

***The******Glade Community Historical Society, Inc.***

Garfield, *AR 72732*

Newsletter Number 2: 2014

*Glade Store & Post Office ca,1880*

**“Historical Facts and Stories from Glade, AR.”**

**Hog Killing Day**

**Pioneers followed the Mississippi, Missouri and Arkansas rivers searching for land. They traveled from Tennessee, Kentucky and surrounding states searching the mountains of Arkansas. They found land near White River and Glade was established in 1858. Indian paths had been carved out earlier as they traveled west. Later, area settlers carved out primitive roads so settlers could travel from Eureka Springs to Rogers, the main road in those days. Wagon trips from Glade to Rogers took all day and the trips were few.**

**Glade families lived off the land and they worked hard because they had to be self- sufficient. They tended gardens, milked cows, gathered eggs, sheared sheep and made their own clothes. They killed their own hogs. Every part of the hog was used and supplies were not easily found. Some items were available at the Glade store. Until it closed in 1946, the Glade Post Office/ Store sold such items as coffee beans, salt, baking powder, and thread. People picked up their mail weekly and visited their neighbors. Neighbors drew up chairs around the stove and swapped news.**

**Glade saw few cars until the 1950’s but during the late 1930’s and early 1940’s, Jim Horn had a two ton haying truck and people in the community would occasionally load onto the back of the truck and go to Rogers to buy what they couldn’t make at home or find in the local store. The truck was usually full of neighbors who gave Jim a little money to help pay for the gas. And, the glorious taste of a dripping ice cream cone on a hot summer day embedded itself in one’s memory. Jim Horn left for California in the late 1940’s in search of a better life. By then a few more people had trucks and traveled to Rogers for supplies, and many of them bought livestock feed in Seligman, Missouri at the MFA Exchange.**

**Folks raised everything they could to feed the family. Glade diets consisted of food that was wild, home-grown or fished out of White River. Hog killing day had to be on a bitterly cold, winter day so the meat would not spoil while it was being processed. Several neighbors gathered to help the designated hog killing Glade family. That was the day that older children stayed home from school to help kill several hogs that day. Hog killing days slowed or stopped after the Rural Electrification Act of 1935 began stringing electric lines to rural areas of the United States. Then, refrigeration and commercial food processing arrived. And, with home freezers available, beef could be frozen for future use.  In the earlier Glade days, young people in the family learned to butcher and preserve hogs. Each generation needed the skills for their survival. On a cold winter day, the pork was salted, canned or rendered. And, lots of hands were needed. By the end of the day, there could be hams, pork tenderloin, sausage, pigs’ feet, brains and cracklings.**

**At Glade, hogs were well fed weeks before the slaughter. Then, their throats were slit to bleed out, and their heads were removed. Men worked together to lift and hang the hogs onto a scaffold or a log wedged between trees for processing. Water was heated in the wash pot, and the hot water was poured over the hog to make the process of scraping the hair from the hog. Usually, the hog was hung from a scaffold to make scraping easier. Water was needed throughout the process of washing, cleaning out entrails and fat removal. The hogs were cut into sections so they could be handled easier by the women. The men and the women had defined jobs: women were ready to cut, grind, season, fry and can when the hog came to the house. And the women prepared dinner for everyone on that cold day when all worked hard and needed a good noon’s day meal: meats, potatoes, vegetables, cornbread, biscuits, and pies and cake for dessert. Men were served first, and then they resumed their jobs until all the work was done.**

**After the noon meal, the table was readied and the women were ready to cut the ribs, and grind the pork with a sausage grinder until the ground meat made a huge mound on the kitchen table. Then it was seasoned with salt, pepper, sage and mixed together. Those women created the most magnificent sausage. Next they formed sausage patties that were fried and then canned, usually in half-gallon jars. That sausage was larruping!**

**Head cheese or “souse” was made by boiling head parts and removing the skin then grinding, seasoning and pressing it into a loaf pan, and placing the souse in a cool place to be sliced later. Pickled pigs feet were canned in a marinade. Many families liked to make mincemeat from lean meat parts mixed with apples, raisins, molasses and spices. It was canned and made wonderful pies for special occasions, especially during the Christmas season.**

**Brain membranes were scalded and separated from the brains. The brains, some people’s favorite food, were usually cooked with scrambled eggs in the next few days. Ribs and tenderloins were cooked quickly so they wouldn’t spoil. Hams and bacon went to the smoke house where they were salted or sugar cured and left to hang there until used. Often, summer visitors and relatives were pleased to take a ham home with them. In those days, the people in Glade probably didn’t know any vegetarians, and animal rights groups were not a thought. All fat pieces of the hog were rendered in a large wash kettle over a hot wood fire. When it was finished, the lard was saved and sealed in jars and the cracklings remained at the bottom of the kettle. They were absolutely delicious in cornbread--or eaten alone. Additionally, they were canned for future use. Hog killing day was long and exhausting, but folks were pleased with their efforts. The process would be repeated at another neighbor’s soon. Glade residents used different types of cures: Larry Hanner, now of Pea Ridge, recalled that his family used Morton’s sugar cure. Jerry Morrison, also of Pea Ridge, said his family salted and then smoked their pork. In those days, smoke houses were scattered about Glade.**

**Today, Hog Scald Hollow is a popular spot on Beaver Lake. In the old days, it was on the other side of White River and farmers, who lived close, killed hogs there. Water was put in the big rock crevices, and then heated with hot stones that were dumped into the water so the hogs would get the right scald before they were scraped. Today Hog Scald is known for its beauty, swimming and sunbathing. In the old days, Hog Scald was too far from Glade to kill hogs there. Now it isn’t far to enjoy its beauty while boating.**

**Our next meeting will be Sunday, April 27 at 3 pm at the Lost Bridge Community Room. Our speaker, Monte Harris a fifth generation Benton County resident and Adult Programs Educator at the Rogers Historical Museum will present: “Memories of Glade, Arkansas” Our third meeting, July27, at 3 pm will be *Still on the Hill* and Susan Young is the speaker for our fourth meeting on October 26, at 3 pm, 2014 at Lost Bridge Community room.**

Dreamer Coin Harvey, briefly mentioned in the January 2014 newsletter, was born in 1851 in West Virginia. In 1901, he purchased 320 acres near Rogers, Arkansas, and developed the Monte Ne resort in 1901. His funds exhausted, he tried to raise money to continue when the stock market crashed. Long after his money dwindled, he ran for President in 1931, but he was swamped by Franklin Roosevelt. Harvey tried to raise money to leave a 20th Century time capsule, but his pyramid remained unfinished at his death in 1936. He was buried near the pyramid, but in 1962 his tomb was moved because of the rising lake waters. When Beaver Lake is low, remnants of his dream can still be seen.

**Dues for 2014: $25 payable to GCHS, Sam Reynolds, 20916 Slate Gap Road, Garfield, AR 72732**