



12-2014

December 2014, Volume 10, Number 3

Winthrop University Archives and Special Collections

Follow this and additional works at: <http://digitalcommons.winthrop.edu/retrospect>



Part of the [Archival Science Commons](#)

Recommended Citation

Winthrop University Archives and Special Collections, "December 2014, Volume 10, Number 3" (2014). *Retrospect: News from the Louise Pettus Archives and Special Collections at Winthrop University*. Book 14.
<http://digitalcommons.winthrop.edu/retrospect/14>

This Book is brought to you for free and open access by the Dacus Library Publications at Digital Commons @ Winthrop University. It has been accepted for inclusion in Retrospect: News from the Louise Pettus Archives and Special Collections at Winthrop University by an authorized administrator of Digital Commons @ Winthrop University. For more information, please contact bramed@winthrop.edu.

Retrospect

News from the Louise Pettus Archives and Special Collections at Winthrop University

December, 2014



Volume 10, Number 3



Manuscript Collection Spotlight

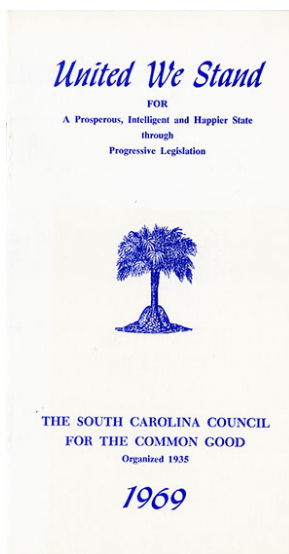
By Andrew Johnston, Asst. Dir. of Archives and Special Collections

Sara Vandiver Liverance Papers

Did you know that women could not serve on juries in South Carolina until 1967? The story of the fight to have women serve on juries is told in the Liverance papers in the Pettus Archives Manuscript Collection.

SARA VANDIVER LIVERANCE, 1954-1973, 1981, n.d. (Acc. 65)

Sara Vandiver Liverance (1914-1996) was a club member, journalist for the *Greenville News*, and chief of its Anderson Bureau from 1949-1976. Mrs. Liverance played an instrumental role and was the driving force in getting the South Carolina General Assembly's move to ratify the Nineteenth Amendment in 1967 which officially gave South Carolina women the right to vote as well as allowing women to serve on juries in South Carolina.



“In 1958, Sara Liverance, then chief of the Anderson Bureau of the *Greenville News*, committed herself to the campaign to get jury service for women. In 1921, less than a year after the suffrage amendment was ratified, the South Carolina legislature had enacted a law excluding women from serving as jurors. Taking her fight to the legislature in the early 1960s, Liverance rejected the idea that women belonged on a pedestal, insisting instead, “We want to work alongside the men and bear the load too.” The General Assembly voted in 1966 to submit the question to the voters in the next general election and Liverance took her campaign to the people. She wrote letters and newspaper articles, visited civic groups, and organized women’s groups to work for the referendum. Taken for granted by many today, the right to serve on a jury is an important responsibility of every citizen. Through the efforts of Sara Liverance and women like her, South Carolina women now share this right and responsibility. On May 8, 1967, eight Anderson County women became the first women in South Carolina to serve on a state jury.” (League of Women Voters of South Carolina, *South Carolina Voter*, Volume XXXI, No.4, June/July 1981)

The Sara Vandiver Liverance Papers include correspondence, memoranda, minutes, program notes, newspaper clippings, legislative bills and publications, concerning Mrs. Liverance’s efforts as legislative chairwoman for the S.C. Women’s Council for the Common Good to get jury service for women in S.C. and to improve nursing care in the state. She was also a member of a number of organizations including SC Tri-Centennial Commission and the SC Conference on the Status of

Women. While the collection extends from 1954 to 1981, most of the material is for the period from 1966 to 1973.

For more information on Mrs. Liverance papers, contact Gina White, Director of Archives and Special Collections at (803) 323-2334 or archives@winthrop.edu.



Archives December Hours

Mon., Dec. 1	8:00-7:00
Tues., Dec. 2-Thurs. Dec. 4	8:30-5:00
Fri., Dec. 5	8:30-12:00 12:00-5:00 by appointment
Sat., Dec. 6	9:00-1:00
Mon. Dec. 8	8:30-7:00
Tues., Dec. 9-Thurs. Dec 11	8:30-5:00
Fri., Dec 12	8:30-12:00
Mon. Dec 15-Tues Dec 16	8:30-5:00
Wed. Dec 17-Thurs Dec 18	8:30-4:00 by appointment
Fri. Dec 19-Fri. Jan 2	Closed

The Archives will re-open to the public on January 5, 2015 at 8:30 am

Quote of the Quarter



“... The true Christmas spirit. ...The spirit of service. ...The spirit of giving rather than of getting. The spirit of giving happiness to others rather than of selfishly seeking happiness for ourselves. But it is common knowledge that he who is concerned more in giving happiness than in securing happiness for himself secures the greater happiness for himself after all. He who selfishly seeks happiness for himself never gets it. I wish you all a merry Christmas and a happy New Year.”

From President D.B. Johnson's Speech to Winthrop's Student Body on December 22, 1920

For more information concerning the *Quote of the Quarter* please contact Gina White at (803) 323-2334 or whitegp@winthrop.edu.



Photographs of the Quarter

By Brittany Pigford, Archivist

O Christmas Tree



When Alumni and Rock Hill citizens see the beautiful Southern Magnolia standing proudly in front of Tillman they are often reminded of Christmas and the Holiday Season. This beautiful tree is over one hundred years old and has been decorated every December since 1935. Beginning in the 1950s students and faculty would gather by the tree and sing carols the night before Christmas break began. The tradition of holding an official Christmas tree lighting ceremony began around 1971 and not only continues today but is now considered one of the premier events of Rock Hill's Christmasville Festival.

Despite suffering damage during Hurricane Hugo in 1989, The Winthrop Magnolia not only survived but went on to be named the 2010 Heritage Tree of the Year by Trees SC. **DeeAnna Brooks**, assistant to the president for university events, worked with members of the 125th year anniversary committee to nominate the historic tree. "The magnolia is a living landmark that, by its location and use, has become part of Winthrop's legacy. We often say our community members have made Winthrop a better place for their having been here, but clearly this tree has, too," **Brooks** said. The annual tree lighting will take place on Friday December 5 at 6:00 PM with the Rock Hill Christmas Parade following.



Winthrop's fourth President, Henry Sims, admiring the Winthrop Christmas Tree, 1948

For more photographs of Winthrop's past, check out our postings on the Dacus Library blog at [History Through the Lens](#).



New Collection Spotlight

By Kaitlin Burdette, Archivist

As the holidays approach, we can't help but to reminisce about our favorite celebrations, and the wonderful food and friendship we enjoyed. In honor of the season and the treats that come with it, the Archives wishes to highlight a special collection of recipes, compiled in the book, *Celebrating Heritage: Recipes and Reflections of Jean Richards Roddey*.

A Winthrop Alumna from the Class of 1929, Jean Richards Roddey was employed as the Director of Joynes Hall, the faculty hall and dining room during the 1950s and 1960s. She was a beloved member of the Winthrop family, especially beloved by the students who received Joynes Hall Dining Room Scholarships. Many of these "Joynes Hall girls" have attributed much of their

success at Winthrop to Mrs. Roddey's kindness and encouragement. Mrs. Roddey's food was as exceptional as the woman herself. Please enjoy a few recipe excerpts:

<h3>❁ Lemon Chess Pie</h3> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"><p>"The Lemon Chess Pie has to be my favorite of all the Joynes Hall recipes." (Dr. Jack Boger, Winthrop University professor, retired)</p></div> <table border="0"><tr><td>3 tablespoons flour</td><td>1/4 cup milk</td></tr><tr><td>2 cups sugar</td><td>4 tablespoons grated lemon zest</td></tr><tr><td>2 tablespoons cornmeal</td><td>1/4 cup lemon juice</td></tr><tr><td>4 eggs, beaten</td><td>1 (9-inch) piecrust, unbaked</td></tr><tr><td>4 tablespoons butter</td><td></td></tr></table> <p>Mix dry ingredients (flour, sugar, and cornmeal). Blend eggs, butter, milk, lemon zest, and juice. Combine with the dry ingredients. Pour into piecrust and bake at 375 degrees for 45 minutes.</p> <p>YIELD: 6 SERVINGS</p>	3 tablespoons flour	1/4 cup milk	2 cups sugar	4 tablespoons grated lemon zest	2 tablespoons cornmeal	1/4 cup lemon juice	4 eggs, beaten	1 (9-inch) piecrust, unbaked	4 tablespoons butter		<h3>❁ Frozen Pumpkin Holiday Surprise</h3> <p>Perfect for an impressive holiday treat!</p> <table border="0"><tr><td>CRUST:</td><td>FILLING:</td></tr><tr><td>1 1/4 cups all-purpose flour</td><td>1 cup canned solid-pack pumpkin</td></tr><tr><td>1/4 cup granulated sugar</td><td>1/2 cup packed brown sugar</td></tr><tr><td>1/4 teaspoon salt</td><td>1 teaspoon ground cinnamon</td></tr><tr><td>1 1/2 sticks butter</td><td>1/4 teaspoon salt</td></tr><tr><td>1/2 cup finely chopped nuts</td><td>1/4 teaspoon ground nutmeg</td></tr><tr><td></td><td>1/4 teaspoon ground cloves</td></tr><tr><td></td><td>1 quart vanilla ice cream, softened</td></tr><tr><td></td><td>Whipped cream (optional)</td></tr></table> <p>CRUST: Combine flour, sugar, and salt in a bowl. Cut in the butter until mixture is crumbly. Add nuts. Reserve 1/2 cup of this mixture to use as topping and press the rest in a 9-inch square pan. Bake at 375 degrees 15 to 20 minutes. Bake reserved crumbs for about 8 to 10 minutes in a separate small pan. Set aside to cool.</p> <p>FILLING: Combine pumpkin, brown sugar, cinnamon, salt, nutmeg, and cloves. Bring to a boil for one minute. Cool. Next, beat into this mixture 1 quart soft vanilla ice cream. Pour this mixture into cooled crust. Top with lightly baked reserved crumbs. Place in freezer until ready to serve. Remove from freezer, cut into squares, and serve with whipped cream, if desired.</p> <p>YIELD: 6 TO 8 SERVINGS</p>	CRUST:	FILLING:	1 1/4 cups all-purpose flour	1 cup canned solid-pack pumpkin	1/4 cup granulated sugar	1/2 cup packed brown sugar	1/4 teaspoon salt	1 teaspoon ground cinnamon	1 1/2 sticks butter	1/4 teaspoon salt	1/2 cup finely chopped nuts	1/4 teaspoon ground nutmeg		1/4 teaspoon ground cloves		1 quart vanilla ice cream, softened		Whipped cream (optional)
3 tablespoons flour	1/4 cup milk																												
2 cups sugar	4 tablespoons grated lemon zest																												
2 tablespoons cornmeal	1/4 cup lemon juice																												
4 eggs, beaten	1 (9-inch) piecrust, unbaked																												
4 tablespoons butter																													
CRUST:	FILLING:																												
1 1/4 cups all-purpose flour	1 cup canned solid-pack pumpkin																												
1/4 cup granulated sugar	1/2 cup packed brown sugar																												
1/4 teaspoon salt	1 teaspoon ground cinnamon																												
1 1/2 sticks butter	1/4 teaspoon salt																												
1/2 cup finely chopped nuts	1/4 teaspoon ground nutmeg																												
	1/4 teaspoon ground cloves																												
	1 quart vanilla ice cream, softened																												
	Whipped cream (optional)																												

217	DESSERTS - PIES	220	DESSERTS - PIES
-----	-----------------	-----	-----------------

For more new collection highlights, visit our postings on the Dacus Library blog at [Archives Collections Spotlight](#).



By Michelle Dubert-Bellrichard, A-V Archivist

The Louise Pettus Archives and Special Collections is gearing up for a mass digitization project to place online its most used, unique, and fragile materials. With this initiative, researchers will finally be able to search through our collections remotely, and as the audio-visual archivist, my biggest concern is transferring sound and moving images to a digital format.

The audio-visual collection at the archives, unfortunately, is one of the most *unused* and unique collections that contains some of our most fragile materials. The audio-visual (a/v) materials in our holdings are inherently fragile and unused because 1) a majority of the collection is still in its analog format – cassettes, reels, video – and 2) the condition of that obsolete media is deteriorating more rapidly compared to its paper counterparts. In fact, most magnetic media has a short life expectancy of 10-30 years. After that time period, the media, depending on the environment it was stored in, can suffer from sticky shed syndrome (see figure a) or brittleness, which, in both cases, makes the tape or reel unplayable. Because of its fragile life cycle, the archival community has reached a consensus when it comes to the handling and playback of a/v materials: they



(figure a) Signs of binder degradation left on the playback machine.
NOT an example from our collection. *Courtesy of Jazzpoparkisto.com*

should not be used more than five times. While there is some flexibility to that rule, it is generally a good rule of thumb to digitize an item once (and well) and allow that item's digital surrogate to be used by our patrons. In order to transfer these materials from an analog to a digital state and get it right the first time, I have spent the last two months locating analog equipment to play our a/v materials (see figure b), organizing and processing the oral history collection, and establishing digitization guidelines and a workflow for our audio.



This digitization project plan I have been working on has established digitization standards, troubleshooting techniques, a file naming convention for digital copies, and metadata standards to describe and make our collections discoverable. With this plan and my know-how, the Louise Pettus Archives will soon be able to let its collections speak for themselves.

(figure b) The newly acquired 1973 TEAC A-4300 for reel-to-reel tapes. Donated to the archives by Lars Larsen.

For more information on Pettus Archives' audio-visual collection contact Michelle Dubert-Bellrichard at dubertbellrm@winthrop.edu.

Through the Casement—Window on Winthrop's Past

By Charlene Drummond, Archivist

The following article by Louise Pettus and Ron Chepesiuk was a part of their syndicated column *South Carolina's Story: The Making of A State*. Ms. Pettus is a retired Winthrop professor of history and preeminent local historian. Mr. Chepesiuk is a retired Winthrop professor, former Head of the Winthrop Archives and well-known author.



How Winthrop Got Christmas Holidays

By Louise Pettus and Ron Chepesiuk

From 1895 to 1906, any girl who packed her trunks in September to attend Winthrop knew that she would not be allowed to go home until the following June.

The college catalogue specified four holidays—Thanksgiving Day, Christmas Day, George Washington’s birthday and Robert C. Winthrop’s birthday, which was in May. Holiday literally meant “no classes.” There was no holiday for New Year’s Day.

The college catalogue also explained why there was only one day given at Christmas: “This arrangement is made to save parents extra railroad fare, and to prevent the serious demoralization and loss of time to the students and the disorganization of the College work always consequent upon the breaking up of school within three months after the opening of the sessions.” It also said that students who went home for Christmas took too much time to recover from “the effects of dissipation while at home.”

Annie Perry of Hartsville was an 18-year-old freshman enrolled at Winthrop in the fall of 1896. She wrote her family that two days before Christmas the teachers began decorating the dining room “perfectly beautifully.” “Long steam pipes run the entire length on both sides of the room, and these were festooned with bunting, red, white and blue,” she wrote, “Garlands were hung the whole length of the room—the lights were decorated with cedar and holly, and greens were put all around.” The two kitchen doors were arched with holly and cedar. Mr. Bobber, the baker, designed a wall decoration made of green icing and pickles that read “Merry Xmas to All.” A dozen large iced cakes were placed below the sign.

The teachers decorated the main parlors and purchased fruit to give to the girls at their tables. On Christmas Day, after a lavish dinner, Mrs. O’Bryan told students to take something to their rooms with them for supper. She wanted the kitchen help to be able to go home and have Christmas with their families.

Chapel services were a part of the day. Annie wrote that the music teacher led the students in singing Christmas songs. There was a reception given by the college in the evening, but Annie, loyal daughter of a Baptist minister, could not bring herself to attend a social event on Christmas Day.

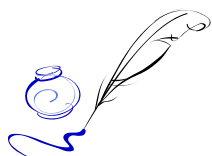
Although Winthrop students were given a wonderful celebration, they and their parents wanted a Christmas holiday for the students. In the fall of 1905, Winthrop students initiated a well-conceived campaign to end the hated restriction. The girls organized themselves and sent a formal ballot to their parents. They wrote their own pleading letters to accompany the ballots and got back enough ballots to show that a majority of parents wished a longer holiday for their daughters.

The students presented the stack of returned ballots to the Board of Trustees in November 1905, but were turned down. U. S. Senator Benjamin R. Tillman, a long-time member of the board, was adamantly opposed to their proposal. The students then “went over the heads” of the trustees

by turning to the state legislature. They felt sure that the majority of the legislators knew at least one Winthrop student and would come to their aid. A number of the students were “kin.”

The South Carolina House voted to set aside the Winthrop Board of Trustee’s rule allowing only one day at Christmas. Tillman was furious with the students. He began writing letters from Washington to the S.C. Senate members urging them to ignore such nonsense. *The State* newspaper got word of Tillman’s letter writing and observed, “Winthrop is not Senator Tillman’s private college; it belongs to the people of the state . . . and the sentiment about the full family circle at Christmas time should have consideration.”

The bill passed the Senate by a vote of 20 to 17. On February 17, 1906 it became South Carolina law that all South Carolina college students must get 10 days of holiday at Christmas. So, all South Carolina college and university students of today, owe a note of thanks for their holiday to those bold Winthrop girls of 1906.



Collegiate Contemplations

By Gina White, Dir. Archives & Spec. Coll.

This new column in the Pettus newsletter features writings by students, alumni, faculty and staff from Winthrop’s past.

Dr. Rhea Thomas Workman [1918-1988] was a 1937 Winthrop graduate. She received her masters and doctorate from the University of South Carolina. Dr. Workman taught in the S.C. schools before joining the faculty of Columbia College as a professor of English.



Carolina Christmas

(With Apologies to Clement Moore)

by Dr. Rhea Thomas Workman (Class of 1937)

Twas a Carolina Christmas, and throughout the land
Not a snowflake was falling on red hills or sand-
By the pale yellow light of a frost-bitten moon,
Grandpa and his hounds had just treed a raccoon.

The yelping and barking arose to the sky
And frightened the reindeer of Santa up high,
Who stood in his sleigh when he heard all the clatter
And looked o’er the side to see what was the matter.

He said, “Oh my goodness, I almost forgot-
I must make a change as quick as a shot!
“These Southerners are different from Yankees up North-
They want their own kind of Christmas henceforth!”

With a snap of his fingers he turned his big sleigh
Into a yellow-wheeled buggy behind a fast bay;
Then he pulled on the reins to make his rig go
To the old family home-place lying below.

The smoke was still rising from the chimney of clay,
So at a side window Santa pulled up his bay.
When he peeked through the pane and saw the red coals
Of an oak-log fire, and two shiny bowls
Of eggnog and syllabub, to provide him a snack,
He tied up his horse at the old hitching rack.
Then threw up the sash, and before it could fall,
He bounced himself in, like a fat jolly ball!

The children were snug under comfort and quilt
In a four-poster bed that Grandpa had built.
They were dreaming of dinner to be served the next day-
Of turkey and ham, in the old Southern way.
Of rice, giblet gravy and artichoke pickle,
Brandied peaches and pears for appetites fickle,
Ambrosia and fruitcake and sweet potato pone-
They would burden the table until it would groan!
Santa ate his lunch, then turned with a jerk
And started upon his perennial work.
First, he began all the stockings to fill
With oranges and apples, and nuts from Brazil.

Then he saw in the corner a lovely pine tree,
Its sweet smelling needles as green as could be.
With long strings of popcorn festooned about,
And sprinkled with tinsel within and without.
Under the tree he put presents galore-
Not a sled but a wagon-a doll baby and more-
A rifle to shoot, a football to punt-
Then he heard the hounds coming home from the hunt!
He bounced out again and untied his horse,
Hopped in his buggy and set a home course.
But since he was seen by Grandpa and hounds,
As his bay galloped upward in leaps and in bounds.
He drawled a gay greeting, the jolly old pixie:
“Merry Christmas to all of y’all down in Dixie.”

For information on the Archives' collections and holdings, how to donate historical material, or how you can help, contact:

Louise Pettus Archives and Special Collections
Telephone: (803) 323-2334
E-Mail: archives@winthrop.edu Website: www.winthrop.edu/dacus/archives/
Click here for previous issues of [Retrospect](#)