



The Glade Community Historical Society, Inc.
Including Glade, Garfield & Pine Log, Arkansas

A 501 (c)(3) CHARITY
gladehistory.org

Glade Post Office & Store, circa 1890

2020 NEWSLETTER #4

The purpose of the society is to preserve the histories of the communities, by researching and gathering stories, documents, and artifacts.

2020 GCHS PAID MEMBERS:

Reynolds, Sam & Pat

Heck, Patricia

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Bank of Eureka Springs

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Testut, Jon & Pat

Nichols, Jerry & Nancy

Williams, Stan & Dorothy

French, Patti

Moore, Jim & Patricia

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Benton County Historical Society

Geddie, Jim & Roxie

Williams, Herb

Green, Bill & Sallie

Berndt, Don & Pat Larsen

Walter, Thom & Judi

Blackburn, Gary

If you have not paid your annual 2020 dues; please send \$25 per family membership to GCHS Treasurer Sam Reynolds, 20916 Slate Gap Rd., Garfield, Arkansas 72732. Thanks for your support! Your continued support in 2021 will be sincerely appreciated.

Despite a pandemic, fall has arrived with its kaleidoscope of colors. Seasonal harvesting yields beautiful shades of orange, red, purple, brown and gold. Soon, the cold winter days will lower the temperature and those beautiful colors will fade. Change transforms our lives of days, weeks, months, and years, as it has throughout history.

As people settled in the Ozark mountains, their pace of life was slow compared to our current measures. Pioneers spread across the country in the 1800's. After the Civil War, they found farmland and settled in communities. The Homestead Act of 1862 opened millions of acres to those who had never taken up arms against the federal government. Then the Emancipation Proclamation of 1863 freed more than 100,000 slaves in Arkansas.

Companies bought millions of acres from public domain, and those private companies grew larger as available homesteading land disappeared. After the Civil War, agriculture was mostly small landowners, and tenant farmers. Their days were long and often their routine was repeated day after day after day.

Sharecropping continued from the Civil War to World War II. Yet, for more than 150 years; agricultural farming barely changed with hand tools and use of farm animals. Apples were raised in northwest Arkansas in the 1890's when the newly constructed railroads made shipping them commercially feasible. About the same time, Italian immigrants in northwest Arkansas raised grapes, and juice became an industry lasting into the 1980's. The Glade Post office opened during this time in 1903, while abundant forests provided for the timber industry during the 1880's and then peaked around 1910.

Noteworthy changes occurred during World War I when the military and civilian population worked together. Women and girls worked alongside men, as food supplies had to be increased to feed people at home and abroad. After the war, a depression followed, and farmers struggled to survive. Then, in the following decade, farming dealt with floods on White River. The stock market crashed in 1929 and a long drought followed in the 1930's. The effects were devastating. In those days, public assistance was limited, and many were forced to leave their farms. They headed west and often found bias, and workplaces that were overcrowded with laborers. Then, World War II and mechanized agriculture bought tractors and new equipment to the farm. By that time, tenants, sharecroppers, and farm animals were greatly reduced. People had migrated to defense plants and jobs in towns. Yet, some farmers remained with more land to farm and the financial ability to buy machines and expand their operations. With these machines, production developed faster.

By 1943, many workers had found jobs in town, and the country faced a farm labor shortage and the United States turned to Mexico for workers. The Bracero Program brought thousands of immigrants that were recruited from Mexico. That program expired in 1964, but other programs continued. Today, three programs have created low wage occupations and poor living conditions for the immigrant Mexican workers. In 2016, the total workers in the three programs was close to half a million. In April, 2020, during the pandemic, farmworkers, mostly undocumented, were designated by the U.S. President as "essential" workers. Uninsured, they follow crops across the country during this pandemic.

In the mid 1950's cattle herds changed when Winthrop Rockefeller, moved to Arkansas and introduced Santa Gertrudis cattle in the state. They liked hot weather and

endured multiple pests. Mr. Rockefeller became the first Republican governor in 1966, following years of Democrats in the office. He influenced prison reform and integration and secured the state's first minimum-wage law, while developing a massive experimental farm called Winrock at Morrilton, Arkansas, which he developed it into a showplace. He also adopted a law to guarantee freedom of information. He made economic, cultural, and political changes in Arkansas. By the 21st Century, about 60 percent of the farmers raised cattle. Dairy farming drastically disappeared, and only 40 registered dairy herds survived operation in the state in 2020.

By the mid 1980's, farmers became a minority compared to post World War II when farms were numerous. Between 1935 and 1955, the number of farmers dropped steadily and leveled off under 50,000 farms. The people left the land to find work, and the former sharecroppers and tenant farmers sought a new way of life and learned skills for jobs in factories, corporations, industries, and other growing categories of work. The landscape of work changed again, and the pace was faster.

But the pandemic has slowed the country with Covid19 and brought illness, death, loss of jobs and upended lives. We are in uncharted territory as we strive to maintain distance but keep our connections. Currently, the remnants of farm life of one hundred years ago are mostly viewed in a museum, such as the Glade Museum. Today, we are living in the information age and many changes are evident: the internet, robots, drone aircraft, electric cars, AI (artificial intelligence), solar power and other developing technology. These changes have revved up the pace of living to a degree that would make our grandparents' head swivel. This is our time, so let us live each moment and look forward to change.

As we grapple with this pandemic, it requires us to stay socially distanced and to wear a mask for protection of self and others. Therefore, we will not meet the fourth Sunday of October for our traditional soup supper as we have in years past. Let us look forward to a safer 2021.

The Glade Community Historical Society appreciates your continuing support. Glade Board members are Sam Reynolds, Treasurer, Ruth Billingsley, Judi Walter, Secretary, Dorothy Williams, Larry Hanner, Don Berndt, Communication Director and Patricia Heck, President.

Because we cannot meet for our annual soup supper, the Glade board members have contributed these soup recipes for your enjoyment.

Cheeseburger Soup (Pat Larsen)

1 lb. hamburger (cooked)
2 cups cooked rice
1/2 c. grated raw carrot
1/4 c. chopped onion & celery
3 c. chicken bullion
2 c. cheddar cheese soup
2 soup cans milk
8 oz. sour cream with chives

In soup kettle, combine bullion, carrots, onions, and celery. Cover & simmer 10 minutes. Add cooked meat, rice, cheese, soup, milk, and heat thoroughly. Add sour cream & chives at the last. Do not boil. Add more water if too thick. (One of Don's favorites)

Portuguese Soup (Pat Reynolds)

1/4 c. oil	4 1/2 c. water
1 c. onion, chopped	8 oz. tomato sauce
2 links polish sausage, sliced	1 head cabbage, chopped
2 tsp. salt	2 potatoes, cubed
2 tsp. garlic powder	32 oz. beef or chicken broth
2 cans northern beans (15 oz)	16 oz. water
2 cans tomatoes, chopped (14/1/2oz)	1/2 c. white vinegar (Do not omit)

sauté' onion and sausage with salt, pepper, garlic powder in oil for 5 minutes. Stir in beans and remaining ingredients. Bring to a boil; reduce heat. Simmer 2 to 3 hours, stirring often. Makes 15 servings.

Santa Fe Soup (Ruth Billingsley)

1 can green beans with liquid	1 can chopped tomatoes
1 can corn	1 lb. ground beef, browned & drained
1 can navy beans	1 medium onion, chopped
1 can Rote with chilies	1 lb. Velveeta cheese, add before serving

Brown ground beef with onion. Mix with other ingredients and just before serving add the Velveeta cheese

Meat-free Taco Soup (Judi Walter)

1 can pinto beans
1 can white hominy
1 can yellow hominy
1 large can diced tomatoes

1 package taco seasoning
1 large onion, diced
1 (or more) diced garlic

Place all undrained ingredients in crock pot. Add water to desired consistency and cook on low overnight.

Tuscan Bean Soup (Patricia Heck)

1 lb. beans, soaked
3 oz. bacon, raw & chopped
1 oz. oil
4 oz onions, diced
1/3 stalk celery, diced
2 oz. carrot, diced
1 T. dried fennel
4 qt. chicken stock

1 T. garlic\
1 oz. salt
1/2 tsp. pepper
14 oz. tomatoes
1/4 tsp, fresh chopped rosemary
1/4 tsp. fresh chopped thyme
1/4 tsp fresh chopped oregano.

Soak bean overnight. Strain liquid. Sauté chopped bacon. Remove bacon and set aside. Add chopped onion, celery, carrots, fennel, and sauté until onions become soft. Add chicken stock. Add garlic, salt, pepper, beans, and tomatoes. One can can be used, if you prefer. Bring to a boil and then lower heat and simmer until beans are soft but not mushy. Add the bacon and herbs. Taste and adjust seasoning if necessary. It is better served the following day.