1964 was a good year. That was the year Pensacola Heritage Foundation began. 2014 has begun as a good year also. We celebrated the 50th anniversary of the foundation on January 3rd at our yearly membership meeting known as Russian New Year. The celebration was held at the Pensacola Museum of Art. From the many people that I had the pleasure of meeting and speaking with, I believe we can certainly say that the occasion was a success. Many thanks to the committee members who orchestrated the celebration from start to finish, and many thanks to the Pensacola Museum of Art for allowing us to have the museum for our celebration.

It is an honor for me to assume the position of President of Pensacola Heritage Foundation and I look forward to working with the dedicated and talented Board of Directors who have invested time and talent into nurturing our organization. I would also like to thank Don Bush for his efforts and time during his two years as president. Thanks, Don.

Reluctantly we decided to auction most of the antiques that we had been storing. You can still see some of our antiques at the Quina House where they are on display, with identification that they are on loan...
from PHF to the Quina House. In addition, “Doris” by Antonio Jacobsen, a wonderful painting, is now at the Pensacola Museum of Art also stating that it came from our organization. I believe that both of these actions are true to Pensacola Heritage Foundation’s mission to preserve the heritage of Pensacola.

This year we are off to a good beginning. Our lecture series has begun again after a very successful year. The lectures are now being held at the Wright Place and everyone seems to be very pleased with the new location. Mark your calendars and come listen to John Appleyard spin his historic tales. The information on the upcoming lectures is in the enclosed leaflets.

We still have educational outreach to the schools. The history fair is approaching and we have contacted the high schools passing on to them the information about our $1000.00 scholarship. This will be our second year to award it. We need help from our members to judge the historic papers the students submit, and we need financial help, too, as the awards are all from donations. Consider increasing your membership from an individual membership to family. Anything helps. We are now an all volunteer organization, so we save funds in that respect, but we need more volunteers. We can be reached at 438-6505, email pnsheritage@yahoo.com or you can reach me at 438-1765.

Our Events committee will soon begin working on our upcoming events. Information will follow as it develops.

Again, thank you for giving me this opportunity to serve as president of this fine organization. We need more volunteers to continue our endeavor to preserve Pensacola’s history. Contact us at 438-6505, or email us at pnsheritage@yahoo.com to give suggestions on ways to improve your organization. We encourage and welcome your input. If you would like to discuss something with me, please contact me at 438-1765. We can’t do it without you.

Let’s all make 2014 a very good year.

Bill Williams, President

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**PHF LOOK BACK IN TIME 50 YEARS AGO**

The Pensacola Heritage Foundation was founded November 13, 1963 and was chartered on February 20, 1964. The first meeting was held at 619 North Baylen Street, at 8:00 p.m. on March 2, 1964. Attending the first meeting were Mr. Jerome Browder, Mrs. Louis R. Compo, Mrs. F. O. Dickerson, Mrs. Roger Doyle, Mrs. R. Morey Hart, Mrs. John Lamar Mayo, Mr. Richard Smith, Mrs. Richard H. Turner, Commander Andrew J. Valentine and Mr. Woodrow Wilkins, being all the directors. Commander Valentine called the meeting to order and was appointed temporary chairman. The election of officers was immediately held with the following persons elected: Mary Turner Rule, President; Mrs. John Wahl, Vice President; Mrs. John Holsberry, Secretary; and Mr. William R. Turner, Jr., Treasurer.
Welcome New Members:

Amelia Asmar * Marcia Edwards * Barbara Fitzpatrick * Glenna Smith * Alice Ward * Annette Wiechert *
Donna Woerner * Barbara Wright

Returning Members:

Alice Baker * Carl Badger * Keagen Baroco * Emily Bell * Jim & Patricia Brinson * Randle & Suzanne Carpenter * Ann Connelly * James & Kathryn Domby * Richard & Linda Fowler * Ray Fox * Judith Galbavy *

Pensacola Heritage Foundation Wins

Outstanding Philanthropic Organization for 2013

Each year the Association of Fundraising Professionals West Florida Chapter selects individuals and organizations that have made significant and lasting contributions to the community through their philanthropic efforts. This year they selected Pamela Bowden Schwartz as the Outstanding Philanthropist and the Pensacola Heritage Foundation as the Outstanding Philanthropic Organization.

The Pensacola Heritage Foundation was selected for its work with preserving Pensacola’s history for such things as the restoration of the Dorr House, The Barkley House and reviving the Old Seville Square. It was also noted that the 50yr old organization helped to start many traditions such as the 4th of July celebration downtown with fireworks, The Evenings in Old Seville Square Concert series, the lecture series by John Appleyard, and scholarship programs. The Pensacola Heritage Foundation has raised over $1.25 million over the past 25 years to bring over 800 free concerts to the people of Pensacola.

Bill Williams, Jim Green, David Richbourg, and Debbie Adkins were on hand to accept the award on behalf of the Foundation.
# French Chicken Vegetable Soup

- ¼ cup olive oil
- 1 c. vegetables (carrots, yellow onion, zucchini, mushrooms, celery)
- 2 cloves garlic, smashed & finely minced
- 2 c. cooked chicken in chunky pieces
- 3 qt. good chicken broth
- 1 c. vermouth or white wine
- Grated peel of 2 lemons
- 1 c. parsley, finely chopped
- Fresh or dried basil
- Pinch thyme & tarragon

Saute the hard vegetables and garlic in olive oil till barely cooked, add broth, vermouth/wine and cook uncovered about 5 minutes or until the raw "alcohol" taste is gone. Add chicken, lemon peel and parsley. Season with salt, pepper, fresh or dried basil and a pinch of tarragon and thyme. Heat through and serve. Yields 6 to 8 servings.

Recipe provided by Nikki Weltshire.

# Cranberry Pie

- 2 c. fresh cranberries
- 1 ½ c. sugar
- ½ c. chopped pecans
- 2 eggs
- 1 c. flour
- ½ c. butter or margarine melted
- ¼ c. shortening melted or vegetable oil

Grease a 10 inch pie plate well. Spread cranberries over bottom; sprinkle with ½ cup of sugar and nuts. Beat eggs well. Add 1 cup sugar and shortening to egg mixture. Beat well. Pour batter over top of cranberries and bake for 325 degrees for approximately 60 minutes until crust is golden brown. Serve warm or cold with vanilla ice cream or Cool Whip.

Recipe provided by Helen Bell.