining nut mixture; finish with second lb. of fila, buttering each layer generously. Chill 25 minutes before cutting into diamond shapes. Bake at 350 degrees for 60 minutes until slightly golden. Cool completely before spooning hot syrup over pastry.

SYRUP: Bring 6 cups sugar, 2¼ cups water, juice of ½ lemon, 1 tsp. orange flower water to boil. Lower heat, simmer 13 minutes. Again add juice of ½ lemon and 1 tsp. orange flower water. Simmer 2 minutes longer.

BAKLAVA CUTTING DIAGRAM

Cut into lengthwise strips first and then cut diagonally to make diamond shapes.



ROLLED BAKLAVA
(Strifto)

1 lb. fila
1½ cup melted butter
4 cups chopped nuts
4 Tbs. sugar
2 tsp. cinnamon
1/8 tsp. ground cloves
2 tsp. vanilla

Unfold package of fila and place on waxed paper. Cover with more waxed paper and damp dish towel to prevent fila from drying and cracking.

Remove 3 fila at a time and place on flat surface. Brush each generously with melted butter, arranging one fila on top of the other. Combine nuts, sugar, spices, and vanilla. Sprinkle a few tablespoons of nut mixture evenly over two-thirds of the top buttered fila. Starting with the filled edge, roll loosely in a jelly-roll fashion to make a long roll. Place in greased baking pan. Continue filling pans with nut rolls, using 3 well-buttered fila for each roll.

Cut each roll in 1½" diagonal slices, leaving the rolls intact. Brush tops with melted butter. Bake in 325 degree oven for 25-30 minutes until golden. Cool. Pour warm syrup over rolls in pan. Let stand 1 hour. Makes about 60.

SYRUP

3 cups sugar
1½ cups water
Juice of ½ lemon
1 cup honey

Combine sugar, water, and lemon juice. Boil 10 minutes. Slowly add honey, and simmer 5 minutes.

BLACK HISTORY

Mr. Ernest Showers - Foley Middle School

About 185 years ago thousands of the first slaves were brought to Alabama at Spanish Fort from South Carolina. These slaves were sold to plantation owners across the state. It was one of the main ways that the black population grew here. From that time, blacks had worked in many different types of fields to make the plantation owners rich. Not all slaves worked in fields. Some were house servants, men and women who served in the capacity of raising and sometimes educating their master's children. (Since I have about five minutes to speak and had lesser time to do research,) here are a few facts about the blacks of South and Central Baldwin and the Eastern Shore.

It was Reverend Bracey who was one of the main founders of the first black high school. At that time it was called the "Eastern Shore Training School for Colored" later named "Baldwin County Training School" now Daphne Middle School. Mrs. Nellie Lee Elmore Clark was the first supervisor of black teachers in Baldwin County. Mrs. Susie Little was one of the first few black teachers in Baldwin County. Mr. W. O. Jones who taught over this county worked with boys in the area of agriculture. Mr. Dixon was the main organizer of Boy Scouts. He was one that went out into the rural areas to work with boys. Miss Florence Mathis was the organizer of the first black school in South Baldwin and it was located in Miflin. This school was closed and they moved to Foley in the Aaronville Community. The school was called the Foley Junior High School for Colored. The name was later changed to Aaronville High School and today is called Foley Middle School. In the Lillian area the first school held classes at the New Mt. Marriah Baptist Church, Mrs. Mary Kelley served as head teacher. The Marlow area with its small enrollment had a teacher by the name of Mrs. Amelia Jenkins of Loxley. Central Baldwin had its own to boast about by having the first black owned turpentine still in Loxley. The Jenkins family was the owner and from this family came one of the richest millionaires in California. Baldwin County has produced many important individuals - doctors, lawyers, pharmacists and educators. As in many areas of the South, blacks had to leave the area to get the opportunity and the best paying jobs to succeed in this ever changing society. But I'm most especially proud of my own area, a little community east of Elberta on Highway 98 known as Lillian. In the early twenties, people like the late Mr. John Phenizee, Elex Brackens, John Crumbly, still living Mr. Charlie Shower, and Mose Ankom, the Trotters, Thomas, Wilson and Bradley families settled this community. Turpentine was the main industry for this area with companies owned first by Wilkersham, next Potter and then the Faircloths. The whites worked many blacks in their fields, this was the main source of income for many at this time. There was also the Gilly Logging Company. It was these families who made Lillian such an industrial area during the twenties. From this area twelve have served in the military forces. Through five schools of Baldwin County; Foley Junior High, Aaronville High, Baldwin County Training School, Elberta, and Foley High, and through deep religious training, parents were determined that their offspring would be someday, somebody. We have a lawyer, an airline executive, educators, one vice president in Orlando, Florida of the largest brokerage company in America. We have also electricians, painters, mechanics, a city manager of sanitation in Long Beach, California, a self-employed contractor, secretaries of all kinds and many others.

In closing - the black men of Africa, unlike the Israelites of old when they were captured by the Babylonians, were not only able to adapt to their captivity as slave men in America, but by so doing

they also made a great contribution to the culture of this land that was forced upon them. Also as slaves they were able to sing a strange song in a strange land. The Israelites on the other hand, refused to sing when they were captive in a strange land even at the request of their captors. They felt that to sing of their God in a strange land would be sacrilegious. They felt that they would not sing their song of their God in a foreign land as Psalm 137 tells us. But the black man sang, without request, as a confirmation of his belief that his God would help him forever or wherever he was. The work song of the black African slave in America, such as jazz and particularly their spirituals all of which have become a major part of our American culture, attest to this fact.

THE SWISS
Submitted by Rev. Herman Baumann

(Presentation by Rev. Baumann at a previous Heritage Day program.)

A legend says that while God was creating the world, St. Peter was very troublesome, criticizing, not pleased with anything. At last the Lord said to him, "Since you don't like what I have created, take this piece of earth and make a land that is to your taste."

He went to work, resolved to make the best; piled mountains, dug valleys; everything superlative.

"Humph," said God, "very nice, but what about man? How can he grow crops on those steep rocks, or float his boats down those rushing rivers?"

St. Peter thought a while and replied, "I will put soil on the rocks and pin it down with pine trees."

The rains fell and winds blew washing away soil and pines, leaving naked rocks.

"Never mind," said God, "You have made the land but I myself will make the men to live in it and all will be well."

He made a man of long breath, keen eye, sure foot, faithful heart, content with little. He was a Swiss mountaineer.

That pile of rock covers 15,941 square miles, half the size of the state of Maine, and includes 6,330,000 additional mountaineers, divided into 20 full and six half cantons, and by foods, architecture, traditions, dress, and language.

Switzerland was born August 1, 1291 as the Helvetian Confederation as a neutral state having no standing military.

From this unique corner, some of its citizens have emigrated to many larger countries of the world and even some to Baldwin County. Some few were here before 1920; others came later. Names familiar to some of us include: John Liechti, Gottfried Stucki, Jacob Ruegg, Fritz Feller, Oskar Buchholz, Emil, Walter and Werner Salzmann, Siegfried Steiner, A. Rudin, Fritz Burkhalter, and Ernst and Rudolph Baumann. Among these were bakers, cooks, and farmers.

On stage are only a few Swiss-born Americans. However, there are more 1st, 2nd, and 3rd generation American-born Swiss. Our accordionist is not Swiss, but he did own a Swiss watch at one time. We are extremely happy to have Johnny Miller accompany us in a few Swiss folk songs. Others participating are: Priscilla Baumann, Ruth Baumann Thies, Ella Baumann Virgin, Rosie Baumann Woerner, Herman Baumann, Margaret Baumann Krischer, Louis Burkhalter, Catherine Virgin James, Emilie Woerner Dean, Alice Woerner Stancil, Daniel Thies, Hans Steiner, and Lisa James.

SWISS CHEESE FONDUE

Cheese Fondue has been the Swiss Classic for generations. It originated as a practical necessity, not haute cuisine. In the early days, cheese and bread, the staples of the Swiss diet, often got dry and hard during the long winter months. Some inventive Swiss tried to remedy the situation by dunking the hard bread in hot milk or wine, eventually adding some cheese and thereby inventing the delicious mix called "Fondue."

- 1 lb. Swiss cheese, shredded
- 3 Tbs. flour
- 1 clove fresh garlic
- 2 cups dry white wine
- 1 Tbs. lemon juice
- 3 Tbs. kirsch or brandy
- 2 loaves Italian or French bread, cut in cubes
- Nutmeg, pepper or paprika to taste

Dredge cheese lightly with flour.

Rub cooking pot with garlic; pour in wine; set over moderate heat. When wine is hot, but not boiling, add lemon juice, then add cheese by handfuls, stirring constantly with wooden fork or spoon until cheese is melted.

Bring fondue to bubble briefly, add kirsch and spices, stirring until blended.

Serve and keep hot over burner. Spear bread cubes through soft side into crust, dunk and swirl in Fondue. Serves four.

A most important Fondue rule is: He who loses a piece of bread into the mixture has to pay for a bottle of wine -- or for the next Fondue. Only ladies are free of this venerable law; they forfeit a kiss for every piece of bread they lose!

For "Fondue Neuchateloise" use half Swiss cheese (Emmentaler) and half natural Gruyere. Always use NATURAL cheeses, not processed.

IMMIGRATION OF CZECHS, MORAVIANS AND SLOVAKS TO AMERICA FROM 1850 TO 1934

Submitted by Georgia Snasal Kucera

The great majority of Czechs who immigrated to the United States between 1848 and 1914 and especially those who migrated before the 1890's shared a common peasant background, they were former small farm workers.

Some 35 million Europeans immigrated to the United States between 1820 and 1930, most of them chose the years between 1848 and 1914 to make the transition. Approximately 300,000 of these people were Czechs. The Czechs therefore comprised a relatively small immigrant group. The migrants of 1840 were not the first Czechs to seek American homes, nor were the migrants of 1914 the last of the countrymen to seek refuge in the New World. Moreover, the Czechs immigration was not a random movement in either a personal or a regional sense. It represented the relocation of both individuals and extended families, who made collective decisions to escape a deteriorating way of life in the peasant villages of Bohemia and Moravia. It did not involve all of the Czech lands.

Most of the migrants before 1900, came from southern Bohemia and eastern Moravia, two densely populated regions of poor soil and productivity. Although, the bulk of the migrants were peasant farmers, many of them had also doubled as craftsmen, and artisans in their villages. Among the immigrants in America, were many coopers, saddlers, harness makers, tinsmiths, carpenters, masons, tailors and shoemakers.

By 1900 the sources of Czechs immigration had changed. After that date the usual migrants were skilled factory workers seeking improved conditions of labor in American industry. The new industrial elite in the Czech lands had begun to complain of labor shortage. By 1910, in general, the Czech immigrants reflected a high level of skills, and only 40 percent of them relocated in America as farmers.

Immigration was an attractive move, primarily to the middle level of the Czech peasantry. Czech peasants lived in villages and walked to their little strips of farmland each morning. Villages were very uniformed to about 50 or 100 homemade brick or stone houses on a single dusty road-like street, whitewashed and roofed with red tile or straw thatched.

The Czech immigrants, who located in a bustling city of mid-America, underwent a wrenching personal transformation. In America, the farm houses were isolated structures, and the out-buildings were not part of the family home. Houses were far from each other, no social ability, no church or school close by.

The Czech immigrant, who became an American farmer, gained something in the trade. He obtained more land and possibly better land. One Czech farmer who settled in the Minnesota territory said, "There is much truth in the saying that whoever immigrates to America makes his lot worse -- for he sacrifices himself so his descendants may fare better. For this most of all, we emigrate here to make living better for ourselves and our children."

Czechs came to America and with rare exceptions they remained and adjusted. The immigration was in fact a part of the National revival of people and a by-product of economic change; and American social scientists later called it the "Revolution of rising expectations." It was a gradual, sustained movement of families whose members embarked for America from Bremen, Hamburger, or La Havre, on the usual immigrants ships and entered the United States through New York, Baltimore, New Orleans or Galveston, and proceeded to inland destinations. The numbers in any given year were never large, and the total Czech immigration for the 1848 to 1914 period was not much larger than the German-speaking

immigration of the single year of 1882.

Only in the seven years before 1914, did the number of Czech immigrants exceed 100,000 persons.

The thirteenth census of the United States, conducted in 1910, estimated the number of Czechs in America to be 228,738. With the addition of their American born children, estimated to be 310,654, the census officials arrived at a figure of 539,392, but there were many more first and second generation of foreigners of "Czech extraction" residents of the country.

Czech immigrants and Americans of Czech extraction were only a small fraction of the American population with the exception of a large community in New York City, and a smaller one Baltimore. The Czechs located in the middle western states, from Ohio to the Dakotas, Nebraska and Kansas. In the southwest, in Texas and Oklahoma about 40% of Czech-Americans settled on farms. Czechs loved the land and a larger percent of the second generation lived on farms than did the first generation.

The history of Czech settlements in the United States is easy to "sketch." The first urban colony developed in St. Louis, and the first farm settlement appeared in Wisconsin along the shores of Lake Michigan, from Racine to Keswaukee. Both of these settlements were organized in the 1850's. Shortly thereafter, Moravian-Czechs established the first of many colonies in East-Central Texas and in the 1850's Czech farmers established themselves in eastern Iowa and in Minnesota territory, both south and west of St. Paul.

The beginnnings of Czech communities in Baltimore, New York and Cleveland also date from the early 1850's. In the early 1860's the first Czechs arrived in Chicago and the beginnings of many settlements in eastern Nebraska date from late 1860's. Czechs settled in central Kansas in the mid 1870's in an organized colonizing venture and in the late 1870's other Czechs settled in a number of places in eastern Dakota territory. After 1898 Czech farmers began to settle in the recently opened land of the Oklahoma territory.

While the first urban colony appeared in St. Louis, and Racine, Wisconsin enjoyed the reputation of the "Czech Bethlehem," neither St. Louis or Wisconsin remained long at the forefront of "Czech America."

Three large urban colonies: New York, Cleveland and Chicago eventually eclipsed St. Louis as major Czech centers. Wisconsin yielded its position as the Czech agricultural state to Nebraska and Texas. Omaha became a more important center of Czech life. Then St. Louis and some early centers such as Baltimore and Milwaukee declined in importance. The Czech population of Wisconsin, Minnesota, Iowa and Kansas, stabilized in size by 1890 while the settlements in Nebraska and Texas continued to grow slowly.

Regardless of locations, Czech farmers in the United States practiced diversified and self-sufficient agriculture. Czech urban dwellers, except for the residents of Chicago, became increasingly specialized in their occupations, for example, cigar-making and the manufacture of pearl buttons, mostly among the Czechs of New York. Cleveland Czechs became skilled in factory operations. By the mid-1890's Chicago became the center of Czech-American life and by 1910 more people of Czech extraction lived in Chicago then in any city in the world, except in the city of Prague in Czechoslovakia.

Czech immigration in a large scale ended with World War I. With cementing of a Czech-Slovak partnership in 1918, the Czechs again became part of an independent national state.

There was some immigration to the United States in the 1920's and 1930's, but after 1924 the imposition of quota systems insured that the number would be small. Moreover, the creation of "Czechoslovakia" also entailed the creation of a new nationality -- Czechoslovakian. American immigration officials took due note of this in 1921

and after that date it is impossible to tell from official data if immigrants were Czechs, Slovaks or others who held Czechoslovakian citizenship.

There was some relaxation of the quota to accommodate refugees from the Nazi occupation of 1938, the Communist coup of 1948 and the Soviet invasion in 1968. The refugee immigrants who entered the United States in the wake of these national disasters were mostly government officials, writers and other intellectuals. The common folks, the raw material of Czech-Americans life, had arrived before 1914.

Czechoslovakia is a very beautiful nation, locked in the heart of Europe it is one of the more beautiful countries on Earth. It has just about everything - high mountains, deep valleys, dense forests, rolling plains, rivers, lakes, caves -everything except coast line.

Czechs began coming to America quite early. Augustine Hermann reached New Amsterdam in 1633. Among the first to enter Texas was Fredrick Lamsky, who was a musician with Sam Houston's little army at San Jacinto. Few others followed until the 1850's. The first organized Czech immigrant group of sixteen families arrived in Galveston in 1850. By 1900 there were more than 15,000 Czechs and Moravians in Texas. Most of these newcomers to the Lone Star State were farmers in the Old Country. They settled in the rich black land areas and the Gulf coastal plains. From these areas they have spread out over the State, from the Panhandle to deep East Texas. One finds evidence of Czech settlements such as names on mailboxes, Czech churches, fraternal organizations and Czech festivals, and Czech language radio broadcasts. Czechs are in all 50 states.

The first Czech immigrant groups of 16 families arrived at Galveston in 1850. They were fleeing the oppression which followed the unsuccessful revolt of 1848. These people had chosen Texas as their refuge in response to the glowing letters sent to Bohemia and Moravia by the Reverend Arnost Bergmann of Cat Springs. Their voyage from Hamburg, Germany to Texas lasted a miserable 17 weeks. The ship was a leaky tub, the "Mor'ia." Some of the travelers on the ship did not survive the long trip. There were 295 persons at the start of the trip.

The Czech pride and traditions are kept alive by the activities of social and fraternal organizations. Our Czech heritage has been woven into the cloth of general experiences, but it still remains a distinctive thread which can be seen and traced by those who look with knowing eyes.

We here in Baldwin County keep our "Czech Heritage" alive by wearing our colorful Czech costumes. We play our Czech music at our "Heritage Day" in Silverhill, and then celebrating "Ethnic Day" in Foley. We Czechs also perform at "International Day" in Mobile.

Czechs and Moravians first came to Baldwin County in 1898. First settler was Mr. James Vlasak. He lived in Silverhill. About 250 Czech and Moravian families in Baldwin County settled in and around the communities of Fairhope, Summerdale, Silverhill, Foley, Robertsdale, and some in Loxley. Some undertook farming, some were real estate agents. Beginnings were very hard as families first had to clear the land to plant crops of potatoes and cucumbers. Some got discourageed and went back to northern states to look for jobs in factories.

Now in 1986, there are very few of the old settlers left. Most are third, fourth and fifth generations and many of them are still farming. The very first settlers built a hall for their meetings and entertainments. It served also as church and school and later it was given to the Silverhill school and is now used for classrooms. It is a beautiful reminder to us of our "Czech Heritage."

In later years the Czech speaking people of Baldwin County formed a club (1924) and built a hall for meeting purposes. They named the club, "Pori'cny' a La'bavny'Krouz'ek" which translates to "Educational and Entertaining Circle." We held meetings there and also had stage plays in the Czech language. Since not many older members

of the club could take part in dancing and other activities, we taught the younger generation the Czech National dance, the "Beseda" which translates to "Neighborly dance." At that time our first instructor was Mrs. Anna Blaha, now residing in California.

The dance, "Beseda" originated in the country now called "Czechoslovakia," somewhere around the year 1860, by leading musical figures of that time. Music and dance often times called "Language for the Heart," occupies the foremost position in the Czechoslovakian people's cultural art field. We sing the National Anthem, church songs, festival songs, love songs, the patriotic songs and the simple folk songs that speak of the things closest to the heart of every Czechoslovakian. The love of home and country, family and friends -- all this combines to form the richest segment of Czechoslovakian art.

The Musical Historian "Burney" in 1773 called the Czechs and Moravians the most musical people of all Europe. Many Czech folk songs have educational purpose. Music is part of every Czech's life, at home, at work, and on festive occasions music is in their thoughts and hearts.

The most famous composer of modern folk songs was "Karel Has'ler," a man considered patriot's martyr - for the songs he composed during the Second World War, the period of Czechoslovakia's darkest hours of history. His most loved composition was a song called, "TaNas'e Pisnic'ka C'eska"' translated to, "Our Beautiful Czech Song." It was a song expressing the love of all Czechs for their songs. Music and dancing is a sphere in which Czechs and Moravians have excelled and have contributed to the cultural growth of all nations. We feel it is our duty for the descendants of the Czechs and Moravian Pioneers of America to foster and teach an abiding love of mother-tongue for all our descendants and to be proud of their Czech blood and origins; to remember with pride their history and traditions. For these reasons we unite and help arrange the Czech festivals all over the United States, to motivate the feeling of love and rememberance of a "Proud Heritage" and to preserve our customs for future generations.

Today, there are about 10 million people that speak the Czechoslovakian language. The beautiful and colorful costumes of Czechoslovakia are not worn anymore, except on very festive occasions, but here in America we are reviving the old customs of dancing and singing, along with the art of making the beautiful costumes, and to teach our children and grandchildren all the beautiful things our forefathers taught us.

Practically all of us who immigrated to America have become United State citizens.

God Bless America, the land that we all love.

Note: The author lives in Silverhill, Alabama and came to the United States in April, 1921.

The following recipes are provided by Betty Kostelecky and Blanche Krob.

KOLACH

1 cup warm milk
½ cup butter, melted
½ cup sugar
3 egg yolks
1 tsp. salt
4 cups flour
1 pkg. yeast plus ¼ tsp. sugar, let rise

Scald milk, add butter and sugar, when just warm, add 3 egg yolks, lightly beaten and enough flour to make a soft sponge. Let rise, then add rest of the flour, add salt and beat real well till elastic. Let raise till double, work any way you wish.

To make small kolaches, roll ½ dough and cut with a 2" cutter. Place on a well greased cookie sheet. When slightly raised, indent with fingers, place a tsp. solo filling on each, then brush melted butter on each and top with the following topping.

1 cup flour
½ cup sugar
½ tsp. vanilla
3 tab butter

Work till looks like corn meal, sprinkle some on each kolacki. Bake: 350 to 375 degrees for 20 minutes or till nice and pink.

FRIED CABBAGE
(Smazeny Zeli)

Cabbage shredded
1 tsp. sugar
1 Tbs or more vinegar
Salt & Pepper

Heat some fresh bacon in frying pan, add cabbage. Fry until it begins to brown, cook over medium heat, add vinegar, cover and steam till done.

POTATO DUMPLINGS

4 or 5 Medium potatoes boiled, put through dicer
Add 1 egg and 1 tsp. salt
½ cup Fernia or cream of wheat
1 cup flour.

Make into dumplings about 2" thick, boil 10 or 15 minutes. Serve with meal & gravy. Baking potatoes are best to use.

CABBAGE

Small head of cabbage, boil. Fry onion in grease, add couple tablespoons of flour, add to cabbage, salt, sugar and vinegar to taste.

U DOLKY
(Fruit Filled)

1 cup warm cream
½ tsp. salt
1 pkg. yeast in ¼ cup warm water or cream, add 1 tsp. sugar, let rise
4 egg yolks
4 Tbs. melted butter
2 Tbs. sugar
1 tsp. vanilla or lemon rind
3 cups flour

Beat egg yolks, add sugar, butter and 1 cup warm cream, add other ingredients. Let rise till double, then pat or roll out ½ inch thick, cut in small squares, put in fruit, roll up let rise till light, fry.

THE POLISH COLONY
Submitted by F. H. Shimshock

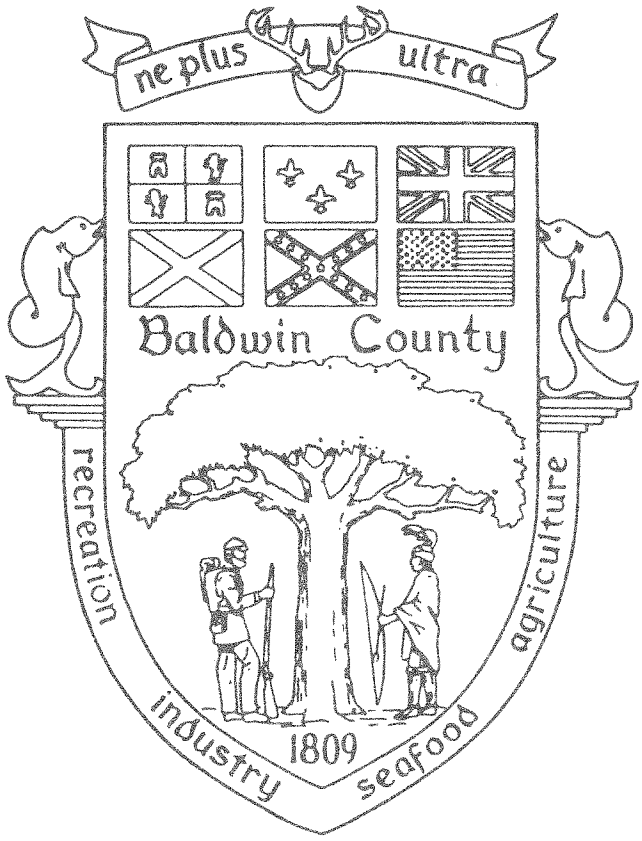
The first Polish settlers were brought here by the Southern Development Lumber Company in 1906. There were 43 families the first year and two families direct from the "old country" soon followed. The Poles had a Catholic church in Summerdale - there were seven families left - all farmers scattered about in other communities.

Note: The Poles raised tobacco as one of their crops.

(Taken from "A Brief History of Baldwin County" Jan. 1969 reprint: (Comings and Albers) - Baldwin County Historical Society)

NOTICE

There are other Ethnic Settlements in Baldwin County that are not included in this booklet due to the lack of publication time. We hope to be able to include all in the next publication.



BALDWIN COUNTY, ALABAMA

Baldwin County is the biggest geographical subdivision in the State of Alabama. 1613 square miles of it!

Baldwin's choice geographic location gives it three water boundaries -- the Gulf of Mexico on the south, Mobile Bay on its west and Perdido Bay at the Florida line on its east.

There is an interesting story concerning the moving of the courthouse or county seat from Daphne to Bay Minette. It goes something like this: Early one morning in 1901, under cover of darkness, a group of citizens from Bay Minette stealthily traveled some 30 miles from their town to Daphne. Prior to their trip they had fabricated a murder, a pre-arranged ruse, to lure the sheriff and his deputy out of Daphne. Thus, while the "law" was chasing down a fictitious killer, the group of men achieved its goal -- physically taking the courthouse records and removing them to Bay Minette, which then became the county seat. Actually, an act of the State Legislature had already authorized transfer of the county seat from Daphne to Bay Minette.

Baldwin County's emblem carries the motto "Ne Plus Ultra," meaning "the very best," symbolic of the feeling Baldwin County residents have for their county.

IMMIGRATION - AN EARLY EUROPEAN BRAIN DRAIN

by James Seay Brown, Jr.
Professor of History, Samford University
Birmingham, Alabama

(Keynote speech given on the occasion of the conference and ethnic festival sponsored by the Baldwin Heritage Museum Association on November 3, 1984, in Foley, Alabama.)

The Heritage Museum we celebrate today is primarily about later immigrants to the South, not native Southerners - like me. I'm from Tennessee, "raised up" in a rural area where the good soils are loams, black or reddish. On my trips to the Gulf beaches, I was always surprised that folks would try to farm these sandy wastes down here. So it came as something of a shock a couple of years ago, you might imagine, to hear that Baldwin County was and had been for some time Number 1 in the state in the value of agricultural products. The man who told me that was a farmer from Cullman County, the perennial runner-up. Yesterday in Hattie Smith's office* I wondered aloud if that was still true; she phoned the appropriate authority, and we learned that Cullman, on the strength of chicken houses, has forged slightly ahead. (Some counties will stoop to anything!) Anyway, this Cullman County farmer talked in great detail about how different farming was in these two leading counties - different landscape, soils, the great spreads down here versus the average size farm up there of only 28 acres. He also found a couple of interesting parallels -first, flexibility in both places, whether a willingness to change from strawberries to chickens or from truck farming to soybeans; and most important in his mind, these are the two counties in the state where late European immigration took a leading role in the farming. In Cullman, that settlement was mostly German (Col. Kuhlmann led them in the 1870s), and here in Baldwin, a greater variety. To both, though, they brought an undeniable agricultural expertise, and maybe a view to wider markets than most "native" Southerners had.

In the South, you know, we think less about immigration's role than almost any other part of the nation. And when we do, it's mainly about European ethnic groups in the big industrial cities. The farmland South especially has a picture of itself as rooted - less mobile, more sense of place, more contact with relatives, and all that. It is much of a cliche. A few years ago I was working with some Depression-era biographies of common people in Alabama, written by the Federal Writers' Project during 1938-39. It hit me hard, reading these, that the South in the last century has been just as footloose as we Southerners think of the rest of the country. We've had our share of immigrants, migrants, and those who frequently moved to and from neighboring states.

Now one of the painful things about reading history in any detail is that it usually messes up your stereotypes. So I had another look at immigration, and want to rehearse my findings with you.

In the 100 years from 1814 to 1914, over 50 million Europeans left Europe, mostly for the U.S. of A. It's the largest migration in recorded history! - much larger than the earlier immigration of the 17th and 18th centuries, and not primarily because of religious persecution, as that was. Now I'm going to leave out Great Britian, because English speakers had much less feeling of changing cultures, and weren't really considered immigrants by the natives. For the rest of Europe, the motivation for the great immigration of 1814 to 1914 was (a) frustrated nationalism or Liberalism or both, and (b) land hunger.

First, nationalism. In the 19th century, particularly in central Europe, the idea grew up

* *Hattie Smith is Executive Vice President of the South Baldwin Chamber of Commerce and a "mover and shaker" in the Baldwin Heritage Museum Association.*

that every ethnic group (folk group, language group) ought to have its own state. They collected their folk tales, published their legends and epics, started school kids singing the old folk songs. They really believed in a mystic idea - that every folk group started out as unique, and the truer you were to your ancient culture, the stronger and prouder you would be in the present. The enemy of German unification was primarily the Germans themselves - Germany was divided into 30 or so feuding states, and in 1848 revolution to try to create a unified state failed. The Italians were also divided into many separate states, but the Italians had a clearer enemy: the Austrian empire, a multi-national, land-accumulating monarchy based at Vienna. Out of the great mid-century wars, Italy finally got a unified state in 1861, and Germany in 1871 - but a lot of frustrated patriots packed up and left before this, especially after the failure of the 1848 revolutions. Most of Czechoslovakia was controlled by Austria, too, and some of Poland and Yugoslavia. Russia had the rest of Poland and its eye on the remainder of Yugoslavia. These peoples - Czechs, Poles and Yugoslavs - didn't get their own states until after World War I. Patriotism, before that time, could get you exiled; many patriots came to so despise the Austrian and Russian rule that they left before that.

Liberalism back in the 19th century was a very different animal from liberalism today - free trade, guarantees of free speech and assembly, and a republican form of government were its main goals. The United States was its role model and Abraham Lincoln its great ideal. Liberals were impatient with the old monarchies and aristocracies. Liberalism and Nationalism were closely allied at mid-century. Later, though, when Italy and Germany were united, they were still controlled largely by the old social order. A hoped-for equality of opportunity did not fully materialize, and lots of that was to be had in the U.S.

But land hunger and agricultrual depression may have been most important of all. Even with lots of folks going off to the industrial cities in Europe, the population was growing fast. There wasn't enough land to go around, and those families that had it held on to it. Lots of bright young men in rural areas, looking down into the future, could not forsee ever being able to afford enough land to be self-sufficient by farming. In Russia, the land-hungry farmers went to the great eastern frontier - across the Volga and on into Siberia or down into Kazakhstan. But the rest of Europe turned west to America.

More than any other single stroke, it was the Transcontinental railroad in the U.S. that hurt farmers in Europe. With the new railroads and steamships, Nebraska wheat sold cheaper in Europe than European farmers could grow it. Many European governments protected their industries with tariffs; not many protected their farmers.

Suffering in Italy was especially keen. A new state had been formed, but it had few natural mineral resources. Early officials spent too freely, and a feud between France and Italy caused France to raise a high tariff wall against Italian agricultural products. Parts of the Italian countryside approached famine levels, because France had been their farmers major market. Agricultural depression in Greece was almost as bad.

In general there were some differences in the way northern and southern Europeans immigrated. Northerners (Scandinavians and Germans) were usually more willing to settle alone, and thus assimilated more quickly. Southerners (Italians and Greeks) were reluctant to immigrate at all till a few trailblazers staked out an area and transplanted a little of the old culture; then they tended to go in whole groups and settle together. Neither Italians nor Greeks usually felt the move was permanent. Greeks were famous for living on almost nothing and sending all their money back to the motherland. Italians simply came to North and South America seasonally, and went back to Italy and "real culture" in the off-

season. Czechs, Poles and Yugoslavs were intermediate in character, something between those extremes.

Now for a northern and a southern case study:

Denmark, the smallest of the Scandinavian countries with some two million people, lost 300,000 emigrants. That's one in every six, a silent stream of people mostly in the prime of life. It was a very uneven sort of emigration, affecting some parts of the country more than others. On a map it reminds you a little of outbreaks of a contagious fever, which I guess it was. This emigration outside the country was closely tied to an internal migration from the countryside to the cities. It appears that the first step in immigration was to a larger town, and if you didn't gain a foothold there, then it was only a step on to Copenhagen and then America. One elderly returned emigrant told his family's story this way:

> "It came to quarrels between my parents. My father was fed up with life as a small farmer and wanted to emigrate. But my mother, who knew how fond the Nielsen family were of the bottle, feared moving to a strange country with the risk of being left alone to fend for her children. Finally when my grandfather died, she let herself be persuaded into leaving. The little house and most of their belongings were sold, tickets were bought, and reluctantly she set out. The first stop was Vejle, and that was as far as they got. It so happened that they were met by the agent who had sold them their tickets. He explained that the berths he had booked for them had also been sold in some other town at the same time. Consequently my father and his family had to wait for the next ship to sail. Of course my father was furious; there he was with his whole family and with only the barest necessities in a small town where he had to find a place to stay for several weeks. At this point my mother intervened and seized the opportunity to change my father's mind, with the result that he told the agent to go to hell. The ticket money was refunded and we all settled in Vejle."*

Two main age groups were dominant among the emigrants: 16-24 year olds, and those over 40. If love of adventure and economic distress were the great motivators, the first probably applies more to the young and the second to the over-40 crowd: these last would have been so identified with their surroundings that it would have taken weighty reasons for them to sell everything and start from scratch in a new world.

There were very few landowners among the among the emigrants, but a high percentage of rural servants who owned no land. The only exception is interesting: of 2560 dairy farmers in the whole of Denmark, 744 - almost a third -emigrated to America. Denmark had developed the world's best dairy products and most efficient dairy farms. A dairyman could really do well in the U.S., someplace like Wisconsin. Obviously this was a 19th century agricultural equivalent of what we call "the brain drain" today.

Overall, the availability of land and the relative prosperity of American agriculture emerges as the key theme. Here's a letter written back home by a Danish immigrant:

> "Omaha, 5th October, 1862
>
> My dear father, dear friends, sisters, brothers and friends,
>
> It is with pleasure I take my pen into my hand to tell you of our present home, Omaha, where we are very satisfied. We have one big black cow and one heifer. I have built a cowshed and have got 6 cartloads of hay. I immediately found work with a carriage factory where I am making 60 rigsdaler of Danish money per month, on which I can easily support myself as food is much cheaper here than in Denmark. A worker earns one dollar or about 2 Danish rigsdaler per day. One sack of good wheat

* Kristian Hvidt, ***Flight to America: The Social Background of 300,000 Danish Emigrants.***

flour, 100 pounds, costs 2 dollars, meat 8 skilling Danish money per pound, butter 20 skilling; everything is so cheap that poverty is unknown."*

Only after this did the writer relate that four of his children had died on the trip over. According to one writer, this shows "the vivid impression American plenty made on a poverty-stricken Dane who had lived his entire life close to starvation. The realization that one could obtain food and clothing without continual struggle was the unique piece of news that had to be told to those still at home."

Now, some words on a southern example. Italy was unified in 1861, but all the fine words about land redistribution, especially in the agrarian South, proved empty. Civil war years in the U.S. were years of Robin Hoods and outlaws in the Italian countryside. In 1868, when the Italian government apparently first took notice of what was happening, a Congressman reported that he had been to the port city of Genoa and seen large crowds of emigrants there, "leaving Italy cursing and in tears."

The Italian villages were so old and rich with tradition that each one had its customary law. A few old memorizers kept it all in their head - who could work when and for what wage. So complicated and interlocked, it was immune to government reform efforts. Farmers had to leave. And having left that village, it was almost as if all other places in the world were equally strange. Before 1887, they mostly went to other European countries. After 1887, they came to the U.S., carrying some of those same ancient traditions and obligations with them. Often a handful of seeds was the only real link with their hometown. And as was the case with Denmark, some of the emigrants brought with them some of the specialized agricultural techniques that were Italy's pride - mushroom growing, grape growing, and wine making, for example.

A remarkable net of imigration agents was spread all over Italy, recruiting. And it has been said that they were wont to stretch the truth a bit. In Italy, for example, they spread stories that a queen in a palace at Marseille was waiting to receive the people and give them whatever they needed. This gets us into a whole new subtopic -the advertisements, the P.R. campaigns and the American agents all over Europe. After the Civil War, for example, 25 U.S. states actively recruited immigrants from Europe. And that simply can't compare with the private sector. The dreamers and schemers painted everything so gloriously that the Garden of Eden would have been a disappointment.

Ole Bull, the great Norwegian violinist, invested money in a huge tract of land in Pennsylvania in an act of philanthropy. He hoped landless Norwegians would settle there and become prosperous. The land turned out to be a long way from the nearest railroad, and rather rugged mountainous land not yet cleared or really suited for farming. It turned out that most of the land wasn't even owned by the swindler who took Ole Bull's money. He had to play a year's worth of benefit concerts to take care of the stranded would-be colonists. A Norwegian newspaperman wrote this sardonic ballad that became popular on both sides of the Atlantic. The verses start out like this:

"O to be in Oleana, that's where I would like to be
Than be bound in Norway and drag the chains of slavery

In Oleana land is free, the wheat and corn just plant themselves
Then they grow four feet a day, while on the bed you rest yourselves

The little pigs, they roast themselves, and trot about this lovely land
With knives and forks stuck in their backs, inquiring if you'd like some ham

They pay you there for getting drunk, the more you drink, the more they pay
So the rich man is the lazy man, who drinks all night and sleeps all day."

Some of the most interesting new research on immigration today is coming out of Sweden.

* Hvidt, ***Flight to America*** . . .

Here, because of a unique feature of the semi-official Swedish church, we are getting some answers to the key question of the intellectual makeup of these millions of immigrants. Who emigrated? Those of lowest intelligence who could not hold their own in Europe?

The uniqueness of the Swedish church was that every vicar had to interview each of his parishioners once a year, and question him or her not just on religious matters but on their general intellectual status - as to whether they could read and write and how good they were at it, and what their general knowledge and understanding level was.

The results? Everywhere in Sweden, rural and urban areas alike, emigrants generally made higher marks than the rest of the population. They were brighter in school, had a wider picture of the world, and were the kind of persons to whom it would occur to leave their long-time homes. The same thing holds true, incidentally, for those moving from rural to urban areas inside Sweden itself - but the actual emigrants abroad seem to have had the highest intellectual level.

If you can generalize from Sweden to the rest of Europe - and I think you can, because the same forces were at work - this says something important about a drain of talent from the mother country and the addition of talent to the United States. It is probably not just a coincidence that the U.S. economy really took off in these great immigration years. It may be no more a coincidence than the fact that Baldwin and Cullman Counties lead the agricultural production list in Alabama.

At any rate, after immigration came the American experience itself. The first handicap was not knowing the language, or the system, or the geography. It took time, energy and attention to master all of these. Second, there was homesickness - so bad some called it heartsickness - that outlived the excitement of moving into a new culture. This homesickness for some was an unbearable pain, and for others just a sentiment they could live with. It seems to have been based not so much on rational factors as on personality types, those more flexible being favored. However you define it, a continual stream of return emigration attests to its power.

Third, there was the specific problem of xenophobia, anti-foreign sentiment. Even though we are, as John Kennedy reminded us, "a nation of immigrants," some were long established here when others arrived. And there have been waves of what is usually called "nativism" - always especially strong in the South. These anti-foreign waves almost always happened when there was a crisis in America - some challenge to our basic unity or a threat from outside: during the 1850s, when the nation was splitting over slavery and economic issues; from 1886-96, the decade of labor unions, strikes and darn-near class war; and during World War I, which was a particularly anti-German one.

Immigrants have always faced the problem of how much of their old culture to keep, and this nativism made the problem more acute. Early immigrants usually wanted to live in an ethnic community of their own; some later immigrants, by contrast, made the decision to assimilate as quickly as possible, going out of their way to make sure their children did not know the old language and thus had to function in English. And even those groups that fought to keep ther original culture and heritage alive had trouble convincing their sons and daughters, especially since second generation immigration to other parts of the U.S. was the rule rather than the exception. Only the strict religious groups who made violation of cultural patterns also a violation of religion - the Mennonites, for example - maintained those old patterns intact.

But in every group that immigrated in the past hundred years, no matter how assimilated into mainstream American culture, there were some memories, some family stories, some pictures or pieces of furniture - in a word, a treasuring of those things remembered and a curiosity about

the whole process of immigration. Not infrequently it led to a visit to the original hometown in the old country itself. We've used a "melting pot" idea here in America for a long time, but there are enough bits and pieces of other cultures around that historians are beginning to use "salad bowl" as a better metaphor. Your ethnic museum promises to be a beautiful, permanent demonstration of this - a sort of cultural salad bar of Baldwin County.

Now to the last part of my talk, about a certain kind of museum. I probably ought not to do this -there are least two museum professionals on the panel here today, one of whom has recently taught a course in museology - but I'm going to do it anyway.

The folk museum in Europe, I think, can offer us some real insights. "Ethnic" is just a word from the Greek that is translated "folk" in Germanic languages. "Folk" means a cultural group usually identified by language. So this Baldwin County "ethnic museum" looks from the outset, by definition, like a European folk museum.

Here's some background. Before the 19th century in Europe, museums were typically elitist. They preserved one-of-a-kind documents from English history, or tapestries woven especially for Louis XIV of France in the factory of Gobelins, or some such. But during the 19th century, with the growth of pride in the folk culture, you had the invention of a new sort of museum.

One of the first was in Sweden. By the 1870s, interest in Swedish dialects had grown greatly and special societies had started in universities to investigate oral traditions. A young ex-army officer and language specialist, Artur Hazelius (1833-1901) got interested in the different Swedish dialects. He began collecting material objects to illustrate the life and culture of his people. By 1873 he opened in Stockholm the Nordiska Museet (Northern Museum). By 1880 work began on a nice new building when the collection started spilling out of small temporary quarters. People loved it. There was an immediate enthusiasm for this museum of the things of ordinary people - who almost always on closer observation turn out to be not so ordinary.

Hazelius came to feel that such a collection exhibited between the four walls of a museum was inadequate, and he came to see this Northern Museum as only a first step. In 1891 a second part known as Skansen (literally, "open-air museum") was opened. It established a pattern which has been copied all over the world. Skansen is 75 acres of land near Stockholm, with lots of rocks, trees and a whole series of buildings laid out, from very small farmhouses to large ones. It is primarily of rural things, though there is a street of old shops that is kept full of old-time musicians, folk dancers and all sorts of traditional plays and entertainments. The old church is a favorite place for weddings. Altogether now it totals 120 wooden buildings and 2 stone ones, carefully reconstructed, and a remarkable museum library.

The pattern quickly spread to other Scandanavian countries, then to Germany, and finally caught on like gangbusters in the British Isles. Almost every traditional English county has its folk museum and open-air museum. The most famous one in Britain may be the Welsh folk museum near Cardiff, housed in St. Fagan's Castle.

The most obvious impact of all this in the U.S. is Williamsburg, our classic "open-air museum." Most states now have one or more "living historical farms" as well. One thing we Americans have done best is the creation of role-playing guides (I remember my son's fascination with the Union soldier at Ft. Morgan) and families who "live the life." One thing we have done not so well is research and scholarship, compared with the best European examples. Local oral history programs, though, are gradually growing into research programs. An ethnic museum is a natural place for a library to grow up that can serve interested citizens and scholars as well. A remarkable new picture of community history is growing up, for example, around Georgia's

Agrirama in Tifton.

Last but maybe most important, an ethnic museum can be a center for festivals. What suburban American life misses more than it knows is occasion for festival. Traditional European cultures set aside tens of days a year for festival, to measure the turning of the seasons, as an occasion to think about times past and cultural tradition, and as an excuse for getting together on a regular basis outside business, outside politics, and outside lots of other things that divide us. I remember some six or seven years ago in a state folklore meeting in Tuscaloosa hearing Julian Rayford of Mobile speak. He was feeble then, with but a few months to live, this man who had revived Mardi Gras in Mobile. He came to the microphone, paused and stared out over the audience. Then with a more powerful voice than you'd have thought possible, he almost shouted, "What we need is more Festivals!" He was surely right. This is an awfully nice one today, and a heritage museum is a great excuse to have one regularly.