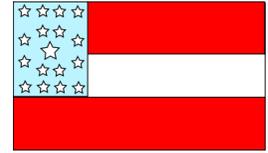




# The Vidette

## CALIFORNIA DIVISION

### Sons of Confederate Veterans



The J. P. Gillis Flag

[www.SCVCalifornia.net](http://www.SCVCalifornia.net)



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## TEHACHAPI-BAKERSFIELD CAMP A. S. JOHNSTON

### Camp 2048 Takes First Place in Christmas Parade



**Compatriot Collin Bentley, Kenneth Ramsey, Cmdr; Compatriot Carlton Bentley. The Bentleys are father and son, of Oildale.**

**TEHACHAPI** -- Camp 2048's entry in the Tehachapi Christmas Parade went far better than we had hoped... We had our Honor Guard flying the Battle flag and received an excellent reception all along the route. We had no negative from anyone! At the reviewing area we were introduced with the MC actually presenting several minutes of SCV history and our Camp information.

After the parade there was a program and a tree lighting ceremony. We had numerous people approach us with with much interest and enthusiasm. We even had two local men seek us out to tell about their Confederate ancestors, and to express an interest in joining our Camp.

We must have been popular all around, because to our great surprise, we were awarded the 1st place trophy for best entry in the parade. All in all it was a great evening and excellent promotional event.

-- **Kenny Ramsey, Adjutant**

## Heritage News

### Mrs. Edgerton to be buried with full Confederate honors

**ASHEVILLE, North Carolina** -- Mrs. Annabelle Edgerton, 81, mother of SLRC Board of Advisors Chairman H. K. Edgerton, died Monday at St. Josephs Hospital after several weeks of failing health.

Mrs. Edgerton will be buried with full Confederate honors. Her funeral is tentatively set for 1 p.m. Saturday, January 22, with burial to follow at Riverside cemetery in Asheville. The SLRC is completing details of the church services and funeral procession. Her casket will be escorted by a Confederate honor guard, preceded by a piper and followed by a cortege of mourners in period dress. The funeral and procession are open to all of the Edgerton family's Confederate family, friends, and well-wishers. Uniforms and period dress are encouraged.

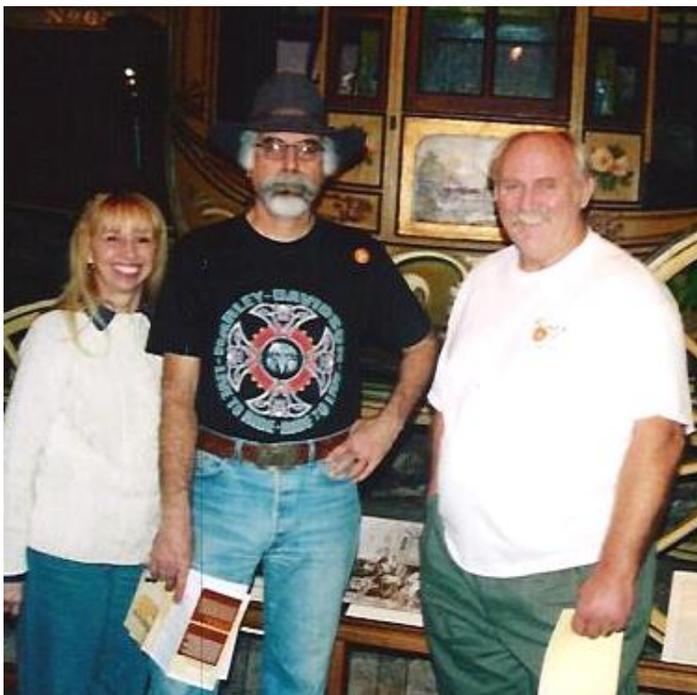
Final schedule of the service and burial will be posted as soon as details are confirmed. Those interested in joining the procession should contact the SLRC office at 828.669.5189.

# The Noble Boiled Goober Pea

By Tom Hale, Camp 1208 L.A.

There are few things more Southern than the Boiled Peanut-- A taste treat cherished throughout many Southern States. When combined with Sweet Tea, another perennial Southern favorite, you have one of the healthiest and tastiest treats ever deemed by God to grace this great blue ball named Earth!

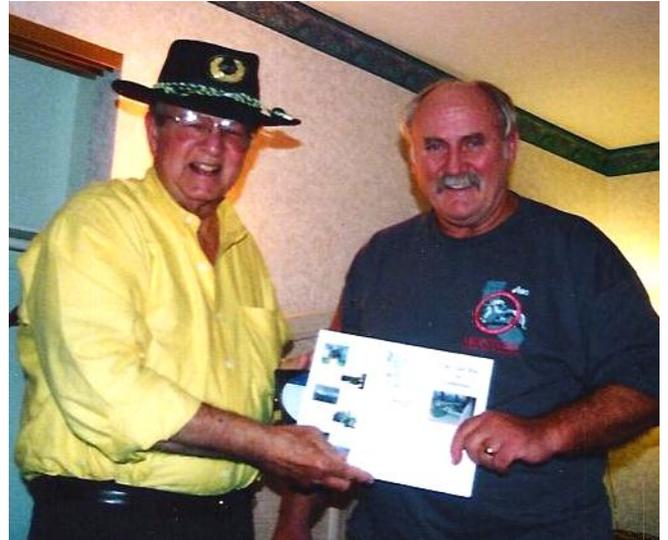
But, unfortunately, much of the history of the peanut, boiled or otherwise, has been rewritten to favor certain politically active minority groups, or, has been lost to time due to the lack of anyone writing the history down for posterity. This made researching the true origins of the Boiled Peanut somewhat difficult-- But not impossible.



**Sandra Ashdown-Turner, Vern Padgett, and Chuck Norred in front of old California stage coach at Autry Museum, November.**

Peanuts are an important crop in many Southern states, and are found in a wide variety of popular recipes. Peanuts, actually legumes rather than nuts, are sometimes called groundnuts because of their unusual fruit development. After the flowers are fertilized, they wither to the ground and bury themselves; the pods mature underground. They are usually harvested by uprooting the whole plant to dry

the nuts. Another common name for peanuts in the South is "goober," or "goober-pea," which comes straight from the African word "nguba." Due to this reference many historians claim that the peanut came to the Americas via Africa. But there is absolutely no evidence to support this claim.



**Dr. Ro King presents California Civil War pamphlet to California SCV Division Commander Chuck Norred at special SCV planning meeting in Glendale, November.**

Since it was the field workers who most often interfaced with this enigmatic little bean, it is not unusual to find that their word for it was in common use. Even if somewhat butchered by Southerners. After all, we Southerners have a tradition of making things our own. Even down to the names of various items.

The peanut is indigenous to the area of South America we now call Brazil. And while there is a reference or two claiming that peanuts were served to slaves aboard slave ships plying their trade in yankee ports, there is not a single reference this author can find to support the contention that the peanut was imported to this country from Africa. This idea seems to have been made up during the 1890's by folks at the Tuskegee Institute. Most likely in support of George Washington Carver, a well-known researcher of the peanut.

What the evidence does show is that the peanut most likely entered this country via Caribbean recipes. Several island dishes of the early 19<sup>th</sup> century used the peanut much as we use a bean or lentil. And, as these were soup or stew-like recipes, the first incarnation of the boiled peanut was born. This remained the primary use of the peanut until the 1860's. As an

aside-- The yankee roasted peanut was not developed until 1900.

Another development that plays directly into the hands of the boiled peanut happened half a world away. In the early 19<sup>th</sup> century the armies of Napoleon were marching across Europe. Mssr. Bonaparte and his generals realized something that would not be stated in American terms until many years later. And that is that “an Army cannot move, except on its stomach.” To provide a high protein ration to the armies of Napoleon, a method of canning, known as “brine canning,” was developed.

Brine canning consists of nothing more than boiling a legume in salty brine and then pouring the entire thing into wine bottles. As the brine cools, it contracts. And thereby causes a vacuum pulling the cork into the wine bottle and sealing it against oxygen and impurities. Using this method, such canned legumes may be kept relatively fresh for weeks or months in some cases-- depending, of course, on many things, such as the temperature of the brine, and the quality of the seal on the bottle.



**Ro King, Chuck Norred, and Steve Smith at Gene Autry Museum for Division Planning Meeting in November.**

It is this development that is especially important to the Southern Boiled Peanut! By late 1862, many Southerners jokingly referred to Confederate Soldiers as “Goobar Grabbers.” The peanut was readily available throughout the South. And due to the poor logistics of the Confederate ration, many were taken by passing soldiers to stave off hunger. Since cooking facilities were scarce, boiling was the preferred method of preparation. But it was quickly discovered by these hungry heroes that the peanuts did not keep well in their kits. And, as one soldier stated in his

diary, the consumption of the boiled peanut was similar to what one might expect if eating boiled dirt.



**Commanders Ro King and Steven Madden enjoy a break at the Modesto Western Civil War Round Table Convention on the “Seven Days Campaign.”**

Luckily, the Confederacy was not the band of imbeciles and ignorants as proclaimed by the tyrannical yankee invaders. Instead they were a classically educated lot. It is lost to history as to exactly who came up with the idea to add salt to the dish. But it appears to have come simultaneously to several areas at once. The earliest reference comes from Louisiana. But that reference states that they learned it from a group of soldiers from Georgia. So it is impossible to tell.

Since the exploits of Napoleon were common studies in many Southern schools, it is not inconceivable that many had the same idea at once.

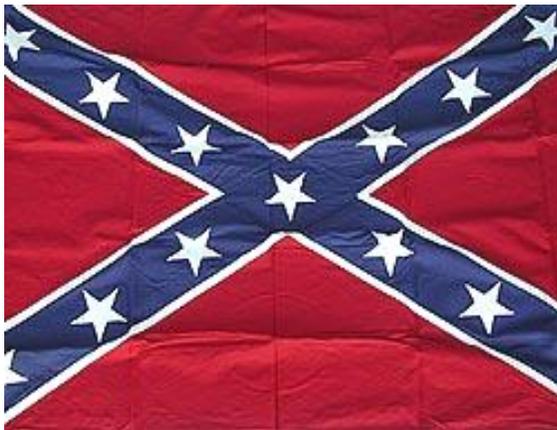
While jars, and especially wine bottles, were scarce during the War of Northern Aggression, it was discovered that peanuts boiled in heavily salted brine would keep in their kits for up to seven days. The salt works as a preservative and the boiling kills impurities and bacteria. This was a Godsend! A high protein ration that could be carried by the soldier! Less time could now be spent foraging for food and more time could be spent fighting the war!

While we can rest assured that this was not top in their consideration, a study published in the *American Journal of Clinical Nutrition*, December 1999, showed that diets higher in monounsaturated fats from peanuts and peanut butter reduces the risk of cardiovascular disease by 21% compared to the average American diet, whereas a low-fat diet reduced the risk by only 12%.

So, if a Minie ball, grapeshot, or disease didn't kill you, you could be sure not to die of heart disease! This may explain the longevity of many Confederate veterans after the war. Although no study has ever been conducted on these data, to my knowledge. But the data do show that the Confederate Veteran lived longer after the war on average than did his yankee counterpart.

Many other names were used for the Boiled Peanut in this era. Most are lost to history. But a famous quote by Gen. Robert E. Lee of the Army of Northern Virginia states, "the only true friend the South ever had was corn field peas." Many, myself included, believe this was a reference to the peanut.

Whatever the name, the legacy of the Southern Boiled Peanut lives on! In 1869, an unknown author penned the famous song "Goober Peas" in which he stated "goodness how delicious, eating Goober Peas!" He signed this famous work with the nom de plume P. Nutt, showing the sense of humor and wellbeing associated with the consumption of this taste treat. And perhaps also hiding his identity from the reconstructionists of the day.



When considering Southern foods, the Boiled Peanut must be held in the same esteem as grits, fried chicken and biscuits and gravy! It is a healthy snack and can raise the spirits of anyone who consumes them. EVEN yankees! It is not unusual to see cars traveling throughout the South bearing bumper stickers that state, "I brake for Boiled Peanuts!" And rightfully so. To relegate the Boiled Peanut to historical insignificance would be to deprive Southern Cuisine of one of its primary staples.

The preparation of the Boiled Peanut could not be more straightforward. Simply boil two to three pounds of green or dried raw peanuts in water containing approximately one and a half cups of salt. Boil for one to three hours. Or, until the peanuts are soft. If they

are still a little crunchy, boil them some more. If you like your Boiled Peanuts a little saltier, simply let the peanuts sit in the brine after boiling until the level you desire has been reached.

As stated earlier, I prefer my Boiled Peanuts with a large glass of Sweet Tea. I believe this brings out the best flavor of the Boiled Goober and allows you to savor the delicious aroma. But many enjoy them mixed in to other Southern recipes. My mother enjoys them mixed into her grits. My maternal grandfather enjoyed them mashed and spread on bread or saltines. Any way you look at it, the boiled peanut is an absolute must in Southern cooking.

And there are several other cultures that agree-- The Boiled Peanut has now become common throughout the Philippines and various Asian countries. Imagine my surprise when I entered an Asian Market in San Francisco and found Boiled Peanuts for sale! And very good Boiled Peanuts at that! You can also imagine my surprise when the lady behind the counter attempted to claim that the Boiled Peanut was an ancient oriental dish. It reminded me of a Star Trek movie I once saw in which the actor claimed that you could not appreciate Shakespeare except in the original Klingon! I spent a little time trying to educate her. But she didn't have a clue as to what I was talking about.

So, boil up a mess of peanuts and share them with your friends. And while they're enjoying them, take the time to tell them a little about their history.



## Passing of Chaplain Kenneth A. Murray, Sr.

Compatriots, It is with great sadness that I report the loss of our Camp 1440 Chaplain, Mr. Kenneth A. Murray, Sr. on October 31, 2004. It was my privilege to have known him for a little over a year, although some of you have known him much longer. For me, I always looked forward to seeing Ken at our meetings as he was such an interesting person, having accomplished so many things in his life, and having so many stories to share. And it was always a personal

treat for me that we could share a few moments entertaining each other in German (he spoke other languages fluently as well). He didn't hesitate volunteering his services to our Camp 1440, and when we held our elections a year ago, he became our Chaplain. It was such an honor to have him among us. It is sad, indeed, thinking how much we will miss him. But, as Kevin has said, "He's now rejoined his Southern brethren and veterans of the War of Northern Aggression ... together in the spiritual domain where time, space and distance no longer play a limiting role in one's experience."

**Roy Nunn, Commander, Camp 1440**

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## Eulogy for Mrs. Edgerton from Chaplain Albritton

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It is a sad day when a man's mother dies. She goes to a much better place, but leaves behind a son who will not soon forget the tender touch, warm smile and kindness that only his mother can give.

Compatriot Edgerton is a great man and has done a lot to forward positive regard for Southerners in this country.

Camp 2023, Lieutenant General Wade Hampton salutes Compatriot Edgerton; he is in our prayers and in our hearts at this time.

Respectfully, Lord bless the South, all her sons and their dear mothers.

**K. L. Albritton, California Division Chaplain;  
Commander, Camp 2023, Lieutenant General  
Wade Hampton, Modesto, California**

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## Descendants of slaves, Confederate soldiers, working together

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Hendersonville (NC) Times-News reports on the efforts of Camp 70, North Carolina Division, Sons of Confederate Veterans, to clean and protect neglected cemeteries in Henderson County, NC. For more:

[www.geocities.com/norman\\_leroy\\_miller](http://www.geocities.com/norman_leroy_miller)  
[www.wavy.com/Global/story.asp?S=2860983](http://www.wavy.com/Global/story.asp?S=2860983)

January 26, 2005

CONFEDERATE GROUP, BLACKS TO CLEAN UP CEMETERY: Descendants of slaves and Confederate soldiers are working together in Henderson County,

North Carolina to spruce up a cemetery where free blacks were buried before the Civil War.

The local Sons of Confederate Veterans chapter began visiting old family and church cemeteries to try to find Confederate veterans. They soon discovered many of the historic cemeteries were endangered by development and neglect. Some of the cemeteries had houses built on top of them and others were plowed under.

Louis Dunbar, who represents blacks on the county Cemetery Advisory Committee, also discovered that Mill Pond Cemetery was in bad shape and asked for some help.

Workers are facing seven-foot-tall pampas grass, small trees, stumps and fallen logs.

Norman Miller of the Sons of Confederate Veterans said the cleanup will take hours of work with many volunteers wielding machetes, bush axes and swing blades to clear out the grass.

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## California SCV Web Site

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Check [www.scvcalifornia.net](http://www.scvcalifornia.net) for the California SCV website. Gary Waltrip, Division Webmaster, continues to expand and add to the web site. See Gary's own site at [www.RebelGray.com](http://www.RebelGray.com)

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## Reenacting Book by Camp 1208 Compatriot Mike Chilton

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Compatriot Mike Chilton has a book on Reenacting. It would be especially helpful to new reenactors, and I recommend it. He is selling it for \$9.95. See [www.1861Reenactors.com](http://www.1861Reenactors.com)

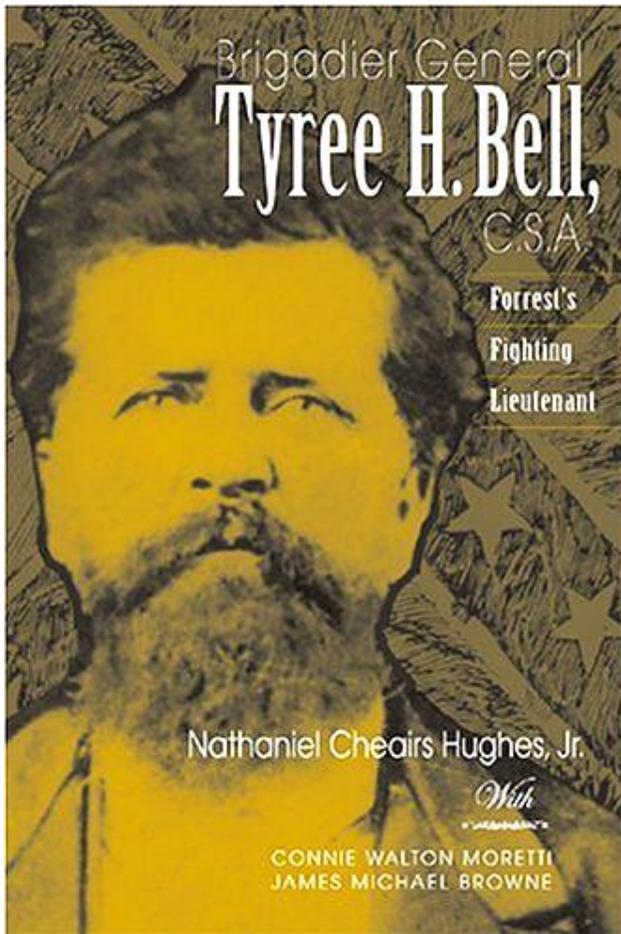
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## Brigadier General Tyree H. Bell, C.S.A: Forrest's Fighting Lieutenant

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by [Nathaniel Cheairs Hughes](#), [Connie Walton Moretti](#), [James Michael Browne](#), University of Tennessee Press, published August 2004, 346 pages, hardcover, is listed at [www.Amazon.com](http://www.Amazon.com), for \$30.60, no tax, and free shipping.

--- **Connie Moretti, Past President, UDC  
California**



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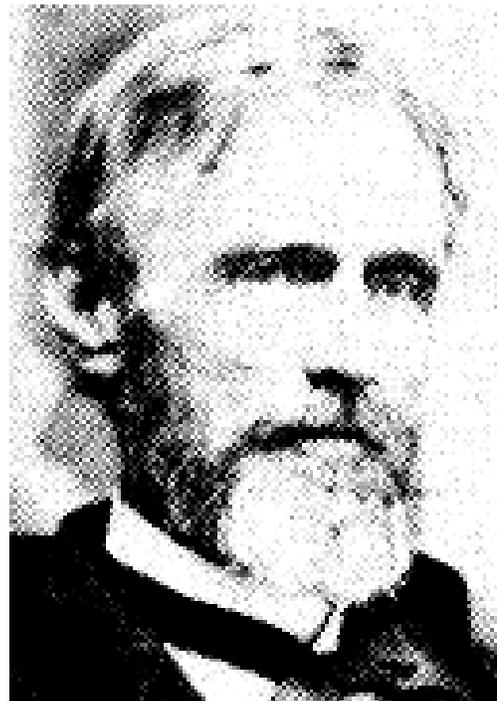
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## WORD FROM THE PRESIDENT



“... We desire peace at any sacrifice save that of honor and independence. All we ask is to be let alone.” — Jefferson Davis, 29 April 1861.

## SCV Life Membership

Apply for Life Membership by completing application at [www.SCV.org](http://www.SCV.org). Ask me about the new fee structure. Mail check and form to HQ.

## History and Literature of the South

Compatriots— Gene Kizer of South Carolina has remastered and transferred to DVD most of the parts of this powerful series on Southern history and literature. It is *65 fascinating volumes*, and features some of the most renowned scholars alive today.

For complete list with speaker biographies:  
[www.HistoryandLiteratureoftheSouth.com](http://www.HistoryandLiteratureoftheSouth.com)