New Direction: Unified Vision

Davenport House/Kennedy Pharmacy Expansion/HSF Preservation Center

Over the past several months the leadership of Historic Savannah Foundation transitioned, culminating on March 3 when Sue Adler was named President and CEO of the sixty-five-year-old institution. HSF is a dynamic player in issues related to development and quality of life locally and is a stalwart of the national preservation movement. HSF and its leadership navigate development concerns, which can be contentious and arouse strong passions. The Davenport House Museum, which is owned by HSF, usually stands apart from struggles and debates regarding land use, real estate, and property ownership in order to peaceably welcome visitors and tell them the story of the city’s rebirth through preservation.

The DH and HSF have always had a detached but amicable relationship. Adler, who came to HSF to perform the role of Chief Mission Officer in April of 2019, was named Interim Director in June and had several months to examine institutional practices and operations before taking the helm as CEO. She and Josh Brooks, HSF Chairman of the Board, are now looking across Columbia Square and seeing an equal partner in the work they hope to accomplish. This was made manifest in December when Adler presented to HSF leaders a different vision for the expansion project than DH/HSF have been talking about and working towards for years. Change often brings with it new innovative, breathtaking and appropriate ideas.

After looking at the proposed building plans with a fresh perspective, she came to several conclusions, which will become visible on the street very soon. 1. The plans the DH has put together for the house museum’s exhibit expansion are solid and will move forward. 2. Before that can happen, the Kennedy Pharmacy must be made ready with offices, museum shop and meeting space as soon as possible. 3. The old plans calling for a Preservation Center in the KP do not devote enough space to give the story of preservation in the port city the regard it deserves, whereas the Sheftall House, HSF’s Headquarters across the square, does. 4. Plans for the Preservation Center need to be given the same thoughtful consideration as the exhibit planning which has taken place at the Museum. 5. A two-story expansion on the patio of the Kennedy

Continued on next page
Continuation from p. 1

Pharmacy is not necessary if the HSF Preservation Center is to be in the Sheftall House. 6. Building a one-story expansion to the back of the Kennedy Pharmacy will save a significant amount of money and will give the Museum needed space for orientation, meetings, programs and assembly of tour groups. 7. The plans to create office space in the Kennedy Pharmacy apartment should save as much of the original footprint of that space as possible.

The leadership entities of HSF and DH have reviewed the revised plans for the facilities expansion and welcome the changes. “The new plans far exceed our hopes and dreams when we began this process five years ago,” said John Leonti, president, DH Committee. It took an institutional jolt to provide clarity on the project. “We are working with our parent organization as never before to get this work accomplished. Our interdependence is clear as the Museum could never accomplish the vision for change independently. The DH community looks forward to the expansion which will create a campus of three buildings on Columbia Square – the iconic DH, the functional and friendly Kennedy Pharmacy and the yet to be fully imagined Sheftall House/Preservation Center.” said Jamie Credle, DH Director.

2020: Savannah’s Silent Spring

As we sit here wondering what’s going to happen, we long for what we used to bemoan—the exhaustion of the spring season. A “good day” for the DH is seeing over 100 people and a good season is seeing 15,000 in three months’ time. Getting 150 people through the Museum in a day is thrilling but also a logistical test which should look seamless even if it is not. Now, there is silence! The international health crisis has made our job and how we approach our lives unrecognizable. Nothing like this has happened since World War II. No St. Patrick’s Day celebration, no Savannah Music Festival, no Savannah Tour of Homes and Gardens. Some things are even more extraordinary than wartime with churches and schools closed, services forced online and the cancellations of graduation ceremonies.

At the end of business on March 16, we decided to close to provide social distancing for our patrons, staff and volunteers. Most of the DH’s spring prescheduled tour groups have cancelled or postponed their visits. These are uncharted waters for day to day existence and it makes us anxious as we are used to hearing the orientation video every thirty minutes, the chatter of visitors in the hall, the phone ringing and yes – the flushing of the toilet. We miss it! How grateful we are for this house and its place in our tourist economy. We love this city and its place in the world.

One of the things we are letting go of are the plans for the Museum’s 200th Birthday Party on April 25th. What was shaping up to be a beautiful celebration will have to be postponed. There was much enthusiasm and generosity put into its preparation. **Ce la vie.** What we truly hope is that on the planned date of April 25, we regret not having kept it on the schedule. We hope is it a beautiful day ripe for a party.

As we anticipate the Museum’s coronavirus closure, the staff has a whole list of jobs to execute while our visitors are kept at bay – cleaning, planning, program and media development, collections work.

![DH Birthday Celebration]

This quiet spell will give all of us time to recommit to what matters - family, friends, community, home, health, safety, love.

**Peace,**
From Your Fiends at the DH!

Event postponed to a later date when we feel like a party!
Friends of the Davenport House Museum – 2019-2020 Appeal

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These are donors who responded to the Friends of the Davenport House Annual Giving Campaign since the appeal which began in November 2019.

**Thank you for your generosity to the Davenport House!**
Back in 2018 Georgia Southern-Armstrong Campus professor Christopher Hendricks attended a graduation party in the DH garden for his Public History student Kelly Westfield, who did outstanding work on her Masters work focusing on the Davenports’ enslaved workers. During the celebration, Hendricks asked DH director Jamie Credle, “Would you be interested in a cookbook?” She looked startled and then hightailed it over to Daniel Carey, then CEO of HSF. She asked Hendricks to “tell Daniel what you told me.”

Hendricks explained that he and his mother, Sue Hendricks, had updated Mary Randolph’s *The Virginia House-wife* (1824) for modern cooks. He went on to elaborate that around 1980, his father, a history professor at Wake Forest University, found an 1860 version of Randolph’s seminal work in an antique bookshop and bought it for Sue. Sue, a la “Julie and Julia,” began updating the book and eventually typed it all up with the carbon paper and onion skin of the day. A publisher was interested but went bankrupt. Consequently the book was put into a box as Sue moved on to other projects. After thirty or so years while helping her mother downsize, Chris found the box containing the book and brought it back to Savannah. He revived his father’s wish for his mother’s book to be published. He had grad students computerize the recipes and gave them to her for Mother’s Day. He said, “She cried,” when she opened the package containing the manuscript.

Simultaneously a research sabbatical took Hendricks to Virginia. In addition to his planned work, he set about researching and writing an essay to place the cookbook in its historical context for readers to understand where Mary Randolph fits into the history of American food. With the essay and updated recipes in hand, he convinced a venerable Virginia historical organization to read the cookbook. A staff member was placed on the project and had it peer reviewed and vetted by historic foodways authorities. All was a “go” until the organization reorganized and did away with its publications arm. Disappointed, Hendricks had a completely vetted manuscript and no place to go. That was when fate brought Hendricks to the DH. He says, “I was looking for an organization that would benefit from our project, and then I heard about the fundraising needs of the DH’s expansion and it seemed like a good fit.”

Credle and Carey enthusiastically responded to Hendricks’s generosity and sought out a publisher for the work. They obtained the advice of cookbook agent Janice Shay who helped shepherd the project. Originally hoping for an academic press, Hendricks became excited when trade press giant Globe Pequot grabbed the work as their labor of love would reach a wider audience.

With an agreement to publish, Shay contacted food photographers and organized the manuscript in an appropriate manner to be sent to editors. For a couple of weeks over last summer Hendricks’ home was turned into a photo studio with photographers using his living room and dining room to produce the quality photographs that are crucial to the success of a cookbook in today’s market. While Shay styled the photographs – in many cases using china from the Davenport House collection - Hendricks was in the kitchen preparing selections from the cookbook.

The result is *Old Southern Cookery* which is due in bookstores on May 1 – just in time for Mother’s Day. Priced at $26.95 all the proceeds go to the DH/HSF. Hendricks has given the copyright to the institution. “Of all the kind gifts the DH and HSF have received over the years, Sue’s and Chris’s is one of the most extraordinary. Not only will we receive needed financial benefits from the book’s sale, but our profile will be raised also. We expect the book to be popular and for copies to be on the shelves and libraries of every house museum in the Southeast and on the counters of foodies all over the globe!” says Sue Adler, HSF CEO.

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**EXTRAORDINARY GIFT: Cookbook to Benefit the Davenport House**
HIDDEN IN PLAIN SIGHT: A Visit from the House Whisperer and What We Now Know – Maybe

We have already noted in this newsletter the power a fresh prospective or rather “fresh eyes” can have on decision making. This article is a nod to experienced eyes, and what can be learned from an expert who has “seen it all.” George Fore has over forty years of experience in architectural conservation having examined many of the historic buildings in the Southeast. HSF/DH engaged him to investigate the DH “prior to demolition” of the basement level before new exhibits can installed. [Don’t freak (as we did) about the term “demolition.” False walls installed in the 1950s will need to be removed in order to create our new exhibits. Experienced preservation contractors will do this work in a thoughtful manner.]

Fore has visited the DH three times in the past three months and is expected to return two more times before he completes a report of his findings. He will hold off his last visit until the “walls come down” so he can see as much as possible from the shadows, nails, paint and white wash remnants, etc. of the original structure. His prior visits have been spot checks requiring the removal of plaster from the false walls where he thinks an abundance of information can be found. His discoveries have jazzed the staff and volunteers by revealing new insights into what they are used to seeing as a matter of course. Staff could not help but be excited when a section of wall came down in the shop manager’s office to reveal the shadow of the bake oven. All four fireplaces have been located. A lintel and door footing were revealed, indicating the presence of a door on the Habersham Street side of the building.

Fore is loath to make assumptions without thorough investigation and consulting earlier reports prepared by architects and surveyors. But he did give hints and opinions that the staff have run with. Over the past few years the DH staff has felt that the kitchen was on the southwestern corner of the building and that belief has influenced the proposed exhibits plan. Fore however thinks that the kitchen may have been in the northwestern corner, which is now our mechanical room. If the kitchen was located here, there would have been a door with immediate access to the working yard where there was water (we assume there was a well), firewood, domestic animals and an outdoor workspace. He also questioned the location of the basement stairs within the building and has not determined anything conclusive. However, he is sure that the configuration of the current stairs from the basement to the first floor is an addition from 1850 or later. Even the untrained eye can see the circular saw marks at the top of the stairs which would not have been made before the mid-nineteenth century (when the circular saw was invented).

Original access into the building is an interesting puzzle. On the Habersham Street side there were two doors at street level - one where today’s shop door is and the other was where the window to the Museum’s kitchen is. As noted earlier, we found the footing and outlines of a door frame during Fore’s February visit. Those two doors provided enslaved workers access to the building from Habersham Street. Food and other stores could have been delivered from here. Then there was the door from the kitchen into the working yard. All three doors were used by enslaved workers. The white family would have entered the house through the front door. The mistress would have surveyed work being done in the working yard from a back porch with a door providing access to the first floor. We do not know what the back porch would have looked like. The question is - if there
Christopher Hendricks Talks about Food and Family

Fill us in on your mother.
Every ten years she re-invents herself. Mom and Dad met at Furman where she majored in child psychology. She graduated and a week later they got married. She was the young wife while he attended graduate school at UVA. She stayed home with the three of us – my brother, my sister and me – until we were in grade school. In the 1980s she went to Wake [Forest] to get her MBA and became an administrator at NC Baptist Hospital. After that and for the next ten years she was a financial planner with MetLife. Her final career was as a writer/reporter for the Winston-Salem Journal. She produced a monthly magazine called K12 producing stories about Forsyth County schools. She also developed a website that hosted nonprofit organizations providing a forum for their activities.

Are you a foody?
Yes. I have always been. Growing up we cooked together – the whole family. That’s how we learned. When I was in high school whoever got home first made dinner – to varying degrees of success. Setting the table was our first job. The 2nd was making a pitcher of tea – iced tea.

How did you become aware of historic foodways?
As a summer job while I was a teenager I worked as a period interpreter at Old Salem where we did cooking demonstrations outdoors. That is where I learned various 18th century cooking techniques which are reflected in our cookbook. These techniques remained popular for most of the 19th century.

Do you see any connection between Mary Randolph, the author of The Virginia House-wife, and our Sarah Davenport?
Sarah Davenport would have been one of Mary Randolph’s contemporaries and it is conceivable that she would have been an audience for Randolph’s writings. Both were Southern women. Both oversaw a household of enslaved workers and super-

What does Randolph’s cookbook say about Southern cooking?
The origins of the recipes are fascinating and reflect a number of cooking traditions. Though The Virginia House-wife is primarily English in origin, there are many African influences particularly with the ingredients. There are also Spanish, French and Italian influences. A fun fact is Randolph introduced macaroni and cheese to American cooks. She probably tasted it at Thomas Jefferson’s White House as he served it at a state dinner. We do not know where she got her curry recipe!

Sometimes historic recipes are lacking when it comes to modern tastes. How do the updated recipes compare?
Having tasted all of the recipes and prepared most, please know the food is delicious! This past November we had a Mary Randolph Thanksgiving with all of the dishes – from the turkey and oyster sauce to the apple citrus pie – coming from the book. It was a grand success.

Why is this project important to you?
I teach public history and I like the project because it combines history and public history. The public always reacts to food. And, on a deeply personal and sentimental level, this book is about family – my family. My dad started all of this. The publication is a gift to my mom and honors my dad. They were each others’ best friends and were always cheering each other on. And now, my brother, sister and I have this last- ing testament to their relationship. How sweet is that!

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Continuation on article about G. Fore

were no stairs within the building from the basement to the first floor, how did the enslaved workers access the spaces above? Was the food brought from the kitchen in the NE corner room up a flight of exterior stairs to the Dining Room or Drawing Room? Did workers tramp up the back stairs with brooms and buckets to clean the public and private spaces of the house?

These questions are challenging our understanding of the house and offering new ideas about how people lived in the building. These challenges to our assumptions are an important exercise in reckoning with the past. Our understanding might change again when Fore issues his final report. On a practical level new discoveries will inform exhibit development. “We do not want our new exhibits to be a generic installation of an ‘antebellum kitchen’ and service areas. We want them to reveal what the DH was really like, which will involve spotlighting vestiges – such as the shadow of the bake oven – and focusing on the architectural remains and what they mean,” says Jeff Freeman, DH Assistant Director. He adds, “The house is really driving the boat as far as exhibit development goes.”

The new information which the Museum will use to expand the site’s narrative will only be possible because of the experience of our house whisperer. George Fore is remarkable. In one glance he is able to decipher change that has taken place in the building and date building techniques through time.
Conflagration, Pestilence, Financial Panic: No, Wait. Is it 2020 or 1820?

Much of the time what house museums do is viewed as entertainment or rather “edutainment.” The stories are packaged into tours and programs that are consumable and meaningful. Usually that is copasetic but in times of anxiety the weight of the past becomes real as we search for examples of survival and perseverance.

In the DH’s birthday year we are in a unique position to glimpse at Savannah 200 years ago. Even in our air conditioned and sanitized world, we feel the uncertainty that was 1820 with its economic turmoil, ferocious fire and yellow fever epidemic that we usually interpret with detachment. Last month we witnessed a conflagration less than a half a mile from the city center and we are beginning to experience pandemic. The past is present!

What follows are passages from local newspapers which have an eerie familiarity with which you may empathize.

FEBRUARY 22:
There is no visitation so awful as that of fire, so appalling in its progress, so distressing in its results… Disease may be checked by caution, by proper remedies – its progress is not so rapid, it is not so alarming, because it is natural; but the terrible disasters incident to fire, are sudden and appalling and destructive. To be raised in the dead of night, and from a deep sleep, by the cry of fire – to see the flames surrounding you – to hear its awful roar and cracking – to see a whole city blazing, and its inhabitants houseless wanderers, without clothes, without shelter, exposed to the howling wind and nipping frosts – to see those who a few hours before had laid their heads on their pillows in comfort and affluence, now reduced to misery and penury, requires more fortitude, more resignation, than what usually falls to the lot of man. (Columbian Museum [CM] 2/22/20)

AUGUST 8:
The Mayor of the city has wisely and properly recommended to the citizens the importance of preserving their yards and offices in a state of cleanliness; and of a free and general use of the crush and quick lime, in counteracting the evil effects of heat and humidity. The health of our fellow citizens is a consideration too serious to be trifled with; every individual, therefore, should be prompt in the adoption of measures calculated for the general good. (CM)

AUGUST 15:
Although our Health Committees and Medical Societies are silent upon the subject, we are induced to believe that a pestilential disease, of no very mild character, rages to a considerable extent in certain portions of our city. Why is it endeavored to keep the fact a secret – and why are not the public fully informed of the matter, by those whose duty it is, to give full information upon this subject? We are not of those who believe that any benefit could ever arise to the city or community from keeping secret facts of this nature – even if such a thing possible. But it is not the case: while those whose duty it is to give full information upon this subject? We feel confident that our remarks will not disprove any thing that we say. But we will venture to affirm, it will not disprove any thing that we offered. That its publication has been delayed thus long, is a source of real evil. Authentic and satisfactory information on a subject of such general interest, is imperiously required, as much to dissipate unnecessary alarm, as to point out the real danger, that it might be avoided. We repeat it, no evil can possibly arise from giving to the world the whole truth. But much, very much, will lie on the consciences of those who endeavor to lull the unfortunate into a fatal security. We feel confident that our remarks of Tuesday were demanded by the circumstances of the times, and our statements are fully corroborated by official documents since published. The Mayor, in his public notice states:

“One ward or section of the city has been rather unusually unhealthy, but the disease has been, and is, confined principally [which means not entirely] to strangers and people of intemperate dissolute habits; and is no more than the ordinary bilious fever of the climate.” (DG)

AUGUST 23:
Considerable discussion, productive of some excitement, has taken place on the subject of the sickness of the present season, and this discussion has been such as in some measure to occasion incorrect impressions. No disorder which can be demonstrated contagious, exists among us;
the number of our sick is not greater than has been usual at this season of the year, nor is the character of the disease much more aggravated.

In order to prevent or remove any local cause of disease, a Board of Health, consisting of several citizens, and a portion of the City Council, has been constituted. This Board is so numerous, as to bring every part of the city under its immediate eye; and from its character, we may confidently conclude, that any such cause will meet with its early attention. (DG)

CITY OF SAVANNAH
POLICE OFFICE
SEPTEMBER 14, 1820
I feel it my duty to announce to my fellow citizens, and to all whom it may concern, that a mortality prevails in this city, never before experienced; and that the character and type of a malignancy, which renders it prudent for any person, who can make it convenient, to remove beyond the limits of the city’s atmosphere.

I feel myself also authorized to say, that the fever which is carrying off our people, is not contagious, and that no apprehension ought to be entertained of its being communicated by persons leaving the city.

T.U.P. CHARLTON, Mayor

POLICE OFFICE
SEPTEMBER 20:
It is unnecessary to state, that our autumnal climate has always been, more or less, a sickly one, and that the ravages of disease, and death encreased with our encreasing foreign population. The medical society has for years past cautioned against emigration to this city, in the summer, and advised removal to persons not accustomed to our climate; yet the misfortunes, enterprise, or avarice of hundreds, will lead to this city, or any other, where labor is well paid for, and industry rewarded. This is now the case with Savannah, and it has been so for years past; but the late conflagration having thrown within our precincts, perhaps upwards of four hundred persons, emphatically called NON-RESIDENTS, and all of them, more or less subjects of disease from their exposure, day and night. It is amongst this unfortunate class, that the late and present mortality has made such a terrible inroads, which has cast despair around the city. And caused its finest population to remove. And though we acknowledge, that it is sickly beyond any year we have ever witnessed, yet the results upon the old and resident inhabitants, have not had their sway, which is too generally believed, from a careful inspection of the register of deaths, made by persons to be trusted, it has been ascertained, that in August, to a resident population of upwards of twenty-five hundred, there were but twenty-five deaths among these residents, of all ages and diseases. The result is as follows:
In this month, up to this date, inclusive: 147
Residents of all ages and diseases: 26
Non-Residents: 121
From this last number, twenty-four were from the hospital. (DG)

OCTOBER 14:
That season of the year has now arrived, to which we have long and anxiously looked forward, with a hope that it would bring some abatement of the dreadful disease which has ravaged our city. But the 14th of October has come, and on every side of us we still behold the dreadful march of the pestilence – we still hear the groans of the dying, the despairing shrieks of the living; and our eyes are yet pained with the sight of the moving hearse – the solemn yet slow and lonely tread of woe.

We can yet learn of no abatement of this dreadful pestilence. The average number of deaths continues nearly as great as when the population of the city amounted to nearly ten times its present number. And as the season approaches when our citizens are usually flocking to their homes, we are fearful that many victims will be thrown within its reach. (CM)

POLICE OFFICE
OCTOBER 14
I deem it unnecessary to notice any further the occurrence of new cases of malignant fever. – the woeful mortality must speak for itself. I shall today direct a census to be taken of the white population, but according to a conjectural estimate, the present does not much exceed one-eighth of the population – and yet, in a city, which to the eye, seems almost abandoned, the prevailing malady still finds its numerous victims. I take leave, once more, to repeat my advice to the absentees, not to return until they shall have been OFFICIALLY notified, that the fever no longer exists.

T.U.P. CHARLTON, mayor

NOVEMBER 7:
We believe the health of our city, to be pretty generally established. We hear of no new cases of sickness among those who have returned; and the little apprehension that was entertained at the beginning of last week, has entirely subsided. The weather continues very favorable, and ice of considerable consistency was observed in several parts of the city yesterday morning.

Vessels from European and northern ports, are every day arriving, freighted with merchandise and crowded with passengers. Our wharves are again lively with the hum of business – and our streets present the gladdening spectacle of a cheerful and renovated population. (CM)

*Columbian Museum and Daily Savannah Gazette* (CM)

*Daily Georgian* (DG)

We wish you safety, security and good health!
SENIOR PROFILES: Young People Committed to the DH

Congratulate the DH’s graduating seniors. The young people listed below have contributed time to the DH during their high school years. They will be recognized with good wishes at the Spring Garden party on Saturday, May 30.

Name: NAIA COOKSON
Parent: Aram and Tricia Cookson
School: Savannah Arts Academy
How long have you been with the DH?: Two years
What things have you been involved in here at the DH?: I’ve done Tea, Yellow Fever, Holiday Evening Tours, and worked events preparing food for various events and parties.
What can you say about your time at the DH and how has it prepared you?: I’ve had a lot of fun learning about the history of the house and, by consequence, the history of Savannah. I have also learned valuable lessons in presentation and consumer interaction.
Future Plans: I plan to double major in political science and architecture in college, and I want to pursue a career in global historic preservation.

Name: MEGHAN ELLIS
Parent: Dr. Margaret Ellis
School: Savannah Arts Academy
How long have you been with the DH?: I have been with the Davenport House since the 2017 Junior Interpreter program, so about 2.5 years.
What things have you been involved in here at the DH?: I give tours regularly on the weekends and occasionally work in the shop. I have participated in JI Day, the Holly Jolly tours, and Super Museum Sunday through-out my time at the Davenport House.
What can you say about your time at the DH and how has it prepared you?: The Davenport House provided me an opportunity to connect with people who share my passion for history. I joined the Davenport House when I was very sick with mono, and the Davenport House gave me the chance to continue studying my interests and socializing with my friends when I was too sick to go to school. Even still, I consider the Davenport House my home away from home. I always see friendly faces at the Davenport House and thoroughly enjoy spreading the knowledge of our little 1820s home with our guests.
The Davenport House has taught me people skills that I find invaluable today. It has taught me to overcome my fear of public speaking and trust myself. The Davenport House has helped me gain confidence in myself and my own abilities.
Fondest Memories?: My fondest memories at the Davenport House are with my fellow JIs. I think it’s really cool that so many young people have a deep interest for our past here in Savannah. I always enjoy working with Sian, Adam, and Tiana because I love that my closest friends share the same passion for history that I do. We always have fun together when we’re together at the Davenport House, particularly at staff meetings with Mrs. Sheena.
I have also had really special encounters with guests that make me love being a docent. I’ve met people from all over the world, and given a tour in a mix of English and Spanish. I met an actual Davenport descendant and met the living legacy of the Davenport family.

Name: ADAM DAVIS
Parents: Rhonda and Spencer Davis
School: Savannah Arts Academy
How long have you been with the DH?: I’ve been at the DH since October of 2017.
What things have you been involved in here at the DH?: I’ve helped out with Super Museum Sunday, the Holly Jolly Holiday Tours. I’ve served and greeted at multiple parties, as well as normal tours of the house on the weekends.
Fondest memories: I’ve enjoyed every second of my Davenport House experience, and couldn’t imagine my life without being involved at the DH, as it’s fueled what I want to do with the rest of my life. Mrs. Jamie and Mrs. Sheena, along with so many others at the house, have given me a second home at the DH, and I’ve had a great experience with every new person I’ve met. The DH has given me insight into the professional world, and given me an amazing experience to connect with the historic element of Savannah.
My fondest memory was this year, when Mrs. Sheena theoretically married Becca and me in the garden during one of the Holly Jolly tours.
Future Plans: I plan to double major in political science and architecture in college, and I want to pursue a career in global historic preservation.

We always have fun together same passion for history that I do. We always have fun together when we’re together at the Davenport House, particularly at staff meetings with Mrs. Sheena.
I have also had really special encounters with guests that make me love being a docent. I’ve met people from all over the world, and given a tour in a mix of English and Spanish. I met an actual Davenport descendant and met the living legacy of the Davenport family.

I’ve given tours to young Girl
Scouts, and seen their excitement to have a young woman as their docent. It made me really happy to show them that girls can do anything they put their minds to, no matter what age. My favorite memories at the Davenport House always involve people, because the people are what make the Davenport House special.

**Future Plans?** I don’t know quite yet where I will attend college, but I want to double major in Biology and English. I hope to pursue medicine in my post-graduate studies--like my mom--and become a medical researcher. But regardless of my pathway, my goal in life is to help people and to make a difference in the world.

*Name:* **Lily Kachmar**  
*Parents:* Shawn and Jennifer Kachmar  
*School:* Islands High School  
*How long have you been at the DH?* About two years  
*What things have you been involved with here at the DH?* Yellow Fever, Holiday Evening Tours, Tea Program, Super Museum Sunday, and weekend tours  
*What can you say about your time at the DH and how it has prepared you?* Working and volunteering at the Davenport House has been one of my most enjoyable high school experiences. I truly love the house and all the people that make it such a wonderful museum. I know that working at the Davenport House has given me the people skills and confidence that I need to be successful in the future.

*Fondest Memory?:* The 2019 Yellow Fever Program!! Ari and I had so much fun pretending to cry over our dead sister.  
*Future Plans?:* I haven’t committed to a college yet, but I will likely go to Georgia Tech and major in History, Technology, and Society.

*Name:* **Siân Michaels**  
*Parents:* Shannon Giglio and Charles Michaels  
*School:* Savannah Arts Academy  
*How long have you been at the DH?* Since October 2017.  
*What can you say about your time at the DH and how has it prepared you?* My time at the DH has led me to the career path I want to take and study in the coming years of college. Before the DH, I absolutely hated history- it was my least favorite subject in school. As I went through JI training and really learning history’s place in the real world, I discovered my true love for the subject and studying the lives of those who lived before me.  
*Fondest Memory?:* My fondest memory is actually from this year’s Yellow Fever program. Before the start of one show, Lily, Ari, Ava, and I listened to music and danced to the Cha-Cha Slide. I still have the video! The cast of Yellow Fever brought me closer to the rest of the DH community.  
*Future Plans?:* I plan on studying history and archaeology, as well as linguistics in college. I hope to become a college professor and a writer (following in my mother’s footsteps!)

*Name:* **Rebecca Robinson**  
*Parents:* Mike and Cindy Robinson  
*School:* Savannah Arts Academy  
*How long have you been at the DH?* I’ve been at the DH for three years  
*What things have you been involved with here at the DH?* I started as a JI and now I also work as a shopkeeper on some mornings. I was involved with many of our living history programs including our Tea Program, the Lafayette
What can you say about your time at the DH and how it has prepared you?: My high school career would not be complete without the Davenport House community. Being able to actively share the cultural significance of the house and my passion for history with local Savannahians and international tourists has been such a unique and rewarding experience. I’ve adored working with the fellow DH staff and volunteers as a Jr, staff docent, and gift shop worker. Through my time at the Davenport House, I’ve had the opportunity to cultivate my public speaking skills, collaborate with others, and act as a true leader.

Fondest Memory?: The end of every tour is always a bittersweet moment for me. After a journey through the house, I see the smiles on the faces of every person, and I know that their tour of the DH was a meaningful experience. In teaching them about the past, we all share a special moment in the present.

Future plans?: I’m currently undecided on what college I will be attending in the fall. However, I have applied to 13 colleges, including six Ivy Leagues, Stanford, Duke, Vanderbilt, Pomona, and Georgia Tech. I hope to study the intersection of science and the humanities by pursuing a major in Science, Technology, and Society or Global Health.

“I forgot the ring!” Valentine’s Day Weddings were joyful!

Dear Davenport House staff,

Thank you so much for letting me come and give us the tour. I learned some things about the yellow fever that I had no idea about before. I am so glad that I didn’t live during the yellow fever!

Sincerely,

Elise T.

Chatham STEM Academy 7th and 8th graders visited in January.

What can you say about your time at the DH and how it has prepared you?: My time at the DH has made me a more confident speaker and generally a more outgoing person. The people I’ve met at the DH are incredibly supportive of me and my goals and I don’t think I could have made it to where I am today without them.

Fondest Memory?: My favorite memory is of this past Christmas. After the Dickensian dinner program, the KP was lit up with lights and everyone was dressed up in their fanciest dresses and it really was a time of mutual congratulations, feasting, and merriment. It was just a very perfect, serene evening.

Future plans?: I have accepted a full scholarship to attend Agnes Scott College starting this fall pursuing a major in English.

Name: TIANA RUDEN
Parents: Diane and Peter Ruden
School: Savannah Arts Academy

How long have you been at the DH?: I’ve been involved at the Davenport House for 2.5 years as a Junior Interpreter and 2 years as a Staff Docent.

What things have you been involved with here at the DH?: At the Davenport House, I’ve participated in the Holly Jolly Tours, the Holiday Evening Tours by Candlelight, and Super Museum Sundays as a tour guide, Junior Interpreter Days as a Jr mentor, and the Tour of Homes as a violinist.

Winter 2020 Docent Training Class: The class includes new people, HSF colleagues, a veteran docent needing a refresher and partners from The Marshall House.
DH Annual Spring Garden Party
Saturday, May 30 from 6 to 8 p.m.

March and April DH programs have been cancelled due to the health risk posed by the coronavirus. We will wait and see about May. Our biggest hope is that we will come together at the end of May for our Annual Spring Garden Party when we can hugs and kiss again. Let’s plan on it. Mark your calendar.

Friends of the Davenport House: Annual Giving Response Info
☐ $1—49 – Brick Mason ☐ $50—149 – Carpenter ☐ $150—249 – Master Builder
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Contact information: 912-236-8097, info@davenporthousemuseum.org