

Women's Clothing in Early Texas



PATRICK'S CABIN

Deer Park to speak at the event. Twelve members of the Patrick Family also attended the dedication.

After Patrick's Cabin was vandalized in 1994, the decision was made to move the cabin to Dow Park, where it was somewhat hidden and not as visible. In January of 2008, the cabin was moved to Heritage Park, where it is today – a much more visible location. A re-dedication of Patrick's Cabin was held on April 12, 2008, with six members of the Patrick Family attending.



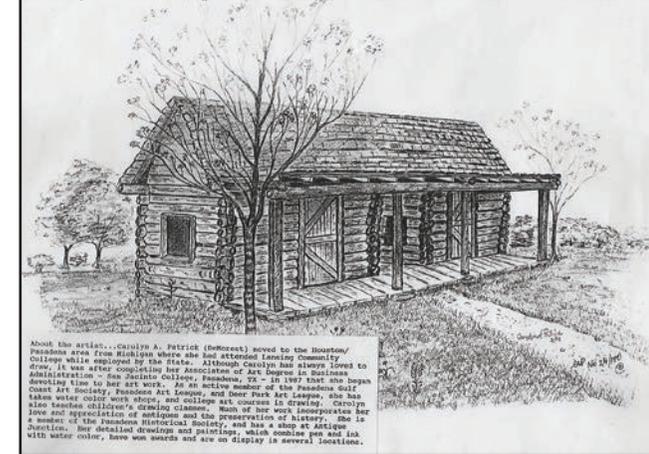
1986 - Cabin on P Street by Deer Park Public Library



1986 - Cabin on P Street For Texas Sesquicentennial



Sketch of the Historic Representation of Patrick's Cabin by Carolyn A. Patrick DeMorest



1994 - Cabin relocated to Dow Park



2008 - Cabin relocated to Heritage Park

Did You Know?

The furnishings of the time period are difficult to determine due to the lack of documentation available. The furniture currently displayed was obtained from antique shops and such, hopefully similar to the furniture used at the time.



Courtesy of the City of Deer Park Historical Committee

The Story Behind the Cabin

In 1986, Texas celebrated its Sesquicentennial and Deer Park honored 150 years since Texas' independence from Mexico. A Sesquicentennial Committee was formed to assist with the celebration. The committee knew of the importance of the cabin, owned by George Moffit Patrick, to Texas history, as well as Deer Park history. They decided to build a historic representation of Patrick's cabin to commemorate the historical event. The committee conducted research on the types of cabins built in 1836 by contacting the Patrick family, traveling to old historic cabins in East Texas, and visiting the Texas State Library in Austin.

After plans for the cabin were complete, the Sesquicentennial Committee contacted Champion Paper Company about their idea and the company agreed to donate logs, as well as haul the logs to the selected location. In April 1985, the logs were delivered to the agreed upon location on P Street and miniature Belgian horses resembling Clydesdale horses dragged the logs the rest of the way to the site. The logs were then skinned and left to cure until January of 1986. The City's Parks and Recreation Department began building the cabin in their spare time. Nails were not used in the construction of the cabin, only wooden pegs.



A dedication ceremony for Patrick's Cabin was held on March 2, 1986. Gary Morrow, the Texas Land Commissioner, traveled from Austin to

Early Texas Foods

What did people eat in the 1830's? If you guessed homegrown garden vegetables, you are incorrect! Vegetable gardens often got mixed up with human waste. Additionally, vegetables were believed to have no value as fuel.

Meat was thought to be unhealthy and not safe to eat right away. It had to be smoked and cured in brine, only to be eaten later. Cattle were viewed as too valuable to consume as food because they produced milk and served as beasts of burden. Longhorns ran wild and chickens were just too difficult to protect from predators.

In Texas, for the most part, pork and corn were the dominant foods. A typical day began with a breakfast of cornbread, pork, milk, eggs, and coffee, followed by a lunch of cornbread and pork. At the end of the day, Texans ate lunch leftovers for supper. The diary of Colonel William Fairfax Grey of Virginia depicting his travels in Texas Colonies in 1835 and 1836 noted that almost every meal consisted of fried pork, course corn bread, boiled eggs, and bad coffee or coffee made from corn without sugar, cream, or milk. Several books on early Texas describe living on coffee made of parched corn, cornbread, milk, and butter.

In other sources, settlers typically mentioned cornbread at every meal. Rarely did meals consist of milk, vegetables, fruit, and wheat bread. Fruit was almost unknown with the exception of wild berries, plums, and grapes. A very small amount of wheat was grown here, and therefore, considered an imported luxury food. Some evidence indicates that cornbread was at times also scarce and beef could be raised more easily

than corn. However, a typical homestead was a log cabin with one room where the family slept and ate meals of cornbread and meat.

Recipes from 1830

Cornmeal Mush

*1/2 cup cornmeal
2-3/4 cups water
3/4 teaspoon salt*

Sprinkle cornmeal into boiling water, stirring constantly. Add salt and cook for about half an hour. Serve with sugar and cream.

Indian Cornmeal Cake

*1-1/2 cups yellow cornmeal
1 teaspoon salt
1/2 cup flour
3 teaspoons rosewater (vanilla)
1-2/3 cups sugar
1 teaspoon cinnamon
1 cup butter
8 eggs*

Mix the sugar, butter, and eggs. Mix the cornmeal, vanilla and cinnamon. Mix well. Pour into pan or skillet and cook.