I hope that you were able to take advantage of *The White House Meets the Bulldozer* exhibit and programs that took place in March and April. The exhibit was an example of a partnership between the Greensboro Public Library, Greensboro Historical Museum, Inc., and private sponsors. From the positive reviews that we received, you can rest assured that we will pursue additional cooperative opportunities in the future. Thank you to everyone who participated in these programs.

The museum staff continues to proceed with its plans for the new exhibit *Greensboro: A Crossroads for Many Voices*. Artifacts are being chosen for conservation. The exhibit’s design including casework and reader rail locations along with the footprint are complete. The education department is in the initial stages of planning programs. City of Greensboro staff are working to start the renovation of the museum’s roof, windows and other important work to secure the building’s infrastructure.

Over the next few months we will utilize the Journal, the internet, public speaking engagements and direct mail to inform you about the progress of the *Crossroads* project. We will also provide updates to the community as to our advancements and how the new exhibition will serve as a place of learning and education for all who visit.

We hope that you, our valued members, are just as excited about the changes as we are here at the museum. I welcome the opportunity to talk with you further about our many changes, so feel free to contact me directly at (336) 373-2306 should you have any questions about the museum’s future.
Talkin’ Barbecue with Bob Garner

2007 John J. Dortch Memorial Event

by Taneka Bennett, Director of Marketing and Development

The raging debate over eastern verse western barbecue has caused feuds among the closest of friends. Which sauce is better vinegar or tomato based? Do you cook the entire hog or simply the shoulder? How do you make the slaw, with the barbeque sauce or mayonnaise? Well regardless of which style you prefer, when it boils down to it, one thing that most North Carolinians agree on is that they have the best tasting barbecue there is!

On Saturday, June 3, we’re firing up this age old debate with barbecue pig pickin’ guru, author and television personality Bob Garner. Take a delectable journey with him to the tastiest barbecue spots North Carolina has to offer and discover the history of this age old rural tradition, flavored by time. Sit back and learn the secrets of cooking with wood verse electricity and the difference between eastern versus western style. After the program, treat your tastebuds to samples of slow-roasted pork served with a sweet’n sour dip with a pinch of tomato, or hog basted with a lively blend of vinegar and pepper. Top off each bite with sips of sweet tea. Then, after you’ve savored the goodness of real North Carolina cookin’, don’t be surprised if you find yourself riled up and debating with other barbecue enthusiasts which style is best.

After the author talk, sample barbecue sandwiches from two of Bob Garner’s favorite restaurants: Stamey’s of Greensboro, with a tradition dating back to a young Warner Stamey in 1938, and Wilbur’s of Goldsboro, a landmark and one of the few Eastern-style establishments still using traditional hickory cooking. Bring some friends and fill a table, and don’t worry about getting too riled-up about barbecue—sweet tea and cobbler will help cool you down.


Talkin’ Barbecue with Bob Garner
Saturday, June 23
Program at 12 noon
Buffet at 1 p.m.
Barbecue by Stamey’s & Wilbur’s
Tickets $11
Reservations requested by June 17
(336) 373-2043

The BARBECUE Divide

Eastern Style
Cook the whole hog
Pig roasted with vinegar seasoned with peppers and oysters
Pork finely chopped
Coleslaw seasoned with mustard or mayonnaise

Western Style
Cook the pork shoulder only
Tomato based vinegar sauce with a little Worcestershire and brown sugar
Pork chopped into chunks or even sliced
Red coleslaw seasoned with the barbecue sauce
“Love seems the swiftest…”

by Susan Joyce Webster, Registrar/Curator of Textiles

When you open a trunk and see a christening gown, or take a hatbox from a closet shelf to discover a worn wool fedora, it is only natural to remember the person or event that is part of that tangible memory. Recently the museum received a beautifully preserved wedding gown and groom’s suit belonging to the grandparents of our long-time member Anita Schenck. These items offer us an opportunity to become acquainted with a young couple who began their life together in Greensboro over 100 years ago.

Minnie Lyon and Frank Leak were married at 9:00 p.m. on September 11, 1901 in the First Presbyterian Church with nine attendants and eight grooms-men. Two hundred guests filled the sanctuary as Dr. Egbert Smith officiated. The couple stood under a bell made of white blossoms and ferns, which was suspended by pink ribbon. Considering the museum was the First Presbyterian Church during this time, Miss Lyon walked down the sanctuary aisle once located right outside my office door.

The account in the Greensboro Record described an elegant evening, telling readers,

“After the ceremony at the church an elegant and most delightful reception was given at the charming home of Mr. T.A. Lyon, …which was brilliantly lighted and handsomely decorated in honor of the occasion, including refreshments served by the State’s favorite caterer, Dughii, of Raleigh to which more than two hundred guests paid tribute and lingered …in unrestrained enjoyment.”

To attend this reception it is likely that guests walked to the bride’s home on 231 Lindsay Street, on the block that now is home to Gate City Motors. When the reception ended at midnight, the newlyweds boarded a train at the new Southern Railway Depot on South Elm Street, embarking on a wedding trip to Niagara, Buffalo, the Pan-American Exposition and Canada. Upon their return, the Leaks set up housekeeping at 227 Lindsay Street, in an apartment beside neighbors Julian and Kathleen Price. In 1910 they built a home at 909 North Elm Street.

Mark Twain said love seems the swiftest, but it is the slowest of all growths, and that no man or woman really knows what perfect love is until they have been married a quarter of a century. Frank and Minnie Leak celebrated 35 years together, and had two daughters, Mildred (m. Harold Schiffman) and Mary (m. Arthur Caine). Frank loved golf and hunting, Minnie enjoyed gardening and music. Active in First Presbyterian Church and other community endeavors, Frank retired from an executive position with Cone Export and Commission Company and Minnie was Greensboro’s first Girl Scout commissioner and a president of the YWCA.
This year’s John Dortch Memorial Program takes on a topic with a fan base as strong as any ACC sports team – North Carolina barbecue. My history with barbecue brings up memories of visits to Bob Petty’s Oakwood Drive-In on High Point Road. My mother piled my brother and me in the back seat of the car, and out we drove to what I thought was a pretty exotic spot. Exotic to a six-year-old, mind you, because eating out was a treat. The drive-in was nothing fancy, just lots of cars pulled in front of a small white building, with eager customers waiting for a mouth-watering meal. Those childhood visits were for me the beginning of a life-long appreciation of Piedmont-style barbecue, and many visits to Stamey’s and other popular restaurants. Barbecue, though, is just one portion of a plate that could be laden with Greensboro food traditions. Some yearnings can still be fulfilled, while others can only conjure up wistful thoughts of tempting aromas and tastes.

From 1929-1980, The Boar & Castle lured thousands of families and untold carloads of teenagers and college students as customers, most of whom were eager for their specialty Castleburger and distinctive sauce, with fries or onion rings a welcome accompaniment. Friendly car-hops made each visit memorable, and simply driving by the one-of-a-kind restaurant at 3907 West Market Street could send taste buds into overdrive. Until his downtown sandwich shop closed last summer, Jake Jones, a former Boar & Castle employee, kept the specialty hamburger tradition alive; now rumor has it that Fincastle’s on Elm offers the closest rendition.

Another Greensboro hamburger tradition remains alive and well at the Beef Burger Restaurant at 1040 West Lee Street, which began life as a Biff-Burger and survived as an independent restaurant. Burgers are first broiled on a “Roto-Red” Roto Broiler, and then dipped into a sauce made of pickled relish, ketchup and mustard that regulars have sworn by since the 1950s. Some even ask for a double-dip treatment.

“Umm, umm,” you may be thinking. How about Yum-Yum, perhaps the great-granddaddy of food traditions? This ice cream company traces its origins to 1906, when founder W.B. Aydelette, just barely out of his teens, pushed a cart on downtown streets. Eventually Aydelette opened a shop called West End Ice Cream Company at the corner of Spring Garden and Forest Avenue; in 1973 Yum-Yum moved its present home at 1219 Spring Garden. The business name, believe it or not, stems from an early combination of pink ice cream and Grape Nut Cereal, a concoction that fell by the wayside while Greensboro’s favorite ice cream marched into local food history. Today’s customers, whether lining up for vanilla, butter pecan, chocolate chip, or another flavor, are doing their patriotic part to keep Yum-Yum’s traditions going.
Member Event

Laughing Along with Vaudeville at the Carolina Theatre—May 7

by Betty K. Phipps, Curator of Education

The museum’s Belle Meade Society is planning a celebration that is sure to excite all who attend. On Monday, May 7, the society invites the entire museum membership and their guests to join them at 7:30 p.m. at the Carolina Theater. Those attending will enjoy an evening of vaudeville skits and witness the Gate City’s unique history unfold. Well-known actor J.P. Swisher and Belle Meade members Robby and Eloise Hassell will breathe life into events and characters from Greensboro’s early history. Excerpts of silent movies and modern-day films with Dolby sound will follow.

“This is an exciting celebration for the museum. We’re honoring those who voted for the bond, thanking contributors to the capital campaign, and recognizing Jim and Anita Schenck for their exceptional fundraising leadership,” says Sam Hummel, Belle Meade President.

With the support of the Schencks, the capital campaign committee has successfully raised more than $1.7 million. The funds from the campaign are going towards the exhibition renovations, while the support from the City of Greensboro bond will help fund building maintenance projects.

In 1990-1991 museum officers and trustees, led by former President Bill Latture, established the Belle Meade Society. Named for the 1860s home and estate of Henry Humphreys and Eliza Tate Hill (now the site of First Horizon Park), the society provides additional resources to support traveling exhibits, purchase and care for objects in the museum’s collection, and fund public programs. Belle Meade members gather for business and programs twice each year, in the spring and fall. The May 7 celebration follows the spring business meeting and dinner.

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## Exhibition & Event Calendar

### May

**World War II: The Times, The Places, The People**

Every Tuesday through June 26, from 1-4 p.m.

Instructor Ned Harrison. Limited enrollment. $61 for members; $66 for non-members. Payment accepted by mail or charge by phone at (336) 373-2043.

**Encyclopedia of North Carolina with William S. Powell**

*Thursday, May 3 at 7 p.m.*

The premier historian of the Tar Heel state discusses his latest project. Booksigning follows.

**Belle Meade Society Annual Meeting**

*Monday, May 7 at 6 p.m.*

at the Carolina Theatre, 310 S. Greene Street

### June

**Kids’ Club—“Little Red Riding Hood”**

*Saturday, June 2 at 10:30 a.m. & 2 p.m.*

Presented by Bright Star Children’s Theater. $5 per person, for reservations call (336) 373-2043

**Talkin’ Barbecue with Bob Garner – John Dortch Memorial Program**

*Saturday, June 23 at 12 noon*

Talk followed by lunch provided by Stamey’s & Wilbur’s. Reservations required; Tickets $11 per person Call (336) 373-2043 to charge by phone

### July

**Open July 4**

10 a.m.–5 p.m.

### September

**Five by O. Henry**

*September 7, 8, 13, 14, 15 at 8 p.m.*

*September 8, 9, 15, 16 at 3 p.m.*

Join us once again for a theatrical performance full of surprise endings that are uniquely O. Henry. Stay tuned for additional information.

### October

**Greensboro: Then and Now with Author Lynn Salsi**

*Sunday, October 7 at 3 p.m.*

Author Lynn Salsi will give a talk and showing fascinating images of events and people that shaped the Gate City.
Did you know that before gold was discovered in California in 1848, North Carolina was the leading gold production state? This is just one of many intriguing facts that William S. Powell, editor, shares in the book *Encyclopedia of North Carolina*. Now Powell is visiting the museum and presenting fascinating and mysterious details about the Tar Heel State. So make sure to reserve your seat for this fun-filled afternoon packed with interesting facts about North Carolina. Immediately following the program, don’t forget to purchase a copy of the book, which Powell will personally autograph.

*This program is presented in partnership by the Greensboro Historical Museum Inc., and the Greensboro Public Library.*

**Museum Hours**

Tuesday — Saturday 10 – 5  
Sunday 2 – 5  
**FREE** admission to exhibitions