

Mont. 17-8-5

Jones-Hall House

Jonesville Community, Poolesville Vicinity

Private

c. 1874

This one and a half story log house with two rooms down and two up was probably built as the home of the Black landowners, Richard Jones, one of the founders of the Jonesville community. It was representative of the type built by many Black families in the years soon after emancipation. For over a century, descendants of the Jones and Hall families have lived in and owned this house.

INVENTORY FORM FOR STATE HISTORIC SITES SURVEY

**1 NAME**

HISTORIC The Jones-Hall House

AND/OR COMMON

**2 LOCATION**

STREET & NUMBER Northeast side of Jonesville Rd.

CITY, TOWN Poolesville (Jonesville)  VICINITY OF 8 CONGRESSIONAL DISTRICT

STATE Md. COUNTY Montgomery

**3 CLASSIFICATION**

CATEGORY	OWNERSHIP	STATUS	PRESENT USE
<input type="checkbox"/> DISTRICT	<input type="checkbox"/> PUBLIC	<input checked="" type="checkbox"/> OCCUPIED	<input type="checkbox"/> AGRICULTURE <input type="checkbox"/> MUSEUM
<input type="checkbox"/> BUILDING(S)	<input checked="" type="checkbox"/> PRIVATE	<input type="checkbox"/> UNOCCUPIED	<input type="checkbox"/> COMMERCIAL <input type="checkbox"/> PARK
<input type="checkbox"/> STRUCTURE	<input type="checkbox"/> BOTH	<input type="checkbox"/> WORK IN PROGRESS	<input type="checkbox"/> EDUCATIONAL <input checked="" type="checkbox"/> PRIVATE RESIDENCE
<input checked="" type="checkbox"/> SITE	<b>PUBLIC ACQUISITION</b>	<b>ACCESSIBLE</b>	<input type="checkbox"/> ENTERTAINMENT <input type="checkbox"/> RELIGIOUS
<input type="checkbox"/> OBJECT	<input type="checkbox"/> IN PROCESS	<input checked="" type="checkbox"/> YES: RESTRICTED	<input type="checkbox"/> GOVERNMENT <input type="checkbox"/> SCIENTIFIC
	<input type="checkbox"/> BEING CONSIDERED	<input type="checkbox"/> YES: UNRESTRICTED	<input type="checkbox"/> INDUSTRIAL <input type="checkbox"/> TRANSPORTATION
	No	<input type="checkbox"/> NO	<input type="checkbox"/> MILITARY <input type="checkbox"/> OTHER

**4 OWNER OF PROPERTY**

NAME R.F. and V.D. Sims

Telephone #: 972-8756

STREET & NUMBER 5012 Southern Ave. SE Apt.#10

CITY, TOWN Washington VICINITY OF DC STATE, zip code 20019

**5 LOCATION OF LEGAL DESCRIPTION**

COURTHOUSE LIBER #: 3371  
REGISTRY OF DEEDS, ETC. County Courthouse, Registry of Deeds Folio #: 322

STREET & NUMBER

CITY, TOWN Rockville STATE Md.

**6 REPRESENTATION IN EXISTING SURVEYS**

TITLE None

DATE

FEDERAL  STATE  COUNTY  LOCAL

DEPOSITORY FOR SURVEY RECORDS

CITY, TOWN STATE

**7 DESCRIPTION**

M. 7-8-5

CONDITION		CHECK ONE	CHECK ONE
<input type="checkbox"/> EXCELLENT	<input type="checkbox"/> DETERIORATED	<input type="checkbox"/> UNALTERED	<input checked="" type="checkbox"/> ORIGINAL SITE
<input type="checkbox"/> GOOD	<input type="checkbox"/> RUINS	<input checked="" type="checkbox"/> ALTERED	<input type="checkbox"/> MOVED    DATE _____
<input checked="" type="checkbox"/> FAIR	<input type="checkbox"/> UNEXPOSED		

## DESCRIBE THE PRESENT AND ORIGINAL (IF KNOWN) PHYSICAL APPEARANCE

This one and a half story log house stands on the north side of Jonesville Road. It faces south. A long yard is in front of the house, part of which is planted in an annual vegetable garden. To the east of the house and behind it (north) stands a complex of outbuildings and animal pens, none of which are old. All of them were built recently, according to John Sims and his grandson Paul.

Paul says that he tore down an old meat house to build the new one, but its foundation stones may be seen in the ground to the east of the house.

The house itself consists of two sections, a principal log block and L-frame. The facade of the main block is sheltered by a shed porch, which has been screened in. The facade has three bays: a door centrally located, flanked by a window on either side. The logs are sheathed with weatherboards. The eaves are boxed with plain boards. The roof is covered with tin, and through the center ascends a brick stove flue. The downstairs of the main block consists of two rooms down and two up.

The L consists of one room down and one up. To the east side of the L has been added a one story shed room, which serves as kitchen. Underneath the L section is a cellar. A brick stove flue ascends through the gable end at the back of the L.

CONTINUE ON SEPARATE SHEET IF NECESSARY

**8 SIGNIFICANCE**

PERIOD		AREAS OF SIGNIFICANCE -- CHECK AND JUSTIFY BELOW				
<input type="checkbox"/> PREHISTORIC	<input type="checkbox"/> ARCHEOLOGY-PREHISTORIC	<input type="checkbox"/> COMMUNITY PLANNING	<input type="checkbox"/> LANDSCAPE ARCHITECTURE	<input type="checkbox"/> RELIGION		
<input type="checkbox"/> 1400-1499	<input type="checkbox"/> ARCHEOLOGY-HISTORIC	<input type="checkbox"/> CONSERVATION	<input type="checkbox"/> LAW	<input type="checkbox"/> SCIENCE		
<input type="checkbox"/> 1500-1599	<input type="checkbox"/> AGRICULTURE	<input type="checkbox"/> ECONOMICS	<input type="checkbox"/> LITERATURE	<input type="checkbox"/> SCULPTURE		
<input type="checkbox"/> 1600-1699	<input checked="" type="checkbox"/> ARCHITECTURE	<input type="checkbox"/> EDUCATION	<input type="checkbox"/> MILITARY	<input type="checkbox"/> SOCIAL/HUMANITARIAN		
<input type="checkbox"/> 1700-1799	<input type="checkbox"/> ART	<input type="checkbox"/> ENGINEERING	<input type="checkbox"/> MUSIC	<input type="checkbox"/> THEATER		
<input checked="" type="checkbox"/> 1800-1899	<input type="checkbox"/> COMMERCE	<input type="checkbox"/> EXPLORATION/SETTLEMENT	<input type="checkbox"/> PHILOSOPHY	<input type="checkbox"/> TRANSPORTATION		
<input type="checkbox"/> 1900-	<input type="checkbox"/> COMMUNICATIONS	<input type="checkbox"/> INDUSTRY	<input type="checkbox"/> POLITICS/GOVERNMENT	<input checked="" type="checkbox"/> OTHER (SPECIFY)		
		<input type="checkbox"/> INVENTION				

*Black History*

SPECIFIC DATES

*c. 1874*

BUILDER/ARCHITECT

STATEMENT OF SIGNIFICANCE

According to deed, EBP 13/111, Richard Jones purchased a tract of 9 acres, of which this is a portion, from the administrators of the estate of Joseph Bruner (Catherine Bruner, Matilda Pyles, Thomas M. Pyles, and Edwin Pyles) in 1874. It was a tract from Aix La Chapelle, the plantation not far from the site. In 1876 Richard Jones and his wife Rachael conveyed the land to their sons, John Henry Jones and Dennis Jones (EBP 14/283). In 1896, John Henry Jones, his wife Marie E., and Dennis Jones and his wife Mary V., conveyed a portion of the 9 acre tract to Frank Jones (their brother) and to Levin Hall (no relation). Levin Hall and Frank Jones divided the portion, Levin Hall receiving a parcel of 2.00 acres, (today's parcel CT 43, p. 497). The latter is the property on which the house stands today.

In 1924, Levin Hall conveyed the land to his daughter Annie E. Hall (deed, 358/91), and in 1946 Marion Hall Sims (granddaughter of Levin Hall) received the land along with her husband John Sims. (In 1965, John and Sims, as surviving tenant, conveyed the property to Roland F. Sims and Velma Dell Sims, the current owners. Thus, since the purchase of the property over a hundred years ago in 1874 by Richard Jones, the land has been in the Jones family or the Hall family (and their descendants). This house is truly the center of the historical Jonesville community.

The log block was the original section of the house. Its design and construction is similar to those of the other log houses in Black communities in Montgomery County built after the emancipation, so it was probably built at the time of purchase by Richard Jones in 1874. The L frame was added by Levin Hall, according to John Sims, so it probably dates from the turn of the 19th century.

*Levin Hall's daughter NORA MARRIED ELMER JONES, 17-8-7. See that report for photograph of them. Note presence of extended family.*

CONTINUE ON SEPARATE SHEET IF NECESSARY

**9 MAJOR BIBLIOGRAPHICAL REFERENCES**

Land Records, Montgomery County Courthouse, Rockville, Md.  
Oral interviews with John Sims, Paul Sims, Cra Lyles, Joe Harper,  
and J Hannah Jones, Jerusalem and Jonesville communities, September -  
October, 1978, (Not taped) by George McDaniel.

CONTINUE ON SEPARATE SHEET IF NECESSARY

**10 GEOGRAPHICAL DATA**

ACREAGE OF NOMINATED PROPERTY \_\_\_\_\_

VERBAL BOUNDARY DESCRIPTION

LIST ALL STATES AND COUNTIES FOR PROPERTIES OVERLAPPING STATE OR COUNTY BOUNDARIES

STATE	COUNTY

**11 FORM PREPARED BY**

NAME / TITLE

George W. McDaniel, Surveyor

Wesley Stubbs, Research Assistant

ORGANIZATION

Sugarloaf Regional Trails

DATE

Oct. 1978

STREET & NUMBER

Box 87

TELEPHONE

926-4510

CITY OR TOWN

Dickerson

STATE

Maryland

The Maryland Historic Sites Inventory was officially created by an Act of the Maryland Legislature, to be found in the Annotated Code of Maryland, Article 41, Section 181 KA, 1974 Supplement.

The Survey and Inventory are being prepared for information and record purposes only and do not constitute any infringement of individual property rights.

RETURN TO: ~~Maryland Historical Trust  
The Snow House, 21 State Circle  
Annapolis, Maryland 21401  
(301) 267-1438~~

SUGARLOAF REGIONAL TRAILS  
Box 87, Stronghold  
Dickerson, Md. 20738  
(301) 926-4510

M.17-8-5

LIVING THROUGH A HOG KILLING

Essay by Jim Lane  
Montgomery College  
Fall Semester, 1978.

Q: Why is recording a hog killing important in our understanding of Maryland history? What does it tell us about the past and about today?

A: Up until recently, the hog kill was a basic part of the farmers' seasonal cycle. He would raise his pigs and get them good and plump. When the time came, usually in the middle to late fall, he would go out and butcher them.

In the recent years, however, farmers have been sending their hogs away to be butchered. The Sims family is one of the last families in Montgomery County, if not the last, that still butchers their own hogs.

In recording a hog killing, the event must be viewed in a three-fold way. We must look at it traditionally, socially, and economically. In looking at it this way, we can grasp the importance of the hog kill in both past and present day culture.

In looking at it traditionally, we can observe how ideas and methods were transmitted down from one generation to the next. In anthropology terms, this is referred to as cultural transmission. In the Sims family, very little has changed concerning the methods used to butcher the hogs. Chances are they won't either, as long as you have three generations living in the same house.

In looking at the hog kill as a social event, it is a means of bringing neighbors and family together for a couple of days of good times. Everyone helps out in their own way, and is rewarded with either a good drink or a full stomach. I might note that I was rewarded with both of these. Getting back to everyone helping out, this leads me up to the third point made earlier, economic practicality. With everyone helping out, this reduces the time needed to butcher the hogs. Mr. Sims can't afford to take a week off just to butcher the hogs, so it helps to have more people around. In this sense, economic and social ties are very strong. What the hog kill appeared to me to be was a giant two day party that served an economic purpose.

Raising the hogs  
Q: Is it the responsibility of the man or woman, or both?

A: The responsibility of raising the hogs was most likely the job of whoever was around, man or woman. In the Sims family, the grandfather played a major role in the raising of the hogs. I remember one of the young boys telling me that they used to follow him around like puppies.

Q: How does he/she raise them?

A: They buy the hog at a young age, usually in the spring. They eat like pigs (pun intended), and you have to feed them alot.

Q: Where does he/she keep them?

A: The Sims kept their hogs in a good sized pen about a hundred yards away from the house. It was fenced in but the pigs had alot of room to move around in.

Q: How does he/she feed them?

A: You put their food in a trough in most farms. It is referred to as "slopping the pigs."

Q: How long does he/she keep them before slaughtering them?

A: They are kept from the spring until the middle to late fall.

Q: About how much does it cost to raise them per pig?

A: You would have to add their initial cost plus the amount of corn used in feeding them. I don't have a specific sum, but I think they said that each hog cost forty-five dollars when they got them.

Q: Compare with the above methods of today with those of the old-timers, based upon your informants recollections.

A: The Sims family have stuck to old traditions when it comes to butchering. They still put ashes in the water to remove the pig's hair, and they use the same tools as the old timers. When you send your pig away to be butchered, they use special chemicals to remove the hair and special tools to scrape the pig clean.

Q: When does your informant butcher them?

A: The hogs are butchered in the middle to late fall. The weather plays an important part. The Sims hog kill was delayed because the weather wasn't <sup>cold</sup> enough.

Q: Where does he butcher them?

A: The Sims butcher their hogs right out in the front yard.

Q: How is it done?

A: First you must go into the pen and shoot the pig. Right between the eyes is the preferred spot. After he is shot, you have to go in there and stab his jugular with a knife. This lets him bleed easy and serves the dual purpose of killing him faster if he's not already dead, and making it less messy when you actually butcher the hog. They drag the hog out of the pen by attaching a chain through the hog, and yanking him out. Once outside the pen, they put him in a tub of steaming hot water with ashes in it. This helps remove the hair easier. Using what looks like scrub brushes, they scrape the hair off the pig. Every once in a while someone would yell water, and they would throw some hot water on the hog. I timed them to see how long it takes to get all the hair off, and it only took twenty one minutes to get the majority of the pig scraped. After this they chop off the head and hang the pig upside down from a tree. They let them hang until all the pigs are killed, then they take them down. They then rehang them by the house and start butchering. They cut the pig down the middle from the ass to the neck. They tie the rectum shut and proceed to get all the intestines out. They throw these in a separate pail and gut the rest of the pig. The intestines used to be used as the casings for the sausage, but most people don't bother anymore. They buy the casings up in Frederick. The rest of the pig's insides are used in the scrabble and pudding. After the insides are all cleaned out, the hog is carved up for the meat. This is when you get your bacon, ham, pork chops, and sausage. The backbone of the hog is where you get your pork chops from. Bacon comes from the sides of the pigs, and the ham is taken from a section of the pigs back leg that extends from the knee to the hip.

After the pig has been butchered, the main parts of the pig are salted and smoked. The grandmother is in charge of smoking all the meat. They usually smoke it for two or three days.

Q: Compare the above with the old-time methods.

A: As was mentioned earlier, this was the old-time method for butchering hogs. When the men were young, they used to wrestle with the hogs and try to slice the hogs throat. Nowadays they just use guns.

Q: How does the informant view death of these animals?

A: The Sims viewed the death of their hogs as something that had to be. It wasn't murder, just something that had to be done for economic purposes. They felt pity for the hogs I'm sure, but in general they had a much more relaxed atmosphere about death than most urban dwellers.

Q: How did the old-timers <sup>view death,</sup> according to your informant?

A: The question was not asked, but judging by the old-timers there, death was just part of their everyday life. They seemed relaxed and nobody had any hangups about killing the pigs.

Q: How do you?

A: Since I am basically an urban dweller, I could not get as relaxed about the idea of watching animals die. Since I am also a vegetarian, I didn't like the idea either. In terms of the idea of death itself, I am starting to accept it as part of life. You're born, you live, and someday you die.

Q: What was the ordinary procedure of making some parts of the meat?

A: HAMS- first the ham has to be cured and smoked. This usually takes about two or three days. As was mentioned earlier, this was the job of the grandmother. They cured the ham by adding salt to it. In the stores they add salt and curing agents.

BACON- this is the meat that is cut from the rib bones. The fat pieces of meat are trimmed and cured in a mixture of salt and sugar. The salt preserves the bacon and gives it flavor. Sugar balances out the saltiness and makes the meat taste better. Curing takes about twenty to thirty days. After they cure it, they smoke it over a hardwood fire.

CHITLINGS- these are intestines that are cleaned really good and then fried up. They taste great.

SCRABBLE- this is the stomach, kidneys, liver, and other parts of the stomach. They are boiled in a big pot and stirred constantly until it is really thick.

Q: What has this specific example revealed about historical, everyday life in Maryland?

A: It revealed to me that the people had to be good with their hands, and independent in their thinking. Their life was simple and pretty uncluttered compared to ours. What I appreciated was the friendliness and hospitality that was shown to me. If historical, everyday life in Maryland had people as hospitable and as nice as the Sims family, find me a time machine and I'll be on my way.

CM:17-8-5

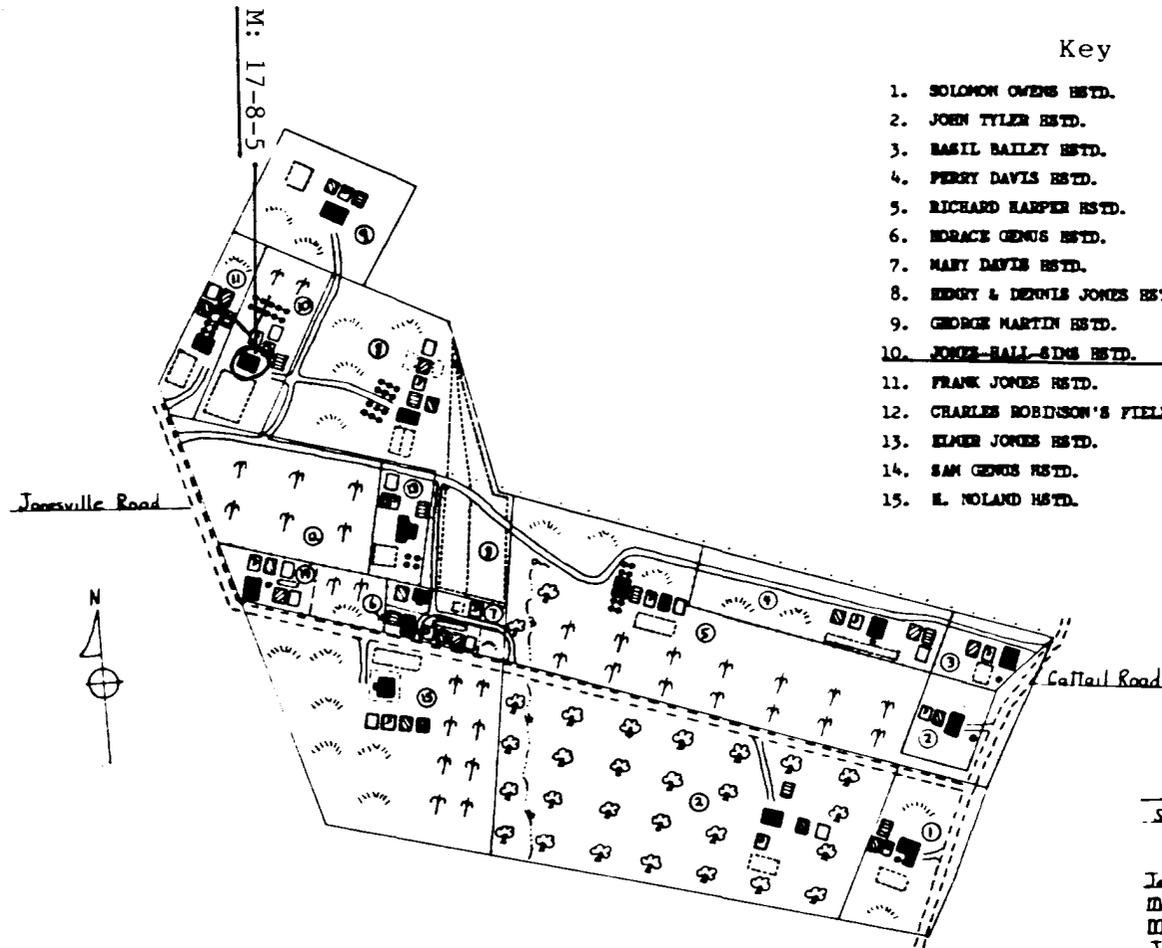
6 Jonesville  
Terrace  
(McDaniel)



Figure 17. Jones-Hall-Sims log house, Jonesville. Probably built in 1874, this was the home of Richard Jones, who helped found the Jonesville community. Changes include the addition of a two story frame block to the back length, weatherboards over the logs, and a shed porch to the front. In 1896, Levin Hall purchased the house, and four generations of his descendants live there today.

CHURCH	
CEMETERY	
LODGE	
COMMUNITY CENTER	
STORE	
POST OFFICE	
SCHOOL	
DWELLING	
PRIY	
STABLE	
MEAT HOUSE	
HEN HOUSE	
MILK HOUSE	
CORN/PEND HOUSE	
PIG PEN	
GARDEN	
PASTURE	
CORNFIELD	
HAY FIELD	
ORCHARD	
FOREST	
THICKET	
WELL	
SPRING	
STREAM	
POND	
PARCEL BOUNDARY	
FENCED PARCEL BDY.	
FENCE	
DIRT ROAD	
LANE	
PATH	
STREAM FLOW	

DWELLINGS AND OUTBUILDINGS NOT DRAWN TO SCALE  
 HSTD. = HOMESTEAD PROP. = PROPERTY



Key

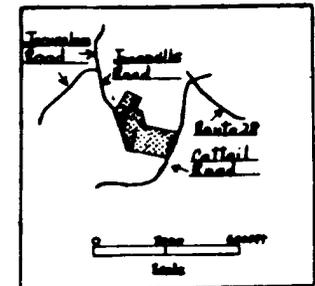
- |                               |           |
|-------------------------------|-----------|
| 1. SOLOMON OWENS HSTD.        | 2.50 AC.  |
| 2. JOHN TYLER HSTD.           | 10.66 AC. |
| 3. BASIL BAILEY HSTD.         | 1.75 AC.  |
| 4. PERRY DAVIS HSTD.          | 3.00 AC.  |
| 5. RICHARD HARPER HSTD.       | 8.25 AC.  |
| 6. HORACE GENUS HSTD.         | 1.00 AC.  |
| 7. MARY DAVIS HSTD.           | 1.00 AC.  |
| 8. HEDDY & DENNIS JONES HSTD. | 5.76 AC.  |
| 9. GEORGE MARTIN HSTD.        | 2.50 AC.  |
| 10. JONES-HALL-SIMS HSTD.     | 2.00 AC.  |
| 11. FRANK JONES HSTD.         | 1.13 AC.  |
| 12. CHARLES ROBINSON'S FIELD  | 3.00 AC.  |
| 13. ELMER JONES HSTD.         | 1.00 AC.  |
| 14. SAM GENUS HSTD.           | 1.30 AC.  |
| 15. H. NOLAND HSTD.           | 7.75 AC.  |

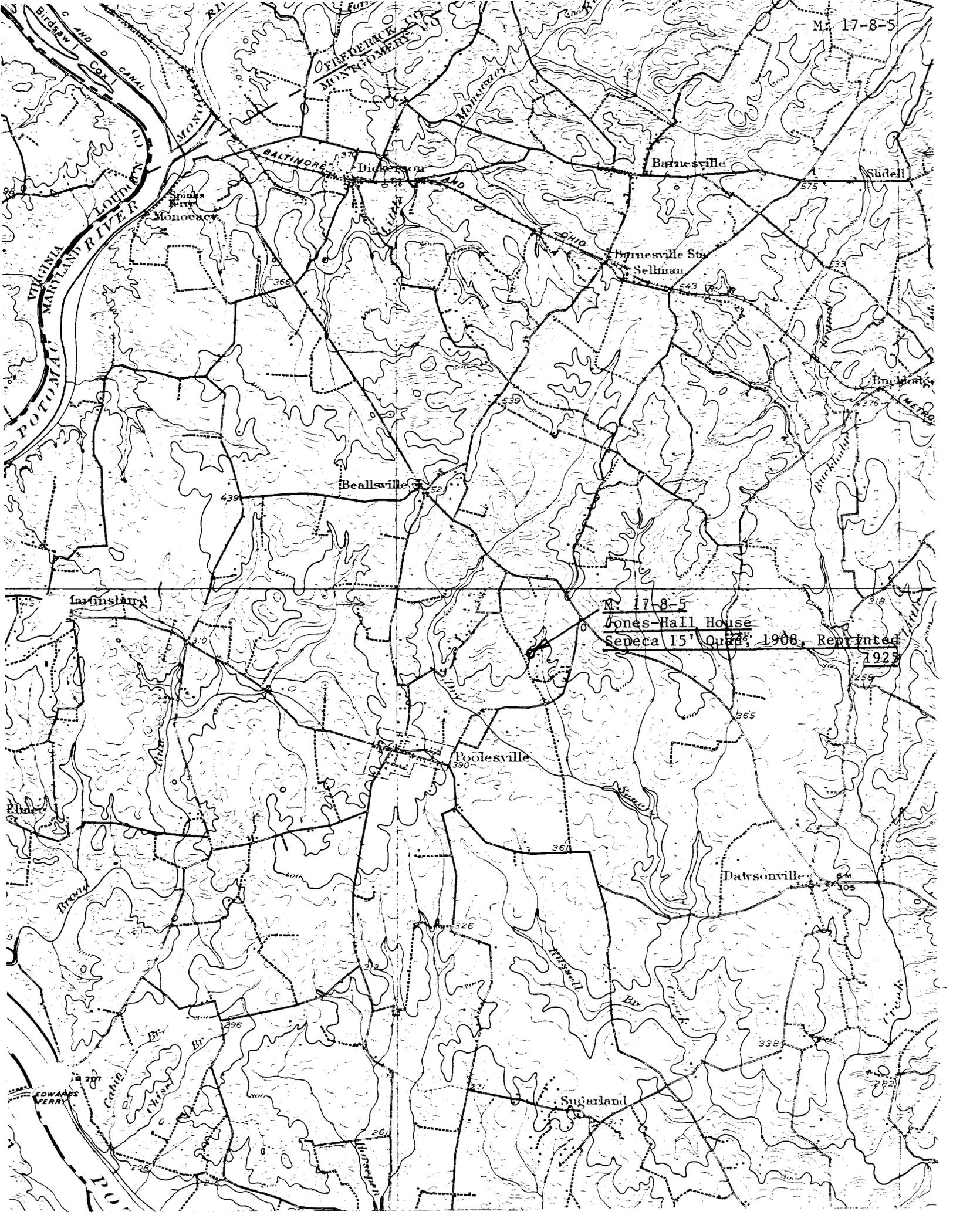
Source  
 Stevens Donahille  
 Sugarloaf Regional Trails  
 Oral Informants  
 Joseph Harper  
 Mariha Johnson  
 Mary Reed  
 John Sims  
 Charlie Turner



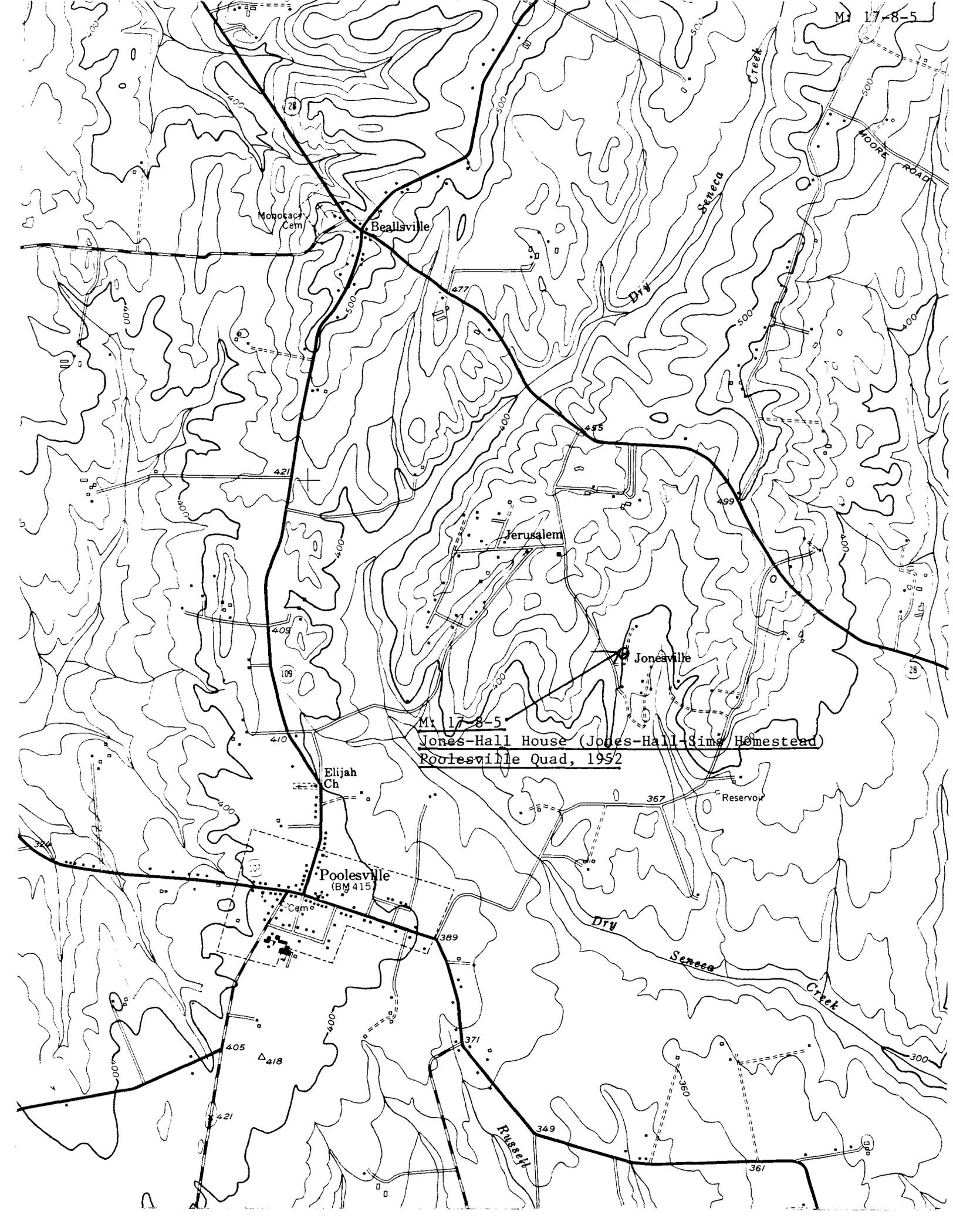
MAP 7

JONESVILLE COMMUNITY, c. 1900-1925





M. 17-8-5  
 Jones-Hall House  
 Seneca 15' Quad, 1908, Reprinted  
 1925



M: 17-8-5

Monocacy  
Cem

Beallsville

Seneca  
Creek

MOORE ROAD

Dry

Jerusalem

Jonesville

M: 17-8-5  
Jones-Hall House (Jones-Hall-Sims Homestead)  
Rootesville Quad, 1952

Elijah  
Ch

Reservoir

Poolesville  
(By 415)

Cem

Dry

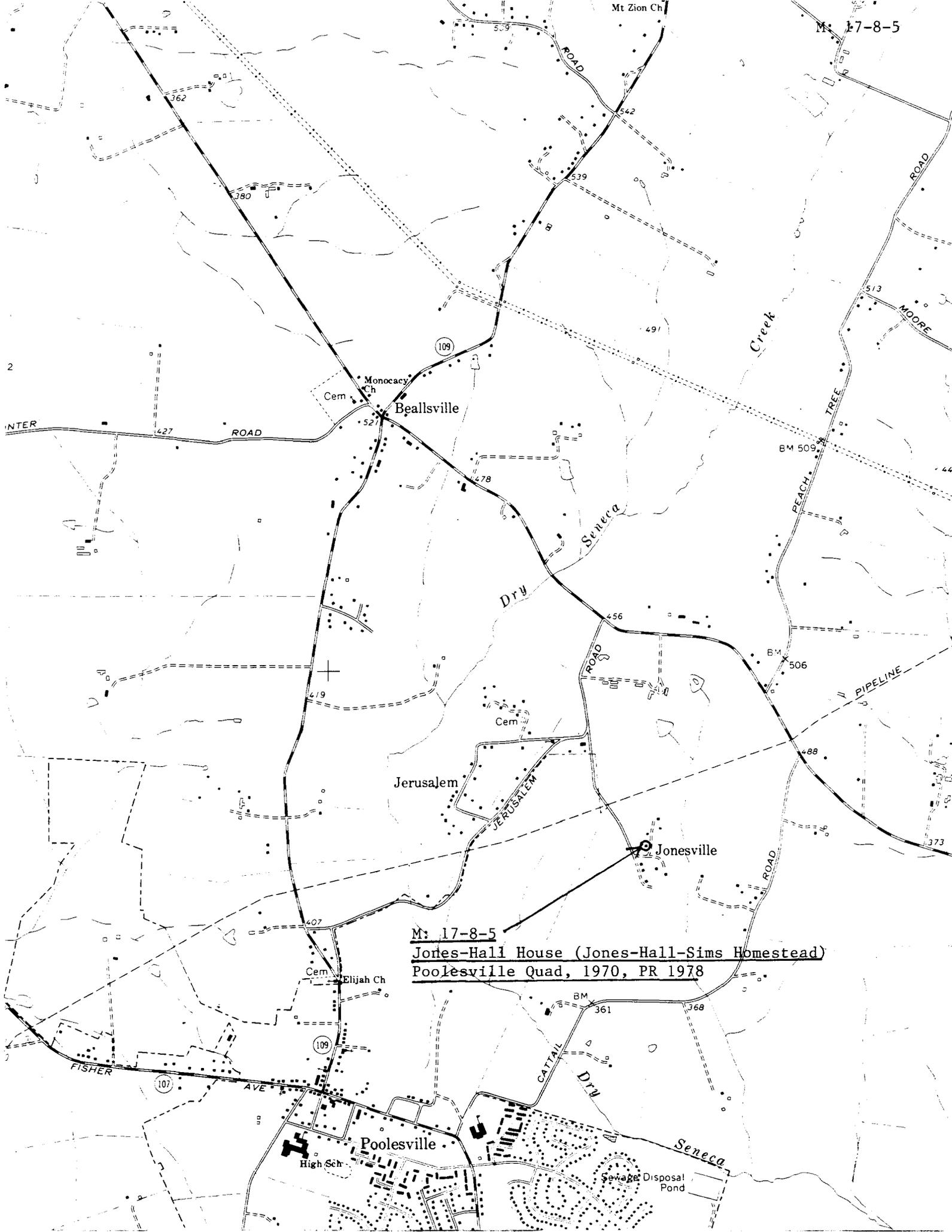
Seneca  
Creek

418

Russell

300

M: 17-8-5



M: 17-8-5  
Jones-Hall House (Jones-Hall-Sims Homestead)  
Poolesville Quad, 1970, PR 1978



Jones - Hall House  
South Length Facade  
Jonesville 17-6-5  
Ann Lewis 10/78

146-13



Jones - Hall House

East Side

17-~~8~~<sup>8</sup>-5

10/28

Jonesville

Ann Lewis

146-11



Jones - Hall House

Rear Length: North, +  
West side

117-~~8~~<sup>8</sup>-5

Lovesville 10/78

Ann Lewis

146-18



Jones-Hall House

Detail in front of house

17-5

10/78

Jonesville

Ann Lewis

41-941