

Davenport Historical
Society, Inc.

P.O. Box 774
Davenport, Florida 33836

Meetings:

2nd Monday each Month

City Commission Building

1 South Allapaha Ave.

Davenport, FL 33837

(No meetings June, July & Aug.)

Quarterly Meetings are Special
Programs

**MEETINGS CANCELED
UNTIL FURTHER
NOTICE**

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On the Heritage Trail “News from the Port”

Spring 2020

On the Heritage Trail Surviving A Crisis by Learning from the Past

J. Thompson

It seems as if the entire world is in a frenzy due to COVID-19 pandemic. People are requested to stay at home and most stores, restaurants and churches are closed. When we do go to the stores, most of the items we need have already been sold. What can we do at a time like this?

We can learn from history: beginning in 1881, when Henry Goodman and James Bowen moved their families to the area now called Davenport, they needed to feed their families, so they planted vegetable gardens. Most settlers planted their “three patches.” They planted a patch of sweet potatoes, a patch of corn and a patch of sugar cane. The sweet potatoes were for their food and as a substitute for coffee (cut up, dried, parched and ground). Corn was to eat on the cob, to make cornmeal and for feed for their animals. Cane was for syrup (long sweet’ning) and for sugar (short sweet’ning).

From 1911-1913, there was a huge influx of settlers who wanted to try growing vegetables. One of those families was Magnus Hammer.

Another early settler, Mr. Hutchinson, had a pinery where he grew pineapples. During WWII, Rosemary Cox Bridges, Principal of the Loughman School, raised vegetables to feed the students.

In 1926, the Davenport Farms Corporation planted 500 acres of staple crops. During the Great Depression in the 1930's the local citrus companies planted black-eyed peas between the rows of citrus trees. This served two purposes: the peas put nutrients, particularly nitrogen, back into the soil and the peas were free to anyone who wanted to pick them.

During WWII, people were encouraged to plant Victory Gardens. A Victory Garden located in a backyard or a public park, contained vegetables, fruits and herbs. These gardens also called “war gardens” or food gardens for defense; took some of the pressure off the public food supply. This was a morale booster for the nation. It gave satisfaction to those who labored and a reward of fresh produce. In the last few years, the Davenport Police Department planted Victory Gardens behind their building.

The public was invited to help in the care of the gardens. Chief Holden and his department are offering another opportunity for the public to plant and care for their own garden.

Since we have some extra time, let's plant gardens, harvest the vegetables and learn how to preserve the excess produce. When the next hurricane or other disaster comes we will have food in our homes without trying to find it in stores. Cont. pg 2



Due to the length of the information regarding “Surviving a Crisis by Learning from the past” the Spring 2020 Newspaper layout will not be standard.

ON THE HERITAGE TRAIL:
Surviving a Crisis by Learning from the Past

Continued from page 1

There are plans to open garden plots to residents again. When this occurs, the city will post the contact information on mydavenport.org.

Here is a video that the University of Florida’s Institute of Food and Agricultural Sciences (UF/IFAS) did on starting a square foot garden: <https://youtu.be/LANLf3I4beE> and how to plan your garden: <https://youtu.be/aSZm7GdA8no>.

Additionally, these articles may be helpful: Vegetable Gardening Guide: <http://edis.ifas.ufl.edu/vh021>
Starting the Garden with Transplants: <https://edis.ifas.ufl.edu/VHo27> Seeding the Garden: <https://edis.ifas.ufl.edu/VHO26> Gardening in Raised Beds: <https://edis.ifas.ufl.edu/EP472>

If your harvest is plentiful, you may want to freeze or can some of the produce. Even if you aren’t as successful as you had hoped, don’t give up. We are fortunate to be able to go to a Farmer’s Market or grocery store and buy produce. To get you started, we have provided some basic information about selecting your fruits and vegetable and a recipe for canning peaches.

PEACHES IN HEAVY SYRUP:

Mix 4 tsp. of Fruit Fresh in 1 quart of water. Peel and slice enough peaches to fill a 2-quart pitcher. Cover with the water mixture. This keeps the peaches from turning dark. You can store these in the fridge for a couple of days if you don’t have the time to finish.

Boil enough water to cover and fill about 8 1-pint jars in the sink. Put the rings and seals in there, too.

Heat 2 cups of water and 2 cups of sugar to make a heavy syrup. Drain the peaches, add to the sugar syrup and simmer until heated through. You do not need to boil.

If the water in the jars has cooled, pour more boiling water into the jars. Remove peaches from the heat. Drain the water from a jar, fill with peaches using a slotted spoon pushing down the fruit. Fill the jar with the hot syrup to about 1/2 inch from the top of the jar. Make sure there are no bubbles in the jar. Running a knife along the inside of the jar will take care of them. Wipe the edge of the jar clean, add the seal and ring.

Place the filled jars in the pot of hot water. Add enough water to cover the jars about 1 inch or 1 1/2 inches: cover. Bring to a boil and simmer at a slow boil for 20 minutes. Be careful removing the jars, let them rest over night to cool. Tighten the lids, label and you are done. You should hear the seals click as the jars cool.

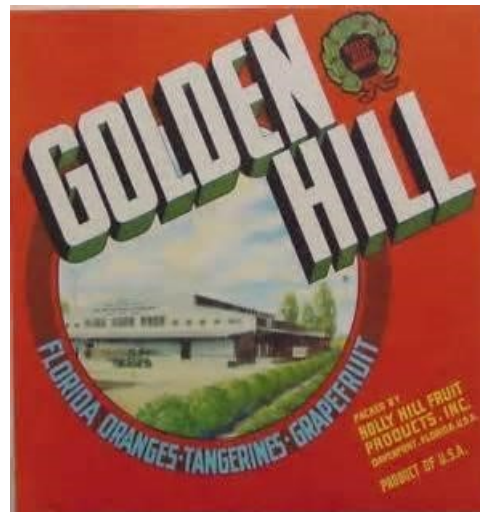
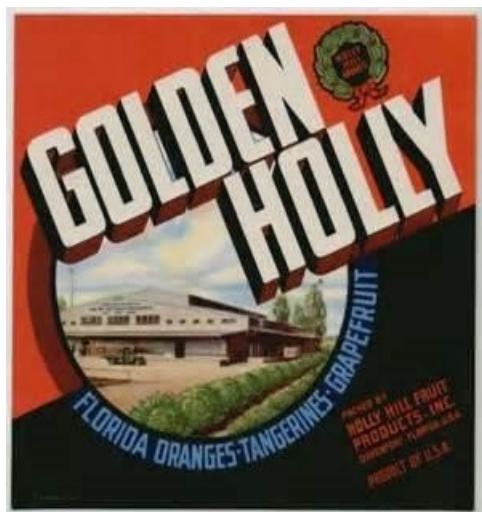
Any jars that do not seal should be used right away. Do not use metal rings that have any rust on them and always use new seals. You may or may not use all the jars. It is better to have more jars ready than not have enough.

Recipe from Joyce Hunter who has been growing and canning her produce for many years.

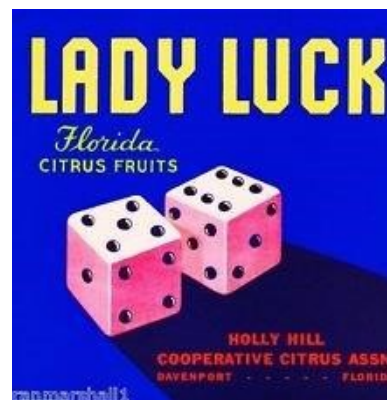
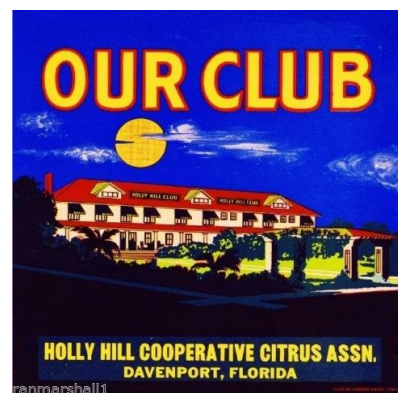
Let’s start our gardening NOW.

HRR: We may send additional news before the next quarterly issue of “News from the Port.”

Judith Torgersen Thompson



A few of the colorful citrus labels of Davenport. Citrus labels are quite collectable. Davenport Historical Society is always interested in adding to our archives. We do not have all of these in our collection so If you find some let us know. Email or text to see if they are some we do not have. Thanks for being on the lookout for us. Some we are missing by company are Cherokee Packing House, Truman's Packing House, Mouser's Florida Packing, Crisp Packing



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and August)

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Special Programs

VISIT WEBSITES:

Quiltsandtea.com

Mydavenport.org

For additional history
and events of our
county & state visit:

Polk-county.net
Polk-county.tv

Polkcountyhistory.org
Visitcentralflorida.org
polkarts.org
floridamemory.com

Email: DHS Secretary
jthompson.dhs@gmail.com



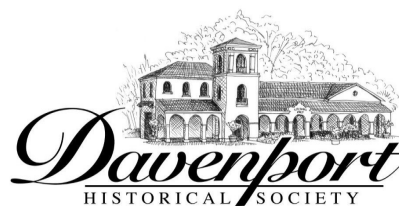
A Few Projects and Partners of the Davenport Historical Society, Inc.



**POLK COUNTY
HISTORY CENTER**



You are invited
to join the
Davenport Historical
Society, Inc.
For Tea
November, 2020
at Two O'clock in
the afternoon
5 South Allapaha Ave.
Peter Rust Civic
Center
Davenport, FL 33837
additional information
www.quiltsandtea.com



Upcoming Meetings:

**MEETING AND EVENTS POSTPONED
UNTIL FURTHER NOTICE**

**All meetings at Davenport City Hall
Commission Chambers
1 South Allapaha Ave.
Davenport, 33837**

**Susan B. Anthony Tea
November 2020 2:00 pm
Peter Rust Civic Center
5 South Allapaha Ave.
Davenport, 33837**

POSTPONED UNTIL NOV.

