



GRAPEVINE HISTORICAL SOCIETY

On The Vine

DEDICATED TO PRESERVING GRAPEVINE HISTORY



Farewell to Member Gayle R. Hall

A life-long and fifth-generation resident of Grapevine, Gayle R. Hall was born on October 31, 1952, and passed away on August 22, 2021, after a long battle with cancer.

Visitation will be on Monday, August 30th at The Vine, 225 W. Worth Street from 5 to 8 p.m. Her Celebration of Life will be at 10 a.m. on August 31st at First Baptist Church, 301 E. Texas Street, followed by "Gayle's Taste of Grapevine" reception at the Convention Center, 1209 S. Main Street. There will be a horse drawn procession for any-one who wants to take one more walk down Main Street with Gayle. With the Texas heat, business casual, including festival shirts, is encouraged.

There were many sides to this amazing, complex woman. From her early years working with the family-owned Midway Camp to her 20+ years planning and leading the Grapevine Festivals and Events Team, Gayle had a "get it done" attitude and she never asked anyone to do a job that she had not or would not do herself. She believed in

giving back to her community and was a natural leader. She was one of the original members of the Grapevine Heritage AMBUCS, Grapevine Dirty Dozen, Joey Wilkins Foundation, Grapevine Wine Pouring Society and Craft Brew Guild.

Her love and affection for her community was rewarded. She was named "Miss Lake Grapevine" in 1968 as a teenager, Grapevine Convention & Visitors Bureau Employee of the Year, Grapevine Chamber of Commerce Woman of the Year and received the Don Ramey Community Spirit Award as well as the Grapevine Masonic Lodge Community Builder Award. Most recently she received the 2021 D.E. Box Grapevine Citizen of the Year Award and was named a 2021 Grapevine Historical Society Lifetime Member.

With her infectious smile, she was direct, tough, opinionated, independent, and had a caring, loving heart of gold underneath. She loved unconditionally and was a fierce protector of her children, family and friends. Gayle lived a full and very accomplished life and will be greatly missed. Survivors include her mother, Minnie Hall; daughter, Carolyn Foster, and Hayden, Emily and Josh Foster; grandsons Dalton and Dylan Hall; brother and sister-in-law Junior and Nancy Hall; brother and sister-in-law Charlie and Faye Hall; and friends from around the world.

In lieu of flowers and to continue her passions, memorials may be mailed to P. O. Box 2566, Grapevine, TX 76099 or Venmo to @LuAnn-Chapman to be used for: Gayle's Crusader Team for the Huntington's Hope Walk of Greater North Texas <https://app.donorview.com/v698m> or to Gayle Hall's "Make Your Own Path" Legacy Scholarship at International Festival and Events Association Foundation to provide convention education to professionals that are learning on the job.

Gumbo and the Story of the South



I promised myself I would never do this - put a recipe in a historical society newsletter. But this is a recipe about Texas and about the history of the south - *Gumbo*. Gumbo's history is also a story about how the South became the "South." Because Gumbo, like so many other popular dishes in Texas, is not a dish that originated here, but a dish that arrived from many places afar, and got modified in Texas and Louisiana into what we know today.

Gumbo's roots actually come from both Africa and France. Louisiana and Texas have had their share of transplants from both countries - including voluntary and involuntary immigrants. *Gumbo* comes from the West African Bantu word for okra, which is "*kingumbo*", a principle ingredient in the dish we call Gumbo. The other essential ingredients are *filé*, tomato (added after the New World was discovered) shrimp, sausage and chicken. *Filé* came from the Choctaw Native Americans who ground sassafras leaves for medicinal purposes.

Bouillabaisse is a French Provençal fish stew originating from the port city of Marseille, France. Seafood (shrimp) and sausage were added as the new world adopted and adapted Gumbo. Many consider the Gumbo served in Texas and Louisiana to be a combination of French Bouillabaisse and the West African Gumbo soup. Traditionally, Gumbo is served over rice and was prepared as early as 1803 in New Orleans.

Corn, potato, tomato, bell pepper, chili pepper, vanilla, tobacco, beans, pumpkin, avocado, peanut, pecan, cashew, pineapple, blueberry, wild rice, cacao (chocolate), gourds and squash were all unknown to modern mankind until the discovery of the Americas. These vegetables significantly altered many European cuisines and have changed the African and French version of gumbo into what we know today.

While gumbo is considered Louisiana's official state cuisine, it is also very popular in Texas.

John Boyd

JB's Gumbo

1 cup onion, chopped
 1 cup celery, chopped
 1 cup red pepper, chopped
 1.5 TBL jalapeño, finely diced
 3 clove garlic, finely chopped
 2 cups okra, thinly sliced
 10 oz can "RoTel" chopped tomatoes with chilies and liquid
 4 cups chicken broth
 1.5 TBL lemon juice
 Ham bone - smoked
 1.5 TBL cayenne
 1.5 TBL black pepper
 1.5 TBL thyme
 2 TSP parsley, chopped
 1.5 TBL Worcestershire sauce
 2 TBL *filé* gumbo
 3 TBL flour
 1 cup white wine
 12 medium shrimp, peeled and halved*
 2 grilled sausages, chop in 1/2 inch pieces
 1/2 chicken breast grilled rare, chop in 1/2 inch pieces
 2 TBL butter
 2 TBL canola oil
 Rice and Tabasco Sauce for service

In large pan melt butter in oil, stir in flour over med-high heat and stir until the color of amber beer.

Add onion, celery, pepper, ham bone for 5 minutes.

Add garlic, cayenne, okra for one minute.

Add wine, tomato, black pepper, thyme over medium heat for 10 minutes.

Stir in chicken stock, Worcestershire, file, chicken and sausage for 10 minutes.

Add shrimp final four minutes. Remove ham bone.

Add lemon and parsley, and serve over rice.

Tips:

Keep chopped vegetables similar size.

Keep chopped meats similar size.

**For more flavor, cook shrimp in its shell in the gumbo, then remove, shell, cut in half, and add back.*

Grapevine's Early Pharmacies

Even the slightest of artifacts can have stories to tell.

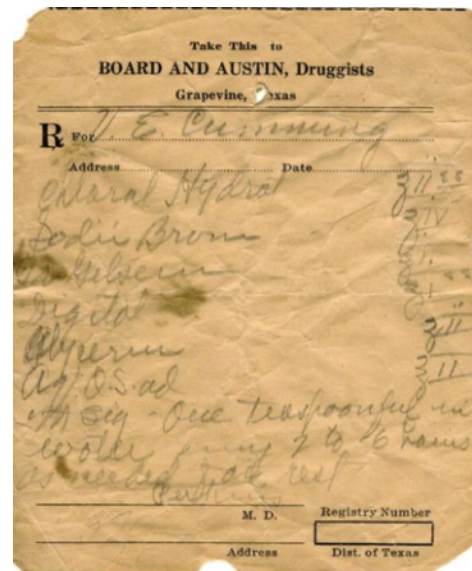
A few years ago, wandering through an estate sale on Lucas Street, I found a small old paper doctor's prescription in the back of a shed. It said, "Take this to BOARD AND AUSTIN, Druggists Grapevine Texas." The physician's penciled notes are hard to read, but listed a variety of medications for someone named "V. E. Cumming." Intrigued, I held on to this yellowed scrap of local history, wondering how old it was and who Board, Austin, and Cumming were.

Today's drugstores are mostly national chains like CVS and Walgreens, or embedded in groceries like Tom Thumb. A very few local stores such as Grapevine Drug survive as specialty operations. But with drugstores (like so much else) the dominance of chains was a late 20th-century phenomenon. The history of Grapevine's pharmacies turns out to be a tale revolving around three local businesses and how they twisted, turned, and intersected from the 19th-century to the present day.

Drug stores and apothecaries were one of the earliest offshoots from small town general stores. Although a late-1850s photo of Eli Jenkins' store on Grapevine's Main Street clearly advertises DRUGS painted onto an outdoor wall, the young settlement's first specialty druggist was Zachary T. Wall, who opened Wall's Drugs in 1872. By the 1880s he was doing well enough to run ads in the Grapevine "Telephone" newspaper, touting his dozen years in business. At the start of the 20th century he was running similar ads in the *Sun*.

Even at the outset drugstores sold many things, but medicines formed the core of the business. The various nostrums on offer in those early days were sometimes hardly distinguishable from folk remedies. By 1900, the big income came from selling patent medications. These promised to cure all sorts of ailments from malaria to dyspepsia, scrofula to catarrh, insomnia to nervous prostration, as well as the eternal scourge of "female troubles."

Actually, the real trouble was what was in these "cures." Before government regulation, there was no real way of knowing. What was true is that many of the patent medicines achieved their effects through the liberal inclusion of alcohol.



Lydia Pinkham's Vegetable Compound, a popular (and massively advertised) turn-of-the-century remedy, was found to be made of 20% alcohol. Parker's "Purely Vegetable" Tonic contained nearly double that. A dose of these medicines might certainly leave a

patient feeling livelier for awhile...but over time could lead to addiction. The *Grapevine Sun* reprinted a *Ladies Home Journal* patent medicine expose' in 1904, and the passage of the first Pure Food and Drug Act in 1906 began reforms that eventually led to more modern pharmacies and reasonable remedies.

Wall's Drugs' business continued solidly, well-settled into the storefront now occupied by Messina's Shoes at 320 South Main. A drugstore remained at the spot all the way until 1957 — but not, as we shall see, under the Wall name.

By 1898, Zach Wall had competition from a drugstore started by J. H. Webb. In 1902 his business was officially named the "Parlor Drug Store," although townsfolk continued to refer to it as Webb's store for awhile. One of his hires was a 22-year-old fellow named Dalton Austin. Ambitious Mr. Austin bought out the Parlor Drug Store from Mr. Webb in 1904.

In October of that same year, Grapevine got a third competitor - City Drug. This is not the City Drug longtime residents remember, but an entirely different operation started by J. P. Shultz. This City Drug opened where the two-story Lucas Building now stands at 412 S. Main, but in 1904 it was still plain one-story brick storefront.

So during the first decade of the 20th century, three drug stores served a town of about 1,000 people. The telephone directory printed in the newspaper in July 1909 listed Parlor Drugs as #10, 2 rings, City Drugs as #55, 2 rings, and Wall Drugs as # 27, 2 rings.

(Continued on Page 4)

Upcoming Events

We will resume meetings on **September 20**, 6:00 to 8:00 pm with a **Welcome Back Celebration** with hors d'oeuvres, wine and beverages at the Grapevine CVB Grand Hall. We will also honor our 2021 Lifetime Award Members: Gayle Hall and Billy & Mae Pearl Powers. Grapevine's Wally Funk will also be a special guest. Tickets to the event may be purchased on our website or at the Grapevine Historical Museum for \$20.00.

Regular meetings at the Grapevine Public Library will resume **October 25** with **"A Pictorial History of Quanah Parker"** by **Richard Selcer**. The November 15 Program Speaker will be **Wally Funk**, Grapevine's space traveler. (Note the date change.) The Grapevine Historical Museum is now open from 10:00 - 4:00 on Friday, Saturday and Sunday.

The Grapevine Convention & Visitors Bureau is pleased to announce the unveiling of the **"Peace Circle" public art installation**, an interpretation of the meeting of Republic of Texas President Sam Houston and 10 American Indian Chiefs and Captains on the Grape Vine Prairie in 1843. Sam Houston and the tribal leaders met in a spirit of friendship, peace, hope and trust in an effort to establish a place – a line that would not be crossed – where the tribes could live in peace. The Peace Circle meeting later led to the signing of the Treaty of Bird's Fort on September 29, 1843.

The installation features 11 bronze statues standing 1.25 times life size, representing Republic of Texas President Sam Houston and American Indian chiefs/ captains from the Delaware, Chickasaw, Waco, Tawakoni, Keechi, Caddo, Anadarko, Ioni, Biloxi and Cherokee nations.

The City of Grapevine commissioned Grapevine artist-in-residence Linda Lewis to recreate the moment of this historic meeting on the Grape Vine Prairie. Lewis, along with members of the Peace Circle Advisory Committee, thoroughly researched Sam Houston and the American Indian representations to ensure their accuracy.

The installation will be placed near the intersection of Main Street and Dallas Road in Historic Downtown Grapevine on Saturday, September 18. Dedication Ceremony from approximately 1 p.m. – 2 p.m. with festivities from 2 p.m. to 5 p.m. during the 35th Annual GrapeFest® which is September 16 - 19.

(From page 3) It wasn't just medicines that kept them in business, but all kinds of essential household and personal goods. Newspaper readers were regularly reminded they could purchase "Sundries, Toilet Articles, Cigars," stationery, wallpaper, paints, oils, cosmetics and more. The biggest draw was probably the soda fountain and candy counter, which would serve you a Dr Pepper, ice cream soda, or a box of Hughs Brothers Chocolates while you perused the latest magazines.

Three stores may have been too much for the population. In 1909, Mr. Austin sold Parlor Drugs and moved to Plano. The Rainwater brothers who bought it unloaded the medical supplies to Wall Drugs and kept the ice cream parlor, which they renamed the Olympia Confectionery.

City Drug also changed hands and locations. It was first sold to Albert V. Mabry and then to two brothers named Jones. But in 1916 or soon after, the City Drug Store closed.

It was about this same time that Dalton Austin returned to town. In 1915 he re-opened a drugstore, this time under his own name. Austin's Drugs was situated on the southwest end of downtown, just up from the building that would soon be home to Willhoite's Garage.

Finally, Wall Drugs changed, too. The venerable shop at 320 S. Main was sold to John Anderson Spinks in 1918, who promptly renamed it Spinks' Drugs. He then made a business decision that would prove very forward-thinking. Spinks signed on with a growing group of independent druggists across the country to become franchise operators for the United Drug Company. Together these stores did business under a common brand name they called "Rexall." It was 1918, and the modern chain store had come to town.

Larry Groebe



Wall Drug Store