



# WARREN COUNTY GENEALOGICAL & HISTORICAL ASSOCIATION

# Newsletter

**April 2021**

201 Locust Street

McMinnville, Tennessee

## WCGHA OFFICERS



**President:**  
**Cheryl W. Mingle**



**Vice President:**  
**Marion Rhea Speaks**



**Secretary:**  
**Donna Sullivan**



**Treasurer:**  
**J.B. Brown**



**Past President:**  
**Ann Brown**

*Our office is located at  
201 Locust Street  
in the basement of the  
County Administrative Building*

***Come Join Us  
on April 17 for  
Our first WCGHA  
meeting in over  
a year***

**Election and Installation  
of Officers and  
Committee Chairs  
For the remainder of 2021  
to be held**

We will meet in the early voting room located in the rear of the Warren County Administration building.

You will be required to sign in, wear a mask and observe social distancing.

(Refreshments will not be served)

*Cheryl Watson Mingle, WCGHA President*

## Committees

### Membership:

*J. B. Brown*



### Circulation Manager:

*Debra Wilcher McBride*



### Programs:

*Marion Rhea Speaks*



### Bulletin Editor:

*Ann Brown*



### Newsletter Editor:

*Doyle Speaks*



### Publicity:

*Ann Brown*



### Refreshments:

*Christine Bouldin*



### Research:

*Bonita Mangrum*



*Mary Oaks*



### Office:

*Evelyn Wade & Mary Oaks*



### Historian:

*Brad Walker*



*Come Visit Us*

**Our hours are**

**Monday  
&  
Friday**

**9 a.m.-3 p.m.  
931-474-4227**

Email:

[wcggha.tn@gmail.com](mailto:wcggha.tn@gmail.com)

On the Web:

[www.tngenweb.org/wcggha](http://www.tngenweb.org/wcggha)

On Facebook:

Warren County  
Genealogical & Historical  
Association

and

WCGHA's Old Warren  
County, TN Family  
History/Photos

**Our office  
is located at  
201 Locust Street  
McMinnville, Tennessee  
in the lower level of the  
County Administrative  
Building**

# Farmers Processing Plant

## The Story of How I Became a Butcher

*by J. B. Brown*

**This past winter, I cured a couple of hams and some bellies. The “country” hams should be ready around Thanksgiving. Most Tennessee country hams are dry cured, washed, smoked, peppered and aged for 9 months. It brought back memories of the old days.**



Cured and Smoked (ready to pepper)



Peppered (ready to wrap and age)

I was born on a farm and raised as a farm boy. In the fall, my Dad (John Wesley Brown) killed hogs for our family. We blocked out the meat, got it ready to cure, sliced up some, made sausage, and rendered out the lard for cooking. We always had plenty of cracklings to eat and put in cornbread. Mom (Rebecca Webb Brown) and the farm hands made lye soap for laundry.

Through the years, neighbors brought over their hogs to be slaughtered and processed. It turned into a neighborhood get together every year. Dad, of course, charged for the processing. I learned early all the stages of meat processing.

As the demand for processing increased, Dad opened up a slaughterhouse in an old concrete building on the farm that he used for shipping

nursery stock. He turned it into a state-of-the-art slaughterhouse (for that period). We would process hogs and beef from Thanksgiving thru February. At that time, cold weather had normally set in by Thanksgiving.

We processed about 50 hogs a day, six days a week with about half of those coming from customers for custom processing. That meant 50 hams and 50 bellies had to be cured each day (about 300 per week).

As demand increased, we built 4 huge walk-in coolers, with 3 being reserved for curing. We also constructed a 2-story smokehouse for smoking meat and cooking whole hogs upon request. The smokehouse would hold 150 hams.

Due to large volume of meat that was being cured, we had a company to blend our own sugar cure recipe. It was delivered in 500 lb. drums, 1 ton at a time.

During summer vacation of my Sophomore and Junior years of High School, I went to Chattanooga to learn how to become a professional butcher. After two summers I was certified as a master butcher.

At the time, one of our customers was



John Wesley Brown (left) and J.B. (right)

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The building, as well as the other property, remained in the family and sat idle for many years until it was purchased by Walmart. The plant, along with the apartment complex, the trailer park and my sister's needlework shop, was demolished to make room for the current Walmart location. (See Southern Standard, November 9, 1990, article "Historic plant leveled" by Greg Rains on page 5).

## How I Became a Butcher

Continued from page 3

considered the "best" for cured hams in Warren County. His hams were delivered to our plant at night by a meat packing company from Nashville. A typical order was 50 to 150 hams. When the hams were cured, he would pick them up, again at night. He packaged and sold the hams under his name. Customers often commented that he had us beat slightly on cured hams. This was a standing joke at our business for years. His success was an important part of our success.

Dad would never allow us to use anything but an old steno pad to keep up with names, numbers and dates of each piece of meat. To my knowledge, we never lost any piece of meat of the customers. We also had a grocery store as part of the business. One year around Christmas, Mom was cooking a ham in the apartment over the store. One of our customers commented that it smelled awesome. Dad, never one to miss a business opportunity, sold the ham to the customer straight out of Mom's oven. Mom never forgave Dad for selling her ham!

After my service in the U. S. Air Force, I came home and took over the processing plant. 25 whole hogs a day during cold weather was the norm. It kept the family and employees busy.

I always got a kick listening to farmers who offered to teach me techniques they had learned

during the years. They normally killed 3 hogs a year for 30 years which equates to 90 animals. In one week, I processed about 150 animals which is 60 over their lifetime experience. Mom and Dad taught me manners so I would listen with courtesy.

After a few years, I wanted to take advantage of the design and drafting skills that I had developed while in the Air Force so I accepted a position at AEDC in Tullahoma. Dad's health was failing so the processing business with the grocery store was sold to Joe Hobbs. John Vaughn later ran the grocery business. Mayfield Egg Company was also located in the building for a period of time.

I still use the skills that I learned in the kitchen today. I plan to teach the skill of meat curing in January 2022 to some family members. We will cure two bellies each and two hams each. The only ingredients required are pure salt and brown sugar (using my old formula). After the hams cure for 45 day, we will smoke using hickory wood, wrap in ham bags, hang them up and wait for 9 months. The bellies (bacon) will be cured in 5 days, washed, smoked and then ready to eat. Hopefully, they will keep the tradition alive.

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*J.B. Brown, a McMinnville, TN native and resident, is Treasurer and Membership Chairman of the Warren County Genealogical & Historical Association.*  
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# Historic plant leveled

By GREG RAINS  
Standard Staff

Bulldozers leveled the old Farmers Processing Plant at the intersection of the US-70S and North Chancery recently to make way for a Shell gas station and market.

Although no important decisions were ever made there, no important person made a speech there or lived there, McMinnville lost a landmark that some might classify as historic.

"It liked to have killed me when they tore that store down. But life has to go on and progress has to go on," said Rebecca Brown. She and her husband John W. Brown operated the business for some 41 years.

Beef or pork farmers may  
(Continued on page 2)



Processing meat at the old Farmers Processing Plant are, from left, Frank Blackburn, John Cantrell, unknown, the late Jewell Jones and the late Ross Hillis. Between 150 and 175 swine were prepared at the plant during hog-killing weather. (Photo provided)



Workmen tear down and haul away remnants of the old Farmers Processing Plant to make way for a new Shell gas station and market. Many pork and beef farmers took their animals to the slaughterhouse during its 40-year operation. (Greg Rains photo) Cutting meat, inset photo, at the now demolished processing plant are John W. Brown and his son J.B. Before its conversion to a slaughterhouse, the structure was a nursery barn. (Photo provided)



## Historic

(Continued from page 1)  
remember taking their stock to the slaughterhouse to be prepared. During hog-killing weather, the slaughterhouse killed between 150 and 175 swine per day.

According to Brown, her husband John W. Brown bought a nursery barn from John Roy Bragg Nursery in 1937 and later converted it to a slaughterhouse. Before converting it, they used it as a nursery barn and operated Cardinal Nursery and Orchard for a short time.

Brown said the most memorable time for her was when the business was first started up. She remembers beef was cut on a dirt floor when they first started out.

They sold hamburger meat to Charlie Jones who operated a cafe on Sparta Road near Peking Restaurant. They also sold beef to the Vernon Jones' grocery store on Sparta Street.

"I was raised in a drug store and never saw a cow milked before I married," said Brown, referring to her life on the farm.

Of course, the farm she refers to is now the rather populated area around McMinnville Fun-

eral Home. At one time all that area was farm land, recalled Brown.

"How come us to get into this, we had an old vat and the neighbors would come by wanting their hog killed since we had a vat. We had a lot of tenants on the place that needed work in the winter. It wasn't long until somebody talked us into going into the hog-killing business," she remembered.

While people were having their hogs killed, they would ask for a cup of coffee or a sandwich while they waited and it was wasn't long before they were in the grocery business. Browns made what she called "Slaughterhouse goulash."

"I've feed everybody in Warren County I guess," said Brown.

Brown recalled the slaughterhouse went out of business because her husband John W. Brown died. It went out of business in 1979. She said she could not get good help and could not run the business by herself.

Her husband's parents were Berry and Narnie Brown. His husband's mother owned Brown Hotel. Her parents were J.C. and Winnie Webb.

Article from the November 9, 1990 issue of the Southern Standard newspaper, McMinnville, TN.

## The Data Organization Committee met on March 17 at the Magness Library

Initial discussion included the scope of the committee, current Association electronic data, how to incorporate data management into our policies and procedures, and how to utilize scanned information in the Association. Brad Walker, Executive Director of Magness Library donated a desktop computer to the Association.



Pictured are, seated J.B. Brown; standing, l-r: Doyle Speaks, Brad Walker and Ann Brown.

## Nominating Committee Meets



The nominating committee met on March 18 to discuss the possible candidates for officers and committee chairs to fill the remaining 2021 calendar year. Seated, l-r- Mary Oaks, J.B. Brown, Doyle Speaks and Bettye Pack. A full slate of candidates will be presented for election by our members at the April 17 meeting. Nominations will also be accepted from members attending the meeting.

# My Dulaney Family

By Thomas Bratcher III

Preston Dulaney was born in 1809 in Tennessee, most likely White County. He was one of the children of James Dulaney and Nellie Cunningham, who moved to Tennessee from Virginia. He is on the Warren County Tax list of 1836 and is on the 1840 Warren County Census. He is found on subsequent Census records for Van Buren County till he moved to Illinois around 1867. Preston Dulaney 1809-1889



Preston Dulaney and Sons/Family



Preston Dulaney 1809-1889 and wife Susan Hutson Dulaney 1808-1872

and his wife Susan Hutson Dulaney 1808-1872 are buried in the Black Oak Ridge cemetery at Bluford, Jefferson County, Illinois.

Preston Dulaney, when in Middle Tennessee, piloted a flat bottom boat to New Orleans with produce. One of his sons, James Marion Dulaney, was a preacher and performed weddings for numerous couples in Warren County.

The name Delany has been changed by most of the family line to Dulaney or Delaney for unknown reasons.

Preston is believed to be an uncle to David Dulaney, who lived in the Bone Cave area. David Dulaney's father was Hal Dulaney, who little is known about. Hal was apparently a brother to Preston Dulaney. It is likely that Hal was a middle or nickname and his first name was likely James. Researchers on this family line have never been able to establish a connection between them, but two books, one on the Dulaney's and the other on the Passons's have allowed me to determine Hal was a brother to Preston. A story passed down through the family was that Hal killed a man, supposedly in self-defense, but was arrested and placed in the Warren County jail where he eventually escaped.

Knowledge of his whereabouts after escaping are not known.

David Dulaney, had several children. One of his sons, James Warren Dulaney, lived in the Rowland Station



David Dulaney 1827-1907

Continued on next page

# Dulaney's Continued from page 7

area of Warren County. He went by the name of Warren.

James Warren had several children including Jenry Avery Dulaney. Jenry Avery Dulaney is the father to former Warren County Sheriff Billy

Delaney. Jenry was a master carpenter and one of his last projects was the Ben Lomand Drive-in.

David Dulaney is believed to be buried at Shiloh Mud Creek, although no stone has been found. There were some family stories that might suggest a relocation of the burial spot, but there's no one left that could confirm. His wife was Louisa Jane Rowland. Her death date and burial location are not known. Her parents James and Permelia are known to be buried at Shiloh Mud Creek.



Jenry Avery Dulaney 1904-1955 and wife Ruth Muncey Dulaney Vickers 1917-1986

Jenry Dulaney died in 1955 from ongoing health issues. He was married to Ruth Muncey. Their children Herman(died at birth), Sarah, Billy, Linda, Polly, Ellen, and Jenry "Sonny" Delaney. Polly and Sonny survive.

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*Thanks to WCGHA member Thomas Bratcher III for this family article. He is the son of Helen "Polly" Delaney Bratcher and the late Thomas O. Bratcher II. He is the g-g-g grandson of Hal Delaney.*

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James Warren Dulaney 1873-1934 and wife Harriet Green 1880-1972

*This article excerpted in part from:*

*Preston and Susan Hutson Dulaney, 1800-1993 : Tennessee, Illinois, and beyond*

<https://www.worldcat.org/title/preston-and-susan-hutson-dulaney-1800-1993-tennessee-illinois-and-beyond/oclc/29614371>

*Passons' family connections*

<https://www.worldcat.org/title/passons-family-connections/oclc/865949685>

*Heritage of White County 1806-1999*

<https://www.abebooks.com/Heritage-White-County-1806-1999-Book-Committee/21911334625/bd>

## Five Generations of Dulany/Dulaney's

1. James "Hal" Dulaney (no dates)  
brother of Preston Dulaney
  2. David Doak Dulaney 1827-1907  
Wife Louisa Jane Rowland
  3. James Warren Dulaney 1873-1934  
Harriet Green 1880-1972
  4. Jenry Avery Dulaney 1904-1955  
Ruth Muncey Dulaney Vickers 1917-1986  
Their children:
    5. Herman Avery Dulaney 1935-1935
    5. Sarah Delaney Milstead 1936-2017
    5. Billy Thomas Delaney 1939-2005
    5. Linda Joyce Delaney Muller 1943-1982
    5. \*Helen "Polly" Delaney Bratcher (Living)
    5. Ruth Ellen Delaney Pack 1947-2011
    5. Jenry "Sonny" Delaney (Living)
- \*mother of Thomas Bratcher III*





**The Sand Bar, once known as Penitentiary Bottoms on the Caney Fork River, before Center Hill Dam was built, and the lake waters backed up. Bottom pictures are the Sand Bar now after the recent heavy rains. This portion of the Rock Island State Park is presently closed. Timothy Jones photos from Historic Rock Island Tennessee Past & Present.**



# Cemetery Art



This beautiful monument is located in the Mountain View Cemetery in McMinnville, TN. The family plot is the resting place for Kaimen Hunter Collins, son of Kim and Steve Dykes of McMinnville, TN. He was a senior at Warren County High School and a member of the Pioneer Community Church. He was an avid basketball player and loved watching college and professional basketball.

Information from Find A Grave

# Turn Your Radio On - WBMC Town Talk

<https://www.facebook.com/RadioWBMC97.7FM>

**TUESDAY, APRIL 13 AT 8 AM CDT**

Be sure to join WCGHA's Vice President, Marion Speaks, to hear about the latest happenings from our Association. You can listen on the radio or on Facebook Live at <https://www.facebook.com/RadioWBMC97.7FM>



[Warren County Genealogical & Historical Association](#)  
Public · Anyone on or off Facebook



*WBMC Town Talk hosts Jason Hillis and Jeff Barnes*

## WCGHA's Old Warren County, TN Family History/Photos **MONTHLY INSIGHTS** March, 2021

4,850 Group Members (+23 this month)

Gender: 68% Women – 32% Men

17 Posts	285 Comments	1,129 Reactions
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### Top Contributors

DonaldandJeannineMiller  
Kent Starkey-Gina Harper Starkey  
Charles Craven  
Tom Bratcher  
Carolyn Miller

### Top Post

DonaldandJeannine Miller

Warren County Icon (Hubert Hillis)!!! Everybody knew where to get a great BALONEY sandwich. SS---3 Feb. 1999

<https://www.facebook.com/groups/WCGAoldwarrencountytnfamilies/permalink/3585064531610235/>

Comments: 16

Likes: 222

Shares: 23

Post Reach: 5,245

Don't forget to follow our Facebook page and post your Warren County ancestors and historical photos at Warren County Genealogical & Historical Association and stay up to date on Association upcoming events, and posts and links relating to genealogy and history

## From the Facebook files of



## WCGHA's Old Warren County, TN Family History/Photos

This is an on-going series of photos from WCGHA's *Old Warren County, TN Family History/Photos*. The Public Group site was organized several years ago and is co-administered by Cheryl Watson Mingle, President of the Warren County Genealogical & Historical Association along with Ann Brown, Past President.

You're invited to join our Facebook group, comment and submit photos and history.



1965/66 McMinnville City High School baseball team. This team had the best win record in the history of the school with a 10-1 season. Four pitchers, John Hobbs, Danny Sullivan, Dale Mitchell and Ronnie Campbell, combined for a total of 107 strike outs and the team had 74 home runs with a .259 team average. Front row l-r: Dale Mitchell, Ronnie Brown, Johnny Hillis, Steve Phillips, and Paul Mathney. Second row: Danny Sullivan, Jerry Cooper, John Hobbs, Joel Fitzgerald and Ronny Danhof. Third row: Bill Smartt, manager, Tommy Clark, Jim Mullican, Jim Beaty, Ronnie Campbell, Jim Eaton, Nick Prater, Coach John Brock.

Submitted by Rickey Burks -- November 30, 2020