

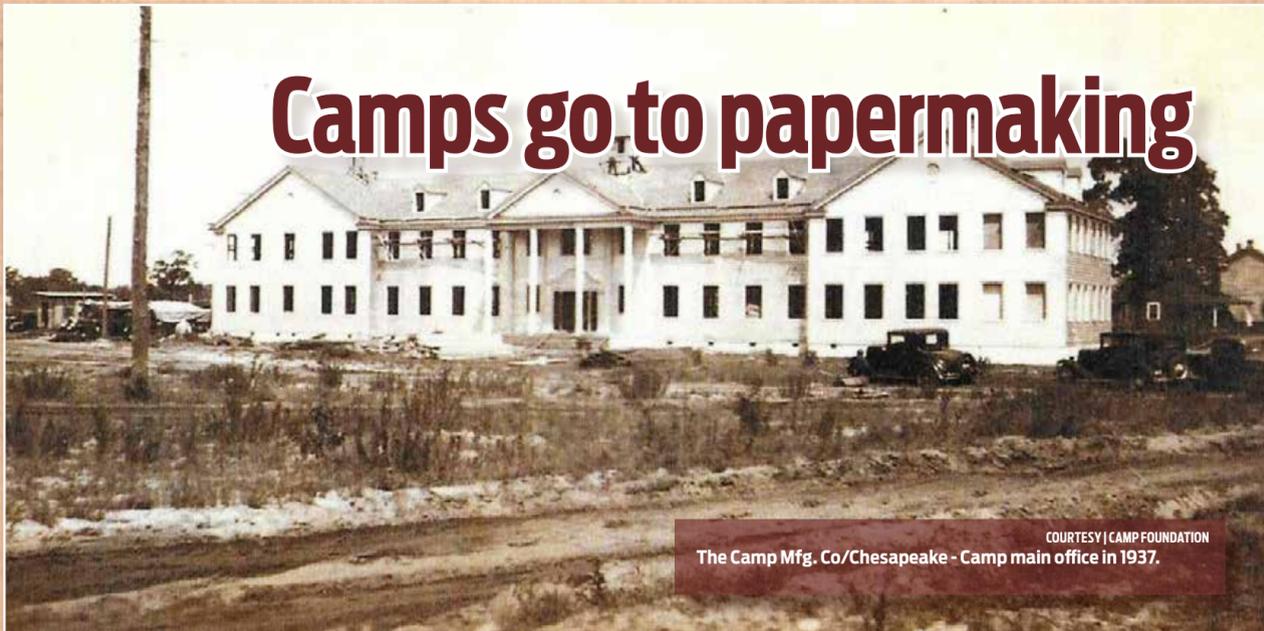
Community News

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THE TIDEWATER NEWS **B1**

Camps go to papermaking



COURTESY | CAMP FOUNDATION
The Camp Mfg. Co./Chesapeake - Camp main office in 1937.

In 1887, Camp brothers Paul D., James L. Sr. and Robert J. formed Camp Manufacturing Co. following their purchase of the R.J. and William Neely lumber mill, a pre-existing sawmill on the banks of the Blackwater River — across from Franklin. In the mid-1930s, Camp Manufacturing Co., led by President James L. Camp, Jr., were considering expansion into papermaking.



LOOKING BACK

by Clyde Parker

Pulpwood from woodlands and wastes, such as slabs, from saw timber would provide abundant raw material. Two successful Virginia firms were already manufacturing kraft paper products. Albemarle Paper Co. in Richmond, and Chesapeake Corp. of Virginia, at West Point (Virginia), were being considered for some type of affiliation with Camp Manufacturing Co. The Camps were friends with Chesapeake's president, Elis Olsson — a native of Sweden, and well-versed in papermaking.

Hugh Douglas Camp, youngest son of James L. Camp Sr., was interested in the idea of papermaking in Franklin. However, he was not an employee of Camp Manufacturing Co., although he was a major stockholder. Hugh was vice president and general manager of Roanoke Mills, a textile manufacturer, located in Roanoke Rapids, North Carolina.

By 1936, Camp Manufacturing Company's directors,

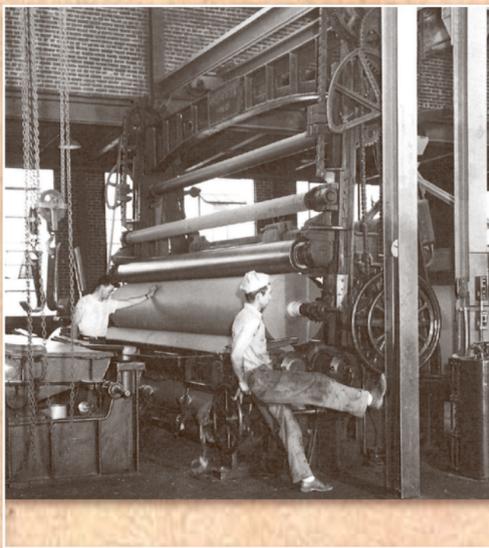
after quite a lot of discussion, decided to take initial steps toward paper manufacturing. At a meeting on Nov. 2 of that year, President James L. Camp Jr. put forth his plans for a Camp paper mill. Present was brother Hugh. James Camp's proposal was that the Camps join with Albemarle and Chesapeake to build and operate a jointly owned paper mill at Franklin.

The estimated cost for the paper mill was \$3,450,000. Camp Manufacturing Co. was to invest 50 percent, Chesapeake 3-½ percent, and Albemarle 12-½ percent. By using the know-how of Albemarle and Chesapeake, the Camps would ease securely into a complex new field.

Representatives of the three firms met on Dec. 15, 1936, at Franklin, to form the new company. The company was named Chesapeake-Camp Corp. It was to be independent of Camp Manufacturing Co.

James L. Camp Jr. was to be president, with Hugh as vice president and general manager, and their cousin, John Madison Camp Sr., son of Paul D. Camp, as secretary-treasurer. Elis Olsson, president of Chesapeake Corporation of Virginia, and Henry Ellerson, president of Albemarle Paper Co., were chosen to be vice presidents of Chesapeake-Camp Corp. Directors included W.C. Gouldman and Julien H. Hill of the Chesapeake Corporation of Virginia Board of Directors; two men (unidentified) from the Albemarle Paper Co. Board of Directors; and James L. Camp Jr., Hugh D. Camp, Paul Ryland Camp, and John M. Camp of the Camp Manufacturing Co. Board of Directors.

A few months later, Albemarle withdrew and sold its



Employees at work at the No. 1 paper machine.

interest to Chesapeake which became Camp's equal partner.

The Chesapeake-Camp paper-making plant was built across the railway from the lumber mill, making use of rail and using some of the equipment already operated by Camp Manufacturing Co. Camp Manufacturing Co., the lumber company, was still going strong. The two companies were separate and operating concurrently.

The Franklin paper mill, with 255 employees, became operational in 1937, producing brown kraft paper. Karl Thorsen, who came down from the Chesapeake Corp. mill, was named superintendent.

The tall and imposing Camp paper mill, with its constant halo of steam, dominated Franklin's landscape and proclaimed the town's number one industry. The Camp family was now, successfully, in the paper manufacturing business.

In 1937, to house the two companies' staffs, a very imposing and massive colonial-style office complex was built adjoining the mill. The building was paneled in fine woods some of which were derived from Camp's Dismal Swamp holdings. Hugh Camp dubbed it the "Chrysler Building."

In 1945, Chesapeake-Camp Corp. was merged with Camp Manufacturing Co. and the consolidation assumed the name of Camp Manufacturing Co., Inc.

NOTE: The foregoing details the existence of Chesapeake-Camp Corp. Later history of the company follows:

On Sunday, May 29, 1956, Camp Manufacturing Co. supervisors were unexpectedly summoned to the mill. They were told that next day's newspapers would reveal that the company was negotiating a merger with Union Bag and Paper Co. of New York. However, the next day, an Associated Press

dispatch revealed that the directors of both companies had already approved the merger — and that the firm would be headquartered in New York and named Union Bag-Camp Paper Corp. The people of Franklin were in shock.

In later years, the Franklin Mill went through many expansions: In 1958, No. 4 paper machine was completed. In 1966, No. 5 paper machine was completed. Also in 1966, the company name was changed to Union Camp Corp. In 1971, No. 6 paper machine was completed, and in 1972, the particleboard plant was completed.

In April of 1999, Union Camp Corp. and International Paper merged. In April 2010, the Franklin Mill was closed.

In May of 2011, in an unprecedented move, International Paper announced that they would repurpose a portion of the mill. In 2012, No. 4 paper machine was reactivated to produce "fluff pulp", an absorbent material used in diapers, baby wipes and feminine hygiene products — an \$83 million investment, creating 200 jobs. As of June 2020, employment stands at 312.

In 2013, ST Tissue, a company producing napkins and toweling products, began operating the old no. 6 paper machine. Eighty-five jobs were created. No. 5 paper machine is now operational.

In the latter part of 2013, Franklin Lumber LLC, a company created by former International Paper employees, reopened the lumber mill.

CLYDE PARKER is a retired human resources manager for the former Franklin Equipment Co. and a member of the Southampton County Historical Society. His email address is magnolia01@charter.net



The exterior of the factory housing the No. 1 paper machine in 1937.

It's zucchini season, recipes are plentiful

BY MARY RAPOPORT

My fav is the Zucchini Blossom Fritters — you use the blossoms on the skinny stems that won't mature into an actual zucchini, mix with some fritter ingredients and fry. I never eat fried food, but these I'd kill for! It just tastes like summer back home in Rhode Island to me. Anyone with zucchini plants will have lots of blossoms to use as the summer goes on.

ZUCCHINI BLOSSOM FRITTERS

Female blossoms (on thick stems) grow into zucchini; male blossoms, on skinny stems don't. Use those for this Italian delicacy.

2 eggs
1 teaspoon oil
¼ cup flour
¼ cup milk
¼ tsp. baking powder
¼ cup fresh basil OR 1 tablespoon dry basil
Garlic powder
Salt and pepper (a few sprinkles of red pepper flakes)
½ cup zucchini blossoms, cut up
Blend eggs, oil, flour, milk, baking powder and herbs. Fold in washed, dried, and cut up blossoms.

Heat one inch oil in a small pot and pour 2 tablespoons mixture into hot oil for each fritter. Fry on one side, flip and fry on the other. Drain on paper towels. Serve hot, with a sprinkle of kosher salt.
Makes about eight 3" fritters.

ZUCCHINI FRITTATA

Excellent summer side dish or served cold on toast or in a crusty bread sandwich. Can be reheat-



COURTESY | VIRGINIA EGG COUNCIL

Use the blossoms on the skinny stems that won't mature into an actual zucchini, mix with some fritter ingredients and fry.

ed in microwave, if desired.

½ large onion (yellow or sweet), sliced thin
Olive oil
3 medium zucchini, washed and sliced thin
Salt & black pepper
Red pepper flakes
1 tsp. each, dried oregano and basil
½ tsp. garlic powder
About 10 grape tomatoes, halved
8 eggs
¼ cup Parmesan cheese (optional)
Preheat oven to 375°.

Sauté onion in a 10" non-stick fry pan in a bit of olive oil over medium heat until it begins to limp. Add sliced zucchini and sauté until limp. Add herbs and tomatoes and cook a few minutes.
Pour eggs over veggie mixture, let sit a minute,

then gently lift edges, tipping pan so liquid egg slides underneath. Do this all around pan until most of the egg has disappeared.

Cover plastic pan handle with foil. Sprinkle on the Parmesan if using it. Place pan in oven and let cook until egg has set — about 10 minutes.

Serve in wedges, hot, brought to room temperature or cold.
Makes 8 to 10 servings.

ZAPPED ZUCCHINI NOODLES (BROILED)

Turn on broiler. Using a spiralizer or purchased spiralized zucchini noodles (produce section), dry noodles on paper towels, toss lightly with olive oil, garlic powder, salt, pepper, a few sprinkles of red pepper flakes,



Include the zucchini blossom fritters with a dinner, such as sliced steak, fresh tomatoes and Deviled eggs.

and basil or oregano. Layer on a greased cookie sheet and place 9" away from broiler. Broil a few minutes; stir noodles; broil an additional few minutes. Serve hot or cold.
One zucchini serves two people.

ZUCCHINI AND EGG SANDWICHES

Wash, dry, slice zucchini. Sauté in a skillet with a bit of olive oil on medium heat until al dente. Sprinkle with salt, pepper, a few sprinkles of red pepper flakes, and some garlic powder and toss in a few halved cherry tomatoes if you have some. Shove to one side of skillet and pour in blended eggs (2 eggs for each zucchini). Scramble eggs. Once done, combine the

eggs and vegetables. Add some fresh or dried basil. Serve hot as a side dish, a vegetarian main dish, or cold on crusty bread for a delicious sandwich.

One zucchini and two eggs for two.

•••
The Grilled Southern Cornbread is just a fabulous recipe — I particularly love it for summer cookouts — it lifts up the most basic meals — even a meal with just summer veggies makes sense with this. I usually make it in two smaller baking dishes (disposable) and have one in the freezer for 'just in case' — you know, new neighbors, company drops in, someone dies — it's always perfect.

GRILLED SOUTHERN CORNBREAD

This is the very best cornbread we've ever tasted. Creamy and delicious, with little nibbles of corn poking through, it's rich enough to be considered a 'side dish' rather than a bread. It would be perfect with your barbecued chicken or grilled steak summer feast. Make it ahead, slice the squares in half (it's very thick so you still get a substantial piece), and be ready to grill on the stove or your outdoor grill. Serve hot, plain or with jam or honey butter (1 cup softened butter mixed with ¼ cup honey). All you need is a salad and some Deviled eggs for the perfect summer menu!

6 eggs
1-½ cups corn or vegetable oil
3 cups sour cream (24 oz.)
3 cups self-rising cornmeal (not cornmeal mix)
1/3 cup sugar
2 - 14.75 ounces cans cream style corn (2-2/3 cups)

Combine eggs, oil and sour cream in a very large bowl. Mix in other ingredients until smooth.

Pour into a greased 9x13" pan. Bake in preheated 350°F oven for about 1 hour or until it tests done.

Enjoy as is, cut into squares or grill.

To Grill: Melt butter or margarine on a griddle or cast iron pan. Cut corn bread squares in half, crosswise, and grill on both sides until crisp. Or place heavy duty aluminum foil on the top shelf of your outdoor grill; spread split cornbread with butter, place on foil and grill until crisp.

Bake these fried green tomatoes — there won't be leftovers

BY MARY RAPOPORT

Always a fan of this Southern delicacy, these take it to a new level, not only in flavor and crunchiness, but also in their ease of preparation — the skillet with the oil and what to do with the leftover grease and the spatters and mess — all gone with this technique. In fact, in testing, we got them ready to bake and popped them in the oven an hour later, making them super convenient. It takes about 8 minutes to bake, which is just about the time it takes to make the decadent sauce.

We enjoyed these for a main dish, four per person, surrounded with arugula and slathered in Remoulade sauce, but one or two would make a nice appetizer or side dish. And forget about leftovers — there won't be any!

BAKED FRIED GREEN TOMATOES

¼ cup all-purpose flour
3 large egg whites
2 tablespoons cold water
4 cups corn flakes, crushed to 1 cup

1 tsp. garlic salt
½ tsp. dried oregano
2 large green tomatoes, cored, sliced in ½" thick slices, crosswise
Opt. toppings: Remoulade sauce and crumbled Goat cheese
Makes 8 slices

• Arrange three dishes with sides (wide soup bowls are perfect) on counter:

#1. Flour
#2. Egg whites and water, whisked together until frothy
#3. Crumbs, garlic salt and oregano

• Line a baking pan with foil, lightly coat with nonstick cooking spray. Set Aside. Preheat oven to 400°F.
• Dip first tomato slice in

flour on both sides, then into the egg white mixture, then in the crumb mixture. Then repeat with the egg white and crumb mixture, double coating them. Place on baking sheet. Repeat with remaining tomato slices.

• Spray the tops of tomatoes with the cooking spray and bake about 8 minutes or until crispy and golden.

• Serve with Remoulade sauce and crumbled Goat cheese, if you'd like.

• Serve with Remoulade sauce and crumbled Goat cheese, if you'd like.

*Place cereal in a baggie, zip up, crush with a rolling pin or your hands until finely crushed to 1 cup measure.

REMOULADE SAUCE

½ cup mayonnaise
1 Tablespoon lemon juice
1 Tablespoon sweet pickle relish
½ Tablespoon paprika
1 tsp. hot sauce

1 tsp. Creole seasoning (if you have it)
2 Tablespoons Dijon mustard

1 tsp. horseradish
1 clove garlic, chopped fine

Combine in a small bowl. Use on Baked Fried Green Tomatoes, fish or chicken. Store, refrigerated.

MARY RAPOPORT is the director of Consumer Affairs for the Virginia Egg Council. Contact her at 540-345-3958 or eggsgrr8@rev.net.

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Always a fan of this Southern delicacy, these take it to a new level, not only in flavor and crunchiness, but also in their ease of preparation — the skillet with the oil and what to do with the leftover grease and the spatters and mess — all gone with this technique.



Faux potato salad's low in carbs, high in flavor

BY MARY RAPOPORT

I shared the faux potato salad recipe with my neighbor and her hubby loved it, as well — he did pick up on it not being potatoes, though, but still loved it.

FAUX POTATO SALAD

This 'potato' salad is low in carbs and high on flavor. In fact, in a taste test, it was considered one of the best potato

salads ever and perfect for those on low-carb diets.

1 lb. cauliflower florets, chopped (they come in a bag, all ready to cook)

½ cup mayonnaise
1 tablespoon yellow mustard
1 ½ tsp. dill
Freshly ground black pepper
Kosher salt to taste
¼ cup dill pickle, chopped, &
1 tablespoon pickle juice
6 hardboiled eggs* (2 sliced

for top, 4 cut up)

1 large stalk of celery, sliced
Optional: ¼ cup red onion, chopped may be added
Paprika for garnish

Steam the cauliflower in the microwave for about 8 to 10 minutes. Drain, if needed.

Place in a large bowl. Combine the mayonnaise, mustard, dill, pepper, and salt. Set aside.

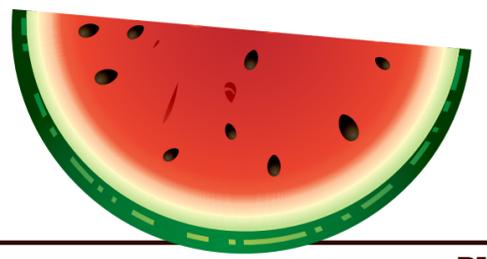
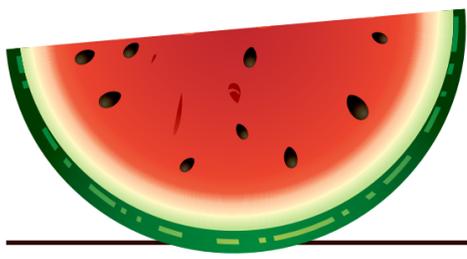
Fold the pickle, pickle juice, cut up eggs, celery, and onion if using it, into the bowl with the cauliflower.

Fold in the dressing and place in a serving bowl/dish. Layer the two sliced eggs on top. Garnish with paprika.

Do not tell anyone it is not potatoes and see what folks say!
Serves six

MARY RAPOPORT is the director of Consumer Affairs for the Virginia Egg Council. Contact her at 540-345-3958 or eggsgrr8@rev.net.

*Check out the New Way to Hard Boil Eggs on virginiaegg-council.org under recipes — you steam them!
Adapted from skinnytaste.com



Savor the flavor of

WATERMELON

We still have a few more weeks of summer, which means there's still plenty of opportunities to put one of the best-known flavors to use: Watermelon!

Here are five suggestions that easily incorporate this popular fruit.

These recipes and images are courtesy of www.Watermelon.org.

WATERMELON GREEK SALAD

The sweet, crunchy taste of watermelon pairs well with full-bodied vinegar in this otherwise traditional Greek salad.

Yields:
6 one-cup servings

Ingredients
2 cups diced watermelon
3 cups kale, chopped fine
2 cups peeled and diced English cucumber
½ cup diced red onion
½ cup Kalamata olives, cut in halves
4 tablespoons extra-virgin olive oil
2 tablespoons balsamic vinegar
1 teaspoon minced garlic
1 tablespoon chopped fresh mint
Serving grated pepper
½ cup crumbled feta cheese

Instructions
1. In a large bowl, add kale, watermelon, cucumber, onion and olives.
2. In a small bowl, whisk oil, vinegar, garlic, mint and pepper.
3. Pour dressing over salad and toss thoroughly. Top with feta cheese. Serve.

Nutritional Facts
Serving size: 1
Calories per serving: 220
Fat per serving: 17g
Saturated fat per serving: 4g
Cholesterol per serving: 10 mg
Sodium per serving: 480mg
Carbohydrates per serving: 13g
Fiber per serving: 2g
Sugar per serving: 6g
Protein per serving: 4g

BLENDED BURGER WITH GRILLED WATERMELON

For this recipe, the watermelon acts like a slice of tomato. To use it as a burger topper, be sure to cut your watermelon slices to the desired size of your burger.

Yields:
4 burgers

Ingredients
4 slices of watermelon, sliced ½-inch thick, rind removed and grilled (optional)
1 pound lean ground beef
4 ounces sliced mushrooms (any variety works — a mix creates an especially nice flavor!)
1 teaspoon balsamic vinegar
4 slices Cheddar or Havarti cheese
1 teaspoon garlic salt
1 teaspoon smoked paprika
½ teaspoon black pepper
Fresh basil leaves (optional)
Baby arugula (optional)
4 Hamburger or slider buns
½ cup mayonnaise
1 tablespoon balsamic vinegar

½ teaspoon dijon mustard
Salt and pepper to taste

Instructions
1. Begin by placing the mushrooms in a food processor. Pulse until finely chopped, transfer to a medium bowl, and add the ground beef, balsamic, garlic salt, smoked paprika, and black pepper. Mix well using your hands. Divide the mixture into about 6 regular sized patties or 8 slider sized patties.
2. Brush the watermelon slices on both sides with olive oil and sprinkle with salt.
3. Grill the burgers over medium-high heat until desired doneness. Grill your burger buns for a moment or two, if desired. Last, grill the watermelon slices for 2 minutes per side, watching closely so they don't burn.
4. Mix together the mayonnaise, balsamic, dijon, salt and pepper until smooth.
5. Assemble the burgers, topping with the watermelon first, followed by fresh basil and arugula, then topping with a mayo-slathered bun.

Nutritional Facts
Serving size: 1 burger
Calories per serving: 590
Fat per serving: 33g
Saturated fat per serving: 11g
Trans fat per serving: 1g
Cholesterol per serving: 100mg
Sodium per serving 1,090 mg
Carbohydrates per serving: 36g
Fiber per serving: 4g
Sugar per serving: 13g
Protein per serving: 29g

SUMMER INTO FALL COCKTAIL

Yields: 1 cocktail
Ingredients
2 oz. watermelon juice
1-1/2 oz. tequila
1/2 oz. lemon juice
1/2 oz. simple syrup
dash cinnamon
watermelon ball
orange peel

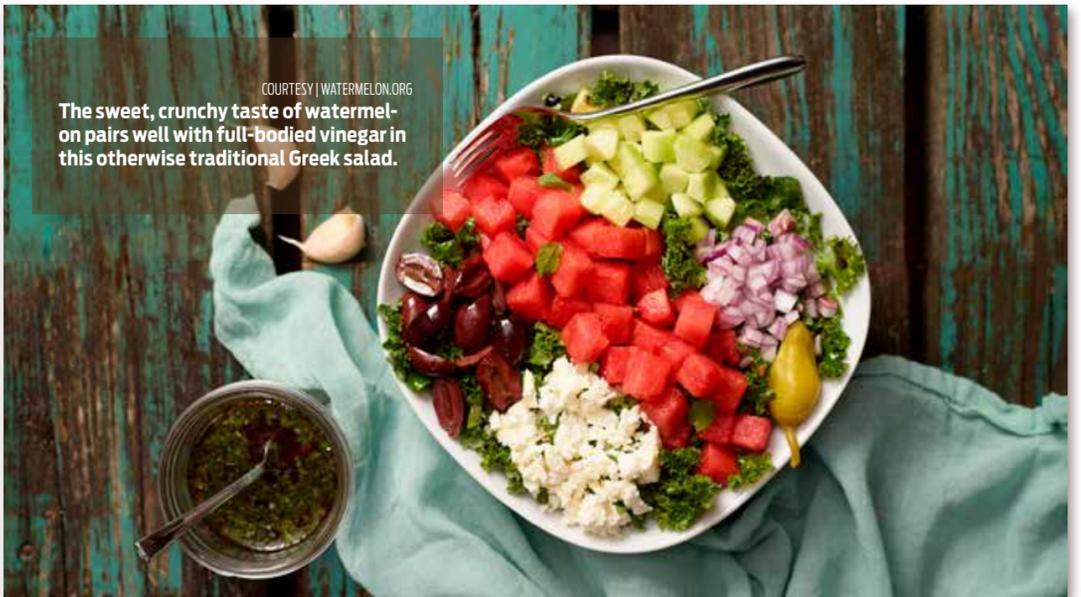
Instructions
1. Slice a peel of orange and rim your glass with it.
2. Next, combine the rest of the ingredients in a martini shaker and add ice.
3. Shake for several seconds to mix well, then transfer the cocktail and the ice into a glass.
4. Garnish with the orange peel and a watermelon ball and serve.

WATERMELON YOGURT SMOOTHIE

Recipe created by internationally known culinary nutritionist Pam Smith, RDN.

Ingredients
3 cups 1/2 inch cubed watermelon
1 cup 1% milk or plant milk of choice
1/2 cup plain or vanilla Greek yogurt
1-1/2 teaspoons chia seeds
1 tablespoon honey, optional
Squeeze of fresh orange or lime, optional
2 Small watermelon wedges, for garnish
2 Sprigs fresh mint, optional

Instructions



COURTESY | WATERMELON.ORG
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For this recipe, the watermelon acts like a slice of tomato. To use it as a burger topper, be sure to cut your watermelon slices to the desired size of your burger.



Don't let the title fool you. These are not your normal ice cream cones. This version introduces watermelon in place of the ice cream ... a healthy refreshing twist on a favorite treat!

1. Line a sheet pan with parchment paper or plastic wrap. Place watermelon chunks on the pan, leaving space between the pieces and cover with plastic wrap and freeze for 1 hour or until firm.
2. If preparing the watermelon in advance for smoothies later in the week, transfer to a plastic storage bag and freeze until ready to use.
3. Place frozen watermelon chunks in a blender and top with milk, yogurt and chia seeds. Add honey and a squeeze of fresh citrus, if desired.
4. Blend until smooth.
5. Serve watermelon smoothies immediately, using chilled glasses. Garnish with a wedge of watermelon and fresh mint, if desired.

WATERMELON ICE CREAM CONE SUNDAES

Don't let the title fool you. These are not your normal ice cream cones. This version introduces watermelon in place of the ice cream ... a healthy refreshing twist on a favorite treat!
• Yields
Makes 8 servings.

Ingredients
8 scoops scoops watermelon (use an ice cream



This watermelon-based beverage can be a refreshing drink for adults only.