

The fresh vegetables in Penderlea pasta salad recall the gardens on Penderlea Homestead that families grew alongside their market crops (see recipe on page 186).

# 284 Garden Road

Sisters Frances Love and Betty Klavins know their childhood on the Penderlea Homestead in Pender County gave them many advantages. They produced *Recipes and Remembrances* as a tribute and a means to help keep the community's heritage alive.

By **DIANE SUMMERVILLE** • *Photography by* **MATT HULSMAN**  
*Food styling by* **MATT HULSMAN and WENDY PERRY**

**F**or months after her mother's death, Frances Love found them — seeds. Going through her mother's papers, she would come across them in crumpled envelopes. Or checking pockets as she cleaned out a closet, her fingers would curl around a folded napkin, and black specks would spill out. Love's mother, Sue Murphy, collected seeds everywhere she went. Flower seeds, vegetable seeds. Whatever caught her fancy. And even into her 90s, she took them home to 284 Garden Road in Willard and planted them. And there they flourished.

Sue Murphy and her husband, Grey, were among the first people to move to Penderlea Homestead Farms. In 1936, they and nine other families leased from the federal government small, neat houses with indoor plumbing and electricity and 10 to 20 acres of land. It was the height of the Depression and the start of a New Deal social experiment.

With the houses, the families received seeds and fertilizer and guidance. They raised their own food — hogs, chickens, and cattle as well as vegetables and fruit — and cultivated crops for sale.

Frances remembers a yard filled with flowers — azaleas, petunias, and hydrangeas. And her sister, Betty Klavins, recalls a garden that fed more than just Sue and Grey and their four daughters. "I think that's why a lot of relatives, especially from town, would come to visit," Betty says, chuckling. "They'd come to see the garden first and then us."

Sue looked after neat rows of tomatoes, onions, cabbage, and eggplant, and tangled heaps of butter beans, green beans, and peas. And always collards in the winter, and watermelon and cantaloupe every summer.

Life was good in the close-knit community.

"We walked everywhere," Frances says, recalling a childhood spent going to school, playing basketball and Ping-Pong, singing in the church choir, and working the family's farm alongside her parents and sisters. "You felt very protected by the people there. And if you misbehaved, the word would get home before you did."

Even before the Depression, most folks in Pender and the surrounding counties barely scratched a living out of eastern North Carolina's sandy fields. Like the others who

joined them on the homestead cooperative, Sue and Grey moved to Penderlea in hopes of more.

In addition to family farms, the community had grist and feed mills, a cannery and furniture factory, and a hosiery mill that the residents owned. There was a general store and a health clinic that promoted preventive care and family planning. Home Demonstration Clubs shared with the wives the latest in home economics.

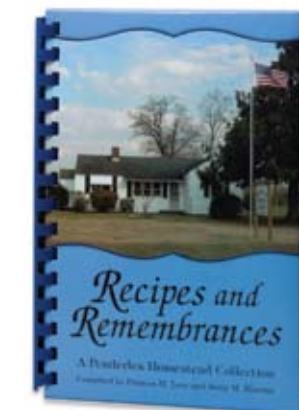
In the heart of it all stood the school, with an auditorium and gymnasium, an endless rotation of enrichment programs, and an unflinching message — there's a world bigger than Penderlea out there.

"I always knew," Frances says, "it was never a matter of if we'd go to college but a matter of where."

It's been 50 years since Betty or Frances or either of their sisters, Edith and Dot, both deceased, lived at 284 Garden Road. After college, they ventured into that bigger world. Frances settled in Charlotte, and Betty in Florida. But it still feels like home when they pull up to the small, white house that their mother surrounded with flowers and shrubs.

In 2009, the sisters helped Penderlea Homestead Museum acquire the house that Sue lived in until just a few years before her death. Today, the home stands as a memorial to devoted parents and to the community where they knew their families would flourish. 🏡

*Diane Summerville is the senior editor of Our State magazine.*



With the help of the Penderlea Homestead Museum Board of Directors, Betty Klavins and Frances Love compiled *Recipes and Remembrances* to raise money to help support the museum. To order a copy, contact Al Owens at (910) 259-7984 or [aowens@ec.rr.com](mailto:aowens@ec.rr.com).

We want to see *your* cookbook in *Our State!*  
See page 214 for details.



Once word got out that Frances Love and Betty Klavins planned to produce a cookbook to help support Penderlea Homestead Museum, recipes began to pour in. Friends and family who grew up with the Murphys on the farm cooperative sent in favorite dishes and treasured memories that fill the pages of *Recipes and Remembrances*.

To order, contact Al Owens at (910) 259-7984 or [aowens@ec.rr.com](mailto:aowens@ec.rr.com).

## Stuffed Peppers

- 4 large green peppers
- 2 cups rice, cooked
- 1 (14-ounce) can whole tomatoes
- ½ large onion, chopped
- 1 pound ground beef
- 1 tablespoon Italian seasoning
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 (14.5-ounce) can tomato sauce
- Water
- Parmesan cheese to top



Cut tops off peppers; clean inside. In a large bowl, mix rice, tomatoes, onion, beef, and seasonings until thick like a meat loaf. Stuff peppers with mixture. Place peppers in large pot, leaving no space for peppers to turn over. Add tomato sauce and water to cover top of peppers. Bring to a boil. Cook at low heat with lid on 30 to 45 minutes. Top with grated Parmesan cheese before serving.

— *Martha Griffin Cabral*

---

## English Pea Casserole

- ½ cup onions, chopped
- ½ cup bell peppers, chopped
- ½ cup celery, chopped
- 1 stick butter or margarine
- 2 (15-ounce) cans green peas, drained
- ⅓ cup pimentos, chopped
- 1 can mushroom soup
- 1 (8-ounce) can mushrooms
- Buttered bread crumbs, cornbread dressing, or cheese to top



Sauté onions, peppers, and celery in butter or margarine. Add to peas. Stir in pimentos, mushroom soup, and mushrooms. Place in 2-quart casserole dish. Top with buttered bread crumbs, cornbread dressing, or cheese. Bake at 350° for 30 minutes until heated through.

— *Bert Rogers Ray*

## Penderlea Pasta Salad

- 1 (8-ounce) package small shell macaroni
- 1 cup cucumber, diced
- ¼ cup green bell pepper, chopped
- ¼ cup radishes, sliced
- 2 tablespoons onion, finely minced
- 1 medium tomato, diced
- ¾ to 1 cup mayonnaise
- 1 teaspoon salt
- ¼ teaspoon dried basil
- small pinch sugar



Cook macaroni as directed on package, omitting salt. Drain well. Combine cooked macaroni with cucumber, bell pepper, radishes, onion, and tomato. Toss until mixed well. Stir together mayonnaise, salt, basil, and sugar. Mix with macaroni and vegetables. Toss until mixed well. Cover and chill for 1 hour. Yield: 8 servings.

— *Frances Padgett Brown*

---

## Fudge Batter Pudding

Batter:

- 1 cup all-purpose flour, sifted
- ¾ cup granulated sugar
- 2 tablespoons cocoa
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 2 tablespoons shortening, melted
- 1 teaspoon vanilla
- ¾ cup nuts, chopped

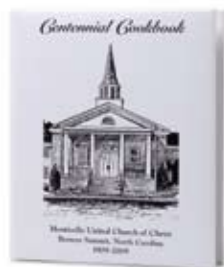
Topping:

- ¾ cup brown sugar
- ¼ cup cocoa
- 1¾ cups hot water



For batter, sift together flour, sugar, cocoa, baking powder, and salt. Add milk, shortening, and vanilla. Mix together until smooth. Stir in nuts. Pour into greased 8 x 8-inch pan. For topping, mix together brown sugar and cocoa. Sprinkle over batter. Pour hot water over topping and batter. Bake at 350° for approximately 45 minutes.

— *Patty Marks Ebert*



Every September for the past 50 years, the Women's Fellowship of Monticello United Church of Christ in Browns Summit has prepared the food for Summit Rotary's annual picnic. The cooks, who must be doing something right, captured many of their recipes in **Centennial Cookbook**, the second edition of which was published in 2009.

To order a copy, contact Gayle Hughes at 656-3256.

## Plantation Chicken

- 2½-pound fryer chicken
- 1 (8-ounce) package egg noodles
- 1 large onion, chopped
- 1 cup celery, chopped
- ¾ cup green pepper, chopped
- 1 stick margarine
- 1 small jar sliced pimentos
- 2 boxes frozen broccoli stalks, cooked, drained, and torn into strips
- 2 tablespoons slivered almonds, toasted



Boil chicken, covered with water, until done. Remove chicken from bone, and set aside. Boil noodles in chicken broth; drain. Sauté onion, celery, and green pepper in margarine. Add cooked vegetables and pimentos to cooked noodles. In a greased casserole dish, layer broccoli, noodles, and chicken. Sprinkle with toasted almonds. Bake at 350° until heated through.

— Gayle Hughes

---

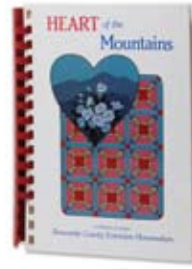
## London Broil Marinade

- ½ cup oil
- ¼ cup soy sauce
- 4 teaspoons Worcestershire sauce
- 2 tablespoons wine vinegar
- 2 teaspoons dry mustard
- ¾ teaspoon salt
- 1 teaspoon coarse fresh pepper
- ½ teaspoon dried parsley flakes
- 1 clove garlic, crushed
- 2 tablespoons fresh lemon juice
- 2 to 3 pounds London broil
- Meat tenderizer



Combine all ingredients (except meat and tenderizer), and stir. Put ¼ to ½ of the mixture in a plastic bag with meat to marinate 6 to 8 hours or overnight. Reserve remaining mixture for sauce. Remove meat from marinade; discard used marinade. Sprinkle meat with tenderizer. Grill immediately. Heat reserved sauce to a boil before serving.

— Gayle Faucette



When the Buncombe County Extension Homemakers published *Heart of the Mountains* in 1987, they worried they had ordered too many copies. The collection of recipes submitted by the members, however, quickly sold out. Although the book is no longer available, member Martha Pendasulo shared with us a couple of her favorite recipes from the cookbook.



### Honey Carrots

- 1 pound carrots
- ½ cup orange juice
- 2 teaspoons cornstarch
- 2 tablespoons butter
- 2 tablespoons honey

Pare carrots, and slice ½-inch thick. Steam until tender, and drain. In a 2-quart saucepan, gradually stir orange juice into cornstarch, keeping smooth. Add butter and honey. Cook over moderate heat, stirring constantly, until thickened and clear. Stir in carrots, and reheat. Yield: 4 to 6 servings.

— Mabel Lanning, Biltmore

### St. Timothy's Coffee Cake

- ½ pound (2 sticks) margarine or butter
- 2 cups sugar
- ½ teaspoon vanilla
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 cup pecans, chopped
- ½ cup golden raisins
- 1 cup sour cream
- Cinnamon sugar



Cream margarine or butter until light and fluffy. Gradually add sugar, and continue to cream. Blend in vanilla. Add eggs, one at a time, beating well after each addition. In another bowl, sift together flour, baking powder, salt, and cinnamon. Add pecans and raisins, and coat well. Alternating between dry ingredients and sour cream, add both to creamed mixture. Blend well. Turn into a greased and floured Bundt or 10-inch tube pan. Sprinkle with cinnamon sugar. Bake at 350° for approximately 1 hour. Leave in pan at least 1 hour before turning out. Turn out, and sprinkle with cinnamon sugar. Yield: 12 to 16 servings.

— Neysa Hurt, East Asheville

