

*Shannon Selin*  
IMAGINING THE BOUNDS OF HISTORY



MENU

## René Savary, the Duke of Rovigo: Napoleon's Henchman

French soldier, diplomat and police minister René Savary, the Duke of Rovigo, has the reputation of being one of Napoleon's most bloodthirsty aides. Though Napoleon could, and did, count on Savary to carry out any number of dark deeds, Savary was not by nature an evil person. He seems to have been motivated by a desire for wealth and by a genuine devotion to Napoleon. Savary's involvement in the death of the Duke of Enghien meant that he was not trusted by the Bourbons after Napoleon's defeat. He was later rehabilitated for a brutal stint as commander of the French forces in Algeria.

### An object of preference

Anne Jean Marie René Savary was born on April 26, 1774 in Marcq, a village in the Ardennes department of northern France. He was the third son of cavalry officer Ponce Savary and his wife, Victoire Loth de Saussay. Savary's mother died when he was seven, leaving the boys to grow up under their father's rigorous discipline at the château de Sedan, a medieval fortified castle. Savary's oldest brother was at the military school at Brienne at the same time as Napoleon. He also served with Napoleon as an artillerist in the regiment of La Fère.

René Savary was educated at the College of St. Louis in Metz. In 1790, at the age of 16, he joined the French cavalry regiment in which his father had served. He immediately saw action in the suppression of a mutiny at the garrison of Nancy.

Savary fought in several campaigns of the French Revolutionary Wars.

*Steeled against fatigue, abstemious by habit, having already made some display of temerity, and being gifted by nature with a good memory, I had become an object of preference to my chiefs, when there was some hazardous enterprise to execute. (1)*

Savary became an aide-de-camp to General Louis Desaix. He accompanied Desaix on Napoleon's Egyptian campaign. Describing the charge of the mamelukes at the Battle of the Pyramids, Savary wrote:

*Although the troops that were in Egypt had been long inured to danger...every one present at the battle of the Pyramids must acknowledge, if he be sincere, that the charge of those ten thousand mamelukes was most awful, and that there was reason, at one moment, to apprehend their breaking through our formidable square, rushing as they did upon them with a confidence which enforced a sullen silence in our ranks....*

*It seemed as if we must inevitably be trampled...under the feet of this cavalry of mamelukes, who were all mounted upon splendid chargers richly caparisoned with gold and silver trappings, covered with draperies of all colours, and waving scarfs, and who were bearing down upon us at full gallop, rending the air with their cries. (2)*

General Desaix was killed at the Battle of Marengo in Italy in June 1800. Savary retrieved his body and broke the news to Napoleon.

*I found the general stretched upon the ground completely stripped of his clothes, and surrounded by other naked bodies. I recognised him, notwithstanding the darkness, owing to the thickness of his hair, which still retained its tie.*

*I had been too long attached to his person to suffer his body to remain on this spot, where it would have been indiscriminately buried with the rest.*



*René Savary, Duke of Rovigo by Robert Lefèvre, 1814*

*I removed a cloak from under the saddle of a horse lying dead at a short distance, and wrapped General Desaix's body in it, with the assistance of an hussar, who had stayed on the field of battle, and joined me in the performance of this mournful duty. He consented to lay it across his horse, and to lead the animal by the bridle as far as Gorrofolo, whilst I should go to communicate the misfortune to the First Consul, who desired me to follow him to Gorrofolo, where I gave him an account of what had taken place. He approved what I had done, and ordered the body to be carried to Milan for the purpose of being embalmed.*

(3)

## Napoleon's aide

Impressed by Savary's loyalty to his commanding officer, Napoleon made Savary his aide-de-camp. In 1801, René Savary was appointed commander of the elite gendarmes guarding the First Consul. He became a friend of Napoleon's family. Savary was frequently invited to Josephine's country estate of Malmaison, where he played in theatrical productions.

On February 27, 1802, Savary married Marie-Charlotte-Félicité de Faudoas-Barbazan de Segnanville, a 17-year-old classmate of Josephine's daughter Hortense. Like Josephine, Félicité was a Creole, born in the French Caribbean. The couple went on to have seven children: Hortense Josephine (born in 1802), Léontine (1804), Louise (1807), Marie Charlotte (1811), Napoléon Marie René (1813), Anne Charlotte (1814), and Marie François Tristan (1816). Neither spouse was faithful. One of Savary's mistresses was Madame du Cayla, later the mistress of Louis XVIII. Félicité also had a lover, Sébastiani, who is believed to have fathered her youngest son, the writer and adventurer Gustave Aimard.

In late 1803 Savary helped uncover the plot by Georges Cadoudal and Jean-Charles Pichegru to assassinate Napoleon. Like Pierre-François Réal, Savary's reputation was tarnished by the subsequent arrest and execution, on March 21, 1804, of a Bourbon prince, the Duke of Enghien, on trumped-up charges. Savary was present at Enghien's court-martial, but did not participate in it. The unanimous verdict was death. The presiding general said afterwards that he had tried to write to Napoleon with an appeal for mercy, but someone (understood to be Savary) had intervened to prevent the dispatch, an accusation Savary denied. Savary's biographer, Thierry Lentz, says that no one could have saved Enghien; Napoleon wanted him dead. (4) Savary commanded the firing squad. General Henri Bertrand's wife Fanny later told Neil Campbell, the British commissioner who accompanied Napoleon to Elba, that

*Savary ordered a lantern to be tied to the Duke d'Enghien's breast, in consequence of his requesting that the soldiers would not fail in their shots. (5)*

In 1805, René Savary, now a general, returned to the battlefield as Napoleon's aide-de-camp. He undertook special diplomatic missions for Napoleon and organized a ring of spies for him. Savary was at the Battles of Austerlitz and Friedland. He assured the security of Warsaw, was named governor of Königsburg, and in 1807 became an envoy extraordinaire to St. Petersburg. Upon returning to Paris, he returned to the elite gendarmerie. Savary accumulated a fortune as Napoleon rewarded him handsomely for his services. "He is a man,"

and Napoleon, "that one must continually corrupt." (6) At the same time, Napoleon knew that Savary would refuse him nothing.

*If I ordered Savary to part with his wife and his children, I'm sure he would not hesitate. (7)*

In 1808, Savary was named Duke of Rovigo. That same year Savary was sent to Spain, where he helped Napoleon remove the Spanish Bourbons from the throne.

In 1810, Napoleon appointed Savary Minister of Police, replacing Joseph Fouché. As such, Savary gained a reputation for censorship, cynicism and brutality. Savary stuck with Napoleon right up until the latter's exile to Elba in April 1814. He was among the first to welcome Napoleon back when he returned to France in 1815. During the Hundred Days, Savary was appointed inspector-general of the gendarmerie. He remained with Napoleon after the defeat at Waterloo, and was among those pressing Napoleon to give himself up to England, rather than try to escape to the United States. Savary sailed to Plymouth with Napoleon on *HMS Bellerophon*. During this voyage he was described as "a very fine looking man, about 50, with a countenance expressive of superior talents." (8)

Though he wanted to, Savary was not allowed to accompany Napoleon to St. Helena. Like Charles and Henri Lallemand and Charles Lefebvre-Desnouettes, Savary was among those proscribed by the French ordinance of July 24, 1815. This meant he was wanted for arrest and trial (under pain of death) for his actions during the Hundred Days. Recounting Savary's despair at being separated from Napoleon, Charles de Montholon wrote:

*He loved the Emperor with all his heart, and with such affection, that I can compare it to nothing else than that of a dog for his master. (9)*

Napoleon later said on St. Helena:

*Savary is a man of good heart, and a brave soldier. ... He loves me with the affection of a son. (10)*

## Seeking rehabilitation

René Savary, with Charles Lallemand, was interned for several months at Malta. He escaped in April 1816, apparently with the English government's agreement, and went to Turkey. On December 24, 1816, he was condemned to death in absentia by a French court. Savary wrote to Austrian Foreign Minister Clemens von Metternich asking for asylum. He reminded Metternich that he had been of assistance to Napoleon's wife, Marie Louise, who was the daughter of Austrian Emperor Francis I. Savary was granted permission to live at Gratz in Stiria, where his wife visited him. French authorities became alarmed, however, when they heard rumours that Savary might be plotting to try to place Napoleon's and Marie Louise's son, the King of Rome, on the French throne. Austria acceded to French demands to expel Savary. In June 1819 he moved to London.

Meanwhile Savary's wife had been trying to obtain a reversal of her husband's sentence. In late 1819 Savary returned to France and surrendered. He was tried in a court-martial on December 27, 1819, and was found not guilty. There were probably negotiations between him and the French government to allow his acquittal in exchange for an agreement not to publish his memoirs. In light of Savary's relationship with Madame du Cayla, these could have compromised King Louis XVIII as well as others.

Savary settled with his family on his estate at Nainville, outside of Paris. Not content with saving his neck, Savary thought he should be able to reclaim his previous privileges as a French officer. Instead he was put on half pay and transferred to reserve duty. Concerned about his diminished fortune, Savary pestered members of the royal administration who had served with him during the Consulate and Empire. He wanted full reintegration into the army and a dignified command. Madame du Cayla intervened on his behalf. Savary was granted several audiences with Louis XVIII, who was interested in finding out whether Savary could tell him anything about liberal or Bonapartist plots against his rule. As you will see in *Napoleon in America*, Savary may have been playing both sides.

Savary thought his turn had come when France was getting ready to intervene in Spain in 1823. He imagined that the French army had need of his knowledge of the country. He wrote to the Minister of War seeking a commission. The response was a polite refusal that invoked both the memory of the Duke of Enghien and Savary's role during the Hundred Days. Savary persisted, pressing Prime Minister Villèle, to no avail. Though friends advised him not to, in the fall of 1823 he published his account of the Enghien affair. This excused both himself and Napoleon. He blamed Talleyrand for the Duke's death. Talleyrand rallied Louis XVIII to his side, and the king forbade Savary from entering the Tuileries. In December 1823 Savary was permanently retired from the army.

Savary turned to writing his memoirs, which he published in multiple volumes in 1828-1829. They are distinctly Bonapartist. Of Napoleon, he wrote:

*No man ever did so much good, or met with so much ingratitude. Great stress will be laid upon the sacrifices which humanity had to endure and the wars which it was not in his power to avert, but no notice will be taken of the service which he exclusively conferred.... [H]is brilliant career remains to defend him; it is exclusively the offspring of his genius and his immortal works will long remain as objects of comparison difficult of attainment for those who shall attempt to imitate him; whilst Frenchmen will consider them as the proudest records in their history. They will also serve as an answer to all those attacks which a spirit of revenge never ceases to direct against them, and when time, which analyzes everything, shall have disarmed resentment, Napoleon will be held up to the veneration of history as the man of the people, as the hero of liberal institutions. (11)*

## René Savary after the 1830 Revolution

After a year in Italy, Savary and his wife returned to Paris after the July 1830 Revolution. Charles X had abdicated, and the new king, Louis-Philippe, did not hold the senior Bourbons' grudge. Savary again asked to be reintegrated into the army. In December 1831 Savary was named governor of the French possessions in Africa and commander of the occupying army in Algeria. He quarrelled with his subordinates and ruled as a despot. In 1833, Savary, a heavy smoker, developed a sore throat that turned out to be cancer of the larynx. He lost his voice and returned to France, where he died on June 2, 1833. René Savary is buried at Père Lachaise cemetery in Paris.

Madame de Rémusat summed him up as follows:

*Savary, the object of general terror, despite his conduct...was not fundamentally a bad man. His dominant passion was a taste for money. Without any military talent...he had to dream of making his fortune by means other than those employed by his companions in arms. He saw a way forward in following the system of cunning and denunciations that Bonaparte favoured, and having once been introduced to it, it was not possible for him to think of retiring. He was better than his reputation.... He had reasons to know Bonaparte and tremble before him. When he was minister, he dared allow himself some shadow of resistance, and thus showed himself accessible to a certain desire to recommend himself to public opinion.... The emperor carefully cultivated among men all shameful passions; under his reign, they were particularly productive. (11)*

There is no biography in English of René Savary. Thierry Lentz has written a fine one in French: *Savary: le séide de Napoléon* (Fayard, 2001). You can read extracts of Savary's memoirs (in English) on the War Times Journal website. His full memoirs are available for free on the Internet Archive.

You might also enjoy:

Napoleon's Policeman, Pierre-François Réal

General Charles Lallemand: Invader of Texas

Why didn't Napoleon escape to the United States?

Assassination Attempts on Napoleon Bonaparte

Gustave Aimard, the Frenchman Who Wrote Westerns

1. Anne Jean Marie René Savary, *Memoirs of the Duke of Rovigo Illustrative of the History of the Emperor Napoleon*, Vol. I (London, 1828), p. 6.
2. *Ibid.*, p. 157.
3. *Ibid.*, pp. 181-182.
4. Thierry Lentz, *Savary: le séide de Napoléon* (Paris, 2001), pp. 120-121.
5. Neil Campbell, *Napoleon at Fontainebleau and Elba* (London, 1869), p. 295.
6. Paul de Rémusat, ed., *Mémoires de Madame de Rémusat*, Vol. II (Paris, 1880), p. 245.

7. *Ibid.*, p. 245.
8. "Buonapartiana," *The Gentleman's Magazine and Historical Chronicle*, Vol. 85 (London, December 1815), p. 517.
9. Charles Tristan Montholon, *History of the Captivity of Napoleon at St. Helena*, Vol. 1 (Philadelphia, 1846), p. 113.
10. Barry E. O'Meara, *Napoleon in Exile; or A Voice from St. Helena*, Vol. I (New York, 1853), p. 163.
11. *Memoirs of the Duke of Rovigo*, Vol. IV, pp. 185-186.
12. *Mémoires de Madame de Rémusat*, Vol. II, pp 245-247.

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## 14 comments on "René Savary, the Duke of Rovigo: Napoleon's Henchman"

*Margaret Chrisawn* says:

March 6, 2015 at 9:50 am

I am not sure why you wrote that "In 1808, Savary was named Duke of Rovigo. The only other person Napoleon ever honoured with a dukedom was Caulaincourt, who became Duke of Vicenza." By the middle of the summer of 1808 almost all the marshals and a few superlative administrators had been awarded ducal titles: Massena/Rivoli, Ney/Elchingen, Lannes/Montebello, and the list goes on and on. Savary and Caulaincourt, both of whom were Imperial DCs and generals at the time, received ducal titles attached to provinces, rather than as battlefield commemorations, but that was also true for Oudinot and Marmont, for example.

Of course, I also agree that no one could have saved Enghien and, from a purely subjective historical POV, I've never shed a tear over him.

Reply

• *Shannon Selin* says:

March 6, 2015 at 10:01 am

Thanks very much for the correction, Margaret. I've updated the post.

Reply

• *Irene Hartlmayr* says:

March 6, 2015 at 10:12 am

I agree! There have been worse things done on earth, and I never understand why so much fuss is made over Enghien's execution. Except, of course, that it must be bad because done by Napoleon. When the Russians murdered Tsar Paul I nobody in Europe made a fuss about that. That was done by "legitimate" people, therefore it was all right. Prejudice is forever present when confronting Napoleon.

Research by:

Josie Retia Savary - Dame  
Library of Congress  
Washington, D. C.

#### SAVARY

The first Savary on record came into France with the band of Norsemen, headed by Rollo, who was born in 860 and died 933. Savary was then called Sabarick - The Sword Chief. This band settled in the province of France now called Normandy, Land of The Norsemen.

The Savary family has furnished several men of note to France. There was one Bishop of Aixhe Chapel in the eleventh century. Nicholas was minister of Finance under King Louis XIII. Anne Jean Marie Rene, Duc deRovigo, born 1774, died 1833, was a classmate of Napoleon Bonaparte at the French Military Academy. They were close friends. Napoleon never forgot his friend and conferred many honors upon him. He made Savary Commander of his bodyguard, Minister of Police and created him Duc (Duke) of Rovigo.

Great Grandmother Josephine Gillette Savary told Uncle Joe Savary that her husband, Joseph Savary was a nephew of Duc de Rovigo.

JOSEPH SAVARY - Born probably 1781 to 1783

Joseph Savary ran away at the age of 14 and joined the army of Napoleon, as a drummer boy. (Uncle Joe, as his namesake inherited his small, ebony drumsticks. I have seen them at Aunt Viola's house.) Before the end of the war Joseph had received a commission because he was among those former officers of Napoleon, whom the French government banished from France by Ordinance in 1816. There were three hundred heads of families who came to Philadelphia, then the capital of U. S. A., to negotiate the purchase of lands upon which to settle.

They finally secured two townships in western Alabama at two dollars per acre. This group were called the Vine and Olive Colony. The lands allotted them was located at the confluence of The Big Warrior and Tombigbee Rivers. There they founded the City of Demopolis. (A detailed account of this Colony is given in The History of Alabama by Pickette.) Joseph Savary bought two hundred and forty acres. (I learned that from Alabama Land Records.)

After the Colony had lived upon their lands for twelve years, the U. S. A. government found that this land had been devised by treaty to the Indians. The Colonists were reimbursed the full price originally paid by them for their acreage - minus any reimbursement for improvements they had made. Buildings, fences, trees, etc. Most of the Colonists (being disgusted, no doubt) scattered out.

Joseph Savary with his wife and three children moved to Selma, where he opened a tan yard. During the war between the States Joseph made saddles, bridles, etc. for the Confederate Army. His son, Charles worked with him until 1862, when he (Charles) joined the Confederate Cavalry under General Joseph Wheeler, Company H of the 8th Alabama Cavalry. (This is on my record as a Daughter of The Confederacy.)

Charles was captured at the Battle of Vicksburg and imprisoned at Anniston, Alabama and was discharged on May 14, 1865. While in prison he was ill with Yellow Jaundice, now called hepatitis.

The Vine and Olive Colony waited in Philadelphia nearly two years (1816 - 1818) for the U. S. A. government to determine which lands would be sold to them. While waiting there Joseph Savary married Josephine Gillette, also a French refugee. Her father had been an officer in The King's Army and was beheaded because of being a Royalist. His wife had died earlier. Josephine, then a young child was smuggled out of Brittany, France into England on a fishing boat going first to England, from there to Philadelphia, where a brother of the nurse owned a restaurant. Josephine was known as a niece of the restaurant owner.

The Gillette family were Seigneurs in Brittany similar to Esquires in England, not nobility, but wealthy landowners. Josephine was likely born in 1802 or 1804. She died about 1890. (Maria said I was a year old when her Grandmother died. Joseph and Josephine are buried in the Dallas Street Cemetery at Selma. So also are their son, Charles and his wife Margaret Ann Spratt.

CHILDREN OF JOSEPH and JOSEPHINE SAVARY

Marie (mary) married Mr. Stilt

Cornelia married Mr. Wilkerson - moved to Texas

Charles, born 1830 - 52 married Margaret Ann Spratt, born in Lowndes County, Alabama near Benton, born 1835, died 1876.

Great Grandmother told Uncle Jos that the father of her husband, Joseph, was Charles and that Charles had fought in The American Revolution under General Lafayette.

I went to the Library of Congress in Washington, D. C. and found the following in a list published in 1905. "Combattants de la Guerre American Revolution by the Minister of Foreign Affairs of France. Savary Charles Francois born Paris 1738 D. 1782 Captain in REgiment of Touraine took part in the Siege of Yorktown.

CITRUS COUNTY HISTORICAL SOCIETY  
 ATT; Chris Chinault, Chairperson  
 110 N. Apopka Av Room 251  
 Inverness, Fl 32650

Re: NAME SELECTION TASKFORCE LECANTO GOVERNMENT BUILDING CENTER

LADYS AND GENTLEMEN:

TO HONOR THE FAMILY OF AN EARLY PIONEER SETTLER OF CITRUS COUNTY  
 I PLACE IN NOMINATION THE NAME OF CHARLES PINCKNEY SAVARY

A FRENCHMAN, BORN IN A FRENCH COLONY TOWNSHIP GROUP, VINE & OLIVE  
 COLONY IN WESTERN ALABAMA. SETTLE IN TOMPKINSVILLE ( INVERNESS )  
 CITRUS COUNTY FLORIDA.

HIS ACCOMPLISHMENTS GREAT AND IMPORTANT TO THE HISTORICAL SOCIETY  
 OF THIS STATE AND COUNTY.

Savary was a skilled woodsman, he loved the land and the people  
 who depended upon it, farming it's fruiting seasons with Citrus,  
 Pecans and Melons, A true Florida cracker, sometimes a loner romping  
 the lakes, river, forest and remote scrub lands. A prospector who  
 learned early in life the value of believing in oneself, A positive  
 thinking man who dared to dream the impossible dream. He beleived  
 Florida to be rich in valuable ores and sometimes went out prospect  
 ing for silver or oil.

His masterpiece discovery was Black Phosphate and at the time he  
 thought he had found the elusive silver ore.  
 This dicoverly was dierctly responsible for the Florida Phosphate  
 Boom and the historic and importance activities of the European  
 investors in the state of Florida, they were to bring to this County  
 the first Railroad replacing riverboats, and numerable business  
 activities in land and building developement as Citrus County Court  
 House in 1912. and the main Street Masonic Lodge Center ( Date ? )  
 A new Jailhouse replaced the Hanging Tree at COOTER POND (SUNSET  
 LAKE):

A Dyed-in-the-wool-DEMOCRAT, Co-Founder of the MASONIC LODGE, Citrus  
 County. M/ Woodsmen of The World. Land owner and Developer. Banker  
 and businessman..

The C.P. Savary family has furnished several Sons and Daughters of  
 Notoriety to the County.

Deceased VIOLA SAVARY-TOOKE, Businessperson, Hat and Dress Shop Owner, 1900's.  
 County worker, Citrus County Agriculture Dept. 4-H Club, County home-  
 make Economics, Teaching the lost art and science of preserving and  
 canning foods to Citrus Countians. Co-Founder of 1st County Fair.  
 M/Eastern Star, Co-Founder Womens Club, Inverness. M/ Church ? )

Deceased Lucy Savary-Reivers, HOMEMAKER, Dunnellon , Fl M/Club ?) M/Church ?)

Deceased Ruby Savary-Neville, HOMEMAKER, Dunnellon , FL M/Club ?) M/Church ?)

DAUGHTERS :

MARGARET SAVARY-BRANNEN, Business Executive, Writer.  
Banking Executive, Serving on Board of Directors, BRANNEN BANKS  
OF FLORIDA. 1930 - 1990's, Homemaker, Co-Founder Citrus M.Hospital.  
M/ EastrenStar, M/ Women Club, Historical Society, ect.  
Public School Teacher, 1930's. ect. INVERNESS,FL

GLADYS SAVARY-CARROLL: Business Planer , Executive Management of  
Shops, Electrolysis. ect. FLORIDA, WASHINGTON, D.C.  
Among her Guests, Marjorie Kinnan Rowlings, The Harry S. Truman,  
L.B. JOHnson's, ect. M/ Historical Society. INVERNESS. !930 -1990's

MARY CLARE SAVARY- COOPER: Business MANAGEMENT, BUSINESS OWNER,  
ect. HOMEMAKER, M/ EasternStar, M/ Womens Club, M/Historical Society.  
Ect, ect. 1930 to 1990's

SONS:

Deceased DONALD LEE SAVARY(DL)Supervisor U.S. FORESTRY SERVICE, 1930's  
BANKING EXECUTIVE, BRANNEN BANKS OF FLORIDA, 1930-1970's  
ect.

Deceased JOSEPH SIDNEY SAVARY: ( JOE ) Two Term Citrus County Tax  
Assesor-- 1930's  
WORLD WAR I, VET, NAVY  
INVERNESS, US POSTMASTER, 1940's. ECT., ECT.

Deceased NORMAN PINCKNEY SAVARY: DREDGEBOAT OPERATOR, ( He helped to dig  
every pit in Citrus County, Worked in Hernando County. 1913-1932..  
Manager City of Inverness Waterworks, 1935-1951,  
POLICE CHIEF CITY OF INVERNESS, 1934-1951  
CITRUS COUNTY COMMISSIONERS BOARD 1940-1951, Co-founder of 1st  
County Fair.

Among his many friends CLAUDE D. PEPPER, FLORIDA  
1900-1989  
DEMOCRAT

C.P. SAVARY: His legacy is great, but his challenge to us all is  
greater still: to ensure that every American ages as he did- with  
dignity, and a purpose and independence.

P.S. BESIDE' EVERY GREAT MAN STANDS A GREAT WOMEN, WITH A BIOGRAPHY.  
MARGARET SAFFOLD WHITE SAVARY - WAS THE PILLOW OF STRENGTH, MORALLY  
POWERFUL.

BE SENSITIVE TO THE NEEDS OF OTHERS... GERI SAVARY-OGDEN  
A GRAND-DAUGHTER

## ICE CREAM, A FRENCH CREATION

( SAVORY CREAM, THE FLOWER OF MILK) A small portion of food served at the end of a meal.

CREATED AROUND THE 13th CENTURY BY: I NICHOLAS SAVARY, THUS CREATING THE FRENCH WORD ( SAVORY )

Americans consume more ice cream than any other country on earth, most probably think of it as yet another American creation. Although it has been popularized here, the origins of this passionately loved desert go back to another time and another place--past the French who call it 'glace', the Spanish who call it helado, the Germans who call it eis, and even the Russians who call it marozhnye--back to the 1st century A.D. and Nero, the Roman Emperor, his slaves brought snow and ice from nearby mountains, which Nero flavored with fruit and fruit pulp, thus creating the forerunner of today's fruit ices.

Late in the 13th century, when Marco Polo returned from his journey to the Orient, he brought back with him a recipe for a frozen dessert that included milk and resembled sherbet. This recipe was said to have been popular in Asia for a thousand years, it took Venice by storm and soon spread throughout all of Italy. From Italy it was but a short journey to France. THE ORIGIN OF THE FRENCH WORD ( SAVORY ) "Appetizing" The Savary family had furnished several men of note to France, Nicholas Savary served as Minister of France under King Louis XIII, Napoleon Bonaparte conferred many honors upon Savary Duc (Duke) of Rouigo, Joseph Savary a nephew of Duc (DUKE) Rouigo was among those former officers of Napoleon's, whom the French Government banished from France by ordinance in 1816, Three hundred heads of the Savary families came to Philadelphia then the capital of U.S.A., to negotiate the purchasing of lands upon which to settle, they finally secured two Townships in Western Alabama, This group were called the vine and olive colony, and was responsible for the introduction of SAVORY CREAM ( ICE CREAM ) into the colonies. Ice Cream had found its way across the Atlantic as early as 1700

It was through the knowledge of Savary's Cooks of Marco Polo's recipes for frozen desserts made from milk, that the French Society came to appreciate ICE CREAM, Savary's French Chef included cream in the frozen dessert recipe adding different flavors and sweetened it with honey, Savary called it the "FLOWER OF MILK, SAVORY CREAM" a small portion was served at the end of a meal. Thus creating the French word ( SAVORY ).

ICE CREAM was known and loved at the court of Charles I of England. One story insist that the king was so well pleased with his first taste of ice cream that he gave his chef a pension on the condition that he would reveal the secret recipe to no one else. After King Charles I was beheaded in 1649, the Chef felt himself relieved of his pledge and subsequently sold the recipe to a Frenchman who operated the Cafe Napolitain in Paris.

James II also had a fondness for ice cream. Records kept by the Lord Steward for the year 1686 include an entry of L12 for " a dozen dishes of ice cream" purchased for James during an encampment, at L1 per dish, ice cream was expensive even by a King's standard.

While frozen ices and ice cream were relished in royal households, it was not until 1670 that the general public had an opportunity to enjoy them.

ICE CREAM, A FRENCH CREATION, BY: GERI SAVARY- OGDEN 1986  
written especially for the book, "FAVORITE RECIPES OF 40 U.S. PRESIDENTS"

RESEARCHS BY ROBERT O'NEAL, PROFESSOR OF LANGUAGE  
AND HUNTAVILLE, AL  
GERI SAVARY-OGDEN  
U OF AL,  
1980

In the year 1670 the Cafe Procope opened in Paris France and earned the dual honor of introducing Iced Cream, as it was then called, and becoming the city's first coffee house, Cafe Procope still does a brisk business on the rue de l'ancienne.

By 1700 ice cream was so popular that an anonymous publication of some eighty-four pages appeared under the title L'Art de Faire des Glaces. Devoted exclusively to the preparation of ice cream, it gave formulas for such delightful creations as chocolate, apricot, rose, violet and caramel ice creams. Other publications followed in 1747 with HANNAH GLASSE'S "THE ART OF COOKERY MADE EASY, and in 1750 with ELIZABETH PRICE'S "THE NEW UNIVERSAL COMPLETE CONFECTIONER. It is significant that both books were written by Women at a time when publishing was almost exclusively a male domain.

The public's enthusiasm for ice cream was so overwhelming that its constant supply was a matter of general concern, 1794, BEETHOVEN complained to a friend in a letter from Vienna, The Viennese are afraid that it will be impossible to have any ice cream, for the winter is mild, ice is rare."

Back in the U.S.A., Thomas Black, a Virginian, had been a dinner guest in the Annapolis home of William Bladen, Governor of Maryland, Writing of the occasion he noted., "You saw a plain proof of the great plenty of the country, a table in the most splendid manner set out with great variety of dishes, all serv'd up in the most elegant way, after which came a dessert no less curious, among the rarities... was some fine ice cream which, with the strawberries and milk, eat most deliciously". At this time the Continental Congress proclaimed the Declaration of Independence in 1776, ice cream-making was an involved process, requiring lots of ice and much labor. The ice cream mixture needed vigorous beating in a pewter pot, while at the same time the pot was shaken up and down in a larger pan of salt and ice. Since ice was hardly a year-round commodity, its availability was uncertain.

1777, the first advertisement offering ice cream appeared in the New York Gazette announcing that ice cream was available "almost every day." By 1786 the New York Post Boy carried an advertisement from the competition proclaiming, "Ladies and Gentlemen may be supplied with ice cream every day at the City Tavern.

There is ample evidence to indicate that George Washington was a real ice cream buff. Mrs. Alexander Hamilton served him ice cream at a dinner party in 1789. in Philadelphia while attending a meeting of the Society of the Cincinnati, he is known to have bought a "Crean machine for Making ice," which sounds like some sort of ice cream-making equipment. An inventory of Mount Vernon includes "Two pewter ice cream pots." most convincing however are the records of an ice cream merchant on Chatham St. in New York, which show that Washington charged the amount of more than \$200. for purchases of ice cream in the summer of 1790.

Even the Army was not immune to the fascination of this new dessert., Returning to his base in Greenville, Ohio, after the Battle of Fallen Timbers in 1794, Major General "Mad Anthony" Wayne wrote. "Officers waiting only long enough to wash away the travel stains, sat at a table to dine sumptuously on roast venison, beef, boiled mutton, duck, raccoon, O'possum, mince and apple pies, plum cake, floating island, and to cap the jubilation, dishes of ice cream, a dainty which the Army had not had since it left the East.

Thomas Jefferson was not only an ice cream fancier, but brought his considerable inventive talent to the subject, developing while he was in France an eighteen-step process for its manufacture. One historian reports that " at one White House Dinner visitors expressed amazement that the dessert had been ice cream brought to the table in the form of small balls in cases of warm pastry. " Writing in 1802 a dinner guest described it as " ice cream very good, crust wholly dried crumbled into thin flakes." By all accounts, Jefferson is generally credited with inventing that delightful creation known to us today as Baked Alaska.

As the wife of James Madison, Secretary of State to Jefferson, Dolley Madison served as his official hostess at the White House, and it was probably during Jefferson's administration that Dolley glamorized ice cream by serving it at state dinners. A guest at one of those affairs wrote, " Last night I was bid by our President to the White House, and it was a most unusual affair. Mrs. Madison always entertains with Grace and Charm, but last night there was a sparkle in her eye that set astir an Air of Expectancy among her guests. When finally the brilliant Assembly-- America's best- entered the dining room, they beheld a Table set with French china and English silver, laden with good things to eat, and in the Center high on a silver platter, a large shining dome of pink Ice Cream.

By the beginning of the 19th century, a series of " gardens" sprang up in New York City, where customers could eat and drink and enjoy ice cream, including the new favorites, raspberry , pineapple and butter nut. Not everyone accepted the new confection. Elizabeth Drinker, a grand ole Quaker lady living in Philadelphia, wrote in her journal that " William and Mary went out this evening to eat ice'd cream, the eating of ice'd cream or going to ice'd cream houses, are two acts neither of which I admire or approve."

Still ice harvesting and the development of the insulated icehouse, which made it feasible to store this necessary ingredient year round, prompted businessmen, ever alert to the chance for a good profit, to open ice cream parlors throughout the country.

The availability of ice led also to the eventual birth of the ice cream street vendor and by 1828 the merchants were hawking, " I Scream, Ice Cream " along the sidewalks of New York.

Despite the ready supply of ice, ice cream was still a delicacy rarely enjoyed by the average family because it was both difficult and awkward to prepare. The single development that brought ice cream into the average American household was the invention in 1846 of the hand-cranked ice cream freezer by Nancy Johnson, a New Jersey woman with a great flair for mechanical things.

By 1850 ice cream had become one of the necessities of American life. A party without ice cream would be like a breakfast without eggs or a dinner without a roast. Ralph Waldo Emerson wrote that, " We dare not trust our wit for making our home pleasant to our friends so we buy ICE CREAM."

# The History of Ice Cream



## The Evolution of Ice Cream

Ice cream's origins are known to reach back as far as the second century B.C., although no specific date of origin nor inventor has been undisputably credited with its discovery. We know that Alexander the Great enjoyed snow and ice flavored with honey and nectar. Biblical references also show that King Solomon was fond of iced drinks during harvesting. During the Roman Empire, Nero Claudius Caesar (A.D. 54-86) frequently sent runners into the mountains for snow, which was then flavored with fruits and juices.

Over a thousand years later, Marco Polo returned to Italy from the Far East

with a recipe that closely resembled what is now called sherbet. Historians estimate that this recipe evolved into ice cream sometime in the 16th century.

England seems to have discovered ice cream at the same time, or perhaps even earlier than the Italians. "Cream Ice," as it was called, appeared regularly at the table of Charles I during the 17th century. France was introduced to similar frozen desserts in 1553 by the Italian Catherine de Medici when she became the wife of Henry II of France. It wasn't until 1660 that ice cream was made available to the general public. The Sicilian Procopio introduced a recipe blending milk, cream, butter and eggs at *Café Procope*, the first café in Paris.

## Ice Cream for America

The first official account of ice cream in the New World comes from a letter written in 1744 by a guest of Maryland Governor William Bladen. The first advertisement for ice cream in this country appeared in the *New York Gazette* on May 12, 1777, when confectioner Philip Lenzi announced that ice cream was available "almost every day." Records kept by a Chatham Street, New York, merchant show that President George Washington spent approximately \$200 for ice cream during the summer of 1790. Inventory records of Mount Vernon taken after Washington's death revealed "two pewter ice cream pots." President Thomas Jefferson was said to have a favorite 18-step recipe for an ice cream delicacy that resembled a modern-day Baked Alaska. **Check out President Jefferson's vanilla ice cream recipe here.** In 1813, Dolley Madison served a magnificent strawberry ice cream creation at President Madison's second inaugural banquet at the White House.

Until 1800, ice cream remained a rare and exotic dessert enjoyed mostly by the elite. Around 1800, insulated ice houses were invented. Manufacturing ice cream soon became an industry in America, pioneered in 1851 by a Baltimore milk dealer named Jacob Fussell. Like other American industries, ice cream production increased because of technological innovations, including steam power, mechanical refrigeration, the homogenizer, electric power and motors, packing machines, and new freezing processes and equipment. In addition, motorized delivery vehicles dramatically changed the industry. Due to ongoing technological advances, today's total frozen dairy annual production in the United States is more than 1.6 billion gallons.

Wide availability of ice cream in the late 19th century led to new creations. In 1874, the American soda fountain shop and the profession of the "soda jerk" emerged with the invention of the ice cream soda. In response to religious criticism for eating "sinfully" rich ice cream sodas on Sundays, ice cream merchants left out the carbonated water and invented the ice cream "Sunday" in the late 1890's. The name was eventually changed to "sundae" to remove any connection with the Sabbath.

Ice cream became an edible morale symbol during World War II. Each branch of the military tried to outdo the others in serving ice cream to its troops. In 1945, the first "floating ice cream parlor" was built for sailors in the western Pacific. When the war ended, and dairy product rationing was lifted, America celebrated its victory with ice cream. Americans consumed over 20 quarts of ice cream per person in 1946.

In the 1940s through the '70s, ice cream production was relatively constant in the United States. As more prepackaged ice cream was sold through supermarkets, traditional ice cream parlors and soda fountains started to

disappear. Now, specialty ice cream stores and unique restaurants that feature ice cream dishes have surged in popularity. These stores and restaurants are popular with those who remember the ice cream shops and soda fountains of days past, as well as with new generations of ice cream fans.

SAVARY

1870 Dallas County Ala. Summerfield Prec. P.O. Selma

221 SAVARY, Charles	48	1822	Ala.
Margaret	35	1835	Ala. (Spratt)
Vilola	15	1855	Ala.
Deceus	13	1857	Ala.
Pinckney	9	1861	Ala.
Joseph	4	1864	Ala.
Margaret	1	1869	Ala.

1880

1900 Dunnellon Prec No. 24

215 SAVARY, Charles P.	38	Ala	1862	Md 18yrs
Maggie (Saffold)	32	Ala	Oct 1867	8-6
Viola	16	FL	Jul 1883	
Lucy M.	14	FL	Oct 1885	
Norman	9	FL	1891	
Ruby	6	FL	1893	
Joseph L.	2	FL	1897	
Clarence	3/12	FL	1900	

1910

91 SAVARY, Charles P.	48	Al	Al	Al	1862	Md 27yrs
Maggie	43	Al	Al	Al	1867	
Norman	19	FL	Al	Al	1891	
Ruby	17	FL	Al	Al	1893	
Joe	12	FL	Al	Al	1897	
D.L.	8	Fl	AL	Al	1902	
Gladys	5	Fl	Al	Al	1905	
Margaret	3	FL	Al	Al	1907	

1920 Town of Inverness

SAVARY, Charles P.	59	Al	Al	Al
Maggie S.	52	Al	Al	Al
Ruby	26	Fl	Al	Al
Joe	22	Fl	Al	Al
D.L.	17	Fl	Al	Al
Gladys	15	Fl	Al	Al
Margaret	12	Fl	Al	Al
Mary Clair	10	Fl	Al	Al

1930 Town of Inverness

188 SAVARY, Pinkney S.	69	Al
Margaret S.	63	Al
TOOKE, Viola	45	FL Dau inlaw
SAVARY, Donald L. Jr	28	Fl Grandson
Ina Le		FL
Donald L. Jr.		FL
Charles B.	9/12	FL
Margaret	23	FL
Mary C.	19	FL

189 Town of Inverness

SAVARY, Joe S.	31	FL
Ada F	31	FL Swe Swe
Joanna	3 6/12	EL FL Swe
Johnson S.		FL FL Swe

SAVAGE	HERBERT G.	1913-1978	OAKRIDGE	57
SAVARY	ADA JOHNSON	1899-1975	OAKRIDGE	3
SAVARY	ANDREW JACKSON	1924-1993	OAKRIDGE	14
SAVARY	BABY GIRL	?-1934	OAKRIDGE	14
SAVARY	C. LOUISE	1911-1974	OAKRIDGE	81
SAVARY	CHARLES PINKNEY	1861-1932	OAKRIDGE	16
SAVARY	DONALD LEE	1902-1983	OAKRIDGE	16
SAVARY	IDA LEE	1902-1993	OAKRIDGE	16
SAVARY	JIMMY	1932-1944	OAKRIDGE	14
SAVARY	JOE S.	1897-1952	OAKRIDGE	2
SAVARY	MARGARET SAFFOLD	1867-1954	OAKRIDGE	16
SAVARY	MAUDE B.	1895-1982	OAKRIDGE	14
SAVARY	NORMAN P.	1891-1968	OAKRIDGE	14
SAVARY	NORMAN S	1913-	OAKRIDGE	81

TOOKE	DAVID A	1866-1961	HILLS OF REST	5
TOOKE	ETTA VIOLA HIGGINS	1873-1942	HILLS OF REST	5
TOOKE	GEORGE A	1907-1960	HILLS OF REST	5
TOOKE	IRVEN L.	1896-1986	OAKRIDGE	12
TOOKE	JAMES WILBUR	1876-1927	OAKRIDGE	16
TOOKE	MATTIE E	1876-1960	HILLS OF REST	21
TOOKE	THOMAS W	1870-1922	HILLS OF REST	21
TOOKE	VIOLA SAVARY	1884-1979	OAKRIDGE	16
TOOKE	WILMOTH F.	1899-1972	OAKRIDGE	12

## SAVARY

## Savary Marriages

Viola to James Wilber Tooke		Bk 2 Pg 85
Mary Clare to John Wallace Cooper	23 Jun 1935	Bk 4 Pg 295
Josie M. to George W. DeMuro	18 Jan 1888	1 8
Lucy May to Hugh W. Rives	24 Apr 1904	1 412
C.P. to Maggie S. White	19 Apr 1883	0 16
D.L. to Ida Lee Love	21 Nov 1924	3 355
Albert to Annie Stevens	4 Mar 1938	4 469
Norman to Louise Luttrell	3 Feb 1934	4 216
Donald L. Jr to Peggy Joan Tooke	6 Sep 1947	5 536
Johnson Sidney to Mary Tarr Bradford	26 Nov 1953	6 174
Leo to Dorothy Anderson	30 Jul 1950	6 39
Leo to Dorothy Louise Savary	11 Apr 1953	6 150
Margaret Teresa to Leland Norman Holland	23 Dec 1955	6 272
Norma Jean to Salathiel Geo Fitchett	9 May 1953	6 150
Gail Yvonne to Maurice McDaniel	2 Jul 1968	7 262
Patricia Louise to David Eugene Wiley	15 Apr 1968	7 262

## Cemeteries Oak Ridge

Joe S.	21 Oct 1897	28 Feb 1952
Ada Johnson	1 Feb 1899	15 Jan 1975
Herbert G.	7 Nov 1913	13 Jul 1978
Andrew Jackson	12 May 1924	21 Apr 1993 WW2
Baby Girl	18 Dec 1934	
C. Louise	13 Feb 1911	5 Aug 1974
Charles Pinkney	17 Jan 1861	28 Sep 1932
Donald Lee	1902-1983	
RIVES, Hugh Wilson Sr	12 Oct 1876	11 Apr 1962
Lucy Mae	24 Oct 1886	26 Dec 1972
COOPER, Mary Clare	1910-?	
J. Wallace Sr	1909-1977	
J. Wallace Jr	1941-1990	
TOOKE, James Wilbur	1876-1927	
Viola Savary	1884-1979	

# Long-time Citrus County resident Ida Savary dies

By Gordon Jackson  
Staff writer

The death of long-time Citrus County resident Ida Lee Savary on Monday saddened many of those who knew her.

Mrs. Savary, 91, was born in Alachua and moved to Inverness 73 years ago. She was a secretary/clerk with the Inverness Post Office from 1920 to 1926. She worked for six years with Judge E.C. May and 19 years with the Citrus County School Board.

She was also a member of the First Baptist Church in Inverness for 69 years.

"She was an institution at this church," said the Rev. Babb Adams. "I think she was one of those people who will be remembered as one of the last remnants of Southern gentility."

Adams said Mrs. Savary was very active in church affairs and was well regarded by everyone who knew her.

"She was the type of person who would give me words of encouragement," Adams said. "Usually, it works the other way."

Clarice Jordan, who knew Mrs. Savary for more than 50 years, said her friend's active role in the community and church made her an institution in Citrus County.

"Her influence in the community was

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*“She was the type of*

*person who would give me*

*words of encouragement.*

*Usually, it works the other*

*way.”*

---

**the Rev. Babb Adams**

shown by her dependability," Ms. Jordan said. "She was a very capable, honest person."

Ms. Jordan said when Mrs. Savary was Judge Mays' secretary, the job included being an assistant coroner.

"She told me about having to assist in performing an autopsy one time in the case of a mysterious death," Ms. Jordan said. "But she never complained. Back then, a secretary did a lot more than file papers."

Everyone who talked about Mrs. Savary talked about her steadfast faith.

"I will always remember her for being loyal to her church," long-time friend Edna Barco said. "She was a fine, upstanding citizen who gave a lot back to the community. Her mark on the community will never be forgotten."

## Ida Lee Savary, 91, of Inverness

Ida Lee Savary, 91, of Inverness died Monday, Aug. 30, 1993.

She was born in Alachua, Fla., and came to Inverness 73 years ago. Mrs. Savary was a member of the First Baptist Church, Inverness, for 69 years where she taught Sunday school and was secretary of the WMU for many years; a retired secretary/clerk with the Post Office, Inverness, from 1920 to 1926, six years with Judge E.C. May and 19 years with the Citrus

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County School Board; and was a 1920 graduate of Alachua High School; and wife of the late D.L. Savary, who died Dec. 24, 1983.

Surviving are two sons, Donald L. Jr. of Carlsbad, Calif., and Charles Thomas of Columbus, Ga.; a sister, Mrs. James H. (Louise) Cox of Quincy, Fla.; five grandchildren and five great-grandchildren.

Hooper Funeral Homes, Inverness Chapel.

**JOE SIDNEY SAVARY**—For over a decade Joe Sidney Savary has occupied the office of tax assessor of Citrus County and been a prominent figure in the social, civic and business life of this section of the State. Prior to assuming public office he had been

engaged in the mercantile business in the city of Inverness, where he now makes his home.

Mr. Savary was born in the city of Inverness October 21, 1897, the son of Charles Pink and Maggie (White) Savary, both natives of Selma, Alabama. His father, who was born February 12, 1860, and died September 5, 1932, came to Florida in 1881, acquired citrus interests, prospected for phosphate and engaged in the mercantile business. He was also prominent in the affairs of his surroundings and at one time served as secretary of the County Democratic Executive Committee. Mr. Savary received the early part of his general education in the public schools of his native community and later completed his studies at the Citrus County High School. In 1915, he went to the city of Toledo, Ohio, and began to serve as an apprentice mechanic in the factory of the Willys Overland Company, where he remained until 1916, when he returned to Marion County, Florida, and established himself in the garage and repairing business at Dunnellon. He continued to conduct this venture for about a year and then moved to Inverness, where he formed a partnership in a mercantile business that came to be known under the firm name of Thompson and Savary. His career was to be interrupted at this time when he enlisted in the United States Navy, joining the service on June 18, 1918. He was dispatched to Key West and assigned to the Signal Corps, a unit he served until he received his honorable discharge on December 18, 1918.

Upon resuming civilian life he returned home and continued with the firm of Thompson and Savary which he was to be associated with until 1924. In that year he was elected tax assessor of Citrus County, an office in which he served continuously with outstanding distinction and success until April 6, 1936, when he resigned to accept the postmastership of his city. He is widely known and highly esteemed for his accomplishments throughout this section of the State and was a member of the Florida Tax Assessors' Association serving on the executive committee of that organization.

Socially he is prominent in a number of the leading clubs and societies here. He is a member and holds the distinction of having been the first commander of the Citrus County Post of the American Legion two different times. Mr. Savary is also a former president of the Inverness Kiwanis Club and fraternizes with the local Citrus Blue Lodge No. 118, Free and Accepted Masons, where he is a Past Master. In addition he belongs to the Knights of Pythias of Dunnellon, and in his official municipal activities serves on the Inverness City Council, to which he was elected in 1932 and reelected in 1936.

On May 7 1925, Mr. Savary married Ada Christine Johnson, a native of Inverness, and they are the

parents of three children: Joan, Johnson Sidney, and Dorothy, all students. Mrs. Savary is the daughter of O. M. and Mrs. Annie Johnson, both natives of Sweden, who settled in Florida in 1893, where the father became a citrus grower.



# rus County Chronicle

Official Newspaper, City of Inverness  
And Citrus County  
Located in The Geographical Center of  
Florida at the Narrowest East-West Point

INVERNESS, FLORIDA, THURSDAY, MARCH 12, 1936.

PUBLISHED WEEKLY

## MARCH ENDS TAXPAYERS CHANCE OF ADJUSTING TAXES

APPLICATIONS FOR HOME-STEAD EXEMPTION MUST BE FILED

March marks the deadline on several matters of great importance to the general public in its relation to tax matters.

Under Senate bill No. 163 the tax adjustment board was created. Under this board a property owner, owing state and county taxes, may redeem such property at a great advantage.

Under the 1935 delinquent tax adjustment law. It will be possible, during the month of March only, for the property owner to redeem his property without paying the penalties and interest charges, except a flat charge of 25% which is very small compared to the usual costs. State taxes and expenses of sales are not affected by the adjustment board.

These are to be paid in full at the time of payment.

This board goes out of existence April 1. All adjustment property must be submitted by April 1, and the last meeting of the board will be held March 30, after which the board will cease to exist.

However, bids accepted by the board can be paid any time within six months after the date of acceptance by this board.

It is not necessary to have a detailed statement from the clerk in order to make a bid. This statement will not be necessary until the appli-



## Attends Meeting

Committee of First District Resolution in Tampa

of Crystal River. Executive committee of the congressional district of the committee. The body un-

resolution of President of the district voters to support delegates to convention, who nomination the leadership well "energetic, blunt," it said: President of the business of the

## C. S. Dean Honored By State Sheriffs

Is Re-elected Second Vice President of Florida Sheriffs' Association

Sheriff Charles S. Dean was elected second vice-president at the annual convention of Florida State Sheriffs' association held at the Algonkilt hotel in Orlando, Thursday, Friday and Saturday of last week. Sheriff's of thirty-seven of Florida's sixty-seven counties were present at the meeting.

By unanimous vote, the peace officers decided to offer a \$400 scholarship at the University of Florida annually to a worthy Florida high school boy.

During their executive session the Sheriffs elected D. C. Coleman of Miami to succeed Rex Sweat of Jacksonville as their 1935-37 president, re-elected four other officers, and chose Pinellas county as the site of their 1937 convention.

Sheriff E. E. Boyce of St. Augustine was re-elected first vice-president; Sheriff Frank Stoutamire of Tallahassee, treasurer and Sheriff W. D. Coleman of Bushnell, secretary.

Brief talks were made during the executive session by Fred P. Cone, candidate for governor, and L. F. Chapman, superintendent of the State Prison, at Raiford. Sheriff Sweat presided.

Guests at the dinner included Secretary of State R. A. Gray, Attorney-General Cary D. Landis, Comptroller J. M. Lee, Agriculture Commissioner Nathan Mayo, Treasurer W. V. Knott, Justice Fred H. Davis, W. B. Douglass, as chairman of the State Railroad Commission and



## Savary Appointed Local Postmaster

President appoints and the Senate Confirms New Postmaster

The President of the United States has appointed Joe S. Savary of Inverness as the new Postmaster and this appointment was confirmed by the United States Senate in Washington, D. C. Tuesday of this week.

Mr. Savary is a lifelong resident of Citrus County and is well and favorably known to every citizen of the county. During the last twelve years he has served faithfully and efficiently as tax assessor of this county and has built up a reputation for service in that office that his successor will find to be a hard one to

## CANAL RECEIVES SECOND \$200,000 SINCE ORIGINAL

TOTAL OF \$5,400,000.00 HAS BEEN ALLOCATED TO DATE

Army engineers said last week that on February 13 President Roosevelt allocated \$200,000 of work relief funds to the Florida ship canal project.

The allotment was made three days after the house appropriations committee struck from the war department appropriation bill an item of \$12,000,000 intended to carry on the canal work.

This committee action was later upheld by the house when it passed the measure without restoring any of that amount.

The president's latest allotment brings the total amount allotted the Florida canal to \$8,400,000. Last fall \$5,000,000 was made available and January 11 an additional allotment of \$200,000 was ordered.

Pending further congressional action the army has not made any further request for work relief funds.

At the office of the U. S. district engineer at Camp Roosevelt it was stated, following receipt of the news from Washington, that the \$200,000 had been requested for the purpose of maintaining the force account of work on the canal right of way during February and March. It was learned that the money was received at Camp Roosevelt on Feb.

**renomination**  
led the leadership well "energetic, liant," it said: m D. Roosevelt president of the business of the worst conditions history and the ple at its lowest ch the energetic, hant leadership of the business life as was rehabilita-roaching the non-people again face urage and hope; essential to the ocratic party and an-kin D. Roose- is candidate for elected by the dem-ected by the peo-lection; Be It Resolved, c executive con-ressional dis-ssembled at Tam-obers of Florida in to vote only for tional convention arty to be held in oledge themselves for the renoma- Roosevelt." reorganized its ormity with a law ture creating the in the state and ollier, Lake and on the first dis-owed to the fourth l the others were- ntral Florida dis-

Mr. Rooks was elected in the 1932 campaign, and has made the county an able and efficient officer, always on the job and doing his best at all times for the good of the affairs of the county.  
He was born and reared in the county and is one of the largest taxpayers in the district. If elected for a second term he promises to give the office his time and attention and states that he will always work for better economical conditions in the county.

**Rooks Announces For Re-Election**  
**Commissioner From Pleasant Grove in Fourth District in Race for Second Term**  
James E. Rooks, of Pleasant Grove, now serving his second year in his first term as county commissioner from the 4th district, announces this week that he is a candidate to succeed himself, and his official announcement appears in this issue of the Chronicle.  
Mr. Rooks was elected in the 1932 campaign, and has made the county an able and efficient officer, always on the job and doing his best at all times for the good of the affairs of the county.

**Nolen in Race For Second Term**  
**County School Superintendent Asks Support of Voters on Basis of Record**  
I. R. Nolen, a resident of Citrus County for the past ten years, who is now serving his first term as superintendent of Public Instruction, announces for re-election. His legal announcement will be found elsewhere in this paper.  
Nolen took over the affairs of this office during a term when our schools were closed at the end of seven months and has served us faithfully during the most critical period in school history, and at all times he has handled the affairs of this office in a business-like manner. Under his leadership our schools have been kept open for the full term of eight months and the affairs of this office are in excellent condition.  
Since the inauguration of the FEPA, Nolen has been influential in bringing many thousands of dollars in Federal money for Citrus County schools and has brought employment to many of its citizens. Among his outstanding achievements is the approval for construction of a new high school at Inverness, which will serve two thirds of the school population of this county.  
Nolen is a college graduate and has had five years teaching exper-

**Kelley Announces For Re-Election**  
**Commissioner from Fifth District in Race For Another Term**  
J. K. Kelley announces for re-election for Commissioner from the fifth district, comprising Inverness and Hernando. His official announcement appears else where in this issue of the Chronicle.  
Mr. Kelley needs no introduction to the people of this district, having already served as county commissioner for eighteen years and member of school board two years.  
He has been a resident of Citrus county for thirty-five years and has a direct interest in the affairs of this district, having his business interests and residence here.  
Mr. Kelley states that he has received such whole-hearted support and cooperation in former campaigns and the work of his office that he feels justified in offering his services for another term.

**INVERNESS RECTOR RECEIVES SIGN TO ACCEPT CALL**

**Shirley Temple Coming to Theater**  
**"The Littlest Rebel" Will Be Shown Tomorrow, Friday At Valerie Theater**  
As the tiny confederate who surrounds the Yanks with smiles, astounds them with songs and defeats them with dances, Shirley Temple returns to the screen in "The Littlest Rebel," which comes to the Valerie theater, tomorrow, Friday.  
There will be four shows as follows: School matinee 1:30, matinee 3:30, night shows at 7:30 and 9:00 o'clock.  
Ablely supported by a cast which includes John Boles, Jack Holt, Karen Morley and her old tap-dancing friend, Bill Robinson, Shirley plays her first dramatic role in this screen offering, produced under Darryl F. Zanuck.  
The story of "The Littlest Rebel," adapted from that ever popular play, deals with happenings in Virginia during the Civil War.  
After Shirley's father, John Doles, is called to fight for the Stars and Bars, things go from bad to worse with his family. Loyal servants help to keep the family together, but when their home comes into the line of fire, Shirley and her mother, Karen Morley, are forced to flee.  
The delicate Miss Morley succumbs to the rigors of war and in a tender and affecting scene, Shirley and her father are reunited. He faces trial and possible execution when he is captured by Jack Holt, a Northern officer. But Holt's gallantry proves equal to that of the south and he tries to help them escape.  
When they are recaptured, both

engineer at Camp Roosevelt it was stated following receipt of the news from Washington, that the \$200,000 had been requested for the purpose of maintaining the force account of work on the canal right of way during February and March.  
It was learned that the money was received at Camp Roosevelt on February 17.  
Force account laborers, working directly under the army engineers, are clearing the right of way.

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There will be four shows as follows: School matinee 1:30, matinee 3:30, night shows at 7:30 and 9:00 o'clock.  
Ablely supported by a cast which includes John Boles, Jack Holt, Karen Morley and her old tap-dancing friend, Bill Robinson, Shirley plays her first dramatic role in this screen offering, produced under Darryl F. Zanuck.  
The story of "The Littlest Rebel," adapted from that ever popular play, deals with happenings in Virginia during the Civil War.  
After Shirley's father, John Doles, is called to fight for the Stars and Bars, things go from bad to worse with his family. Loyal servants help to keep the family together, but when their home comes into the line of fire, Shirley and her mother, Karen Morley, are forced to flee.  
The delicate Miss Morley succumbs to the rigors of war and in a tender and affecting scene, Shirley and her father are reunited. He faces trial and possible execution when he is captured by Jack Holt, a Northern officer. But Holt's gallantry proves equal to that of the south and he tries to help them escape.  
When they are recaptured, both

favorably known to every citizen of the county. During the last twelve years he has served faithfully and efficiently as tax assessor of this county and has built up a reputation for service in that office that his successor will find to be a hard one to reckon with.  
Mr. Savary was an ardent supporter of Hon. J. Hardin Peterson during his first and second campaigns for Congress from this district and it is generally conceded all over the county that Mr. Peterson could not have selected anyone more suitable for the postmastership at Inverness than Mr. Savary. His devotion to the Democratic Party, as well as his high standing as a citizen in the county, stands as a very high recommendation for him and his many friends all over the state will be glad to know that this honor has been bestowed upon him.

**Kelley Announces For Re-Election**  
**Commissioner from Fifth District in Race For Another Term**  
J. K. Kelley announces for re-election for Commissioner from the fifth district, comprising Inverness and Hernando. His official announcement appears else where in this issue of the Chronicle.  
Mr. Kelley needs no introduction to the people of this district, having already served as county commissioner for eighteen years and member of school board two years.  
He has been a resident of Citrus county for thirty-five years and has a direct interest in the affairs of this district, having his business interests and residence here.  
Mr. Kelley states that he has received such whole-hearted support and cooperation in former campaigns and the work of his office that he feels justified in offering his services for another term.

**INVERNESS RECTOR RECEIVES SIGN TO ACCEPT CALL**

honored guests at the dinner included Secretary of State R. A. Gray, Attorney-General Cary D. Landis, Comptroller J. M. Lee, Agriculture Commissioner Nathan Mayo, Treasurer W. V. Knott, Justice Fred H. Davis, W. B. Douglass, as chairman of the State Railroad Commission and Buddy Mizell of Gainesville, president of the Florida League of Young Democrats.  
Greeted in the hotel lobby during the convention were seven candidates for Governor-Dan Chappell of Miami, B. F. Patey of West Palm Beach, Fred Cone of Lake City, J. K. Lewis of Marianna, Grady Burton of Wausonville, Jerry W. Carter of Tallahassee and Peter Tomasiello of Orlando.

**Shirley Temple Coming to Theater**  
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When they are recaptured, both

## JOE SAVARY DIES <sup>3/6/</sup> AT 54 FOLLOWING <sup>52</sup> LINGERING ILLNESS

Joe Sidney Savary, 54, a native resident, and Postmaster of Inverness for many years, died in his residence last Thursday night after a lingering illness.

Mr. Savary, who was born in Inverness, was a highly respected member of this community. His passing was a shock to his friends here and throughout the state.

He is survived by his widow, Mrs. Ada Savary; two daughters, Mrs. Vernon B. Fincher of Champaign, Ill., and Mrs. Gene Allen, at home; one son, Johnson Sidney Savary, of Fort Benning, Ga.; his mother, Mrs. C. P. Savary; five sisters: Mrs. Viola Tooke, Mrs. George H. Brannen and Mrs. J. Wallace Cooper, of Inverness; Mrs. H. W. Rives, Dunnellon; Mrs. Gladys Moorhead, Washington, D. C.; two brothers, Norman P. and D. L. Savary, Inverness.

Mr. Savary was an elder of the Inverness Presbyterian Church; past master of Citrus Lodge 118, F. & A. M.; past president of Inverness Kiwanis Club; a member of the Knights of Pythias, Woodmen of the World, and The American Legion. He was a veteran of World War I. He served as tax assessor for Citrus County prior to his appointment as Postmaster in 1936 during his third term in the county post.

Funeral services were conducted in the Presbyterian Church Sunday afternoon by Dr. E. D. Brownlee, minister. Active pallbearers were elders of the church: Benj. W. Jones, B. F. Dibble, Charles H. Young, M. A. Smith, Frank H. Leslie, and J. K. Kelley. Serving as honorary bearers were: Allen Van Wormer, Snell Mills, Sr., Hugh C. Barco, James E. Connor, E. C. May, George W. Scofield, M. C. Scofield, H. V. Gibson, B. R. Quinn, R. H. Boswell, Dr. Gail M. Osterhout, Jerald Sheffield, Henry Burkhalter, and Frank D. Sanders.

The services were attended by one of the largest groups ever assembled in Inverness on a sad occasion of this kind.

Interment was in Oak Ridge Cemetery under the direction of Porter Funeral Home.



## Mrs. Savary Retires From Postal Service

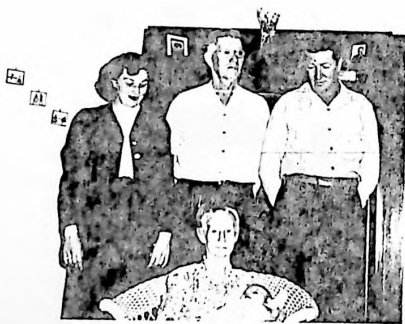
Mrs. Ada Johnson (Mrs. Joe S.) Savary, retires tomorrow from the Inverness post office after 22 years. Mrs. Savary began her employment in the post office when her late husband was postmaster from 1936 until 1952, when he passed away.

Mrs. Savary is the mother of three children, Mrs. Gene Allen of Crystal River; Mrs. Vernon Fincher of Ft. Worth, Tex., and Johnson (Buddy) Savary of Sarasota. Mrs. Allen is the wife of Crystal River postmaster Gene Allen.

"I plan to keep busy and take up some of the activities I have curtailed because I worked," Mrs. Savary said. "I have missed working in my club and also many of my church's activities.

"I have enjoyed working in the post office - these are a wonderful group of boys here and I will miss them," Mrs. Savary said. "And I will miss my people, because I have made my new friends since working in the post office. It has been a pleasant work with wonderful people."

The pretty, blue eyed lady, known for her courteous



FIVE (5) GENERATIONS OF SAVARYS FAMILY  
GRANDMA MARGARET S. WHITE SAVARY  
NORMAN ~~FITCHIT~~ SAVARY  
NORMAN S. SAVARY  
NORMA JEAN SAVARY FITCHIT  
BABY PAM FITCHIT

1945

## Task force taking name nominations for Government Center

Times Staff Writer

INVERNESS — Citrus County is looking for a few good names for the five buildings the county is designing for the new Government Center in Lecanto.

The building name selection task force wants names of people who have made significant contributions to the county. However, suggested names must be of people who have been deceased at least 20 years as of Jan. 1, 1990.

The Government Center will be a combination office complex and county park on 20 acres along County Road 491, near the Roger Weaver Educational Complex.

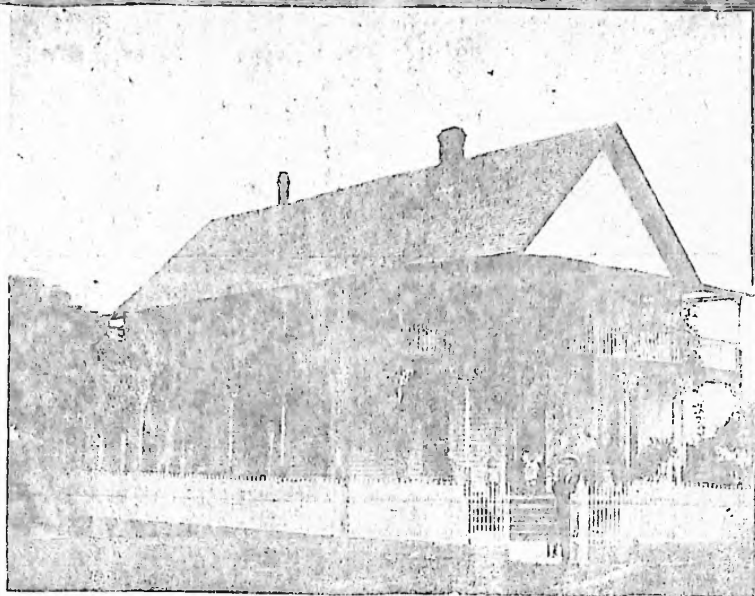
Suggestions should be sent by 4:30 p.m. Oct. 13 to Chris Chi-

nault, chairman of the name selection task force, 110 N Apopka Ave., Room 251, Inverness 32650.

A brief account of the individual's contributions to the development and history of the county should accompany the nomination.

The group will make its recommendations to county commissioners by Jan. 1. Once approved, the selected names will be assigned to each of the Government Center's buildings, which will be built over the next 25-30 years.

Members of the task force are Chinault; Beth Helms and Pauline Lansden of the Citrus County Historical Society; Michael Ballard of the Citrus County school system; and County Commissioner Wilbur Langley Sr.



**FAMILY HOME** -- Purchased from Sen. Jackson, C.P. Savary bought this home Aug. 12, 1907, when Margaret Savary (Brannen) was one year old.



**GENERAL STORE** -- Known as the Thompson-Savary store, C.P. Savary is second from the left, with the mustache. Others, from the left are Elbert Sasser, Savary, John Carlson

and Louis Thompson. It was one of the earliest business enterprises in Citrus County, located where the Jolly Fisherman is now.



GRANDMA, MARGARET SAFFOLD WHITE SAVARY  
1939 AGE 79 Years

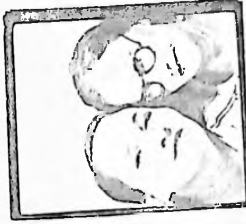
GRANDMA, MAUDE BULLARD SAVARY  
1973 AGE 78 Years



CHARLES P. SAVARY HOME 1919  
THE LANDMARK MANSION ON THE CORNER  
OF OSCEOLA AND DAMPIER STREETS.



BULLARD SAVARY  
Family



MAUDE





GRANDMA WILLIE ANN McCALL BULLARD  
1890 MOTHER OF MAUDE BULLARD SAVARY  
FATHER, HOWARD SAM BULLARD  
SISTER, NANCY ANN, AND LUDY

FROM, LUMBERTON, N.C. CAME TO WORK IN  
INVERNESS, FL IN THE EARLY 1900'S



Joseph Savary

Born probably 1781 to 83

Joseph Savary ran away, at the age of 14 and joined the army of Napoleon, as a drummer boy.

He made for, as his nameake inherited his small, ebony drumsticks. (Some seem them, at Aunt Viola's house)

Before the end of the war Joseph had received a commission, because he was among those former officers of Napoleon's, whom the French Government rewarded from France, by Disbance in 1816. There were three hundred lands of families, who came to Philadelphia, then the capital of U.S.A., to negotiate the purchasing of lands upon which to settle.

They finally received two townships in western Alabama of two dollars per acre. This group were called the nine and nine colony. The lands allotted them was located at the influence of the Big Warrior and Tombigbee rivers. There they founded the city of Demopolis.

(A detailed account of this colony is given in the history of Alabama by Pickette)

Joseph Savary bought two hundred and forty acres.  
(I learned that from Alabama land records.)

V V

After the colony had lived upon their lands for twelve years, the U.S.A. Government found that this land had been deeded, by treaty, to the Indians. The colonists were reimbursed the full price originally paid by them for their oblige - minus any reimbursement for improvements they had made. Buildings, fences, bridges etc.

Most of the colonists (being disgusted no doubt) scattered out Joseph Sawney, with his wife and 3 children, moved to Selma, where he opened a tan yard. During the war between the States, Joseph made saddles, bridles etc, for the Confederate Army. His son Charles worked with him until 1862, when he (Charles) joined the Confederate Cavalry under General Joseph Wheeler, Company H of the 8th Alabama Cavalry.

(This is an my record as a daughter of the Confederacy)

Charles was captured at the Battle of Vicksburg and imprisoned at Summerton, Ala. was discharged on May 14<sup>th</sup> 1865, while in prison he was all with yellow jaundice. now called hepatitis.

The nine and nine colony worked in Philadelphia nearly two years (1816 - 1818) for the U. S. Government to determine which lands would be sold to them, while waiting there Joseph Savary married Josephine Gillello, also a French refugee, her father had been an officer in the King's Army and was deserted, because of being a Royalist, his wife & a young child was smuggled out of Brittany, France into England, on a fishing boat, going first to England, from there to Philadelphia, where a brother of the nurse owned a restaurant, Josephine was known as a niece of the restaurant owner.

The Gillello family were Seigniorals in Brittany - similar to Esquiers in England, nobility, but we stay landowners - Josephine was liberated from 1809 or 1814. She died about 1890. Emma and I was a year old when her Grandmother died Joseph and Josephine are buried in the Dalls Street Cemetery at Salem So also, are their son Charles and his wife Mary and Ann Spork.

Children of  
Joseph and Josephine Savary

Marie (Mary) Married Mr. Stilt  
Camelia married Mr. Wilkerson  
moved to Texas

Charles born 1830-32 married

Margaret Ann Spott born in Lowndes,  
County Alabama near Benton

Born 1835 died 1876

Great grandmother told Uncle Joe  
that the father of her husband, Joseph  
was Charles and that Charles had  
fought in 'The American Revolution  
under General Lafayette.

I went to the Library of Congress in  
Washington D.C. and found the  
following in a list published in 1905  
"Combattants de la Guerre American  
Revolution by the Minister of Foreign  
Affairs of France

Savary Charles Francois born Paris 1738  
D. 1782 Captain in Regiment of Touraine  
Took part in the Siege of Yorktown.



Dove Systems  
Scottsdale, Arizona

INFO FOR: D. SCOTT, CITRUS COUNTY...

*From the Desk of:  
Geri Savary Ogden*

SAVARY WAS RESEARCHED BY:  
MARGARITA SAVARY De MURO DAME- DAME, LAKE ALFRED, FL.  
AT LIB OF CONGRESS, WASHINGTON, D.C. 1960's

WE CALLER HER RITA DAME, HER EPITAPH IN MEMORY ON HER GRAVESTONE,  
MARGARITA SAVARY De MURO-DAME, MAY 14, 1889 - MARCH 21, 1979..

An Aristocrat, A lady of the Grandest Lineage and refinement, A  
Pioneer women born in a place now called Inverness, in a place  
now called Citrus County. A friend and relative to all who knew  
her.

MARGARITA was the daughter of JOSEPHINE SAVARY- De MURO, a sister  
to CHARLES PINCKNEY SAVARY.

MARGARITA SAVARY De MURO Married GEORGE A. DAME, M.D., CITRUS COUNTYS  
FIRST PHYSICIAN. THEY LIVED IN JACKSONVILLE, FL. IN THE LATE 1930'  
AND HEADED THE STATE OF FLORIDA STATEBOARD OF HEALTH.  
PHYSICIAN, SCIENTIST, GENTLEMAN, A MAN OF THE FIRST MAGNITUDE.

MARGARITA AND GEORGE DAME HAD TWO SONS, GEORGE AND JOHN, GEORGE ALSO  
BECAME A PHYSICIAN AND IS NOW DECEASED AT AGE 64.

JOHN AND JOYE DAME STILL LIVE IN FLORIDA, LAKE ALFRED, FL. HE'S IN  
THE PHONE BOOK AND WOULD TALK TO YOU IF YOU CALLED. (813) 956-1658

JOHN AND JOYE WOULD HAVE ALL THE FAMILY HISTORY, PHO'S AND ALL.  
De MURO AND SAVARY... AS THEY ARE THE LAST IN LINE.

A CENTURY OLD COMMUNITY LANDMARK, SEMINOLE AVENUE  
THE ORANGE HOTEL  
INVERNESS, FLORIDA CITRUS COUNTY

BY: GERI SAVARY-OGDEN

1980

The tall trees by two rows still flanked on each side, the incarnation so deep you knew it had died.

The laughter and tears as one, all in session, I thought I still heard in the silent mansion..... Decades of gots, 'Aunt Tom' the landlord, A maiden, A host. Greetings with love to each of her guest, lodging with meal and sweet lemonaid. What if she had seen those glories fade?

These were the charms, where once I slept, but all these charms are fled, hanging loosely in limbo between living and dead, becoming history for few to know where once they dwelt!

Yet, shall some tribute of regret be paid? It's too early to forget this image that hath perish'd, A sight so touching in it's mayhem, the beauty, the silent ...bare, beheld what I had feared to see, surrendering dreams, treasured up from memory.

THE ORANGE HOTEL,

The Hotel of contrast, accommodations, couples traveling, long vacations. Hunting and fishing, exploration. Evening of entertainment, dance and dip, weekend of outing, camping trips. Beef with red wine, white wine and fish, let each guest bring themselves and a favorite dish. Sunday buffet shall be venison just fresh from the plains, country fresh eggs, garnish with veal brains.

Honey-moons, newlyweds, satin cushions beneath their heads. Garden apartments, roses tall. A painting of Kate on the lobby wall. Parked near the entrance, A Model-A Ford, chrome rumble seat and running boards. The force of the walls, all rooms in check. A tempo of yesterdays silhouette.

ASK WHO KATE WAS? KATE WILLIAMS  
WIFE OF JUT WILLIAMS  
BUSINESS MAN, INVERNESS

THEY MARRIED IN THE 20<sup>TH</sup> LIVED AT THE  
ORANGE HOTEL, KATE WAS A MODEE N.Y.  
AUNT TOM HAD HER PROPHET IN THE LOBBY-  
ORANGE HOTEL-

ASK - JOAN GRAVES ABOUT THE ORANGE  
HOTEL = SHE LIVE THERE. IT WAS (1900) THE EVERGREEN  
HOTEL MAIN ST

WELCOME TO THE CROWN HOTEL  
 ( FORMERLY THE ORANGE HOTEL )  
 BEAUTEY COMETH AND BEAUTEY GONE

BY: GERI SAVARY-OGDEN            1980

Olde world charm, noblest, best, supreme.  
 Like something fashion'd in A folk-lore  
 dream.  
 Bright... painted red, restored from rust.  
 At the lancet-arch entrance stands the old  
 London bus. Gleaming in sunlight, A newly  
 chromed dress, limosine chauffeured with  
 incomming guest.  
 New windows, carved doors, replacement of  
 decaying floors. Satin smooth drapery, just  
 half withdrawn, revealing paintings of Kings  
 Queens and throne .  
 Gold fixtures, brass beds, leaded glass doors.  
 A touch of old England, A Florida Kingdom .  
 Royal rooms, and Knightly pleasures, imatations  
 of the crown jewel treasure. European cuisine  
 fit for a King.  
 The English have need for stirling castle,  
 fergant water, altar, sword and pen.  
 Fireside of the histrionic wealth, once  
 more by Castle door.

*In Travel Section of Sunday Trib*

## A Florida hotel that's fit for a king: Gold-plated fixtures, period furniture

By Jay Clarke

INVERNESS, Fla.—Here's a hotel that's fit for a king, and it has the British crown jewels—or at least very good imitations—to prove it.

That's not all. The Crown Hotel has gold-plated bathroom fixtures, brass beds, leaded glass doors, period furniture and elegant Continental dining.

You might expect to find such a hotel with Old World charm in the English countryside or in a fashionable resort, such as Palm Beach, but certainly not in Inverness, a small town in Citrus County 17 miles west of the junction of Int. Hwy. 75 and the Florida Turnpike.

Yet here it stands, a bastion of English splendor in the middle of nowhere. Bilmey!

The Crown is the creation of a British entrepreneur who liked the area but not the deal that brought him here. A dilapidated 90-year-old hotel caught the eye of Reg Brealey of Epicure Investments while he was visiting here two years ago. When another transaction soured, he bought the hotel for \$100,000 and sank \$2 million into it to transform it into a delightful, English-manoir-styled hotel that opened earlier this year.

It is imposing both inside and out.

THE TWIN-GABLED, three-story wooden building, an obvious landmark, stretches for most of a block in this placid Central Florida town. At night its warm lights send a cheery glow onto the street.

Inside, it is a model of restrained elegance, with hand-rubbed mahogany banisters, leaded glass transoms, brass rails, muted wallpaper and Victorian furniture.

None of this grandeur existed two years ago.

"Hardly anything that is visible is original, except the exterior," said Jade Rivers, joint managing director of Epicure Investments and the man who runs the hotel.

"We tore out some of the second floor so we could put in a spiral staircase and the great chandelier," Rivers said. "We put in a new entrance with the leaded glass double doors. We installed an elevator and added a swimming pool."

Every room in the hotel was completely redone. New plumbing was necessary; gold fixtures were put into all bathrooms. The old bar, dining room and kitchen were re-

said, the 34 hotel rooms "are not as large as we would like." But every room is carpeted and has color television, air conditioning, heat, telephone and a bathroom. Every bed has a brass headboard, all room furniture is new but neo-Victorian in style.

Outside, Rivers has parked an authentic 1908 red London double-decker bus that he believes was the one used in the movie, "The 39 Steps." He still hasn't made much use of it.

"It took us nine months to get license tags for the bus," he said with a sigh, "because the computer wouldn't accept a 1908 vehicle. Now we're trying to get insurance."

A hotel like this isn't for everyone, Rivers admits. "We can't compete with the Holiday Inns," said Rivers. "What we're trying to create here is an old English manor open to the public." The appeal is not so much to families as to adults, he said, and beyond that to adults who appreciate a low-key sort of place.

That is why the bedrooms are furnished in Victorian style, why there is a sitting room around a fireplace on the second floor, where guests can gather and meet each other, and why the atmosphere in the hotel is of muted but not stuffy charm.

"WE COULD make more money by having music in the tavern," Rivers said, "but we know people come here to relax, to enjoy good food and good conversation. Guests mention that to me—that it's nice to have a drink and converse without loud music blaring." The only music played in the hotel is on weekends, when a pianist and violinist perform in the restaurant. The Crown never will have a video game room, Rivers declared with some asperity.

"Honeymooners and anniversary couples often come here, and we get foreigners on business in this part of Florida," said Rivers. "But we are finding that many of our clients come out of their way to stay here. We have attorneys stay here who have to try a case in Gainesville, for instance. We have regular clients who come from Tampa, weekend people from Miami. We've even had some fly in on private planes from New York City and Texas. They come here because of the hotel itself, not because there's something else in the area."

"We're not a motel," Rivers added firmly. "We are a country

mustard, coated with cream, topped with grated cheese and browned]. Entrees range from \$10.25 to \$15.15.

In the rear of the hotel is the wood-and-brick Fox and Hounds Tavern, an English pub that has become a popular luncheon spot. Here you can order steak and kidney pie and cockaleekie soup if you've a mind to sample English cooking, or meatloaf and french fries if you want to stick to American. Lunches are priced at a reasonable \$3.75, with beers at \$1.50, and that includes imported varieties. I had an excellent Whitbread ale, but you can also order Harp lager, Bass ale or McEwan's Scotch ale, among the British selections.

The Crown is unusual in another respect. It is, Rivers observed with a wry smile, "probably the most widely traveled hotel in Florida." That is because it has been moved twice in its 90-year life.

The hotel started out as a general store on Line Street. This store later was moved to Main Street and became the Orange Hotel, in the process gaining a second floor. In the 1920s this hotel was split down the middle and moved again to Seminole Avenue, where it was renamed the Colonial Hotel. This time a third floor was added, but at the bottom, the original two floors being set atop a new one. So the original ground floor is now the second floor, and the hotel itself is twice removed.

ROOM PRICES are \$45 single, \$57 double or \$100 for a suite of two rooms. The Crown also has meeting rooms that can seat up to 80 persons.

Inverness, the county seat of Citrus County, lies at the western edge of the long chain of shallow lakes known as Tsala Apopka. Its main industry is citrus, and 65 percent of its residents are 65 years of age or over. Many of them, according to Kathy Twitty, executive secretary of the Inverness Chamber of Commerce, are retirees from Long Island, N.Y., Michigan and New Jersey.

There are no real tourist attractions in Inverness though canoeing in the nearby Withlacoochee River is a popular sport. Several outfitters in the area will supply canoes and gear to visitors.

The Gulf coast, with its tourist centers of Crystal River and

# —A—R—I—Z—O—N—A—

# FOOD FAIR

# S

## It's gotta have

# oul

By Patricia McElfresh  
Staff writer

There ought to be magnolias and Spanish moss instead of cactuses and palm trees outside Geri Savary Ogden's Scottsdale townhouse.

That's because her kitchen usually is filled with the odors of the foods of the South — fried chicken, ham hocks and black-eyed peas, yams, greens, corn bread and chitlins.

Because of her Southern upbringing, there's always been a touch of soul in Ogden's cooking. She was born in Brooksville, Fla., in the Depression year of 1929. "We had hogs, cows, goats and chickens running in the yard, and a backyard garden full of vegetables. Dad and my brothers used to do a lot of hunting and fishing in the '30s when fish and wild game were plentiful. And that's what we ate.

"There were eight kids in our family, so Mom did a lot of 'soul cooking' to keep us all fed," she said.

Throughout her adult life, Ogden has collected Southern recipes, some as old as 200 years, used by her family and friends. She finally decided to compile her kitchen know-how into a cook book titled "A Touch of Soul." The still-unpublished book offers a culinary history of her heritage as well as a collection of favorite Southern recipes.

"Most of the recipes came from the kitchen of my mom, Maude Savary, and my two grandmothers. This book is my way of passing on my heritage to others," Ogden said.

Soul food, born in the slave quarters of Southern plantations 200 years ago, had its beginning as a simple kind of cookery based on economic need. The earliest recipes were mostly one-dish recipes, often kept warm on the back of the stove to feed large families amply and cheaply.

Food was cooked over campfires or on wood stoves in the corners of rough cabins. Some of the same dishes also were prepared by the cook in the huge kitchens of plantation owners for their families. The recipes made use of homegrown vegetables and wild game, the meals filled out by substantial amounts of corn bread or biscuits.

Today, soul food has evolved into the status of unusual and delicious culinary treats, not easily available to the public unless they patronize the few specialty restaurants or small cafes found in predominantly black neighborhoods.

The recipes used lots of fresh vegetables, especially greens, beans, squash, okra, corn, new potatoes and yams. In earlier times, people used wild greens, too, such as poke and dandelion. They were flavored with a variety of meats, especially ham and pork, and seasoned with bacon drippings. They were served with freshly churned buttermilk and corn bread or hot buttered biscuits with honey. This was substantial food, made of humble ingredients, dependent upon skillful seasoning, cooked with



Turn to page 2

Geri Ogden and her special Southern recipes fill her Scottsdale home with a touch of soul.

# From the Southern kitchen of Geri Odgen

## COLLARD GREENS WITH HAM HOCKS

4 smoked ham hocks  
4 pounds collard greens  
1 cup chicken broth  
Salt to taste

In a large pot, cover ham hocks with water. Place over high heat and boil 1 hour. Wash the collard greens and cut into pieces. Place the greens in the kettle with the ham hocks. Add the chicken broth. Season with salt. Cook over low heat until the greens are barely tender, about 45 minutes. Serve pot liquor over greens with corn bread.

## MOM SAVARY'S PINEAPPLE CUSTARD MERINGUE PIE

Pastry for two 9-inch pie shells  
1 small can crushed pineapple (reserve 1 teaspoon juice)  
Dash of salt  
4 heaping teaspoons flour or cornstarch  
1 cup condensed milk  
2 pie plates of water  
3 egg yolks  
Sugar to taste

Cook in double boiler until thickened. If does not thicken properly, mix more flour or cornstarch in water and spoon into mixture.

## MERINGUE

3 egg whites  
Dash of salt  
Sugar to taste  
1 teaspoon pineapple juice

Beat egg whites until frothy. Beat in salt, sugar to taste. Cover custard with meringue. Place in hot oven to brown meringue. Cool before cutting.

## HUSHPUPIES

2 cups white corn meal  
2 teaspoons baking powder  
1 teaspoon salt  
1 cup onions and onion tops, chopped  
1 cup tomato juice  
1 egg, beaten

Combine all ingredients together. More cornmeal may be added to thicken it or water to thin it. Heat deep fat to 375 degree F. Drop the hushpuppies in hot fat in dabs, a few at a time. Fry until brown on all sides. Drain and serve hot with honey.

Hushpuppies are served with fried fish and sometimes fried in the same fat as the fish. Water or milk may be substituted for tomato juice.

## ROAST POSSUM WITH SWEET POTATOES

1 skinned and dressed possum (chicken or rabbit may be substituted)  
Salt and pepper  
Lemon juice  
2 small onions  
7 medium sweet potatoes  
2 tablespoons flour  
2 teaspoons butter

Soak the dressed possum in mild salt water for 10 hours. (Omit for chicken or domestic rabbit.) Wash well with cold water. Parboil the possum for 10 minutes. Drain and rub salt, pepper and lemon juice inside and out of possum. Place possum in large pan, pour remaining stock water over possum and add onions. Place in preheated oven 350 degree for 45 minutes, tur-

ning to brown both sides well.

While it is browning, mix the flour and butter. Drop this in small balls into the pan to thicken the gravy. Place the peeled sweet potatoes around the possum, basting the meat often. Cook another 45 to 60 minutes until meat is tender. Skim off the fat. Lift out the possum. Surround with the sweet potatoes. Serve with the gravy on the side.

## AMBROSIA

5 or more oranges  
1 large pink grapefruit  
2 bananas  
Sugar  
Coconut, grated

Pare and slice fruit. Place fruit in layers in glass bowl. Sprinkle with sugar and grated coconut over each layer. A nice holiday salad.

## CREAMED POTATOES

6 Irish potatoes  
½ cup cream  
½ cup milk  
3 tablespoons butter  
Salt and pepper

Peel Irish potatoes, place in

boiler, and boil until tender, 20 minutes. Drain and mash, add cream, milk, butter and season with salt and pepper. Whip mixture, beating with a spoon until very light. Serve with gravy and butter.

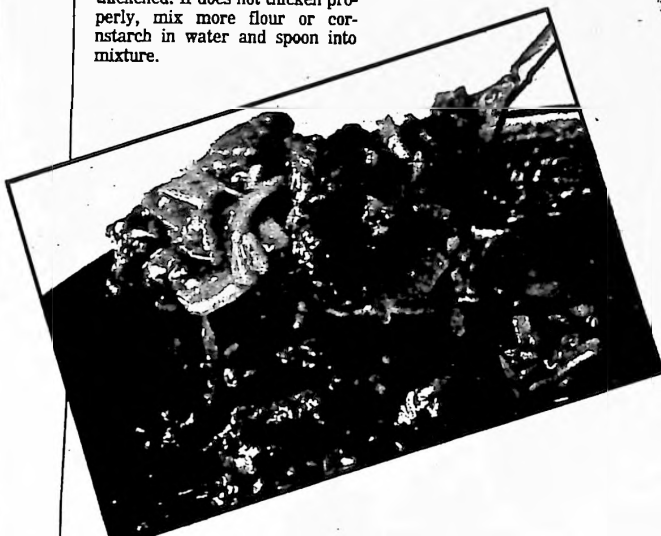
## BAKED HAM IN DOUGH

1 whole sugar-cured ham  
Flour  
Water  
Brown sugar  
Bread crumbs  
Cloves

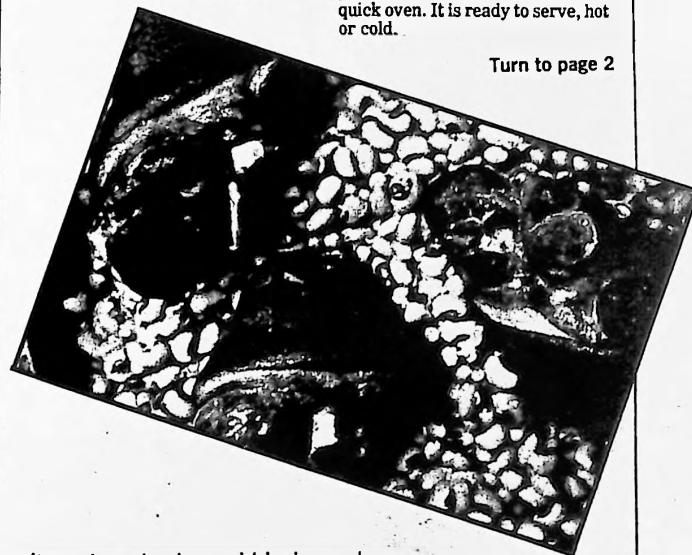
Sliced pineapple  
Maraschino cherries

Wash ham and wipe dry. Mix flour and water to a very stiff paste, almost dough. Cover the ham well with this (¼ inch) and pat dry flour over so you can handle. Place skin side down in baking pan. Place in hot oven for 10 minutes until dough hardens. Then reduce heat and cook in a slow oven 20 minutes for every pound. When done, let cool, remove the dough, trim off skin and fat. Rub with brown sugar. Cover with bread crumbs, add cloves, pineapple slices and cherries. Brown in a quick oven. It is ready to serve, hot or cold.

Turn to page 2



Photos by John Walker



From the South with love: Tomato gravy, left, collard greens with dumplings, ham hocks and black eyed peas.

# Soul food

Continued from page 1  
**RED EYE GRAVY**

Pan-fry a cut of ham. Place on warm platter while preparing gravy. Pour drippings from pan into bowl, leaving brown particles in pan. (Measure accurately and return to pan 2 tablespoons of drippings. Too little fat makes gravy lumpy.)

Stir in 2 tablespoons of flour, stirring constantly until mixture is smooth. Add 1 teaspoon of drip ground coffee. Stir and remove from heat. Stir in one cup of water. Boil and stir one minute. Serve ham and gravy with hot biscuits.

## CHICKEN PILLAU

1 plump fat hen  
½ cup cheese chips  
1 clove of garlic  
Salt and pepper  
2 cups rice  
1 drop yellow food coloring

Cut up chicken into 6 meaty, 6 bony pieces. Place in pot with water to cover. Boil, cover and let simmer 40 minutes or until tender. Add cheese, garlic, salt and pepper, rice and food color. Cover and let simmer until rice is tender, about 20 minutes. Serve hot as one dish meal.

## FRIED SQUASH BLOOMS

1 quart squash blooms  
2 eggs  
2 tablespoons water  
¾ teaspoon salt  
Flour  
Bacon drippings

Beat eggs with the water and salt. Dip the squash blooms in the egg mix, then roll in the flour, giving each bloom a good coating. Fry in hot bacon drippings until brown.

## PHEASANT-IN-A-BAG

(When you roast pheasant inside in a paper bag, it stays juicy and needs no basting.)  
1 pheasant

Salt and pepper  
3 tablespoons dry sherry  
1 small apple  
Salad oil

Season pheasant with salt and pepper. Sprinkle sherry inside of cavity. Pour salad oil over a clean heavy brown paper bag, coating it well. Place bird in bag, fold over the top and secure with paper clips. Place in roasting pan and bake at 375 degrees F, 25 minutes to the pound.

## BLACK-EYED PEAS AND RICE

(Hopping John)  
1 cup dried black-eyed peas  
1 cup chicken broth

1 small onion  
Salt and pepper to taste  
1 clove garlic  
¼ pound salt pork, rendered  
2 cups converted rice

In a large kettle, soak peas overnight in cold water to cover. Drain, rinse and cover with water again. Add remaining ingredients, except rice. Cover, bring to a boil and simmer 30 minutes until peas are tender. Add rice and cook 10 minutes more. Lower heat and steam 10 minutes.

## SOUTHERN CAVIAR

4 cups dry blackeye peas, cooked  
1 cup salad oil  
½ cup wine vinegar

¼ cup onions, chopped  
1 clove garlic  
Salt and pepper, to taste

Drain all liquid from peas. Place peas in bowl. Add oil, vinegar, chopped onion, garlic and salt and pepper. Mix well. Store in refrigerator and remove garlic clove after one day. Age in refrigerator at least two days. Serve as you would any fine caviar.

## MONKEY WRENCH

1 jigger White Lightning  
Orange juice  
Ice cubes  
Put ice cubes in 6 oz. glass. Add White Lightning. Fill glass with orange juice and stir.

# Gerri Odgen

Continued from page 1

love and served with kindness.

Some of the foods served in the old days may seem unappetizing to many who didn't live then. When hogs were butchered, nothing was cast aside: The skin was rendered into lard, that remaining fried into cracklins; the intestines were cleaned for chitterlings (chitlins); the liver heart and lights (liver-like substance in the breast bone) cooked into a stew called *haslet*, seasoned with onion, salt and pepper; the head boiled for hog's head soup, also called head cheese; the feet pickled; the trimmings and shoulder meat ground and into sausage, seasoned, formed into patties, fried and packed into cans with hot lard poured over as a seal to keep it from spoiling.

Bacon, salt pork and fat back was made from the belly. Hams were sugar-cured in salt, brown sugar and saltpeper, then smoked with hickory orange or oak wood for a delicious flavor.

People also hunted for wild game: opossum, raccoon, wildboar, muskrat, deer, squirrel, rabbit, fowl, green and gopher turtles, bullfrog and even alligator.

Odgen remembers Sunday dinner, served promptly at noon, with its heaping platters of golden fried chicken served with creamed mashed new potatoes, topped with rich giblet gravy, served with a side dish of collard or turnip greens, with sweet potato pie and a cup of hot sassafras tea for dessert. The traditional New Year's Day dinner was a good-luck meal of black-eyed peas cooked and seasoned with hog jowl.

Odgen grew up eating stuffed hog maw (belly), Hoppin' John (black-eyed peas mixed with rice), Red-eye gravy (made from a thick ham slice), fish fried crisp and served with a splash of vinegar, jambalaya, armadillo (tender, sweet white meat is under that armored shell), alligator steaks (from the tail) and bullfrog legs.

She may not be able to get all the ingredients for those dishes anymore, but Odgen is always ready to serve a tasty glass of fresh lemonade, garnished with a real mint leaf.

And she frequently makes homemade tomato gravy from fresh or canned stewed tomatoes cooked slowly with celery and thyme into a smooth sauce. She serves it over rice with peas tossed into the mixture.

# Don't panic! Substitutions can be lifesavers

By Kitty Crider  
Cox News Service

AUSTIN, Tex. — How often has it happened to you? You walk into the kitchen to bake a cake, get the sugar and shortening creamed and discover the recipe calls for buttermilk or self-rising flour. Your cupboard is bare of both.

Do you abort your culinary mission? Rush out to the nearest convenience store, if weather, time and money permit? And hope that you are not out of the cooking mood by the time you get back?

The experience often leaves a bitter taste in your mouth. But it doesn't have to. Next time you are in a situation like that, send in a sub. Milk and vinegar can double for buttermilk, cocoa and margarine for baking chocolate, flour and cornstarch for cake flour.

Here's a list of kitchen substitutes to keep on hand: — According to the Self-Rising Flour and Corn Meal Program Inc., 1½ teaspoons of baking powder and ½ teaspoon salt have been added to each cup of flour to make it self-rising. When using, substitute measure for measure for all-purpose flour and then omit baking powder and salt in recipe. Self-rising corn meal is the same.

— Not nearly as many cooks keep buttermilk on hand as in grandma's day. Substitute sour milk instead. To a cup of milk stir in 1 tablespoon white vinegar or lemon juice and allow to stand 5 minutes.

— To substitute cocoa for baking chocolate: for each one-ounce square of chocolate, use 3 tablespoons of unsweetened cocoa and 1 tablespoon butter.

— All-purpose flour can serve as cake flour if you remove 2 tablespoons per cup and replace it with cornstarch.

— To thicken your gravy use 1 tablespoon cornstarch or 2 tablespoons all-purpose flour.

— For a cup of beef or chicken broth or stock, use 1 cup boiling water and a cube of appropriate bouillon.

— In a pinch, you can make a cup of light cream from milk by stirring ¼ cup melted butter into ¾ cup milk.

— Make a cup of whole milk from a cup of skim by adding 2 teaspoons melted butter.

— To substitute honey for sugar: for every 1¼ cups of sugar, use 1 cup honey and decrease liquid in the recipe by ¼ cup. If there is no liquid in the recipe increase the flour about ¼ cup. Unless sour milk or sour cream is used, add a

pinch of baking soda. This substitution does not work well in a light-textured, light-colored cake. Honey causes a heavier, browner, moister product.

— To substitute unsulfured molasses for sugar, use a cup of molasses for every ¾ cup of sugar. Decrease the liquid in the recipe by ¼ cup, omit any baking powder and add ½ teaspoon baking soda.

— To spice up that dish, you can use ½ teaspoon cayenne or 3 or 4 drops Tabasco.

— Out of baking powder? ¾ teaspoon baking soda plus ½ teaspoon cream of tartar equals 1 teaspoon double acting baking powder.

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... Ogden's special family favorites are her mother's Pineapple Custard Meringue Pie, published for the first time here in *Arizona Food Fair*. "Every person who attended a Savary family reunion or a church outing in Citrus County, Fla., had a chance to sample this pie. This was her covered dish to bring," Ogden said. "When Mom Savary made it, she worked in her kitchen, pulling the ingredients out of thin air. Time after time, it was the recipe, never to vary. A granddaughter, Donna Bonomi, wrote it down in 1981 to keep it in the family."

Ogden's favorite dinner these days is rabbit, rotisserie barbecued rabbit or pan-fried, greens with rutabaga, baked sweet potatoes, black-eyed peas with ham hocks and Ambrosia.

Another traditional favorite included in her recipe collection is Burgoo, "a soup or stew that will feed a mob," she said. "The burgoo of childhood days was made of wild duck and squirrel, cooked in black kettles at the edge of a Kentucky lake where we went camping in the fall. With the wild game, beef was simmered in water until tender, then vegetables in abundance and variety were added and cooked until done.

"The burgoo was ladeled into tin cups as the famished hordes circled the steaming caldron. Corn dodgers were served with this one-dish meal. Four and five cupfuls were the portion for those with husky appetites," she said.

An electronic-age Burgoo would combine beef shanks, a stewing chicken, potatoes, turnips, carrots, onions, canned tomatoes, green and butter beans, corn cut from the cob, cabbage, okra, green and hot peppers, all simmered together and served with corn bread.

Chicken Pillau (or Pillau) was a Southern custom that came from boys robbing (pilfering) chicken coops for an eating party. "A pillau was always held at night, with blankets spread around a campfire and couples holding hands under large oak trees with hanging moss near a river or lake," Ogden said.

A round three-legged black iron kettle (a galvanized tub also will do) holds the chickens with long rice thrown in to cook along with a bulb of garlic and lots of water. The meal goes well with light bread, beer and pop.

"Good music makes the food taste better, so bring along a portable radio. And it's considered fair play to kiss the cook, if the pillau turns out to be tasty," she added.

There also were many fish fries — fresh catches, of course — and Palmetto Cabbage Cookouts, using the tender heart of the palmetto palm tree which is white and layered. The cabbage was cooked with fat back and a young squirrel, served with corn bread and coffee.

Ogden owned a plant nursery in the South and now runs a computer-sales company in Scottsdale. Since she married Bob Ogden and left the South, they have traveled to many places, including Alaska. She still likes to fish and hunt, but said "the lakes and ponds are polluted from sewage, and there's not much to hunt these days."

— Still, her love of this nation's South and its traditions are deeply instilled.

"It is a belief that in the South the sun shines just a little brighter, the breezes blow just a little gentler, the birds sing just a little sweeter," Ogden said. "However sophisticated we may grow, however far away we may travel and encounter the exposure of new and different food, soul food will always remain a first love to Southerners."

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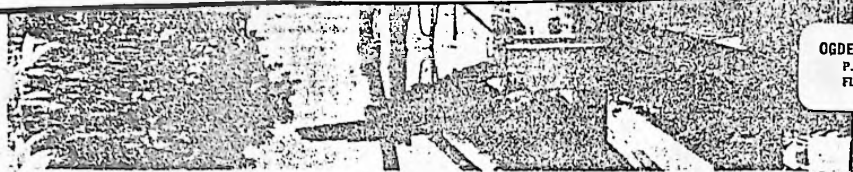
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CRABPOTS LINE the dock on the Withlacoochee River. (CPS  
Photo by Toni Nast)

# Apples Can Be Grown Over Most Of West Central Florida Region

By GERRIS OGDEN,  
Ogden Nursery  
Products  
Floral City

Yes, apples can be grown in the Sunshine state, in the central agricultural zone and as far south as north of West Palm Beach.

Apple growing in Florida in the past has been limited to the State's panhandle. Varieties such as Red Delicious, Golden Delicious, and McIntosh fruited well only after the coldest winters. The main problem was that these selections received insufficient cold during the winter and therefore, are slow and weak growing and they fruit poorly when grown in a warm climate.

Although Florida can't add vast orchards to its countryside, it is now possible to grow good quality apples in its warmest regions. Varieties such as Anna, Ein Shemer and Dorsett appear best adapted to conditions here.

The Anna and Ein Shemer were developed in Israel, by the Israeli government, in an attempt to produce and cultivate apples for their warm climate. This same root stock was imported into the U.S. in 1967. These varieties have been under test ever since at the

University of Florida, Agricultural Experimental Station and acres are under cultivation in Gainesville, Leesburg and Quincy areas.

The Anna is red, produces fruit 2 1/4 to 2 3/4 inches and is shaped like a Red Delicious. The Ein Shemer is similar shaped as Anna but is yellow and slightly larger. The apples have a good sweet flavor and solid texture. They will bear a heavy crop and start bearing in the second or third year. Most apples are self-unfruitful and require cross-pollination for adequate fruit set. Anna and Ein Shemer overlap in bloom and Ein Shemer is a pollinator for Anna in Israel. Thus, it is recommended that the two cultivars be planted together for good cross-pollination.

Anna and Ein Shemer fruit and leaf well in central Florida. The fruit ripens in late June and early July.

They have a cold requirement in the range of 300 to 400 hours below 45 degrees F. This is called chilling requirement. Apple trees go through the winter in a dormant state called the rest period. Generally, this is associated with cold weather and loss of leaves. Exposure to winter temperatures for a

certain length of time prepares the tree to start active growth again when temperatures are more favorable.

Temperatures below 45 degrees F. (7 degrees C) are known as chilling temperatures. The number of hours below 45 degrees accumulate through the winter months and constitute total hours of chilling. Bare root stock may be dug and transplanted any time during the dormant season, December into March. Trees purchased in containers can be planted in just about any time of the year provided adequate water is applied.

Apple cultivars are not true to type when grown from seed. Growers are advised to obtain known cultivars grafted on suitable rootstock. They grow best if planted on a fertile sandy soil with deep drainage.

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A DOUBLE-BARRELED MYSTERY FOR YOU

9/24/59



The Mystery Photo this week has two parts to it. You are to name each of the fine looking young gentlemen we present in the above photo. It will not be easy—but you sure ought to be able to do it.

Let's start with the man on the left. His last name is spelled and pronounced much like a word that describes something good to eat. He has been a police chief, county commissioner and held several city posts. He was born here in a log cabin—just quite a few years back. His first name should be easy. Just take the letter N of the end and add an L and you have a word that means everything is about the same. His middle initial sounds like a small vegetable.

Now the clean-cut young man on the right is about town every day. He is a businessman and is one of the oldest in point of years of service. There are a lot of men in the same business in Florida. His first name is the same as that canned tobacco we referred to several weeks ago. The royal brand. His last name has two parts, with the first part being a very common first name. The last part refers to the offspring of a future father. That surely is simple enough. If you have trouble go up to the bank corner and look around at different names on signs—then give us a call, or write us a card and we will enter you in the drawing—if your answer is right.

Albut Carlson & Norman Savary



THE HANDSOME FAMILY of County Judge George W. de Muro. Rita, standing, married Dr. George A. Dame. And that's Raymond in Mrs. de Muro's lap. (ALM)

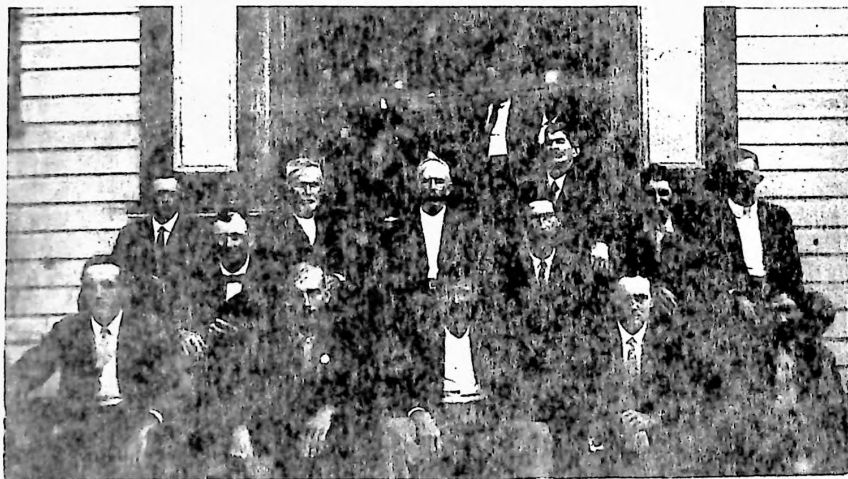


PIONEER LADY was Mrs. Mary Simmons Bigelow, shown here on her 83rd birthday anniversary. She lived to reach 93. (GB)

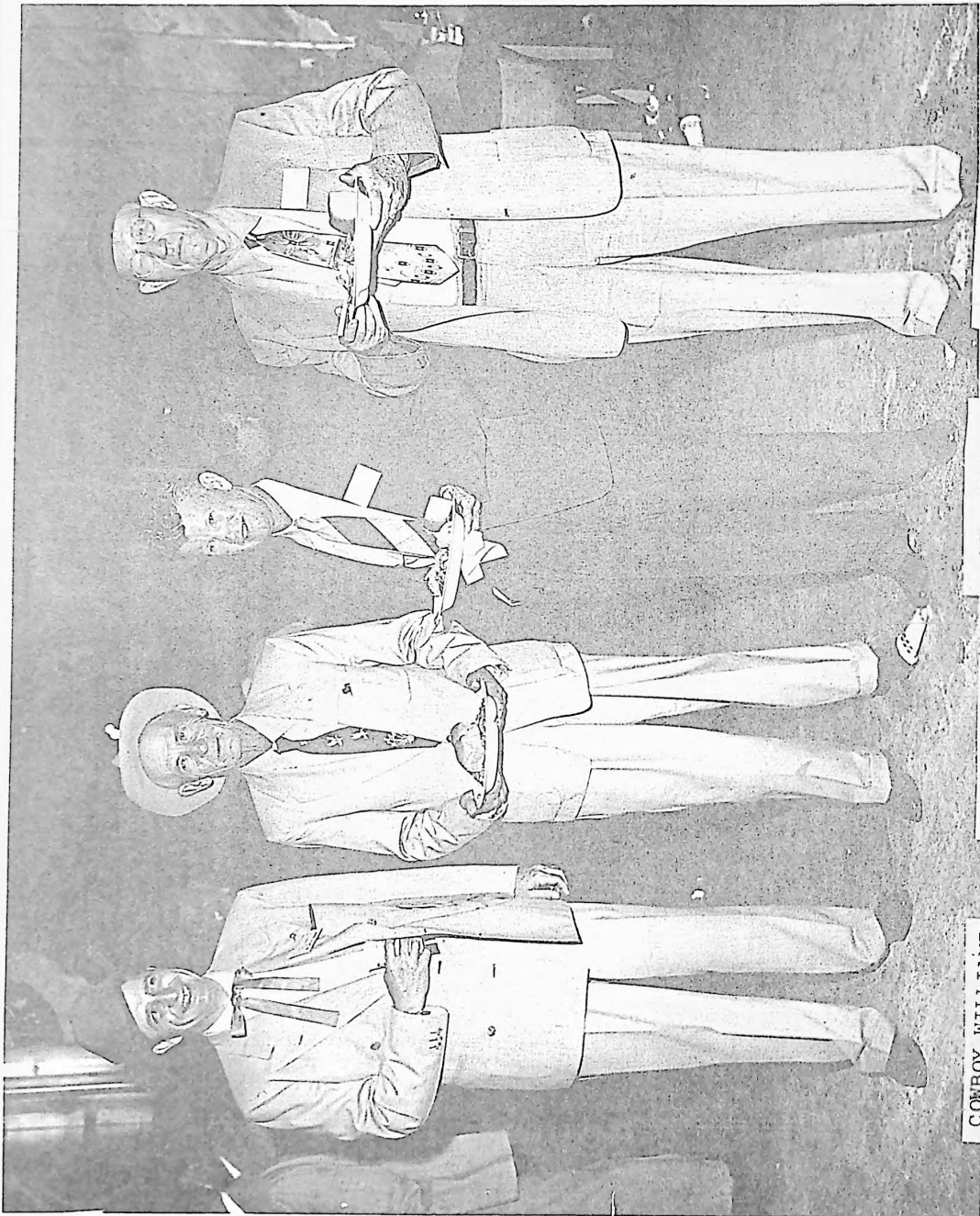


THE COUNTRY DOCTOR, Dr. George A. Dame, is standing beside this wagon with two unidentified occupants on Main Street in Inverness. Dr. Dame made house calls over the county in a rig like this. He practiced in Inverness until 1940, then was with the State Health Board. He died in 1973 at the age of 91. (JHD)

ONE OF THE NICEST things that happened to Inverness was the arrival of Dr. George A. Dame, who came here from Georgia in 1904 and practiced several decades. This portrait was made in 1906. (JHD)



A JURY VENIRE was photographed sitting on steps of the old wooden Court House in Inverness in 1907 or 1908. Only ones identified are W. H. Dunn, extreme left, front row; E. F. Dickinson, second from right, front row, and George Dickinson, second from right top row. (HLD)



COWBOY WILLIAMS

JIM ROOKS

KING SMITH ?

NORMAN SAVARY

AT A SAVARY FAMILY REUNION PICNIC 1950



DR. GEORGE A. DAME

ATTORNEY VERNARD LANGSTON

NORMAN SAVARY

D.L. SAVARY

# FAMILY

Continued from Page 1A

## Getting settled

On June 2, 1837, Gov. E.A. Perry signed a law splitting Hernando County into three parts: Hernando, Pasco and Citrus counties. It was shortly before this time that Charles Pinkney "Pink" Savary — Gail Savary's great-grandfather — moved into the county with four other families.

Arriving from Alabama by covered wagon, according to information from the Citrus County Historical Society, Charles Pinkney Savary settled into an area next to the Tsalala Apopka Lake Chain. He had a log cabin constructed on the street that later became known as Turner Camp Road.

The home was the first in the county to feature glass windows, according to historical records.

It was his discovery of phosphate in the area, according to records, that helped fuel a population boom as prospectors came to the area to mine the compound used in munitions and fertilizer. Charles Pinkney Savary became superintendent of mines in the Hernando area, while mines opened across the county, including Dunnellon and Floral City.

He and his wife, Margaret, had three children and nine grandchildren, all of whom were active community members. However, Savary and others believe it was her great grandfather's connection to where the county seat currently calls home that might have the longest standing impact.

It's an account the late Floral City author Hampton Dunn called the "Night the Court House Was Stolen" in his book "Back Home." Included in his chronicle of Citrus County history through the late 20th century, Dunn wrote that "Pink Savary" was one of the people involved with "stealing" the county seat.

## Unseated

Two months after the formation of the county, the town of Mannfield — named for state Sen. Austin S. Mann, who had settled in the area — was picked as the temporary county seat until a permanent location could be found. The town was located about two miles south of Lecanto, the geographic center of the county.

Between 1839 and 1890, several elections were conducted to decide the county seat, Dunn wrote, but failed to get the majority vote. In the meantime, several homes in Mannfield were used as temporary courthouses.

Two groups fought back and forth about the county seat location; a group of men that included then-Sheriff Jim Priest who had formed the Florida Orange, Canal and Transit Co. — which wanted Inverness to be the county seat — and a group of Mannfield supporters. Charles Pinkney Savary found



"Back Home" Special to the Chronicle

Mr. and Mrs. Charles Pickney Savary had 12 children, all of them active in community life.

himself on the side supporting Inverness.

With the discovery of phosphate in Floral City, the F.O.C. and T Company was investing in infrastructure in Inverness, including canals and railroads, to transport the phosphate, and sought to relocate the county seat.

What ensued was an often-nasty political battle with eventual accusations of ballot stuffing, according to historical records, to pick a location. Then, on May 4, 1891, 267 voters said they wanted Inverness to be the county seat, while Lecanto received 258 votes, Mannfield received none.

However, the matter was not resolved. According to several historical accounts, fearing an injunction preventing the move, teams of men rode horses to the Mannfield courthouse late at night to retrieve records.

However, when they arrived, Capt. W.C. Zimmerman, clerk of the courts, was there, refusing to move court records to a temporary courthouse in Inverness; he had been against the move all along, Dunn wrote.

In his book, Dunn included a recollection by Priest's son, J.C. Priest, of what his father told him, which was also in the *Citrus County Chronicle*. J.C. Priest said his father asked Inverness attorneys what should be done with Zimmerman, and the lawyers replied, "By God, move him." So the men placed Zimmerman on a wagon — chair, desk and all — with him still clutching records.

According to Savary, and implied by Dunn, her great grandfather was one of the men who lifted Zimmerman onto the wagon before the horses carried him off. He also helped take anything movable from the Mannfield courthouse to prepare it for transport.

Once in Inverness, Zimmerman made the declaration Inverness was now the county seat.

## A lasting legacy

With the Aug. 2 death of her brother, Charles P. Savary, 69, of Osteen, Savary recognizes that ties to her family's past are slowly fraying. She said she remains the only surviving Savary in Inverness.

However, her son, Maurice "Reese"

McDaniel, said Charles Savary did leave something behind, adding, "His name was his legacy."

When Charles Savary was born Aug. 19, 1936, Savary said Dr. John Dame, who delivered him, told Charles Savary's parents he wasn't going to charge them under one condition. "His stipulation was 'I only want you to name him after one of the greatest men who's ever been.'" Savary recounted, a tribute to their great-grandfather.

Some signs of her family's impact do remain for Savary, including the Old Courthouse in downtown Inverness, built in 1912, which she said her father, Norman Sidney Savary, helped build. Though she moved away for a short time to live in Orlando, upon returning, she said Inverness still felt like home.

"It makes you feel proud that you have roots in a community," Savary said.

## Move would devastate Inverness

About 10 miles to the west of Inverness, hidden in the woods of the Withlacoochee State Forest, lay the remnants of Mannfield, now a ghost town.

What remains is a few crumbling foundations of the buildings, including a school, hotel and courthouse the town once boasted. A wooden sign with "Mannfield" and an arrow painted in yellow on it that used to rest upon a pile of lime rock has since disappeared from along County Road 491.

Sometime soon, weeds and brush may forever consume any signs of what once stood near the spot.

The small town that started with about 25 residents and grew to 250 residents according to census records from 1885 slowly died after the county seat was moved, as the railroad diverted around the spot. The small town that thrived on farming and small stores couldn't compete, and by the 1940s, had all but vanished.

Margaret Agnes Brannen, Charles Pinkney Savary's granddaughter and Gail Savary's cousin, realizes the same demise could be extreme if the county seat was moved from Inverness, though she said the move could be "devastating." She thinks the county seat should remain.

A member of the Historical Society, Brannen said she has always been preservation-minded, and that too many things get knocked down or replaced. She realizes growth changes things, but thinks Inverness has room to grow.

"What would we do if we decided Washington, D.C., was too crowded and moved the capital?" she inquired.

Brannen said too much heritage has been lost before, and that a move could be devastating. She thinks downtown Inverness looks nice; that it has "a lot going for it."

McDaniel also carries the same concerns, as he contemplated the future.

"To me, if they're moving the county seat back," he said, "they're rewriting a lot of history."

# Pioneer family has long legacy

*Family's county  
roots go to 1880s*

DAVE PIEKLIK  
dpielik@  
chronicleonline.com  
*Chronicle*

It's her name that forever ties Gail Savary to some of Citrus County's earliest history, but with each passing day, she wonders if those bonds are in danger of being broken.

In a state some say is home to fewer natives each year, the 56-year-old woman has lived almost her entire life in Inverness, since being born there Dec. 24, 1949. Just steps from her home are reminders of the significance her family has played in the county's past.

But the past is quickly catching up to Savary because of an issue that may have been officially decided 115 years ago, but that unofficially has never been settled. Though Inverness was named the county seat on a spring day in 1891, growth has led some to believe there's no room left in the city of roughly 7,200 residents to keep the title.

Others feel the county seat should be relocated to somewhere more centrally located. While the idea of relocating parts, if not all of government and court operations resurfaces time and time again, Savary keeps watching, wondering if her family's heritage is about to fade away.

"Knowing that your family helped create this county, and how it's grown," she said, "I hope they remember the people and the sacrifices they made to make it the place it is today."

Please see **FAMILY/Page 5A**

CITRUS COUNTY HISTORICAL SOCIETY  
 ATT; Chris Chinault, Chairperson  
 110 N. Apopka Av Room 251  
 Inverness, Fl 32650

Re: NAME SELECTION TASKFORCE LECANTO GOVERNMENT BUILDING CENTER

LADYS AND GENTLEMEN:

TO HONOR THE FAMILY OF AN EARLY PIONEER SETTLER OF CITRUS COUNTY  
 I PLACE IN NOMINATION THE NAME OF CHARLES PINCKNEY SAVARY

A FRENCHMAN, BORN IN A FRENCH COLONY TOWNSHIP GROUP, VINE & OLIVE  
 COLONY IN WESTERN ALABAMA. SETTLE IN TOMPKINSVILL ( INVERNESS )  
 CITRUS COUNTY FLORIDA.

HIS ACCOMPLISHMENTS GREAT AND IMPORTANT TO THE HISTORICAL SOCIETY  
 OF THIS STATE AND COUNTY.

Savary was a skilled woodsman, he loved the land and the people  
 who depended upon it, farming it's fruiting seasons with Citrus,  
 Pecans and Melons, A true Florida cracker, sometimes a loner romping  
 the lakes, river, forest and remote scrub lands. A prospector who  
 learned early in life the value of believing in oneself, A positive  
 thinking man who dared to dream the impossible dream. He believed  
 Florida to be rich in valuable ores and sometimes went out prospect  
 ing for silver or oil.

His masterpiece discovery was Black Phosphate and at the time he  
 thought he had found the elusive silver ore.  
 This discovery was directly responsible for the Florida Phosphate  
 Boom and the historic and importance activities of the European  
 investors in the state of Florida, they were to bring to this County  
 the first Railroad replacing riverboats, and numerable business  
 activities in land and building development as Citrus County Court  
 House in 1912. and the main Street Masonic Lodge Center ( Date ? )  
 A new Jailhouse replaced the Hanging Tree at COOTER POND (SUNSET  
 LAKE).

A Dyed-in-the-wool-DEMOCRAT, Co-Founder of the MASONIC LODGE, Citrus  
 County. M/ Woodsmen of The World. Land owner and Developer. Banker  
 and businessman..

The C.P. Savary family has furnished several Sons and Daughters of  
 Notoriety to the County.

Deceased VIOLA SAVARY-TOOKE, Businessperson, Hat and Dress Shop Owner, 1900's.  
 County worker, Citrus County Agriculture Dept. 4-H Club, County home-  
 make Economics, Teaching the lost art and science of preserving and  
 canning foods to Citrus Countians. Co-Founder of 1st County Fair.  
 M/Eastern Star, Co-Founder Womens Club, Inverness. M/ Church' ? )

Deceased Lucy Savary-Reivers, HOMEMAKER, Dunnellon , Fl M/Club ?) M/Church ?)

Deceased Ruby Savary-Neville, HOMEMAKER, Dunnellon , FL M/Club ?) M/Church ?)

## DAUGHTERS:

MARGARET SAVARY-BRANNEN Business Executive, Writer.  
Banking Executive, Serving on Board of Directors, BRANNEN BANKS  
OF FLORIDA. 1930 - 1990's, Homemaker, Co-Founder Citrus M.Hospital.  
M/ EasternStar, M/ Women Club, Historical Society, ect.  
Public School Teacher, 1930's. ect. INVERNESS, FL

GLADYS SAVARY-CARROLL: Business Planer , Executive Management of  
Shops, Electrolysis. ect. FLORIDA, WASHINGTON, D.C.  
Among her Guests, Marjorie Kinnan Rowlings, The Harry S. Truman,  
L.B. JOHNSON's, ect. M/ Historical Society. INVERNESS. 1930 -1990's

MARY CLARE SAVARY- COOPER: Business MANAGEMENT, BUSINESS OWNER,  
ect. HOMEMAKER, M/ EasternStar, M/ Womens Club, M/ Historical Society.  
Ect, ect. 1930 to 1990's

## SONS:

Deceased DONALD LEE SAVARY(DL)Supervisor U.S. FORESTRY SERVICE, 1930's  
BANKING EXECUTIVE, BRANNEN BANKS OF FLORIDA, 1930-1970's  
ect.

Deceased JOSEPH SIDNEY SAVARY: ( JOE ) Two Term Citrus County Tax  
Assesor-- 1930's  
WORLD WAR I, VET, NAVY  
INVERNESS, US POSTMASTER, 1940's. ECT., ECT.

Deceased NORMAN PINCKNEY SAVARY: DREDGEBOAT OPERATOR, ( He helped to dig  
every pit in Citrus County, Worked in Hernando County. 1913-1932..  
Manager City of Inverness Waterworks, 1935-1951,  
POLICE CHIEF CITY OF INVERNESS, 1934-1951  
CITRUS COUNTY COMMISSIONERS BOARD 1940-1951, Co-founder of 1st  
County Fair.

Among his many friends CLAUDE D. PEPPER, FLORIDA  
1900-1989  
DEMOCRAT

C.P. SAVARY: His legacy is great, but his challenge to us all is  
greater still: to ensure that every American ages as he did- with  
dignity, and a purpose and independence.

P.S. BESIDE EVERY GREAT MAN STANDS A GREAT WOMEN, WITH A BIOGRAPHY.  
MARGARET SAFFOLD WHITE SAVARY - WAS THE PILLOW OF STRENGTH, MORALLY  
POWERFUL.

AD ON  
THE LADY IN THE KITCHEN, SINCE SHE HAD LITTLE TO GIVE ME, SHE GAVE  
ME THE WORLD.....  
GERI SAVARY-OGDEN  
A GRAND-DAUGHTER

CHARLES PINCKNEY SAVARY: His legacy is great, but his challenge to us all is greater still; to ensure that every future adult on the planet earth ages as he did with Dignity, and a purpose and independence.

We must be sensitive to the needs of others of future generations in the succession of natural descent, common bonding our generation with influence, experience, belief and attitude.

When it comes to protecting and preserving the earths environment the old-fashioned way may be the best after all, this is the one planet in our universe people can live on.

We have become slaves to the "monkey reflex," A monkey neatly peels a banana, then automatically tosses the peel behind. We tend to mimic the monkey, leaving behind a heritage of disposables based on the notion of valueless containers..

Containers were once prized because they were scarce or highly decorated, and still are coveted in poor countries, where plastic bottles picked from the trash and used to carry water from a village pump.

The greatest human civilizations stored meat, grain, wine, water and other commodities in magnificent urns we now flock to museums to see. Ours is the first society to create containers to which we attach no value, but which can nevertheless last for centuries in terms of environmental impact, these "Worthless" containers are as relevant and lethal as the products they hold.

P.S. THE LADY IN THE KITCHEN,  
SINCE SHE HAD LITTLE TO GIVE  
ME, SHE GAVE ME THE WORLD...

GERI SAVARY - OGDEN  
SEPT. 26, 1989

" I AM A FUTURE ADULT, I WOULD LIKE TO HELP, BUT I CAN'T YET  
BECAUSE NO ONE WOULD LISTEN TO ME". LEAH VICTORIA BONOMI  
( Be sensitive to the needs of others...) 4 YEARS OLD.

THIS IS A WAR Damn the resistance, full speed ahead, every-  
One can do something. PLANT A TREE.



### *Plant A Tree*

You can clean up the atmosphere and recycle at the same time.

Here's how. You'll need:

- Seeds from apples, plums, grapefruit, oranges, etc.
- A glass jar for each seed you save
- An egg carton

Moisten a paper towel and put it in the jar. Place your seed

between the jar and the paper towel. Watch over the next few days to see if any of your seeds have sprouted. Some seeds, depending on the age of the fruit, won't sprout. If sprouts do appear, plant them in a dirt-filled egg carton. When they become seedlings, transplant them outdoors.

Trees add oxygen to the air and absorb carbon dioxide, helping to prevent global warming. To learn more about planting trees, contact TreePeople, 12601 Mulholland Drive, Beverly Hills, CA 90210; or National Arbor Day Foundation, Nebraska City, NE 68410.



# Savarys among early settlers

Charles Pinkney Savary, came to Citrus County in the mid-1800s. He homesteaded on Lake Tsala Apopka near what is now County Road 581, or better known as Turner Camp Road.

With him came four other families who made the trip by covered wagon. Upon arriving at their destination, they found several Indian families, and one Spanish family living in the area. The wives washed clothes in the lake and shared a huge black pot on a tripod stand for all their cooking of daily meals.

Savary was a chemist and analyzed much of the phosphate for different companies such as the Ten Cent Mines, Hamburgh Mines, Camp Phosphate Company and many others.

He discovered phosphate in south Dunnellon, Hernando, Inverness and Floral City. At times, "Pink," as he was called, lived in Floral City while the mines operated at full capacity there.

He was superintendent of the Cove Bend Mines, (located between State Road 200, west to Highway 41 and south of County Road 491) and was instrumental in recruiting the first blacks to help in phosphate mining. Most of these blacks made their homes in the Hernando area and some preferred making camp in the woods near the mines. There were a few that lived north of one of the mines located between State Road 200 and Tram Road south of County Road 491. It was believed their camp would be just south of the Withlacoochee River. In the same location of the battle of the Withlacoochee.

The United States and the Seminoles, entered into an agreement at Fort Moultrie, S.C. in 1823, that provided the Indians a reservation south of Ocala, and north of the Withlacoochee River. (Now Florida Highlands, the Drake Ranch, east of State Road 200.) Most of this land, to the east, was pretty much under water at that time.

With this, the growing trend of settlers moved further to the south, in Brooksville, and south of Floral City. But the coming of the mines brought them north again. Hernando, Dunnellon and Holder were again bristling with activity.

While Savary was at the Cove Bend mines north of Hernando,



**Leo  
Richard**

Withlacoochee Trails

*Savary discovered*

*phosphate in south*

*Dunnellon, Hernando,*

*Inverness and Floral*

*City.*

blacks that camped in the woods, began to disappear. It was feared that the Indians were on the warpath.

Settlers in the area began missing cattle, horses, and much of their livestock showed up in the hands of the Indians. Townfolks, ranchers, farmers and storekeepers alike were at a loss as to what to do. Most all wore guns and

brought their rifles wherever they went. The United States wanted the Indians out, and the push westward by the Army was met with force by the Indians.

The last known "massacre" by the Indians took place on May 14, 1856. Captain Robert D. Bradley's reputation as an Indian fighter during the Second Seminole War, was ear-marked by the Seminoles. His home was attacked while Bradley lay sick in bed. Mrs. Bradley and her sons fought off the Indians. She believed the raid was led by a white man.

The last of the Savary children, three of them and already eight, were born in the early 1900's.

Donald Lee Savary, born May 27, 1902; Gladys Savary Carroll, born Sept. 7, 1904; and Margaret Savary Brannen, born in 1906.