







Mansfield Plantation grew into one of the largest plantations in South Carolina.

Since that time, the Plantation has passed through the hands of various owners, including James Coachman in 1750 and Susannah LaRoach Man in 1756. Susannah apparently made good use of the tidal swamp on the Black River, as she sold sixty barrels of rice to merchants in Georgetown in 1755. She purchased more land on Peter's Creek and inherited land just outside Georgetown. Apparently, this acquisition brought Mansfield Plantation to 760 acres, and it remained that way

25 Southern Four Magazine



Palmetto Fan-Shaped Design

until the 1980s. Later, Susannah moved to Georgetown with her daughter Mary, but Susannah continued to ride horseback six miles each way to Mansfield Plantation to oversee rice production.

At age thirty-seven, Susannah married Archibald Taylor by whom she had two children: John Man Taylor and Anna Maria Taylor. After her children were born, Susannah spent summers in Boston and died there in 1801.

At the death of his mother, John Man Taylor came into possession of Mansfield at age fifteen. He was an educated man who was graduated from Harvard in 1803 and earned a Masters



26 Southern Tour Magazine

In 1836, their daughter Mary Taylor Lance married Dr. Francis Simons Parker of Charleston. Dr. Parker was the first honor graduate of the Charleston Medical College but realized that profits from growing rice were so great that he soon directed his total attention toward growing rice. In 1840, he purchased Wedgefield Plantation, but traded it the following year to his mother-inlaw for Mansfield and Greenwich Plantations.

Mary and Francis Parker expanded the house, adding a dining room wing and a school house for their nine children. It is said that the couple planted with their own hands many of the oaks lining the driveway and leading to the winnowing barn. Dr. Parker became involved in local politics and served as Provost Marshall of the Georgetown District and ruled with a firm but fair hand. They had several sons who served in the military during the war, and the oldest son was killed at Dumfries, Virginia, during the first year of the war. In the spring of 1865, the

Dr. Francis Simons Parker died in 1867. Mary Taylor Parker never remarried, and in 1868, she signed Mansfield over to her three sons, who operated the Plantation for several years at a profit, but the years following the war were filled with hardships, labor problems, hurricanes, and growth of the rice industry in other states.



Winnowing Barn

Slave Cabin

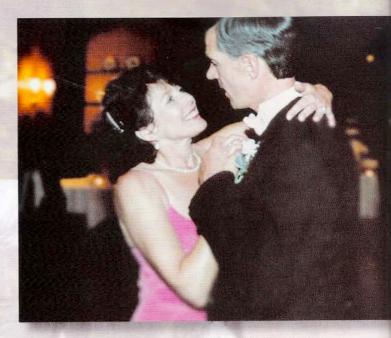
By 1912, Mansfield was no longer producing rice, and the heirs decided to sell Mansfield to Charles W. Tuttle of Auburn, New York, after the 156-year chain of ownership. Mansfield became Tuttle's winter home and hunting retreat. In 1931, Tuttle sold Mansfield to Colonel Robert L. Montgomery and his wife Charlotte of Pennsylvania.

Robert and Charlotte did extensive renovation on Mansfield, adding a basement to the main house and converting the School House and old kitchen to guest houses. They added the North Guest House and a brick fan-shaped patio. Some say that Charlotte was standing in the patio area with a Palmetto leaf fanning when the workers asked her about the pattern for the patio, and she replied by showing them the Palmetto leaf to use as a pattern (see photo). Mr. Montgomery experimented with rice growing for family use, but after he ceased rice production, the fields became lakes and a haven for wildlife.

After Mrs. Montgomery's death in 1970, the heirs sold Mansfield to Wilbur S. Smith, who acquired adjacent land and brought Mansfield to its present size or over 900 acres.

After Mr. Smith's death, his daughter Sarah Smith Cahalan inherited the Plantation and operated it as a Bed and Breakfast, providing tours of the house and grounds.

Sarah (Sally) sold Mansfield to John Rutledge (Dr. Francis Simons Parker's great-great grandson) and Sally Middleton Parker in 2004. After ninety-two years, Mansfield Plantation is once again in the possession of the Parker family. John and Sally are making renovations and plan to continue operating it as a Bed and Breakfast.



John and Sally Middleton Parker

My husband CJ, my sister Joyce, and I had the pleasure of visiting Mansfield Plantation, which truly provides visitors with a unique opportunity to step back into a previous era in history. We stayed overnight in one of the lovely guest cottages and visited the recently renovated slave chapel, winnowing barn, slave cabins, stables, and we strolled down the lane where previous owners and visitors have meandered and where part of "The Patriot" was filmed.

Katherine Green, the Innkeeper at Mansfield, made us feel very welcomed as she gave us a tour of the inside of the Main House. We awoke the following morning to a delicious breakfast featuring Kathryn's special recipes at the big table where we



dined and conversed with other Mansfield guests. (Be sure to see Katherine's breakfast recipes following this article.)

Sally and John Parker invite you to come and stay at Mansfield and experience for yourself this special Plantation atmosphere steeped in South Carolina history.

For more information on Mansfield Plantation, visit http://mansfieldplantation.com

To make reservations, call 1-866-717-1776 or email MightyMansfield@aol.com

(all historical information contained within this article was taken from the Mansfield Plantation website: <a href="http://mansfieldplantation.com">http://mansfieldplantation.com</a>)



Recipe serves 20 (reduce ingredients for smaller serving)
Mix the three ingredients below and soft scramble in 2 tablespoons butter:

36 eggs

Half and Half (1 pint)

Salt and pepper to taste

Mix the following ingredients:

Soft scrambled eggs from above

2 small cans of cream of mushroom soup

½ cup chopped onions (you may also use onion powder)

1 (5 ounce) can of chopped mushrooms

2 cups shredded cheese

1/4 cup sherry

Pour into a baking dish and bake at 375 F degrees for 30 minutes.

# Kathryn's Stuffed, Baked French Toast

Total preparation time: 20 minutes. Serves: 8

#### Steps:

6 eggs, 2 teaspoons vanilla extract, 1 cup sugar, 3 cups Half and Half. Mix well in large bowl.

Fillng: 2 eggs, 1 teaspoon vanilla extract, 1/2 cup sugar, 8 oz. cream cheese. Mix well in small bowl.

Slice loaf of French bread into 16 slices. Place filling on one slice and top with another slice. Place "sandwich" in the large bowl of mixture and soak both sides. Place in greased 11 x 15 inch baking dish.

Continue this procedure until 8 "sandwiches" have been made. Pour remaining liquid over all. Let soak over night if possible.

Top soaked "sandwiches" with granola. Bake at 350 degrees for 45-60 minutes. Sprinkle with confectioner's sugar and serve with maple syrup or Kathryn's homemade Mixed Berry Syrup (see recipe).

## Kathryn's Mixed Berry Syrup

#### Ingredients:

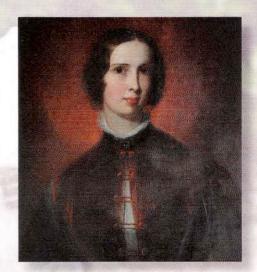
16 oz. pkg. frozen mixed berries

1/2 cup sugar

1 cup water

### Steps:

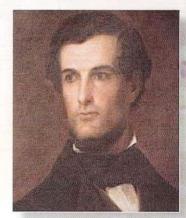
Puree berries in blender or food processor. Place in saucepan and bring to a boil. Add sugar and water. Bring back to a boil, then simmer for 10 minutes. Serve warm over Kathryn's Stuffed and Baked French Toast.



Mary Taylor Lance Parker



Anna Maria Lance



Francis Simons Parker, M.D.