

J. CLARK ANDERSON FAMILY

Landmarks - The Restoration Movement And The Franklin Area by Mary Trim Anderson

Mary Trim Anderson came to Thompson's Station with her parents, J. Clark and Jewell Sowell Anderson, from Carter's Creek in Maury County when she was about four years old. They first lived at Homestead Manor, the present Darby home before buying a farm where Kathryn Cotton's home was later located. The next summer her brother, J. C., was born. The second brother, Will, was born July 20, 1920 while Mary Trim and J. C. were visiting their cousins, A. D. and Elizabeth Gillespie, children of Dowd and Graham Alexander Gillespie and grandchildren of Ross and Julia Gary Alexander.

Miss Anderson was named for her grandmother, Mary Elizabeth Caldwell (who had married Dr. Thomas Milton Sowell) and her aunt, Mary Lee Sowell. The name Trim came from Dr. Trim Houston, who had married another aunt, Eva Sowell. Miss Anderson's mother had spent much time in the home of this couple and eventually had her wedding performed there.

She has written a fascinating account of her family's history. A copy is in the library in Franklin and a copy is at the Thompson's Station Public Library. In it she tells many interesting stories of her family's everyday life in Thompson's Station and the way things were done before the modern conveniences we have today.

One of her most pleasant memories is playing with her dolls on the third floor of Homestead Manor. By going to the top floor of the house, one could "get away" from the rest of the world and enter their own world of imagination. She recalls going out the back door of the house on Sunday morning with members of her family and walking down the railroad tracks to the Thompson's Station Church of Christ.

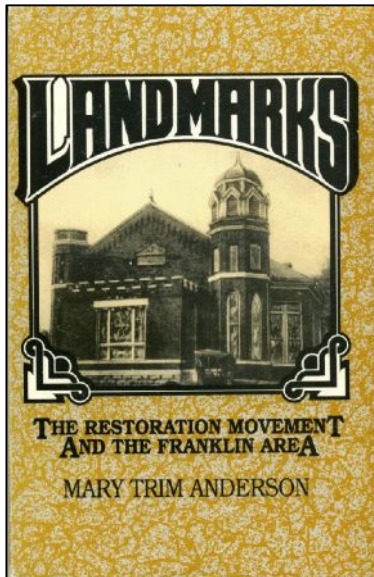
She remembers visiting the blacksmith shop, run by an old gentleman of Scottish descent, as he went about his work shaping the redhot metal into horseshoes or forming some tool he was making.

Some of her childish activities brought wrath upon her head. One of the favorite pastimes of Mary Trim and her cousin, Elizabeth Gillespie, was walking along the railroad tracks, placing rocks on the tracks, then sitting and watching as the train came along crushing the rocks with the wheels. They were caught when a crew of workmen came along in their handcart and saw what they were doing. After a stern lecture, they decided this was not such a pleasant sport after all.

J. Clark Anderson's parents were William Newsom Anderson and Laura Lenora Alexander, sister of Ross Alexander, another prominent resident of Thompson's Station. William Anderson was a minister and was once president of the Nashville Bible College, now David Lipscomb University.

William Newsom Anderson's parents were James Clark Anderson, also a minister, and Lucinda Newsom, daughter of William Bryant Newson, Jr. (born 1776) and his wife, the former Lucinda Morton (born 1788). This James Clark Anderson's father was Thomas Anderson of Virginia, wife's name unknown.

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CONSERNING THE LORD'S SUPPER, pg. 238 & 239

Most church members today – at least those born since about 1920- when they think of the components of the Lord's Supper, think of grape juice and a commercially made wafer. It was not always thus. In earlier days, more was involved than is the case today.

First, a white linen cloth was spread on the communion table. Then the bread and wine, along with the proper utensils, were set in place. The proper utensils were two plates for the bread and two cups for the wine. At least in the small country churches this writer remembers, there were two; surely larger congregations had more! A large pitcher with more wine sat in reserve. All this was covered by another matching linen cloth.

Both the bread and the fruit of the vine, as well as the linen tablecloths, were usually made and the utensils were kept and cared for by a lady of the congregation. This writer can still see clearly in her mind's eye the beautiful wicker basket in which Julia Gary

Alexander (grandmother of Elizabeth Gillespie, late of this congregation) carried these items to church at Thompson Station and see her as she painstakingly prepared the table.

The fruit of the vine might be grape juice but was often wine-good wine-made at home. At the Franklin Church it was Annie Overbsy Beasley who assumed these responsibilities. Her granddaughter, Anne Johnson Ridinger has been kind enough to share her grandmother's recipe for wine, which you will find below. Although we do not have anyone's recipe for the bread, we know it was made of flour, water, shortening, and sometimes a hit of salt, though some makers eschewed salt.

Among the keepsakes at the Fourth Avenue church are the cloths for the communion table, also made by Mrs. Beasley. They are embroidered in a grape design, all in white, though the ones they replaced had been embroidered in silk thread-with purple grapes. Also among the church's keepsakes is a silver service – laver and two cups- which one would think was once used on the communion table; however our records say it was used in the home of one of the members and was presented to the church for display.

It would no doubt be difficult today for members even to entertain the idea of drinking from a cup which half the congregation also drank. The thought seems not to have bothered earlier Christians. In fact, where the idea of individual cups was introduced it almost split some churches-perhaps did. After all, didn't Christ take "the cup after supper" (I Corinthians 11:26) But then, note that already two cups were being used.

Anne also remembers that her mother, Anne Beasley Johnson told her of a Christmas pageant held at the church when she was young, in which she had the part of Mary and Leonard Brittain, Sr., the part of Joseph.

Anne also quotes from a letter written by Mrs. Beasley to daughter Anne at David Lipscomb College: "I have been to church two days this week and worked. We quilted three quilts down there yesterday-also had a short memorial service for Mrs. Atwood. I feel so sorry for Margaret. She is very sad."

Wine Recipe

Grapes (1 gallon after washed and pulled from stem)

1 pt. boiling water

3 lbs sugar to each gallon of grape juice

1 stiffly beaten egg white for each gallon of juice

Method: For every gallon of mashed grapes add one pint of boiling water.

Let stand 48 hours (cover with cloth). Strain. To every gallon of juice add three pounds of sugar. Add stiffly beaten egg white for each gallon of juice. Let stand 48 hours again. Then skim the foam from the top of the juice every day for 21 days. Pour finished product in sterile jars and seal.

*See Joel B. Andrew Anderson story and more history items at: <http://www.ajlambert.com>