

# HIGHLIGHTS

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## Citizen of the Month

# Carl Barefoot

By Connie Bryan

(Editor's Note--Mr. Barefoot's name was brought to our attention by someone in his community that thought his story would be of interest to our readers. We agreed. If there is someone in your community that you feel deserves special recognition or who has an interesting story to tell, please let us know.

Carl Barefoot, resident of the Epworth Community, worked as the Head Pastry Chef at the John Marshall Hotel in Richmond, Virginia for 17 years. He retired in 1977 and moved to North Carolina with his wife, the late Ruth Kirkman Barefoot of Epworth. Mr. Barefoot, a Raleigh native, created pastry wonders for several presidents and other dignitaries during his career.

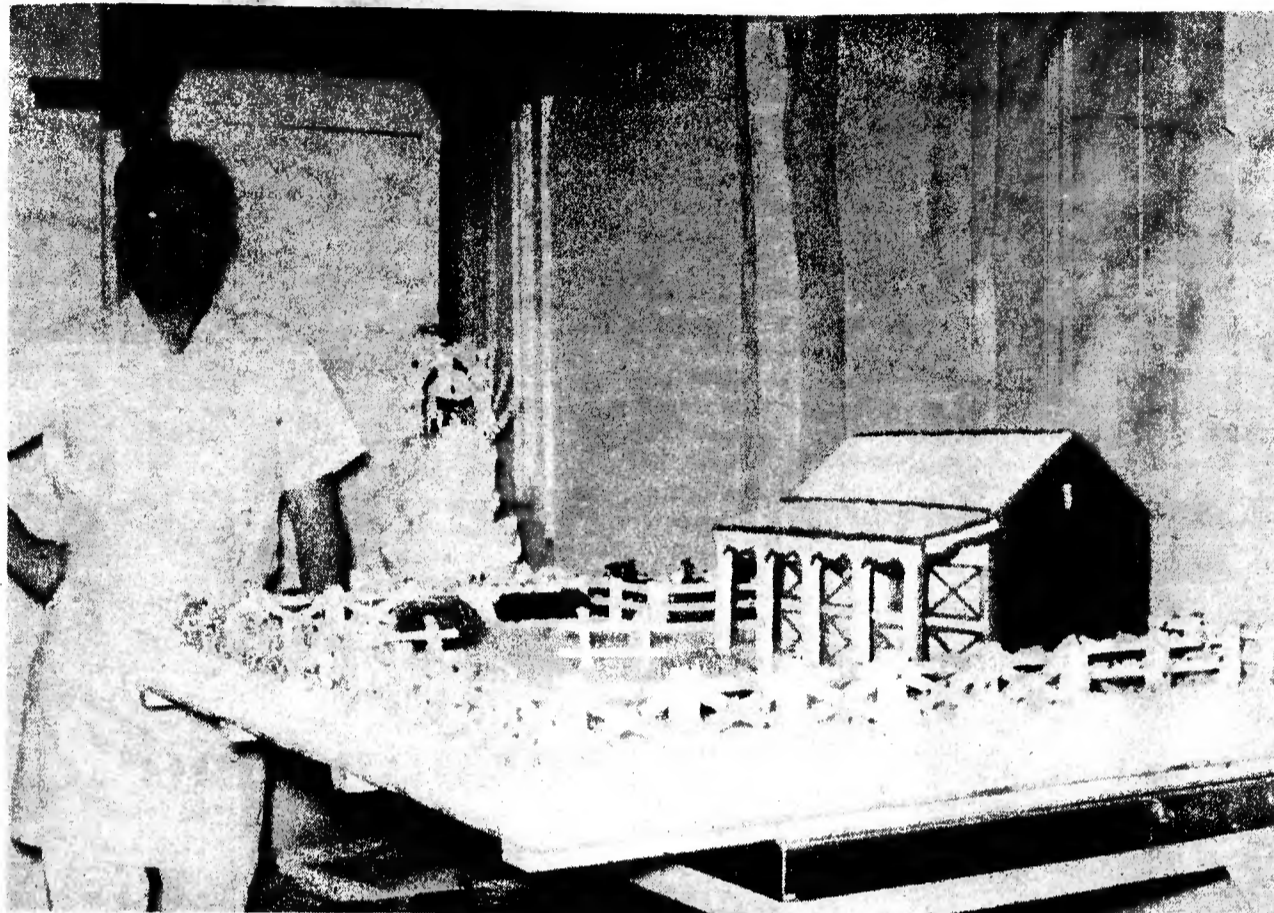
In an interview with the Highlights, Mr. Barefoot explained that the John Marshall Hotel was a member of the Richmond Hotels Company. He further explained that all of the baking was done at the John Marshall and then sent to the different hotels for dinner parties and other occasions. He added that he had catered receptions attended by Presidents Truman, Johnson, and Ken-

nedy, which followed the launching of ships at Newport News.

On one of these occasions, C. T. Rogers, president of the John Marshall, commented to Mr. Barefoot that President Johnson had enjoyed his almond macaroons saying that "they were better than the ones at the White House." During his career, Mr. Barefoot received a great many compliments from well satisfied customers.

Mr. Barefoot remarked that Elizabeth Taylor was particularly fond of his cheese cake. He revealed that his secret in making this dessert was not to cook it with direct heat, but to place it in a pan of water and let the rising steam cook it.

Mr. Barefoot recalls one time when Ronald Reagan was the guest of honor at a dinner party at the John Marshall celebrating his 66th Birthday. Mr. Barefoot prepared a cake shaped like a elephant with red and blue icing and three white stars on top. In the ele-



Carl Barefoot, retired pastry chef, is shown here with yet another masterpiece that he made while working at the John Marshall in Richmond, Va. This cake was prepared for the Atlantic Rural Exposition. The fence and barn are made from sugar with a royal icing made from egg white. The red icing, which looks like trim, is actually holding the sections together. In the background is one of the thousands of wedding cakes that Barefoot made during his career.

phant's trunk, he placed a single candle, which Reagan blew out.

Other notables that enjoyed Mr. Barefoot's cakes and desserts included Lawrence Welk, Elvis Presley, and Nelson Rockefeller. The largest banquet that he ever prepared dessert for was Southern States' Co-operative convention with 1800 guests.

Mr. Barefoot, who at one time had a 12-man crew under him, is also skilled in the art of ice carving. Describing this art, he explained that he usually started with 300-pound block of "blown" ice, a special type of ice without any ammonia. Working in a walk-in refrigerator, he used a four-pronged ice pick to sculpt the desired shape. He added that an ice

punch bowl would take about 3 hours with more intricate figures taking longer.

Mr. Barefoot began his career in 1939 at the Royal Baking Company in Raleigh. He continued his craft on the USS Yorktown during World War II. Before coming to the John Marshall, he worked at the Willord Hotel on Pennsyl-

vania Avenue about three blocks from the White House.

Mr. Barefoot never attended cooking school. He attributes most of his knowledge to experience and to an ex-chef from Germany, George Dunzing, whom he worked with for awhile.

## Vanceboro Town Board meets

# Leary must move trailer

Vanceboro--The Vanceboro Board of Aldermen voted to require Elmer Leary to remove one of the two trailers on his lot on Buck Lane which is in non-compliance with the Vanceboro Zoning Ordinance. According to Mayor Morris, Leary divided his lot in order to add another trailer to the lot on which sits a trailer presently being used as a beauty shop. Morris

explained to the board that according to the zoning ordinance a lot must contain at least 8,000 square feet for a trailer to be placed on it. Morris further explained to the board that Leary's lot on Buck Lane was not large enough, according to the zoning ordinances, to accommodate two trailers. The board voted to allow Leary ten days to correct the situa-

tion (i.e. remove the trailer on the lot that is in non-compliance) or the matter will be turned over to the town's attorney.

In other action, the board heard complaints from some citizens living on Warren Street who were concerned about problems of drainage and road repairing in their neighborhood. The board decided to look into the situation. The

board set February 28, 1979 as the deadline for hook-ups by citizens to the new City Waste Treatment System. Exceptions will be made for citizens who do not have service available.

February 15, 1979 is the deadline for displaying city tags. The city sticker must be placed in the lower right hand corner of the windshield by midnight. Mayor Morris indicated that viola-

tors would be prosecuted.

The cost of the sewer service will be 1.6 x Water Charge for residents and 2.5 x Water Charge for businesses.

The board agreed to go ahead and put a rest room in the Vanceboro Public Library using funds from the county on a matching basis with money already accumulated in the library account. Police Commission-

er reported that the Vanceboro Police Department recovered \$5950 in stolen property during January. Morris explained that the state marked the side lines on Main Street for parking. The town will mark the parking. The board voted to send a letter of condolence to fellow board member Tony Chesson, whose father died suddenly.