

SCAPPOOSE HISTORICAL SOCIETY

NEWSLETTER

September 2023

HAVE YOU VISITED OUR WEBSITE?

HOW MUCH DO YOU REALLY KNOW ABOUT THE HISTORY OF THE WATTS FAMILY AND HOUSE?

William Watts traveled from Missouri across the Oregon Trail in 1852 along with his wife, six children and one nephew.

The Donation Land Claim Act was in effect and William and his son Benjamin, received hundreds of acres combined. The claims were side by side running along the East side of the town next to the railroad tracks.

One of William's thirteen children was James Washington Watts. James married Elizabeth Nessley who's family came to Scappoose along the Oregon Trail. Their homestead was

Grant's original homestead. Pictured is LtoR Grant and Rose Watts, Mary Watts, Newt Perry, Asa Holaday, Lottie Watts Perry and Mollie V. Combe.

Inside the Watts land claim along what is now 6th Street. James and Elizabeth had five children one of which was James Grant Watts (called Grant).

James Grant Watts was born in 1864 in the house of his parents on 6th Street. He lived there until early adulthood. Then he met Arizona Rosamund Ewing (called Rose) and was married on September 17, 1890 in Portland Oregon. Grant and Rose's homestead was where the Scappoose Library is now.



In 1902 Grant built the beautiful Victorian home (left) for his wife Rose and his family. This is the modern day Watts House.

The Watts Family lived in their home for many years until their deaths in 1956 (Grant) and 1959 (Rose).

This picture of the house was taken in 1915.

For more historical photos and stories, visit our website ScappooseHistoricalSociety.org



(The following article was printed in the Scappoose Spotlight on March 1, 1979. **Kathy Frice** was the mother of Scappoose Historical Society president **Janet (Frice) Williams**. We wanted to reprint it as a tribute and historical remembrance of our community. Janet does not know we are including this article)

Kathy's English background affects cooking, thinking.

If someone told Kathy Frice to put some petrol (gasoline) in the lorry (truck) and have a look under the bonnet (hood), she'd know exactly what to do. Although she came to the United States from England over 30 years ago. Kathy still finds that she "thinks British."

"It's the funniest thing," she says. "I've spent over half my life here in the states, and yet, even to this day, I'll sometimes call a truck a lorry."

Kathy came to this country in 1946 with her husband, Mike. They met and married during World War II in England. "Mike was in the Air Force when I met him," Kathy remembers. "My parents owned a pub, the Waterloo House, in Huntingdon, England, a small town 50 miles north of London. Mike came into the pub and ordered a beer, and I served it to him."

Kathy's first home in the United States was in Battle Ground, Washington. She thought that America was lovely, and Americans friendly, but she was homesick. "I can't even begin to tell you how homesick I was! I missed my family, my friends, and I especially missed the long walks I took at home. Nobody ever walked here! And I missed the buses, and the trains that stopped every two or three miles!"

Kathy's homesickness was cured by her children. "We had the two children," she says. "And gradually I got involved with Cub Scouts, PTA, and Sunday school. And that's when I decided to take out my citizenship papers. I felt that I belonged, and that I should become part of the system."

While she's not homesick anymore. Kathy still sometimes misses England and the English. "I miss it mostly in the spring. I've been back there four times, and I hope to go again this year."

Mike and Kathy came to Scappoose from North Bend, Oregon, eight years ago. Mike is employed by Georgia Pacific, and he was transferred here to set up Linnton Plywood, where he now acts as chip coordinator. The move, at first, was painful for Kathy.

"We moved here, and I didn't know a soul," she says. "Then, one day, two ladies from the Columbia Woman's Club came to the door: Adeline Winterfeld and Joyce Wheatcroft. The club has a kind of welcome wagon thing then. Well, they came with a bag of goodies from the local merchants, and I'll tell you, I was so lonesome that I sat and talked with them for three hours. I probably bored them stiff.

"They were a real God send for me. I can tell you that. I joined the club, and I'm still in it. And I've never forgotten how good it was to meet someone. I think that the welcome wagon was a good idea.

By now, of course, Kathy has adjusted to America, but Americans haven't quite adjusted to her. "They remark about my accent right away," she says. "And I still throw some people with my English expressions.

Kathy had her problems with American expressions, too. "One expression really threw me when we first arrived in Battle Ground," she says. "Mike took me to visit some of his friends, and when were leaving, one of them said 'we'll see you." "I went home and waited and waited for them to show up, and they didn't come. I thought when they said that they'd see us that meant immediately."

Kathy's two children are grown now, with children of their own. When she's not busy with her four grandchildren, she likes to knit, and she and Mike both like to sail, fish, and dig clams. And it was a clam digging trip that started Kathy in on her favorite hobby rooting for the Trailblazers.

"We were on our way home from digging clams," she remembered, "and Mike had a Trailblazers game on the radio. Now, I've never been much of a sports fan just going to the football matches (soccer game) with my dad when I was a child; but listening to that game on the radio, I got real interested. Now I watch all the games, and we go to see them as often as we can. And at each game, my blood pressure gets a little higher! I'm what you'd call an avid fan. They're a great team! Even when the Trailblazers lose, they're still winners to me."

When she's not watching the Blazers, Kathy is active in Eastern Star, the Columbia Woman's Club, and Home Extension. And when she's not involved with her club work, she's likely to be in the kitchen, cooking some English dishes.

"I still quite often fix English dishes." she says. "Some of them the whole family likes, and some of them like pork and onion pudding, I cook just for me."

She often prepares English Trifle, and the recipe follows. It's a special party dessert, always served on Boxing Day in England (Boxing Day is the day after Christmas). And she chose her recipe for pickled walnuts, explaining that she's always meant to put it in the paper because of all the walnuts we have around here. "But the only time I'd remember," She says, "was when the walnuts were already too ripe. Now the people will get them in time."

Sharing and giving are second nature to Kathy Frice. She thinks that that's what being a friend is all about. "Friends mean so much to me," she says. "You appreciate them when you're away from your home and family. I just couldn't live without my friends."

English Trifle – 2 packages Vanilla pudding mix, 2 packages orange Jell-O, 1 small pound or yellow cake, sliced, 1 cup sherry wine (optional), 1 can peaches, raspberry jam, 1-quart whipped cream. Line a large glass bowl with half of the sliced pound cake which has been spread with raspberry jam. Layer the other half on top of this. Mix Jell-O and pour over top of the cake. Let set. Place drained peaches on top and pour villa pudding over this. Let set. Whip the cream and spread on top. This may be made up into individual parfait glasses, but of course, this takes more time.

Pickled Walnuts – Wipe the green walnuts (must be green, without hard shell), prick them and put them in a basin, rejecting any that feel hard when pricked. Cover with brine and allow to soak for eight days. Then throw away the brine, cover with fresh brine and re-soak for 14 days.

Wash and dry the nuts well and spread them out, exposing them to the air until they turn black. Have ready sufficient hot spiced vinegar. Put the nuts into pickled jars, fill with hot vinegar, and cover when cool. Allow to mature for five to six weeks before using.

Spiced Vinegar – To each quart of vinegar allow ¼ ounce blade mace, ¼ ounce allspice, ¼ ounce stick cinnamon. Instead of these spices, one-ounce pickling spice may be used. Add six peppercorns, and ¼ ounce root ginger (for a hot pickle). Tie the spices in muslin and place them in a covered pan with the vinegar. Heat slowly to boiling point. Remove from the heat and let stand for two hours. Then remove bag of spices.

Kathy passed away in 1993, her husband Mike passed 2017.

Below are photos of Kathy's daughter, Scappoose Historical Society president, Janet Frice Williams.







VISITING WATTS DESCENDANTS

The Historical Society welcomed descendants of William Watts, of the covered wagon Watts (who came here by the Oregon Trail arriving in 1852 from Missouri).



Kathleen Watts Moulton visited us twice this year. Once with her son, Steve W Moulton and her daughter, Heather Moulton Hodney. Later on in the summer, she returned with son Steve W Moulton and his family.

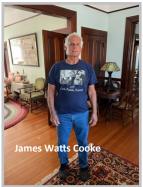
Kathleen Watts Moulton's father was Victor Williams Watts, a descendant of James Washington Watts through his son, William Thomas Watts. (James Washington Watts was the son of William Watts and his first wife, Elizabeth Naylor).





Leslie and Michael Weber visited in May. Leslie is a descendant of William Watts and his third wife, Mary Ann Butterworth-Spencer, through his daughter Ida Ann Watts Burns.





James Watts Cooke is a descendant of James Grant Watts through his daughter, Hazel. Hazel's son, Raymond Harold Cooke, was James Watts Cooke's father. He has a quilt he is going to send to the Historical Society for display at the Watts House. He said he does not know who made it except that is was from the Watts family.







Our first **History Connection** program featuring Portland archaeologist, Melissa Darby was a success!

Over 50 people attended the program, held at the Scappoose Library and hosted by the Scappoose Historical Society where our guest speaker spoke about "Wapato" and local Chinook Indian trade in our area.



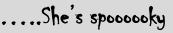
We're gearing up for a very festive fall season at the Watts House!

If you, or someone you know, have extra cornstalks, pumpkins, decorative gourds, hay bales, etc. and would be willing to donate for our holiday porch decorations, please reach out to one of the officers listed at the lower right of this page.

first up on the calendar is Halloween!

Make sure the Watts House is part of your Halloween eve....

You never know when a Wacky Witch may make an appearance...









Holding the bloom

until the last rays of summer sun

turn to fall raindrops.

Keep checking the Events page on our website throughout the holiday season so you don't miss out on all the exciting events!

ScappooseHistoricalSociety.org

SAVE THE DATES!

- ◆Tuesday, October 3, 6:30pm—Christmas planning meeting. Getting ready for Grinch!
- ◆Saturday, October 7, 10:00am—monthly meeting at the Watts House
- ◆Tuesday, November 7, 6:30pm—Christmas planning meeting. Getting ready for Grinch!

INFORMATION

Visit and Like our Facebook Page:

Scappoose Historical **Society Watts House**

You can find information, ask questions, and send messages from our page

Visit our Website!

scappoosehistoricalsociety.org

Mailing Address:

Scappoose Historical Society PO Box 441 Scappoose, OR 97056

Watts House Address:

52432 SE 1st St. Scappoose, OR 97056

Newsletter Contributions:

Send info to Holly Allison, oduck84@gmail.com by the Wednesday following each month's meeting. Photos are especially Appreciated! Include your contact info.

OFFICERS

Janet Williams

President

Contact for donating museum pieces, displays or general questions 971.645.3320

Heather Arnis

Vice President

503-396-9027 Patinaestatesales@gmail.com

Sue LeBlanc

Secretary

Contact for meeting minutes scappoosehistoricalsociety@ gmail.com

Rene Pizzo

Treasurer

Contact for financial information. scappoosehistoricalsociety@ gmail.com

Wanda Bauer

Director at Large 503-866-1839

Josette Hugo

Member at Large 503-320-7125