

# The Hannah Beaman Duggan notebook

This book belonged to Hannah Beaman who married Wilson Duggan.

Hannah Rhodelia Beaman was born November 28, 1854 in New York and died December 9, 1937 in Sevier County, Tennessee. On April 27, 1871, she married Wilson L. Duggan Jr. He was born July 28, 1848 in Sevier County, Tennessee and died February 9, 1936 in Knox County, Tennessee. They are buried in the Duggan Memorial Cemetery in Sevier County.

Their children were:

- Walter Elmer Duggan, 1872-1873
- Lillian Lou Duggan Murphy, 1873-1959
- Laura Jean Duggan Redfearn, 1879-1931
- Claude V. Duggan, 1880-1968
- Ralph Beaman Duggan, 1882-1944
- Viola Rhodelia Duggan Vineyard, 1884-1960
- Orton Loraine Duggan, 1886-1983
- Zella Myrtle Duggan King, 1888-1931
- Morton Blaine Duggan, 1890-1975

## News clippings stuck inside the notebook

Obituary for Mrs. Laura D. Redfern:

Mrs. Laura Duggan Redfern, 54, widow of W.C. Redfern, died at 11:40 a.m. yesterday at the home of her sister, Mrs. R. N. Murphy, No. 1604 Vestal Avenue.

She is survived by her parents, Mr. and Mrs. W. L. Duggan, Sevierville; two sisters, Mrs. U. S. Vineyard, and Mrs. Murphy of Knoxville; four brothers, Claude Duggan, Knoxville; Ralph Duggan, Chattanooga; Orton L. Duggan, Dallas, Texas; and M. B. Duggan, Chicago.

Funeral services will be held at 2 p.m. Wednesday in the Island Home Baptist Church of which she was a member. The Rev. C. E. Walker will officiate. Burial will be in Woodlawn Cemetery.

Obituary for Mrs. S. B. Smith (Aunt Sallie Smith)

At the residence of Wm. C. Merrill, at 9 o'clock p.m., Nov. 20, 1899, Mrs. S. B. Smith, mother of Mrs. Wm. C. Merrill and Mrs. C. E. Chase, aged 81 years and nine months.

The funeral was conducted from the residence Tuesday afternoon at 3:30, by Rev. U. G. Johnston and the body was taken to Le Roy, Minnesota, for internment.

## Inside cover

William Beaman  
Harriet Beaman  
My Father & Mother

Several pages have been ripped out of the notebook. First page is therefore 111.

## Page 111

### Births

Walter Elmer Duggan was born January 9th, 11 p.m. 1872. (Tuesday) (weight 3 ½ lb.)

Lillian Lula Duggan was born October 27th, 7 ½ a.m. 1873 (Monday)

Laura Jean Duggan was born August 24th, 1876 (Thursday)

Claude Vernon Duggan was born July 5th, 1880 (Monday)

Ralph Beaman Duggan was born April 5th, 1882 (Wednesday)

Viola Rhodelia Duggan was born May 12th 1884 Monday morning

Orton Loraine Duggan was born May 9th 1886 Sunday

Zella Myrtle Duggan was born August 24th 1888 Friday

~~Baby Duggan was born Nov 1890~~

Morton Blaine Duggan, born 1 a.m. Sunday Nov. 9, 1890

Mrs. Zella Myrtle Duggan King died January 10, 1931 at 2 a.m. - Knoxville, Tennessee, burial New Prophet Church.

Mrs. Laura Jean Redfern died February 9, 1931, 25 minutes before 12 - Burial Woodlawn Cemetery.

## Page 112

William Beaman & Harriet Blanchard were united as husband & wife March 9th 1848 at Burke, NY.



W. L. Duggan and H.R. Beaman were married April 27th 1871, at the residence of F. C. Beaman, Knox County, Tennessee, by Rev. S. Henry of the M E Church.

#### Births

Wm. Beaman was born in Burke in the year 1824 - 11-24, Monday

Harriet R. Beaman was born [Chateaugay?] NY April 3rd 1831

Meldrum R. Beaman was born in Burke January 9th 1849

Harland P. Beaman was born in Burke June 10th 1851

Hannah R. Beaman was born in Burke, November 28th 1854.

Jeannie L. Beaman was born in Alba [Maine?] 1858 April 29th

Roscoe G. Beaman was born in Alba. March 27th 1861

## Page 113

#### Deaths

Harriet R. Beaman died Oct. 5th 6 p.m. 1868 in Leroy Maine in the 37 year of her life

Harlan P. Beaman died Nov. 11th 1868 in Leroy Maine in the 17th year of his age. 17 years - 5 [mo.?] - 7 [days]

W. H.H. Duggan died Sunday evening Feb. 23rd, 1873 being 36 years of age.

Walter E. Duggan died Friday evening at 11 o'clock + 30 min p.m. July 11th 1873 being 18 mos & 2 days old.

Col. Wilson Duggan died February 14th 1875

Elizabeth Duggan [?] died March 18th 1875

Wm Beaman died July 9th 1879 aged 54 years, 8 months and 5 days

Elizabeth Duggan died June 3rd 1889

Meldrum R. Beaman died March 23d 1898 at 4 o'clock and 40 minutes p.m. age 50 years, 2 months & 13 days.

Gladys Mae Murphy died Sunday 4 a.m. Aug. 14 1921

## Page 114

Father: Wilson Duggan was born 1802

Mother: Elizabeth Duggan was born Nov. 29, 1804

Simeon Duggan was born Aug 9 1823

Lemuel ..... 1825

Pryor ..... 1828

Louisa ..... 1830

Jason ..... 1832

\_\_\_\_\_ Duggan 1834

Margaret Duggan March 27 1836

Wm. H. Duggan ..... 1837

\_\_\_\_\_ Duggan 1840

Elizabeth Duggan ..... 1842

\_\_\_\_\_ Duggan 1844

\_\_\_\_\_ Duggan 1846

Wilson L. Duggan July 27 1848

Campbell Duggan Aug 27 1849

Margaret C. Duggan Thomas,

Died June 18th 1911

[pages missing]

## Page 143

Color cucumber pickle a dark green color

To one gallon water take 2 lb salt & boil, & pour over cucumbers, let stand 3 min, pour off, & pour on scalding vinegar. Let stand 8 days, pour off & heat & pour on.

To dye cheap wood walnut color

Take green husks walnut [brown?] & [leave] them to marinate in water 15 days; at the end of that time boil them a little in the same water, let the de \_\_\_\_\_ cool a little, & use it by soaking a rag in it & rubbing the surface of the wood. 2 rubbing will give the desired color. When you want to dye hard wood, rub the previously with salt of \_\_\_\_\_ & proceed as before.

~~Soft gingerbread, 2 eggs, 2 small tumblers molasses, a pint bowl of molasses, water, a little soda~~

## Page 144

Household Recipes

Breakfast rolls. Pour a sufficient quantity of boiling water off one pint of cornmeal to make a thick gruel ; then let it stand till nearly cold; then add salt & one large spoonful of yeast, mix in wheat flour until it is soft dough; knead it well & let it stand in some warm place for 7 or 8 hours; when light make it into rolls and bake it one hour.

Dixie pudding. Take slices of light bread, spread thin butter, & lay in a pudding dish layers of this bread & raisins till within an inch of the top. Add 5 eggs well beaten, a quart of milk, & pour



over the pudding; salt & spice to taste. Bake it 20 or 25 minutes, & eat with liquid sauce. Before using the raisins, boil them in a little water, & put it all in.

A protective from the cucumber bug. Henhouse manure to water; let it stand 24 hours, & sprinkle the plants freely.

Cottage soup. Cut half a lb of good coarse beef or pork, into small pieces, put them in 7 [cups?] of water, with half a pint green peas, six sliced potatoes, 2 onions, plenty of herbs, let boil over a slow fire 2 ½ hours. Before quite ready thicken with ¼ lb flour, stirring continually after it is put in, give it one more boil. Season it with salt & pepper. In winter dried peas will do.

[Bops.?]. One pint milk, 3 eggs, one spoonful butter, 4 of flour, mix well together, & bake in a quick oven. Butter while hot & put one above another.

Whitewash. - Unslaked lime half bushel, slake with warm rain water, into a 40 gallon barrel. Covered while slaking; just enough water to slake dry. Let stand 4 or 5 hours. Then sift through a fine sieve. Add water to half fill the barrel. 2 gallon starch, (hot) ¼ grease. 4 lbs melted resin (hot). To color slate, use lamp black, yellow, ochre, blue indigo.

## Page 145

My sisters

My sisters & Sallie Smith, H.R. Duggan

Drop dumplings. 3 eggs; 3 tablespoonsful of sour cream; a little salt; flour enough to make a stiff batter.

To clean carpets. - Sprinkle salt over before sweeping.  
Another way. Sprinkle wet bran over.

Boiled pudding. - 4 eggs; one quart sweet milk; half pint sour cream, one teaspoon soda; little salt; flour enough to make a stiff batter; excellent boiled or steamed.

Mince pies. - 4 lbs boiled meat (beef's heart very good). ½ lb suet. 4 ounces cinnamon, 2 ounces mace, or nutmeg, ounce cloves, 4 lbs raisins, \_\_ molasses, quart cider. Sugar enough to make quite sweet. Add nearly 12 lbs tart apples, chopped fine. As need from time to time add spoonful of vinegar.

Kerosene & wood ashes will scour \_\_\_\_\_. Wet flannel & stir in ashes. Wash off with hot soap suds, & brighten with a newspaper.

Steamed puddings, - Steam 2 ½ hours one cup molasses, one of sweet milk, 2 of butter, 4 of flour, one teaspoonful of soda, 2/4 cup fruit; spice to suit the taste. To be eaten with sour sauce.

~~Sour sauce, ½ cup butter, 1 ½ cup sour milk, 3 ½ cups of flour, 3 eggs~~

Sour sauce, - ½ cup butter, melt the butter & stir in teaspoonfuls of flour, add one pint boiling water, nearly one cup sugar, 2 teaspoonfuls of good vinegar. Spice to taste.

## Page 146

Hair oil. Half a pint of beef marrow.  
Half ounce of beeswax, a few drops perfumery.

Sunderland Pudding

Six eggs. A pint of cream. Salt. 4 desert [sic] spoons of flour & nutmeg. Bake one hour & sweet sauce.

Doughnuts. 5 cups of flour. One cup of sugar. Spoon butter. One cup of sour milk. 2 spoons cream tartar, one teaspoon soda.

How to do up shirt [bosoms?]

Take two ounces of white gum arabic powder. Put it into a jar \_\_\_\_\_ & pour on it a pint of boiling water, cover it & let stand til morning. In the morning pour carefully from the dregs into a clean bottle, cord it & keep it for use. A tablespoonful of gum, water stirred into a pint of starch. Much \_\_\_\_\_ it will do for thin muslin.

To wash calico without fading, infuse 8 gills of salt in, pour quarts of water. Just the calico in while hot. Stand till cold.

Doughnuts,

One half of butter with same of cream. Salt-to-taste 2 eggs.

To cream kid gloves

A little new milk in a sauce, A piece of white soap in a another & clean cloth folded 2 or 3 times. On the cloth spread out the glove smooth. A piece of flannel dip in the milk rub on the soap, the wetted flannel & commence to rub the glove toward the fingers.

## Page 147

Rice corn bread, – One pint of boiled rice, one pt of corn meal, 1 ounce of butter, 2 eggs, 1 pt sweet milk, beat the eggs very light then add the milk and melted butter; beat the rice til perfectly smooth, & add the corn meal; beat all together until very light, & bake in shallow pans in a quick oven.

Rock cream, – Boil a teacupful of the best rice till quite soft in new milk. Sweeten with powdered white sugar & pile it upon a dish, lay all over it lumps of jelly or fruit of any kind. Beat the whites of two eggs to a stiff froth, add a little sugar, flavor to please, add to this, when beaten very stiff, about a tablespoonful of rich cream.

Drop it over the rice, giving it the appearance of a rock of snow.

New method of preserving. – Take apricots, peaches or plums, beat well together equal quantities of honey & spring water ; pour it into an earthen vessel. Put in the fruit, freshly gathered, & cover them up right quite close ; when any of the fruit is taken out, wash it in cold water, & it is fit for immediate use.

Peach preserve. – Pare the peaches & take out the stones, make a syrup, allowing one pound of syrup to one pound of fruit. Boil the fruit till clear.

## Page 148

Squash fritters. – A pint of squash, or less from the dinner table, one eggs, two spoonfuls of flour. Fry it in a \_\_\_\_\_ or a griddle for breakfast.

Augusta pudding. – Nine tablespoonfuls of flour, ten eggs, & one quart of milk & pour over the flour, & let it stand until it is cool, & then pour in the eggs which have been beaten separately very light. Bake it in a tin dish, & in a quick oven. Serve with cream sauce.

Pickled cherries. – Two pounds of sugar, one quart of vinegar, boiled with a few sticks of cinnamon & whole cloves. When cold put in the cherries & cover them close by. Skin the vinegar while boiling. Prepare plums & grapes the same way.

Cream pies. – Six eggs, two cups sugar, & two cups of flour, two teaspoons cream tartar in the flour; stir the eggs, sugar & flour a minute, & add the soda when it is ready to bake. This makes three pies. Split them when ~~read~~ cold, & put in the following cream. Cream for pies. – One pint of milk, one cup sugar, one half cup flour, & two eggs. Beat the eggs, sugar & flour together, & pour into the boiling milk. Flavor with lemon or vanilla.

Light tea cake. – One cup of sugar, & two eggs, one half cup of melted butter, one & one fourth cup of milk, two teaspoonful of cream tartar, one teaspoonful of soda, flour to make a stiff batter. It will bake in twenty minutes if the oven is hot.

Crackers, – 14 cups flour, one cup lard; 2 teaspoons soda, 4 cream tartar, rub ingredients well into flour, then add 3 cups water, work thoroughly and bake quick.

## Page 149

Jelly cake. Butter your baking pans first. Roll out one cup of white sugar; dissolve one teaspoon of soda in 3 tablespoons of milk. 2 teaspoons cream tartar; 1 cup of flour; 3 well-beaten eggs. Add the sugar, then the flour, & stir well; then add the milk & stir long enough to thoroughly mix, spread the jelly after the cake cools. To roll, spread the jelly immediately.

Washing blankets. Take one pint of soft soap. Two table spoonsfull of powdered borax, dissolved in boiling water. Put this within a tub & fill it half full of cold water; put in 2-3 blankets. Let them stand from 12-24 hours. Squeeze & rub them thoroughly & drain them without wringing them. Rinse in clear cold water & drain again. Put a little blue\_\_\_ for a final rinse.

Cream cakes. – One cup boiling water, ½ cup butter, put this on the stove, when boiling add one cup flour, stir 5 minutes, set away till almost cold, then stir in one egg at a time, till you get in 5, then take a piece of soda size of a pea & put in. Heat the tin hot, that the cakes are baked on, grease, & drop your cakes on, bake 20 minutes, & do not take off till cold.

A good table sauce, – One gallon tomatoes, simmer in three quarts of water til done. Strain through a sieve. Add 2 tablespoonfuls of each of the spices - ginger, mace, black pepper, allspice, & salt - add one of cayenne pepper. Boil down to one quart. Pour in a pint best vinegar, & then pass the whole through a hair sieve. Bottle in half pint bottles, sealed, set in a cool place.

## Page 150

Distance may spread between us friend,<sup>1</sup>  
But our hearts unchanged will be  
Our pens will be the faithful messenger,  
Heard even beyond the sea.

Georgianna Bergger

Remember me is all I ask,<sup>2</sup>  
But if remembrance prove a task. Please forget

George

Remember me & I'll be true  
Remember me & I'll you.  
Remember me from year to year  
Remember me oh, Wilson dear

Sarah

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<sup>1</sup> Written by Platt R. Spencer for his book, *Spencerian key to practical penmanship* (1875).

<sup>2</sup> Poem by William Percy French

Oh! That it were possible, ~~after long grief~~  
After long years of grief & pain  
To find the arms of my true love  
Round me once again  
Tennyson

There is a calm where grief overflows,<sup>3</sup>  
A refuge from the world of woes;  
A calm when pleasure dreams is o'er,  
And hope, the charmer, charms no more.  
Tis where the heart is wrung till dry,  
And not a tear bedims the eye  
Tis where we see the tranquill gag  
While not a smile the lips betray.

The stricken is silent<sup>4</sup>  
She stands by him now,  
And her pulse beat so quicken  
Nor crimson her brow:  
The small hand that trembled  
When lost in his own,  
Lays patient & folded  
And colder than stone.

## Page 151

Of her love the angels  
In heaven might tell  
While his would be whispered  
With shudders in hell –  
..... Elizabeth Whittier

Oh! Grief beyond all griefs when fate<sup>5</sup>  
First leaves the young heart desolate  
In the wild world, without that only ties  
For which it loved to live, & feared to die  
.....  
Love! I will tell you what it is to love,<sup>6</sup>  
It is to build with human thoughts a shrine,

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<sup>3</sup> From Samuel Austin Allibone's Poetical quotations from Chaucer to Tennyson (1873).

<sup>4</sup> Elizabeth Whittier

<sup>5</sup> Thomas Moore? Appeals to Many Thoughts of Many Minds by Henry Southgate (1863)

<sup>6</sup> Charles Swain



Where hope sits like a beauteous dove,  
Where life seems young & like a thing divine  
All taste, all pleasure, all desire, \_\_\_\_\_ combine,  
To consecrate this sanctuary of bliss  
Above the stars in cloudless beauty shine.  
Around the stream there flowers \_\_\_\_\_  
And if there is a heaven on earth that heaven is surely there.

For friendship sake  
I pen these lines,  
And sign myself  
A friend of thine.  
W. Wrinkle

And to know he loves me  
Know kind as fair  
Is in joy to revel,  
& to walk on air  
George Livingstone

## Page 152

How sweet at close of silent even,  
The harp's responsive sound!  
How sweet the vows that ne'er deceive  
And deeds by virtue crown'd!  
How sweet to sit beneath a tree  
For some delightful grove!  
But, Oh! More soft, more sweet to me,  
The voice of him I love!  
Alice Braham

Oh, yes, we often mention him,  
And breathe again his cherished name,  
And though he is now far a way,  
He lives within my heart the same.  
I think not of his loss with tears,  
Nor nourish with a vain regret,  
The memory of former years,  
Although I never can forget.  
Lena Rivers

They tell me he is happy now,<sup>7</sup>  
The gayest of the gay;  
They hint that he forgets his vow;  
But heed not what they say;

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<sup>7</sup> Thomas Haynes Bayley

Like me, perhaps, he struggles with  
[Oath?] feeling of regret,  
But if he loves as I have love'd,  
He never can forget.

\_\_\_\_\_ George

Light is my heart since the day we were plighted,<sup>8</sup>  
Red is my cheek that they told me was blighted,  
The green of the trees look far greener than ever,  
And the linnets are singing, True lovers don't sever.

## Page 153

A year ago, a year ago  
I thought my heart so cold & still,  
That love it never more could know  
That withering times & sorrows chill,  
Had frozen all its earlier glow.  
A year ago. A year ago.  
I said I would never love again,  
But then I had not seen thee then.

Two fond hearts alone must meet  
Tis friendship love that makes the bondage sweet.  
V.C.

Of all the \_\_\_\_\_ girls within the world \_\_\_\_,  
There is none that half so pretty as the one \_\_\_\_\_  
You may say I'm flattering, but I do declare  
That none have got such charming eyes and pretty curly hair.

Of all the gentlemen gay & witty  
I hold you the most dear.

Dearest love, believe me, though all else depart  
Naught shall ever deceive thee in my faithful heart  
[page is torn]

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<sup>8</sup> The Welcome by Thomas Osborne Davis.



## Page 154

When soft stars are peeping  
Through the pure azure sky,  
And southern gales sweeping  
Their warm breathings by –

Like sweet music peeling  
Far o'er the blue sea,  
There comes o'er one stealing  
Sweet memories of thee

.....

H R Beaman

No rubies on the Indian shore  
Outshining thy noble mind;  
It's radiance far excels them all,  
And blesses human kind.

Hannah R Beaman

A heart of heavenly purity  
Is laid within thy heart,  
And ever for the weary soul,  
It breathes some love of \_\_\_\_\_

.....

To love is painful it is true,<sup>9</sup>  
And not to love is painful too  
But, oh it gives the greatest pain,  
To love and not be loved again

.....

[page is torn]

## Page 155

Mother<sup>10</sup>

I had a Mother once like you,  
Who o'er my pillow hung,  
Kissed from my cheek the briny dew  
And taught my faltering tongue.

But then there came a fearful day,

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<sup>9</sup> Charlotte Myers

<sup>10</sup> Lydia Howard Huntley Sigourney



I sought my Mother's bed  
Till hard hands bore me thence away  
And told one she was dead.

.....

My Angel Mother

Come oh, boatman, row me over  
For that fair & silver strand!  
To the city o'er the river,  
In the city of the blest  
And she longs to hold her Darling  
Once again upon her breast.

Come oh boatman row me over  
In thy white & ghostly boats  
While the water floweth onward,  
And the shadow glide & float,  
I can hear the silver voices ~~that~~  
That I used to hear on Earth  
But they gain a glad clear sweetness  
From their new & heavenly birth.

Come, oh, boatman! row me over  
To a fairer shore than this,  
For my heart grows weary waiting  
For my angel Mother's kiss.  
I can sometimes hear her calling  
O'er the echoes of the tides,  
But the waters swell between us,  
And our yearning hearts divide.  
Other side

## Page 156

Come, oh, boatman, row me over  
To that fair, eternal shore,  
Where my angel brother waiteth  
For hear Darling's kiss once more,  
Oh! My heart is ever calling  
For the Mother-love again!  
For the love of her that dwelleth  
In the land beyond the main.



Copied from the Lady's Friend  
By Miss Olive in North  
For Hannah Beaman  
.....US.B.G.D.E.F.G.....

I am lonely tonight Mother without you.

Rock me to sleep, Mother, Rock me to sleep.  
ABCDEFGHIJKLMPO  
PQRSTUVWXYZ &

Hannah R. Beaman

Hannah R. Duggan

## Page 157

Oct. 13th, 1872 Samuel M. Frame

[page torn]

## Page 158

Passing under the rod  
"When the Lord loveth the chasteneth."

I saw the young bride, in her beauty & pride,  
Bedeck'd in her snowy array;  
And the bright flush of joy mantled high on her cheek,  
And the future looked blooming & gay:  
And with woman's devotion she laid her fond heart  
At the shrine of idolatrous love,  
And she anchored her hopes to this perishing earth,  
By the chain which her tenderness wove,  
But I saw when those heartstrings were bleeding & torn,  
And the chain had been sever'd in two.  
She had changed her white robes for the sable of grief,  
And her bloom for the paleness of woe  
But the healer was there, pouring balm on her heart,  
And wiping the tears from her eyes,  
And he strengthened he had broken in twain,  
And fastened it firm to the skies!



There had whisper'd a voice twas the voice of her God,  
"I love thee – I love thee – Pass under the robe?"

[page torn]

## Page 159

O! The day it came at last; when the glorious \_\_\_\_\_  
was heard,  
And the boys cam marching fifty thousand strong,  
And we grasped each other's hands, though we muttered  
not a word,  
As the booming of our cannon rolled along.

Chorus On, on, on, the boys came marching,  
Like a grand majestic sea,  
And they dashed away the guard, from the heavy  
iron door,  
And we stood beneath the starry banner free.

O! The feeblest heart grew strong, and the most despondent free.  
When we heard the thrilling sounds we loved  
so well,  
For we knew that want & woe, we no longer should endure,  
When the hosts of freedom reached our prison cell.

Chorus O! The war is over now, & we are safe at home again,  
And the cause we starved & suffered for is war  
But we never can forget, amid our war, &  
amid our \_\_\_\_\_,  
How the glorious \_\_\_\_\_ boys came marching over.

Chorus

[pages torn]

