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See instructions in How to Complete National Register Forms Type all entries—complete applicable sections

1. Name

city, town

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and/or common	N/A					
2. Loca	ation					
street & number	Moccasin G	ap Re	a d, (Sta	te Road l	51)	₽∠Æ_ not for publication
city, town T	Callahassee		_x_ vici	nity of		
state Florid	la	code	012	county I	eon	code 073
3. Clas	sification					- -
Category district building(s) structure site object	Ownership public private both Public Acquisition in process being considered N/A	- - -	Status occupie unoccup work in Accessible yes: res yes: unr no	oied progress tricted	Present Use <u>X</u> agriculture <u>A</u> commercial educational entertainment government industrial military	museum park private residence religious scientific transportation other:
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city, town Tal	lahassee		_x_ viciı	nity of	state	e Florida
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city, town		Tallah	assee		state	e Florida
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7. Description

Condition		Check one
excellent	deteriorated	unaltered
good	ruins	<u>_x</u> altered
x fair	unexposed	

__ moved date <u>1949 Store</u>

1920s Syrup House

Describe the present and original (if known) physical appearance

Located on a 31 acre farm in the rural northeast section of Leon County, Florida, the Bradley Country Store Complex is composed of seventeen buildings and appendages reflecting a small 20th century cottage industry centered around sausage production. The principal buildings include: a 1927 general store, an 1893/1903 homestead, a 1926/1970 slaughterhouse and smokehouse, a 1923 gristmill, a 1915 cane press and furnace, and a number of outbuildings that add to the setting. While some buildings are in disrepair and can be typically found throughout the Southern landscape, as a group, they illustrate a rare and highly intact unit of rural vernacular architecture.

The Bradley farm is located within the Northern Highlands physiographic division of Leon County. The topography of this area is characterized by gently sloping hills averaging 120 feet high.¹ The sandy rich loam produces a lush natural vegetation consisting of mixed pine and hardwood forests that are nourished by three large basins.²

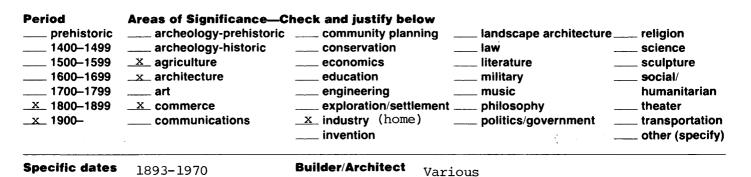
Historically, these fertile hills enabled Leon County to become the richest and most populous county in Florida by the time of the Civil War, as cotton production formed the economic backbone of the region. Today, many of the former cottonlands are still held in large plantations ranging from 5,000 to 25,000 acres.³ Although much of the land is cleared and used for pasture, a sizeable portion of pine forest is carefully managed for quail production. Horseshoe Plantation and Woodfield Springs Plantation border on the Bradley farm. In sharp contrast to these large hunting preserves are the small tenant and yeoman farms engaged in vegetable cultivation, fruit growing and dairying. Down some of the dirt roads are the shanties that house the black plantation workers and farmers.

For three generations the Bradley family has served the local black residents, plantation families and townsfolk who have traveled fifteen miles from the capital city of Tallahassee to buy the famous country sausage. Stretches of the two-lane road (Centerville/Moccasin Gap Road) leading from Tallahassee to Bradley's Country Store are canopied with stately live oak trees draped with moss providing a natural scenic roadway.

Nestled inconspicously off the country road (setback 50 ft. on the south side) is the one-story wood frame, 25' by 69', family store (Building #1, photo #1). The local landmark lies six miles south of the Georgia State Line. Built in 1927, the rectangular 3-bay store is typical of rural commercial structures. The building's simple design was modeled after the Herring General Store built ca. 1900, but now demolished, (figure 1) in neighboring Miccosukee. Both stores were originally oneroom deep with a pitched gable roof and secondary shed roof protecting an open porch. Unlike Herring's store, which had weatherboard siding and asbestos shingle roofing, Bradley's is sided with corrugated galvanized metal and has a tin roof (original). Although older (1874), another Florida Panhandle general store named Pender's, (National Register 1974) in Greenwood, is similar in design to Bradley's. Both stores have narrow concrete porches (which replaced older heart pine porches) and storage shed additions.

An important feature to any country store is the porch benches and rocking chairs that enable neighbors and customers a respite and an opportunity for friendly conversation. Two pine benches located under the porch windows and two high-back cane rockers follow that tradition at Bradley's. For security, the two store windows (DHS 2/2) have vertical iron bars (original) secured into their frames. The entrance (north, centrally located on main facade) is through wood framed screened double doors and solid wood doors that open into the store (photo #2).

8. Significance



Statement of Significance (in one paragraph)

The Bradley Country Store Complex is significant as it reflects a rural way of life in the Florida Panhandle that is slowly vanishing. For three generations the Bradley's have been selling fresh and smoked link sausage made from a family recipe. Started by peddling and bartering, this family business has developed into a successful home industry; the complex is a living museum in the processing and preserving of meat, syrup making and grist milling. The related homestead and farm buildings are typical in their scrap lumber and makeshift appearance that depicts the self-sufficient character of the small Southern farm. Now an institution in itself, the Bradley Country Store continues to serve thousands of customers who at attracted by its quality meat products and friendly atmosphere. Because of the concentration of buildings and the historic integrity of the complex, Bradley's Country Store is significant under criterion C. The historic association of the Bradley and Gramling families with Leon County, Florida contribute to the significance of the store under criterion B.

The setting of the Bradley Country Store Complex is known as Moccasin Gap, Florida. While the Miccosukee Indians inhabited the area they did not inspire this particular designation though they are recalled in the name of a nearby town. Instead, according to local tradition, the name of Moccasin Gap was chosen in honor of an oversized water moccasin that was found in the ruins of the Felkel general store (burned 1920s) located at the intersection of Centerville and Old Spring Hill roads. Although the tale is colorful, the place name pre-dates the burning of the store as it is marked on an 1883 county map.¹

What is more conclusive is the history of the Bradley Country Store Complex which gradually evolved from a 60 acre farm, to a 150 acre farm, to its present state. The anscessors of the Bradley family who contributed most directly to the property are the Gramlings of South Carolina, and the Bradleys of North Carolina. According to family history, the Gramlings came to Leon County in 1845.² The earliest local record of the Bradleys is an 1842 Leon County deed.³ The two families held adjoining lands traversed today by Mocassin Gap Road (State Road 151).⁴

The Tallahassee Red Hills, which encompassed the northern two-thirds of the county, was a cotton growing area. By 1850 a county population of 12,343 was supported almost entirely by this plantation economy.⁵ Farming was important to the Gramlings and Bradleys as well. By 1880 Jethro Bradley had 900 acres tilled and 100 acres in woodlands and forests. John Gramling's small plantation included 820 acres.⁶ Jethro Bradley's son, John Rumel Bradley, married in 1885 Mary Benton who was the niece of John Gramling . In 1888, Mary inherited 60 acres of the Gramling estate which now forms a portion of the Bradley farm. John and Mary Bradley built a home on the property in 1893. This house (#2) (Photos 4, 8), although altered and expanded in 1903, (#3) (Photo 5) is now occupied by their son L. (Laurie) E. Bradley and his wife Edith.

(See Continuation Sheet)

9. Major Bibliographical References

(See Continuation Sheet)

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United States Department of the Interior National Park Service

One

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"A step inside the store is a step back in time,"⁵ noted a reporter as she described the store's merchandise from moonpies to overalls. The original store is three aisles deep with two 4-tier free standing counters symetrically located on the yellow pine floor (photo #3). Additional dry goods are displayed on wall shelves. Hanging from the horizontal board walls and pegboards are fan belts, pitch forks and mule-drawn plow handles.

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To the rear of the store is the butcher counter and refrigerated meat case containing spare ribs, cracklings, chitterlings, liver pudding, hog head cheese and, most in demand, fresh and smoked sausage. This 18' by 34' section of the store was added in 1960. The original store had two windows in the rear (south) elevation with the same placement as the front windows.

The store was originally lighted with kerosene lamps followed by power from a Delco generator and finally by electricity in 1949. Around the same time the potbellied wood stove was replaced. In all, however, the store has changed very little since its construction in 1927. Although sagging a little on its brick pier foundation and its white paint peeling from the metal siding, the store is in good condition.

Behind the store is a network of farm buildings dating from 1893 to 1970. Approximately 40 feet south of the store is the Bradley homestead composed of two buildings (#2, 3), one built in 1893 and the other ca. 1903. Grouped around the home are nine buildings including the original 1926 smokehouse (#6) and slaughterhouse (#7). Most of these buildings are now used for storage. As artist/historian Eric Sloane would say, a few of the buildings are "pleasingly decaying", as weatherbeaten farm structures tend to do.

Another cluster of buildings, which are in operation, are located 35 feet southwest of the store. The largest building in this group is the concrete block slaughterhouse/ dressing plant (#13) and attached smokehouse (#14), both built in 1970. Also in this area is the 1923 gristmill (#17), 1915 cane press (#15) and 1915 syrup furnace (#16). A series of wooden rail and barb wire fences along with hog pens link the two groups of farm buildings and separate them from the pasture land to the east and south. The following list gives a brief description of each building:

Bradley Homestead (#2, 3) (photos 4, 5, 6, 7, 8)

This frame vernacular one-story house is composed of two distinct buildings. The original home (1893) forms the southern section and is connected to the 1903 dwelling by way of a small (5' by 8') shed (photo #6). An 18 foot breezeway separates the buildings (see floor plan). The older home rests on a foundation of wood blocks with the unpainted exterior fabric being a combination of board and batten and weatherboard. Originally the building contained a full length front and rear porch, both now enclosed. The gable roof is tin and has a brick exterior chimney extending beyond its west elevation ridge. Similar to the newer addition, the original home is rectangular in plan and is one room The ca. 1903 wood frame dwelling is 39' by 43', 4-bays wide with DHS 2/2 windows. deep. The structure sits on a concrete foundation, is covered with weatherboard siding and has both tin and abestos shingles on sections of the intersecting gable roof. A screened porch extends across the facade. The main entrance is located right-of-center through a screened door and wood paneled door leading into the living room (photo #7). Two bedrooms occupy the remaining portion of the addition. The rear porch is enclosed and its roof line extends to the older dwelling which consists of a kitchen/dining room and a small bedroom. Although weathered and makeshift in appearance the original house

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is in good condition as is the 1903 addition.

Chicken House and Wood Shed (#4)

5' high, 3 pen wooden coop with wire mesh, 6' by 16'. Attached wood shed 6' by 12'. Both have shed roofs shingled with old license plates. The buildings are in fair condition.

Dairy (#5) (1915) (Photo #9)

l-story, measuring ll' by 18', brick foundation, weatherboard siding, gable tin roof, hinged vertical plank door, in fair condition. The building was used for the separation of milk. Now used for storage.

Old Smokehouse (#6) (1926) (Photo #9)

l₂-story, measuring 13' by 15', brick foundation, earth floor, weatherboard and galvanized sheet siding, gable cedar shingle roof, (gable) vent window, in poor condition. Building now used for storage.

Old Slaughterhouse and Dressing Plant (#7) (1926/1940) (Photo #9)

Original section: 1 story, brick foundation, weatherboard siding, gable roof with late 1920s license plates used as shingles, measuring 12' by 15'. Building was used as a dressing plant in putting sausage into casings, now used as garage (fair condition). Rear 1-story 1940 addition, 12' by 18', concrete block with open bays and tin roof. Hogs were slaughtered and cleaned in this structure.

Syrup House (#8) (1920) (Photo #10)

l story, wooden pile foundation, weatherboard siding, tin gable roof, central vertical plank door and side door. The building measures 10' by 15' and was moved from another area of the farm. It is in poor condition. Built to store cane syrup.

Pump House (#9) (Late 1950s)

l-story, concrete block, tin gable roof, vertical wood plank hinged door. Building measures 6' by 8'.

Barn (#10) (1922) (Photo #11)

l-story, brick foundation, weatherboard siding, galvanized metal gable roof with secondary tin shed roof covering stall. Vertical plank hinged door with loft window above on south elevation. The building is used to store corn and is in fair condition.

Stable (#11) (1922)

l-story, 2 bays wide, brick foundation, gable roof shingled with old license plates, weatherboard siding. Building in poor condition.

Shed (#12) (1950s)

One-story, three open bays, measures 15' by 20'. Used for storing farm equipment. Poor condition.

(See Continuation Sheet)

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Slaughterhouse and Dressing Plant (#13) (1970) (photo 12)

l-story, concrete block rectangular structure measuring 19' by 33', gable roof with asbestos shingles. Building contains 7 rooms for butchering and preparing sausage meat. Equipment in the building includes a gas fired vat to clean hogs, electric dehairer, electric sausage grinder and mixer and cast-iron kettles to heat lard. There is a walk-in cooler and 4' by 12' cutting table.

Smokehouse (#14) (1970) (Photos 12, 13)

Connected to the slaughterhouse by enclosed 8' by 10' walkway, the building is a l-story concrete structure measuring 14' by 16'. West elevation has two 4' by 10' iron gate openings that enable two 3' x 9' fire box cars to be pushed into the building in order that hickory smoke can circulate throughout the inside. The iron rail push cars are located on a concrete slab on the west elevation.

Cane Press (#15) (1915) (Photo #14)

The metal Chattanooga cane grinder is a two roller press upon which a 28' pole is bolted. A mule is harnessed to the lever and walks in a circular path around the press which provides the power for extracting the juice from the cane stalks.

Syrup Furnace (#16) (1915) (Photo #14)

Located near the cane press is the syrup furnace. Under a tin gable roof is a large 80 gallon kettle fitted in a brick fireplace. After enough juice has been "crushed out" of the mill to make a "round" it is placed in the kettle which is heated by soft wood. Upon boiling, the excess stalk pieces rise and are skimmed off with a four foot ladle. Regulating the fire and cooking the cane juice to the right consistency is a tricky art. Without the use of a guage, a trained eye can tell when the bubbling liquid is ready to be taken off the fire.⁶ The syrup is then poured in jars and sealed.

Grist Mill (#17) (1923) (Photos 15, 16)

l-story, 1 bay wide, concrete block foundation, tin gable roof and weatherboard siding. Building measures 11' by 13'. Originally, the mill was powered by a 1 cylinder International gasoline powered engine. Today the mill is powered by the PTO on a farm tractor. The building is used but is in poor condition as some of its boards have rotted and mildew damage is widespread.

FOOTNOTES

¹U.S. Department of Agriculture. <u>Soil Survey of Leon County, Florida</u>. (Washington, D.C.: National Cooperative Soil Survey, 1979), p. 2.

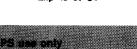
²Ibid.

³Ibid., p. 43.

⁴J.H. Reese, Ed., <u>The Lands of Leon</u>. Tallahassee, Florida: (Supplement of the Weekly True Democrat), December 15, 1911.

⁵Tallahassee Democrat, July 28, 1974, p. 1E.

⁶Tallahassee Democ<u>rat</u>, November 26, 1967, p. 1D.



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The Bradleys were a farming family and what they could not produce was bartered for with butter, milk and eggs. These dairy products were traded with Tallahassee merchants for tobacco, rice, coffee and other staples. The exchanged goods were brought back to the Bradley home and stored in a buffet in the dining room and later resold to their black neighbors who traded their farm surpluses. Since travel to town was difficult, this bartering system provided family goods and necessities for the rural population.

In 1910, Mary decided to slaughter some of the Bradley's hogs to make extra sausage for sale in Tallahassee. At first, the sausages were not sold out of her kitchen but peddled door to door in the city. They had to be sold immediately because of the lack of refrigeration. Sons Laurie (then 19) and his brother Thomas took the meat and dairy products to town by way of horse and buggy. They used to say "15 miles to the Courthouse," and Laurie recalls the use of a favorite horse that could get them to town in less time than others.⁷

The family's "extra" business expanded in 1920s with the help of a new family member. Laurie married Edith Harris in 1921 and they resided with the senior Bradleys. While Laurie continued to peddle in town, Mary and Edith set up shop in what was called a "shed room" on the back porch of the original house. Neighbors traded at the room's rear window.

Soon this arrangement also became inadequate. In 1922 the Bradleys purchased and moved an old sawmill commissary store from a nearby plantation to their property. The little store sold rice, flour and coffee beans that were kept in "shell boxes." There was no cracker barrel, but crackers came in pasteboard boxes including the popular vanilla "Johnny crackers."⁸

The sausage industry was enlarged in 1926 with the addition of a processing plant (#7) and smokehouse (#6) (Photo 9). Sausage was made during the cooler months, from late September to early April. The hogs were slaughtered on Thursday and the meat was prepared using the family recipe on the same day. The sausage links were then hung over cane fishing poles laid on the exposed rafters in the smokehouse. Hot coals from the house furnace were put into three number 3 galvanized wash tubs that were placed on the buildings' earth floor. Green hickory wood was added to the coals to produce the rich smoked flavor in the meat. Usually, two days of burning was needed to fully cure the meat. An average of 6,000 pounds of meat was eventually produced a year in these small frame buildings.

Besides dairy and meat products, cane syrup and corn meal were brought to the city for trade or sale. A cane press (#15) and syrup furnace (#16) were built in 1915. The syrup was used as a general sweetener for baked goods and was a favorite on home-made biscuits. Made during the fall, the syrup was put into bottles and jars sealed with wax and stored in the Syrup House (#8) (Photo 10) where it could be kept the entire year. Cane grinding and syrup making were part of the life on most farms in North Florida until the 1920s when diseases began to destroy the local cane crop and competition from South Florida and Cuba drove prices down.¹⁰ The home processing of cane juice into syrup was considered so out of the ordinary by 1949 that a Jacksonville newspaper pictured Laurie Bradley involved in the process with a title "Mule Powered Mill Grinds Cane Juice in Leon County" under the heading "Florida State News."¹¹

Small grist mills were also a familiar site on many farms. The Bradley's built theirs in 1923 (#17) (Photos 15, 16). As it was abundant, not much corn meal was sold at Bradley's on a regular basis but the meal was stored in 12 pound bags and purchased by (northern) plantation families. Today, the mill operates on Saturdays for custom grinding and people



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come from miles to use the mill since such facilities are few and far between.

Soon after Laurie and Edith were married the family increased their farmland to 150 acres with the purchase of adjoining property from the Felkel family. Although John Bradley had once worked as a clerk in a grocery store in Centerville, he was more interested in farming and left the store business to his sons Thomas and Laurie.

In 1927 Thomas Bradley and a friend Albert Mitchell built the present store. When the store was completed, the commissary (which was located next to the homestead) was moved on logs to a position adjacent to the new building (Photo 17). There were scales in between the two stores for weighing wagon loads of cotton and corn crops. The commissary became a storage place for bulky merchandise including coffins that were sold in the general store tradition. The commissary was dismantled in the late 1930s.

Other country store traditions which were found at Bradley's included: an iron stove with tobacco caddy was in place until 1954; credit was extended against crops; a polling place of sorts was provided; and limited postal service was available. When a bale of cotton was sold, the customer was supposed to make a payment on his credit bill to the store. If the crops failed, the Bradley's lost money. Although the store was never a polling place for political elections, farmers met with the county agricultural agent to vote on plowing under certain crops for price control. The Bradleys declined a post office in the store but held mail for those who did have boxes on the rural route. The store also accepted C.O.D. packages for the local residents.

From 1926 to 1933 Thomas assisted his brother Laurie with the business. After this time and until 1957, when Laurie's son Frank joined them, it was only Edith and Laurie who managed the Bradley operation. John Bradley died at the age of 79 in 1936 and his wife Mary died eight years later. Both were buried in the family plot in the Pisgah Church cemetary.¹²

Laurie Bradley continued to haul orders to town until 1949. Substituting the horse and buggy for a Model T Ford and later a V-8 pickup truck, he would leave at 8:00 a.m. each Tuesday and Friday and return after dark.¹³ By the 1930s a handful of Tallahassee grocery stores were selling Bradley's sausages. Delivery was also made to state offices and private homes. In the back of the pickup truck was a wooden ice box that held a 100 pound block of ice to keep the meat and dairy products cold for delivery. On the return trip he would purchase bread, ice, soda water, salt fish and dry goods for the store, such as Octagon laundry soap. He often put the soda pop on ice and children would wait for him along the country road to buy the cool refreshment.¹⁴

In the 1930s, the Bradley Country Store started selling gasoline. An underground storage tank was purchased from the Standard Oil Company for \$50.00. The old fashioned transparent cylinder-type hand pump was used until electricity made possible a newer model. Electrical power came to the area soon after a paved public road was added in 1949.

When Centerville Road (State Road 151) was paved, another change besides that brought by electricity came to Bradley's. Up to 1949, the store faced east onto a dirt road that ran from Centerville Road east (about 400 yards) and north to Moccasin Gap Road. The county decided to realign Moccasin Gap Road by curving the road south with a new terminus at Centerville Road about one-quarter mile (south) of the present store location. The county agreed to pay to have the store pivoted on its axis so it could face (north) Moccasin Gap Road. The Bradleys thought the new alignment would ruin their business as people were accustomed to traveling on Centerville Road and would now pass them by. But the new roadway had the opposite effect because it made the store more accessible, especially since the county did not pave that portion that now forms old Centerville Road (see map).



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Electric lines were run along the paved road bringing modern conveniences to the rural area. Refrigeration enabled Bradley's to sell a wider range of pork cuts and other perishable food items. Even with the newly improved roads, Laurie Bradley decided that Tallahassee had gotten too big and he too old to continue hauling order to town.¹⁵

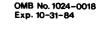
In 1963 Laurie Bradley turned the business over to his son Frank and his wife Lillian. Frank felt that a few alterations would better serve the store, and he added a small back room for the meats and related equipment. He even considered building a new store, going so far as to have plans drawn, but people urged him to keep the old store character, and he is glad he listened to them. Some modifications were made including the addition of the self-serving counter islands and the installation of air conditioning. The major change to the Bradley Country Store Complex, however, was the building of a new modern dressing plant and smokehouse in 1970 (#13/#14) (Photos 12, 13).

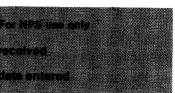
New stringent meat inspection laws forced the closing of the Bradley's old smokehouse and plant. The stop-sale order imposed on the Bradley's in February 1970 caused local concern about the future of the business.¹⁶ Frank decided to modernize the operation and obtained plans from a Kansas City company and adapted them to his needs. The Lee Brothers Construction Company of Tallahassee started building the concrete structures in the Spring of 1970. On November 1, 1970, Frank placed an ad in the <u>Tallahassee Democrat</u> announcing "Bradley's Home-Made Sausage is Back!"¹⁷

The new plant enables the Bradleys to produce sausage all year and involves the parttime employment of seven to nine people to assist with the operation. Nearly 600 hogs (now purchased from a Monticello, Florida stockyard) are slaughtered a year, producing, in 1982, 60,000 pounds of sausage.¹⁸ The slaughter is still done on Tuesdays starting around 2:00 a.m. and by 5:00 a.m. the meat is being ground for sausage. The seasonings are added while the meat is still warm, following Mary's own recipe as before. Since sausage is the main product of this operation, Frank points out that the lean portions of the animal are used not the trimming as found in most major commercial sausages. The lard is sold in 45 pound cans to restaurants.¹⁹

The process of smoking the meat is similar to the old method but since the building is concrete, and almost air-tight, the time involved is a lot less (6 to 8 hours) than in the old frame building. No liquid flavorings or preservatives are used. Only hickory wood, gathered by local black man, is used to smoke the meat. About 1,200 pounds of meat are smoked at a time.²⁰ The demand for the family's homemade sausage often exceeds production and some of the more noted customers have included former President Eisenhower and actor Glen Ford.²¹

Bradley's Country Store has received statewide notoriety over the years as articles have appeared in regional magazines and newspapers from the <u>Pensacola Journal</u> to the <u>Miami Herald</u>.²² Bradley's had always been known simply as "The Store" because it was the only one in the area outside of Miccosukee, Florida (about 5 miles east). Soon after taking charge in 1963 Frank and Lillian adopted the name Bradley's Country Store to carry forth in name as well as spirt the old character of the store. Their commitment to keeping the store "just like it is - no changes" runs deep.²³ Laurie Bradley, now 90, and his 77-year-old wife Edith share this commitment. To continue a family legacy in Moccasin Gap, the elder Bradleys have subdivided and deeded their 150 acre parcel to their children.





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The general public seems to appreciate the preservation commitment. Often older folks bring their grandchildren to show them the kind of country store they shopped in when they were younger. In the fall thousands of people attend the annual Bradley's Fun Day, which is held around Thanksgiving. It is a picnic of food, country music and craft demonstrations. During the day hickory smoke bellows from the new smokehouse, the grist mill grinds and the old mule turns the sugar cane press. Such popular interest makes it clear that Bradley's Country Store Complex symbolizes a past way of life, although vanishing, that is still held in value. Out of public sight, the old homestead and original farm outbuildings, with their sun bleached weatherbeaten siding, are just as important and reflective of the areas' rural heritage.

FOOTNOTES

LeRoy D. Ball and June Bradford, Map of Leon County, Florida. 1883.

²Interview with Mrs. Virginia Cook (daughter of L.E. Bradley) Tallahassee, Florida, February 24, 1983.

³Leon County Deed Records, Book G, p. 451.

⁴Leon County <u>Deed Records</u>, Book I, p. 612, Book U, p. 122 Book W, p. 38, 101, 124, Book Z, p. 99. Leon County <u>Probate Records</u>, File 976, October 26, 1889.

⁵Clifton Paisley, <u>From Cotton to Quail</u> (Gainesville, Florida: University of Florida Press, 1968) pp. V-Vi.

⁶U.S. Census Bureau, <u>Agricultural and Manufacturing Schedule 2 Agricultural</u>. 1880 n.p.

⁷Interview with Mrs. Virginia Cook, Tallahassee, Florida, February 24, 1983.

⁸Interview with Edith Harris Bradley, Moccasin Gap, Florida, March 10, 1983.

⁹Interview with Frank Bradley, Moccasin Gap, Florida, August 6, 1983.

¹⁰Tallahassee <u>Democrat</u>, November 26, 1967, p. 12D.

¹¹The Florida Times-Union (Jacksonville) November 25, 1949, p. 12.

¹²Joy Smith Paisley, Ed. <u>The Cemetaries of Leon County, Florida</u> (Tallahassee: Colonial Dames, 1978), p. 101.

¹³Interview with Edith Harris Bradley, Moccasin Gap, Florida, March 10, 1983.

¹⁴Ibid.

¹⁵Interview with Frank Bradley, Moccasin Gap, Florida, March 25, 1983.

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¹⁶Tallahassee <u>Democrat</u>, February 14, 1970, p. 8.

¹⁷Tallahassee <u>Democrat</u>, November 1, 1970, p. 60.

¹⁸Interview with Frank Bradley, Moccasin Gap, Florida, August 6, 1983.

¹⁹Ibid.

²⁰Ibid.

²¹ Betsy Petway, "The Sausage Man," <u>Floridian</u>, January 2, 1977, p. 18.

²²Cindy Miller, "Smoked Country Sausage and Family Tradition Link the Past at Bradley's," <u>Tallahassee Democrat</u>, July 28, 1974, p. 5E. "Driving Tallahassee's Canopy Roads," <u>Southern Living</u>, 17 (November 1982), pp. 31-32. Joan McInnis, "Best Doggone Sausage in North Florida - Maybe the World!" <u>Guide to North Florida Living</u>, 1 (Sept.-Oct., 1981), pp. 49-50. Bill Kennedy, "The Country Store That Was & Still Is!", Good Old Days, 12 (May 1976) p. 29-31.

²³Floridian, p. 18.

Continuation sheet

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Nine

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Ball, LeRoy D. and June Bradford, Map of Leon County, Florida. 1883.

Branch, Dan Paulk. "Primitive Architecture and the Florida Vernacular," <u>The Florida</u> Architect, (March 1967) pp. 14-19.

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Clark, Tomas D. Pills and Plows: The Southern Country Store. New York: The Bobbs-Merrill Co., 1944.

Florida Times-Union, Jacksonville, November 1949.

- "Fresh Sausage Tradition Lives on in Leon Store," <u>Tallahassee Democrat</u>, December 6, 1970. p. 20.
- Greer, Diane. "Pender's Store", <u>National Register of Historic Places Nomination</u>, on File Florida Bureau of Historic Preservation, Tallahassee, Florida, 1973.

Interview with Edith Bradley, Moccasin Gap, Florida. March 18, 1983, August 6, 1983.

Interview with Frank Bradley, Moccasin Gap, Florida, March 25, 1983, August 6, 1983.

Interview with Frank and Edith Bradley, Moccasin Gap, Florida, March 10, 1983.

Interview with Frank and Edith Bradley, Virginia Cook, Moccasin Gap, Florida, February 15, 1983.

Interview with Virginia Cook, Tallahassee, Florida, February 24, 1983.

- Jeane, D. Gregory and Douglas Clare Purcell, eds., <u>The Architectural Legacy of the</u> <u>Lower Chattahoochee Valley in Alabama and Georgia</u>. Tuscalusa, Alabama: University of Alabama Press.
- Kennedy, Bill. "The Country Store That Was & Still Is." Good Old Days, (May, 1976) pp. 29-30.
- Leon County, State of Florida. Deed Records.

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- Letter from Malcolm Johnson to Janice Maddox; on File at Historic Tallahassee Preservation Board, Tallahassee, Florida, n.d.
- McInnis, Joan. "Best Doggone Sausage in North Florida Maybe The World," <u>Guide</u> To North Florida Living, September-October, 1981, pp. 49-50.
- Miller, Cindy. "Smoked Country Sausage and Family Tradition Link The Past At Bradley's," Tallahassee Democrat, July 28, 1974. p.1E.
- Paisley, Clifton. From Cotton To Quail, Gainesville, Florida: University of Florida Press, 1968.

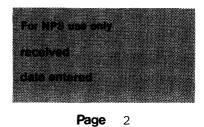
(See Continuation Sheet)

Continuation sheet

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Ten

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Paisley, Joy Smith ed.	The Cemetaries of Leon County, Florida.	Tallahassee:	Colonial
Dames, 1978.			

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- Reese, J.H. ed. The Lands of Leon. Tallahassee, Florida: (Supplement of the Weekly True Democrat), December 15, 1911.
- "Sale of Sausage Ordered Stopped," Tallahassee Democrat, February 14, 1970, p. 8.

Sloane, Eric. I Remember America, New York: Funk & Wagnalls, 1971.

Tallahassee Daily Democrat, Tallahassee, Florida, January 7, 1936, p. 8, April 6, 1944, p. 3.

Tallahassee Democrat. Tallahassee, Florida, November 26, 1967, p. 12D.

U.S. Census Bureau, Agricultural and Manufacturing Schedules, 1880.

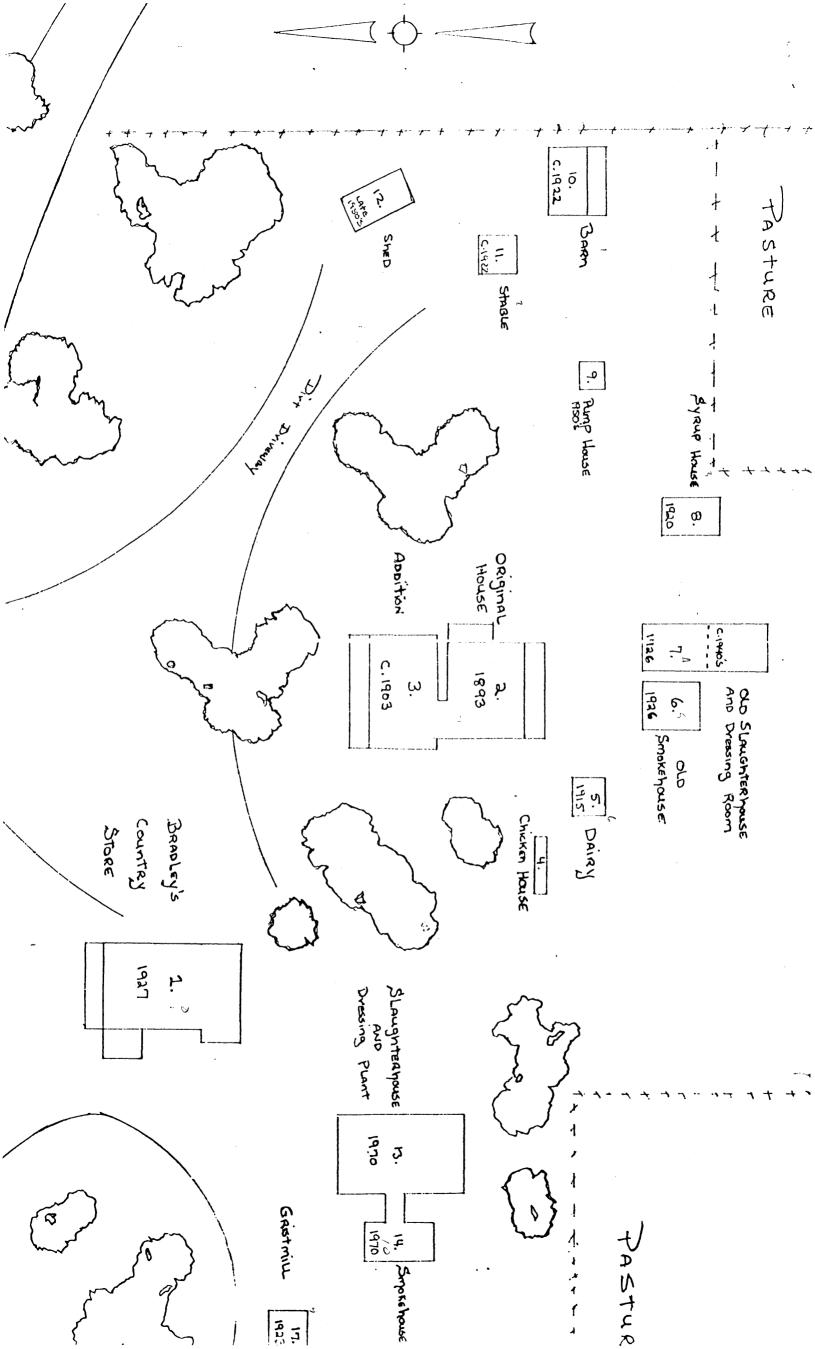
- U.S. Census Bureau, <u>Population Schedules</u>, Leon County, Florida. 1830, 1840, 1850, 1860, 1870, 1900.
- U.S. Department of Agriculture. <u>Soil Survey of Leon County, Florida</u>. Washington, D.C.: National Cooperative Soil Survey, 1979.
- Wilson, Eugene M. <u>Albama Folk Houses</u>, Montgomery, Alabama: Alabama Historical Commission, 1975.

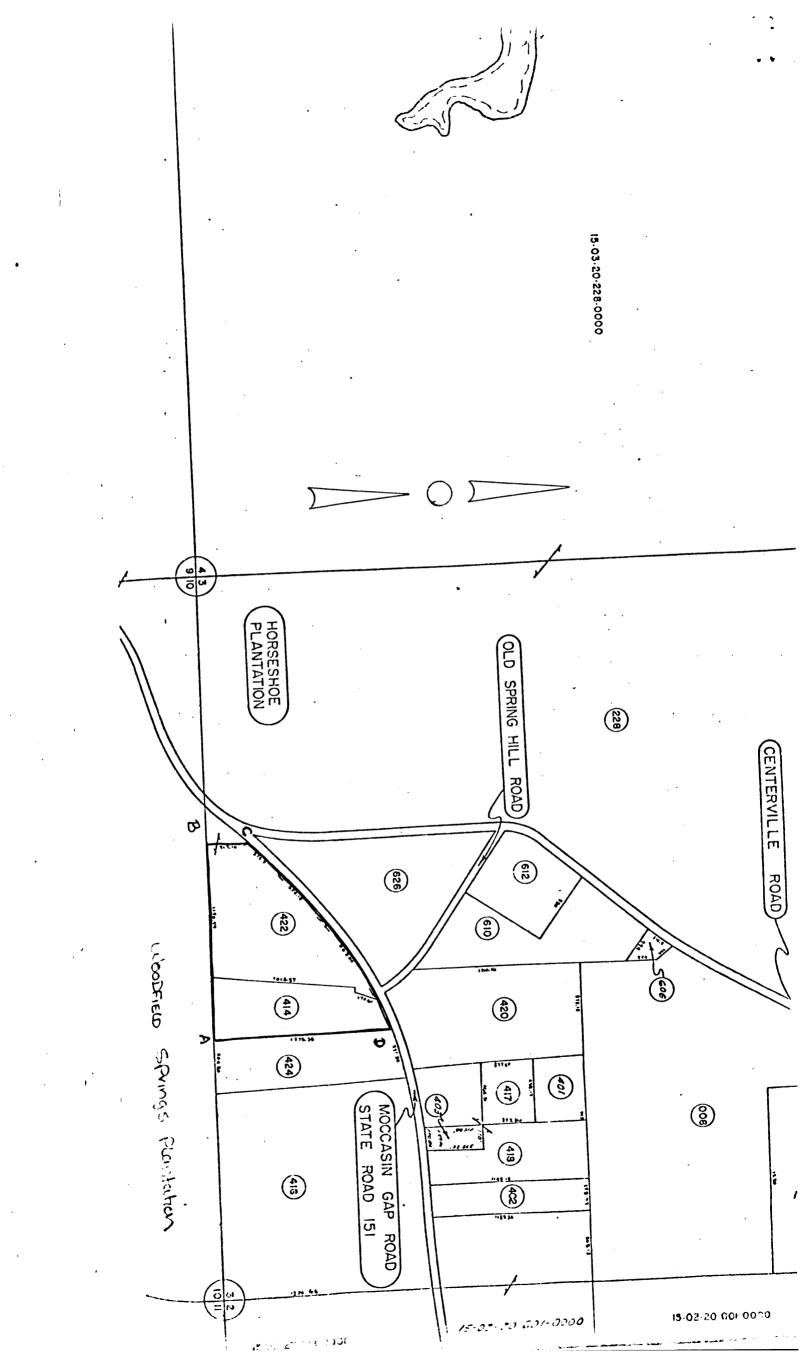
Continuation sheet	Eleven	Item number 10	Page 1
Beginning		at a point (A) at the southeast corr of Leon County, proceed	ner of tax parcel #414
Westward		some 1,563.81 feet to a point (B) at of tax parcel #422 of Leon County, t	
Northward		some 270.0 feet to a point (C) at th of said parcel on the south right-of	
Northeastward		some 1,652.86 feet to a point along of SR 151 to a point (D) at the nort parcel #424 of Leon County, thence	
Southward		some 1,878.09 feet along eastern bou parcel to the point of origin.	ndary line of said

Boundary Justification

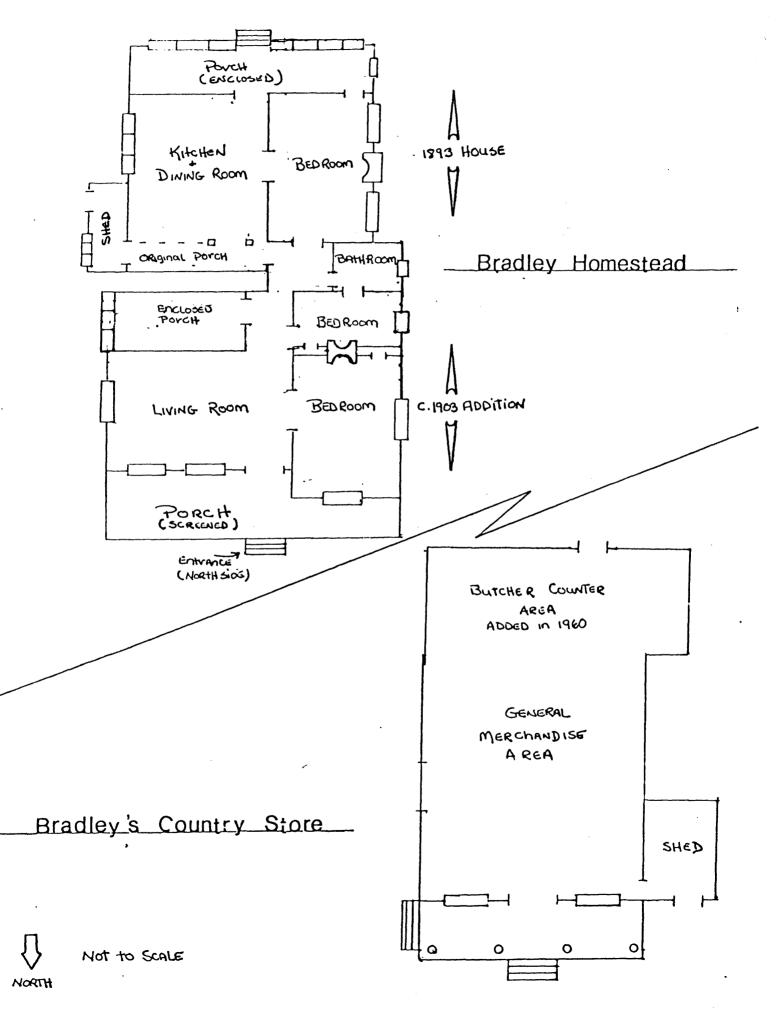
The Bradley's Country Store Complex encompasses tax parcels numbered 422 and 414, totaling 31.25 acres (outlined in red on survey map). This acreage represents one-fifth of the original holdings of the family. Since adjoining parcels have been sub-divided and since the concentration of farm buildings are located on only these two parcels, the nominated boundary lines were limited to this area. Nearly two-thirds of the designated area is pastureland (Photo 18) which provides a wide vista behind the farm buildings, ensuring that the environment surrounding the complex will retain the integrity of site which contributes to the significance of the complex.







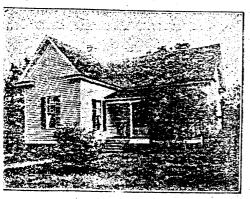
LIQOR PLANS



HE LAND OF LEON offers no more beautiful site nor better soil than that of the Miccosukee region.

iccosukee is musical of sound id its landscapes are pleasing to e eye. Its hills have been tilled r many years but there is yet an perial domain in the section ill virgin. It is one of the oldest mmunities in the state, having en settled before the war by the ave holding nabobsof the Caronas and Georgia, who had so any negroes that they had to ek new lands to engage them oon. The spirited blood of these oneers is still to be found a genation or so removed at Miccosue. It is good stock upon which build a live town, and Miccosue is going to be one of the live-

est towns in Florida within a few years. The niet post village of an age ago is waking up its potentialities; the coming of the railroad



Nome of W. H. Averitt.

as the first wire to touch its sommolent life action. It is still quite a village but new buses are going up and it is taking on the roportions of a town. There are a number of

cetty homes, with vine clad veridas and front rose gardens, hite body and green blinds, that tablish the age of the settlement id the clean cut perspectibility the residents. There is plenty land lying adjacent to the vilge site that may be purchased at reasonable figure, and the locaon of the place in relation to the irrounding towns makes itone of esirability in which to live. The lorida Central railroad offers a irect line to Thomasville, Ga., 18 iles distant, and a connection to apitola, on the main line of the eaboard Air Line, 10 miles disnt; Monticello is 15 miles and allahassee 18 miles. There is o railroad from Miccosukee to allahassee but the best dirt roads 1 the county leads to the county



Miccosukee

HERRING'S GENERAL STORE.

seat and the trip is made in much less time than one might imagine.

Miccosukee is sure to become a shipping point of much importance. Since the railroad was built and an outlet was offered the residents of that section for their bogs and cattle, many cars of which are shipped in the course of a year. A ginnery is working full time and Miccosukee is becoming a cotton market. Nearly a thousand bales will be shipped from this place during the present season.

The country is rolling, affording natural drainage, and the water supply is good.

Magnolia Lodge is headquarters for the Miccosukie Club, a limited corporation of northern men who lease hunting privileges in the Miccosukee vicinity, for the game abounds in many forms hereabouts. Lake Miccosukee, one of the natural wonders of the county is two miles away and affords satisfactory angling.

The Miccosukee Club does not own any land plies but leases the hunting privileges only on some mill. 3,000 acres. The owners have the right to rent the land or till it, or use it in any manner they desire, the hunting rights merely giving the club the opportunity to post the land and forbid trespass upon its preserves. Dr. Percy Bolton, 43 W. 48th St., New York, is president; George Barron, Rye, New York, secretary.

FISURE I

Magnolia Lodge is the home of Dr. W. F. Yarbrough, and while it is not a hotel in the generally accepted sense, the house is filled all winter with visitors from the north who have learned about this beauty spot and the real pleasure that accompanies entertainment at the Yarbrough home. Dr. Yarbrough loves Miccosukee and believes in its future and is always -ready to lend a helping hand to

aid its development. He has a well tilled farm of 120 acres and is prepared to give practical advice concerning land values and crops. His



MAGNOLIA LODGE.

home is modern and comfortable. He has a sixty foot well of splendid water which supplies the house through the agency of a windmill. The supply is inexhaustible and is

never affected by drought.

The citizens of Miccosukee as a rule are public spirited and will extend a welcome hand to newcomers. T. J. Hutto is one of the oldest citizens and merchants. He does a general supply business. A. J. Herring is also in the mercantile business and owns broad acres of land, some of which he might be induced to part with to the right kind of settlers. A. H. Averitt is the postmaster who would like to see the daily mail increase to the point where he would be compelled to ask the department for several extra clerks.

There is a future for Miccosukee. Watch it grow.



HOME OF T, J, HUTTO,