Town of Boone
Historic Preservation Commission Advisory Meeting
3:00 PM, March 3, 2026
Planning & Inspections Conference Room
680 W. King St., Suite C
Boone, NC 28607

The public may attend the meeting in person at the Planning and Inspections Conference Room at 680 West King Street, Suite C, or online via WebEx, a video conferencing software.

Public Comment: To give public comment, you should appear in person at the physical location of this meeting. Persons who attend the meeting remotely via WebEx may be permitted to speak during public comment but are not assured of that opportunity.

WebEx Participation: To join online or by phone, email Planning and Inspections at planning@boonenc.gov or call 828-268-6960, and you will receive an email invitation. Requests must be submitted no later than one hour before the meeting begins.

I. Call to Order

II. Adoption of Agenda

III. Public Comment

IV. Approval of Meeting Minutes

1. January 3, 2026, HPC Advisory Meeting Minutes

V. Advisory Session Items for Discussion

1. Updates on Stoneman's Raid Interpretative Panel Installation
2. Review of Boone/Kraut Creek Historic Marker Report
3. HPC Work Plan Review for Fiscal Year 2026-2027
4. Daniel Boone Park Summit Invitation

VI. Other Matters

1. Certified Local Government (CLG) Required Training Status/Check-In

TOWN OF BOONE
HISTORIC PRESERVATION COMMISSION
ADVISORY MEETING MINUTES
January 6, 2026, 3:00 pm
Planning & Inspections Department & WebEx Video Conferencing

Historic Preservation Commission Members Present: Vardell Smyth-Chair, Bettie Bond-Vice-Chair, Krystal Carter, Bennie Gaetano, and Melody Oxendine (via WebEx)

Town Staff Present: Jessica Mitchell-Advanced Planning Specialist, Virginia Roseman-Council Member Liaison (via WebEx), and David Pedersen-Board Clerk

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Call to Order

Chair Smyth called the Boone Historic Preservation Commission meeting, held in the Planning & Inspections Conference Room at 680 West King Street, and via WebEx to order at 3:02 pm.

Adoption of Agenda

Commission Member Carter made a motion, seconded by Commission Member Gaetano, to adopt the agenda.

Vote: Aye – 5
Nay – 0

The motion passed.

Public Comment

There was no public comment.

Approval of Minutes

Commission Member Carter noted that in the December 2, 2025, Historic Preservation Commission Advisory meeting minutes, the Adoption of Agenda section listed Commission Member Carter as absent for the vote while she was present and seconded the motion to vote. The vote will be revised to show "Aye – 5" and remove the line "Absent – 1 (Carter).

Commission Member Gaetano made a motion, seconded by Commission Member Carter, to approve the December 2, 2025, Historic Preservation Commission Advisory meeting minutes with the above revision and the December 9, 2025, Historic Preservation Commission Quasi-Judicial meeting minutes.

Vote: Aye – 5
Nay – 0

The motion passed.

Approval of Written Decision

Commission Member Gaetano made a motion, seconded by Commission Member Carter, to approve the Written Decision for Case A25-0811 Ram's Rack – Certificate of Appropriateness.

Vote: Aye – 5
Nay – 0

The motion passed.

Stoneman's Raid Interpretative Panel – Review Revised Draft Proof by Civil War Trails Marker Program

Ms. Mitchell provided updates and an overview of changes regarding the Stoneman's Raid Interpretative Panel revised draft proof by the Civil War Trails (CWT) marker program. She reiterated that the changes included modifying the inset map, including a map legend, and adding an image caption. Ms. Mitchell noted that she had shared the design proof with funding partners. She pointed out that the Downtown Boone Development Association (DBDA) has a meeting on January 27, 2026, so there are no comments yet. Additionally, comments are yet to be received from the Watauga County Historical Society. She stated that Town Council had a meeting on January 28, 2026, in which the panel would be presented. She noted that CWT had asked her to reach out to the Amon Carter Museum, where the image was received from. The museum was favorable of the design proof. The HPC agreed that they were satisfied with the panel's design, with Commission Member Gaetano being happy with the map, Vice-Chair Bond liking the inclusion of the cemetery, and Commission Member Oxendine liking that the mountains were kept.

Ms. Mitchell stated that due to fabrication time for the panel, CWT has estimated an April installation date, with an unveiling to follow. Vice-Chair Bond mentioned that it would be nice if it could happen on March 28, 2026, noting that it was the date of the event the panel depicts. Chair Smyth agreed that it would be a neat idea, but understood that the fabrication process may not allow it. Ms. Mitchell noted that CWT estimates fabrication takes approximately a month after design approval, and she would pass along the suggestion.

Other Matters

Ms. Mitchell briefly mentioned that the Boone/Kraut Creek marker report would resume discussion and be included on the February Advisory agenda. Chair Smyth mentioned that he has been unable to contact the magazine source and likely will not be able to next week either. Commission Member Oxendine has reached out, but there has been no reply thus far.

Chair Smyth pointed out that there would be no Quasi-Judicial meeting next week.

Ms. Mitchell noted that there was an opportunity to attend a webinar next Tuesday, January 13, 2026, at noon as an option for one (1) of the three (3) required trainings by the end of September for the Certified Local Government (CLG) reporting year. Vice Chair Bond pointed out that this coincided with the Chamber of Commerce ribbon-cutting ceremony at the library from 12 pm -1:30 pm, so she would be unable to attend the webinar. Ms. Mitchell provided a detailed description of the webinar: it is based on challenges faced by building owners with aging building facades that require upkeep, with discussion of facade overcladding processes and solutions to address these challenges. Chair Smyth mentioned that this sounded very applicable to the Commission. Commission Member Carter asked if there was an option to watch a recorded version at a different time. Ms. Mitchell was unsure, but would share the information when she found out.

Ms. Mitchell mentioned that the annual Planning Retreat is this Friday, January 9, 2026, in which Town Planning Staff will meet with Town Council. One of the topics will include the HPC's work plan and discussion of priorities. She noted that if there were any changes to the work plan, she would bring them to the Commission in February.

Chair Smyth asked if there were any updates on mural policy. Ms. Mitchell stated that Staff would continue working on the mural text amendment, but did not have any text ready for the HPC's review at this meeting. She noted that, unfortunately, the timing did not work out for Staff to have a draft ready, but that Staff has started looking at mapping the contributing properties in the historic district and researching applicable standards. She concluded that formal discussions/review were forthcoming and that Staff might have a draft prepared for the February Advisory meeting.

Vice Chair Bond also mentioned the Boone Docs Film Festival on February 27-28, 2026, with Commission Member Carter noting that Friday evening was the free, feature-length film, and Saturday featured a full day of films (tickets available for purchase).

Adjournment

Commission Member Gaetano made a motion, seconded by Commission Member Carter, to adjourn the meeting at 3:25 pm.

Vote: Aye – 5
Nay – 0

The motion passed.

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Vardell Smyth, Chair **David Pedersen, Board Clerk**

DRAFT

Proposal for a Town of Boone Historical Marker

Prepared by Melody Oxendine, February 5th [DRAFT]

A. SUBJECT OF PROPOSED MARKER:

Watauga Kraut Factory or North State Canning Company

Commented [1]: Disscuss preference for title in meeting

B. SITE TO BE MARKED:

Parcel ID: 2900-69-7872-000, 971 West King Street

C. PROPOSED LOCATION OF MARKER:

913 West King Street is located roughly 15 yards east of the building that was once part of the factory. Next to the lower (northwest) entrance to the parking lot, near the front facade in a landscaped green space.



Fig. 1. Google, *Google Maps*, screenshot of 971 West King Street, Boone, NC.

D. HISTORICAL SKETCH:

The history of kraut production in Watauga is a complicated and winding story. The first traces of a sauerkraut factory date back to 1923. Originally operated by The Blue Ridge Farmers Association, the factory was located on the west side of Boone. The company operated under the title "Watagua Kruat Factory", producing sauerkraut made with cabbage supplied by the local farmers. Mr. John Steele, the Watauga County agent, was an overseer of the company and provided advice when needed. Steele met with the local farmers at the courthouse and formed the Watauga Cabbage Growers Association. "Each of 100 farmers agreed to raise one acre of cabbage and pay $40.00 to build a kraut factory in Boone; they also raised a preferred stock of about 3- 800 to pay 7 percent." The Blue Ridge (Farmers) Association was formed to sell products of the factory, as well as those of other local horticulture associations. Mr. H. Neal Blair was elected as the Kraut expert and head of product development. Other leaders were elected by sections of the county: Messrs, W. L. Winkler, H. Neal Blair, J. C. Miller, Carter Farthing, N. L. Mast, and one unrecorded.[1]

The location of the factory was west of Boone and started with 10 small vats. The vats, cannery, and storage were all in the same wooden building.[2] Operating at a capacity of producing 250 tons of kraut per season.[3] The factory was under the leadership of H. Neil Blair and John B. Steele and was funded by C.D. Matthews until the company was financially stable. H. Neil Blair and John B. Steele launched a large advertising campaign to spread the word of the Watauga Kraut Factory. Dr. J. R. Lowery, a renowned stomach specialist in Raleigh, corroborated that the mountain kraut was good for the stomach lining. "I know of nothing that gives as good results as the eating daily of pure lactic acid kraut, therefore anything that I can do that will educate the people to eat this healthful product, I will be glad to do".[4]

The factory offered better prices than selling privately or down the mountain.[5] Farmers found they favored selling their high-grade kraut to the local factory due to high cuts and familiarity with the owners. The factory would stabilize under the leadership of the Watauga Farmers Association. The association would meet on April 10th, 1926, to discuss dissolution and selling the corporation. This would be done under the leadership of W. L. Winkler as vice

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[1] "Watauga's Kraut Factory Is Success in First Season," *Greensboro Daily News*, November 18, 1923, https://newscomwc.newspapers.com/image/936675408/?terms=%22blue%20ridge%20farmers%20association%22&pqsid=ie1mFcM_aBqSNEMAnZSO0Q%3A2121307%3A250077210.

[2] Joe Minor, "New Boone Cannery Building to Double Production of Kraut," *Watauga Democrat* 89, no. 47 (May 25, 1967), info:lccn/sn82007642.

[3] F. H. Jeter, "State's Kraut Industry," December 15, 1924, https://newscomwc.newspapers.com/image/936664867/?match=1&terms=%22blue%20ridge%20farmers%20association%22&pqsid=ie1mFcM_aBqSNEMAnZSO0Q%3A2121307%3A250077210.

[4] F. M. Jeter, "Kraut Industry Now on Its Feet," *Greensboro Daily News*, December 18, 1924, https://newscomwc.newspapers.com/image/936664867/?match=1&terms=%22blue%20ridge%20farmers%20association%22&pqsid=ie1mFcM_aBqSNEMAnZSO0Q%3A2121307%3A250077210..

[5] F. H. Jeter, "State's Kraut Industry," *Greensboro Daily News*, December 15, 1924, https://newscomwc.newspapers.com/image/936664867/?match=1&terms=%22blue%20ridge%20farmers%20association%22&pqsid=ie1mFcM_aBqSNEMAnZSO0Q%3A2121307%3A250077210.

president and H. Neal Blair as secretary. In September of 1926, the Blue Ridge Farmers Association leased the building and land to the newly emerged company, North State Canning Company, and James L. Hemphill. Mr. H. Neal Blair was appointed as manager of the operation. The new company also expanded the product line to include canned fruits.[6] Soon, the cannery was operating at full capacity, and a building expansion was needed to meet the growing product line and high demand.[7] Neil Blair and John Steele would sell the group to W. F. Miller Sr., Charles Hulcher, and J. B. Church. By 1930, the North State Canning Company was projected to produce 2,000,000 pounds of kraut.[8] The company was slowly bought out from the shareholders. H. B. Perry bought out Church's shares. In 1938 Perry and Bill Jr. bought out Hulcher's portion of the company.

In November of 1959, North State Canning Company had products being sent as far away as Germany, according to Assistant County Agent W. C. Richardson's records. W. F. Miller Jr. and his mother, Mrs. W. F. Miller, were managers of the company. Employing around 30 individuals during the six-month season. The payroll records wages ranging from $18,000 to $20,000. All farmers who produced for the company were under contract. Reports show that 60 registered farmers harvested 80 acres of cabbage yearly for the company. The plant would pay roughly $20,000 to $25,000 to the growers during this six-month season of production.[9]

Advertising for North State Canning Company would boost, during this time. The marketing campaign focused on incorporating tourist interest with the natural environment. This was due to the popularity of the Blue Ridge Parkway and Grandfather Mountain. Thus, labels gained picturesque images of the Blue Ridge Mountains that had text below noting "Pride of the Blue Ridge" and "Grandfather Mountain".[10] The canning labels highlight the cultural and historical staple that kraut has served in the diets of individuals in the high country.[11] Other newspaper articles from Western North Carolina highlight features as well, some including recipes for sauerkraut dishes. Spreading these traditional recipes from the mountains to the coast. One common recipe was for sauerkraut during the winter, marketed as a fundamental part of the

[6] "Boone Will Get New Canning Firm," *Winston-Salem Journal*, February 19, 1929, https://newscomwc.newspapers.com/image/932511851/?match=1&terms=North%20State%20canning%20company&pqsid=ztygor3kyB0sVvKMgz64Mw%3A2177566%3A1235193882.
[7] Ted League, "More Kraut," *The Cleveland Star*, April 22, 1929, https://newspapers.digitalnc.org/lccn/sn97064509/1929-04-22/ed-1/seq-20/#words=North+State+Canning+company
[8] "Kraut Factory Do Bigger Business," *Johnson City Chronicle*, August 22, 1930, https://newscomwc.newspapers.com/image/585686688/?match=1&terms=%22north%20state%20canning%20company%22&pqsid=m82XQAzQ0pSBSw1rIHe5ww%3A13808%3A1480761698.
[9] John Corey, "Sauerkraut Factory," *Johnson City Press*, November 20, 1959, https://newscomwc.newspapers.com/image/586914805/?match=1&terms=%22north%20state%20canning%20company%22&pqsid=m82XQAzQ0pSBSw1rIHe5ww%3A222520%3A1834193534.
[10] North State Canning Company, "10 oz. Chopped Kraut Label From North State Canning Co.," *Digital Watauga*. https://digitalwatauga.org/items/show/20894.
[11] North State Canning Co. "10oz. Chopped Kraut."

mountain diet. This “old-fashioned” cuisine was a staple on the plates of residents who faced the cold and brutal winters in the mountainous regions.[12]

By the 1960s, North State Canning Company had launched Watauga County as the number one cabbage producer in the state, and 32nd in the United States.[13] W. F. (Bill) Miller Jr. reported that by 1967, the kraut factory expanded to 40 ton vats from the previous 32-ton vats, which allowed the factory to double its production capacity. The previous vats were constructed from cypress lumber, which is a long-lasting material with minimal maintenance needed. The old vats were moved to storage, while new ones took their places.[14] This new facility was of brick and steel construction, replacing the old wooden structure that the factory had been housed in for years.[15] A wooden storage building held unused material on the property. The rock building and two-story warehouse were the main sections for the use of the kraut production.[16] With this expansion, the factory was able to process 24,000 cans of kraut a day. Equalling 3,000 tons of kraut to be produced annually. The kraut had a fermentation period of around 30 days, the vats being refilled with fresh cabbage two to three times each season. After processing, the kraut would be canned, labeled, and shipped. Lovers of the kraut spanned from Florida to Maryland.[17] The owners of the factory were listed as Dr. H. B. Perry Jr. Miss Gertrude Perry, son and daughter of Dr. Perry Sr. and Mrs. W. F Miller Sr., and W. F. Miller Jr.[18]

By 1968 The factory was a powerhouse in Watauga County, contributing $225,600 to the local economy.[19] The county agent in 1969, L. E. Tuckwiller, estimated that the market cabbage would compose 300 acres and kraut cabbage would take up about 80 acres of land within the county.[20] Typically, kraut cabbage is larger and more brittle than the market cabbage.[21] This was a slight increase for kraut cabbage, but a significant decrease for market cabbage from 1959. Tuckwiller argued that the drop in acreage does not indicate that cabbage was becoming less desirable, but that there was a shortage of and a higher cost of labor, requiring farmers to cut back on how much they grew.[22] Most of the cabbage production was managed through four local companies: V. C. Shore and Sons, Hollar and Greene Product Company, Critcher Brothers, and Goodnight Brothers Produce Company. The North State Canning Company took the majority of the kraut cabbage grown in the county to produce the famous Watauga Kraut.[23]

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[12] Cecily Brownstone, “For Good Winter Supper, It’s Old-Fashion Kraut,” *Carteret County News Times*, January 28, 1955, https://newspapers.digitalnc.org/lccn/sn94058246/1955-01-28/ed-1/seq-10/#words=Creek+kraut+Kraut.
[13] North State Canning Company, “10 oz. Chopped Kraut Label From North State Canning Co.,” *Digital Watauga*, accessed September 26, 2025, https://digitalwatauga.org/items/show/20894.
[14] Minor. “New Boone Cannery.”
[15] Minor. “New Boone Cannery.”
[16] Minor. “New Boone Cannery.”
[17] Minor. “New Boone Cannery.”
[18] Minor. “New Boone Cannery.”
[19] “Market and Kraut Cabbage in Watauga Bring $225,000,” *Watauga Democrat*, August 28, 1969, https://newspapers.digitalnc.org/lccn/sn82007642/1969-08-28/ed-1/seq-12/#words=Creek+kraut+Kraut.
[20] “Market and Kraut Cabbage.” *Watauga Democrat.*
[21] “Market and Kraut Cabbage.” *Watauga Democrat.*
[22] “Market and Kraut Cabbage.” *Watauga Democrat.*
[23] “Market and Kraut Cabbage.” *Watauga Democrat.*

In May of 1978, Mr. W. F. Miller Jr. and Mrs. W. F. Miller sold North State Canning Company to the successful candy maker Charles P. Minges and his daughter, Mrs. Nina Ennis. The Ennis family was originally from Rockingham, North Carolina. They had recently moved to Valle Crusis, a decision spurred on by Minges's favored taste for Watauga kraut and W. F. Miller Jrs. goal of retirement. The candy company moved the candy manufacturing business to the North State Canning Company building and merged with the Nin-a-Menz company. A name change occurred during this merger, equalling the new name of "North State Foods." The Minges main goal was to triple the production of kraut from 1977, due to the "bad year of cabbage". This could have been attributed to a fungal disease that heavily impacted local cabbage populations, thus decreasing kraut production as well.[24] [25] Charles Minges excitedly wrote that to celebrate the merger of companies, he was attempting to secure a sauerkraut candy recipe.[26]or[27] The continuous function of the structure proved to be kraut production until the company's liquidation in 1981.[28] The closure is attributed to a combination of factors. Partially due to the fungal disease that plagued the crops of the late 1970s, but also due to the declining availability of useful farmland in the country.[29] The lasting legacy of the renowned Watagua Kruat Factory is most notable in the lasting environmental impacts. In which the runoff from the building drained into the Boone Creek, creating a pungent and recognizable scent of kraut within the waterway. This stream gained the nickname "Kraut Creek."[30]

Many Watauga County locals saw the production of sauerkraut at the factory as an enlargement of the rural traditions of the region and were large consumers of the product.[31] The locals acknowledged the canning company as a powerhouse in the county that turned their cabbage into a cash crop, bolstering the local economy.[32] A closure of the factory would mean that locals would have to revert to the home fermentation process, a long tradition for mountain families before the 1920s. A 1924 article from the *North Wilkesboro Hustler* advised readers not to rely entirely on the factory kraut and keep their barrel fixtures and other kraut-making

[24] Sheri Castle, "Green Cabbage Remains a Symbol of Old Mountain Ways and Comforting Suppers," Our State, September 26, 2019, https://www.ourstate.com/where-the-cabbage-is-king-the-history-of-green-cabbage-in-watauga-county-north-carolina/.
[25] Conrad Paysour, "Candy and Kraut Do Mix," *Greensboro Daily News*, May 7, 1978, https://digitalwatauga.org/files/original/fd1bcb35a54237c228162b303132714c.pdf.
[26] Conrad Paysour, "Candy and Kraut Do Mix,"
[27] Paysour, "Candy and Kraut Do Mix,"
[28] "Watauga County, NC ," Watgov.org, accessed February 23, 2026, https://tax.watgov.org/WataugaNC/maps/mapadv.aspx#2.
[29] Rick McDaniel, "Recipe for Success," WNC Magazine, November 2015, https://wncmagazine.com/feature/recipe_success.
[30] Castle, "Green Cabbage Remains a Symbol of Old Mountain Ways and Comforting Suppers,"
[31] Roger Whitener, "The Black Mountain News," *Digitalnc.org*, February 12, 1981, 2, info:lccn/sn96086030.
[32] Whitener, "Cabbage for sauerkraut."

supplies.[33] In 1981, the company officially liquidated its assets, paid out its shareholders, and ended its manufacturing operations.[34]

The kraut factory was located at the west end of Boone, according to the 1947 Sanborn Fire Insurance Map and corroborated with news reports from 1967.[35] Situated on Upper King Street, the facade faced the modern streets of Green Street, the southern side situated near Poplar Grove Road. The Geographic Information System, which documents the buildings and topography of Watauga County, reported this parcel as just outside the Boone Historic Downtown district and corridor to residential and commercial properties.[36] The Watauga County tax database records the site as 971 West King Street. The parcel of land was sold to Watauga County on November 24th, 1987, for $400,000 dollars. The surrounding buildings vary from single-family homes to apartments that are nestled into the mountainside. In the south and west, of Popular Grave Road, the land usage is more open with passive utilization. Parking lots, service entrances, and development of low-density usage. The building is within a mile east of Appalachian State University, the college town spirit combining with the historical soul of a rural Appalachian community

The architectural distinctions are consistent with mid-20th-century industrial design in construction. While these discrepancies align with historical accounts, there are no large reports of the building being altered or renovated drastically since its construction in 1967.[37] The building is composed of red brick masonry laid in a running bond pattern. A row of commercial metal frame double-pane windows and a flat roof with no overhang. The east elevation lacks a brick exterior, but is rather a gray weatherboard siding. This side features the service entrance for loading and shipping, remnants of the building's original use. The rear or southern elevation faces Popular Grove Road. After the closure of the canning company, the building remained vacant for about six years until the Watauga Agricultural Center opened in 1987. Currently, Watauga County uses the building to hold conferences, educational seminars, classes, and offer equipment rentals. This Agricultural Center serves as a component of the North Carolina Cooperative Extension led by North Carolina State University and North Carolina A&T University. The Extension's goal is to establish a branch in each county as a research-based educational resource that identifies problems and issues within the agricultural discipline while providing solutions. This information is then broadcast to communities at seminars hosted at the Agricultural Centers across the state.[38]

Commented [2]: Yes or no, go see?

[33] "Mountain Cabbage and Kraut," *The North Wilkesboro Hustler*, October 8, 1924, https://newspapers.digitalnc.org/lccn/sn92072938/1924-10-08/ed-1/seq-1/#words=Creek+kraut+Kraut.
[34] Robert and Mary Capps to Watauga County. *Deed of Sale.* neighborhood Book 83, p. 187, Watauga County Register of Deeds, Boone, North Carolina.
[35]Minor. "New Boone Cannery."
[36] *Boone, Watauga County, North Carolina 1947*, Map, New York, Sanborn Map Company 1947, Library of Congress, Digital Sanborn Maps 1867-1970.
[37] *Boone, Watauga County, North Carolina 1947*, Map.
[38] "How Extension Works," www.ces.ncsu.edu, accessed February 23, 2026, https://www.ces.ncsu.edu/how-extension-works/.

Blue Ridge Women in Agriculture (BRWIA) manages the High Country Food Hub, which has been housed in the Agricultural Center since September 2016. Watauga County Commissioners approved the use of the building for operations, and BRWIA secured funding from sources including the NC A&T Extension, The Golden Leaf Fund, Z. Smith Reynolds, and Appalachian State University's Appalachian Studies Department. Locals requested more areas for food storage and supplies within Boone, especially during the winter months, and the Agricultural Center, with its familiarity to farmers and gardeners, proved to be the ideal location.[39] The Food Hub operates as an online farmers' market offering a variety of products, including vegetables, fruits, flowers, meat, and body care products. Its large selection of goods can be picked up in several locations, including Boone, Banner Elk, Blowing Rock, West Jefferson, and Deep Gap. The Food Hub now proves to be a useful tool for farmers to work within the local community, sharing and selling their goods.[40] It also plays a key role in keeping local heritage and traditions alive while maintaining the spirit of the building, based on providing the community with nutrition. The connection between the current Watauga Agricultural Center and High Country Food Hub, from its birth as a locally focused major supplier of high-quality sauerkraut and other farm products through the North State Canning Company, shows a profound correlation and connection to the heritage of the Blue Ridge Mountains.

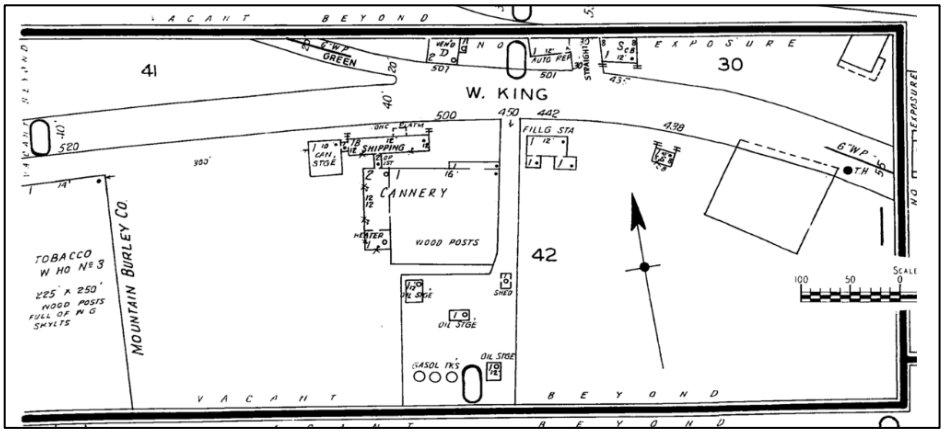


Fig. 2. *Boone, Watauga County, North Carolina 1947*, Map, New York, Sanborn Map Company 1947, Library of Congress, Digital Sanborn Maps 1867-1970.

[39] "About," High Country Food Hub, 2016. https://www.highcountryfoodhub.org/about.html
[40] "Local Food at the Click of a Button." n.d. High Country Food Hub. https://www.highcountryfoodhub.org/

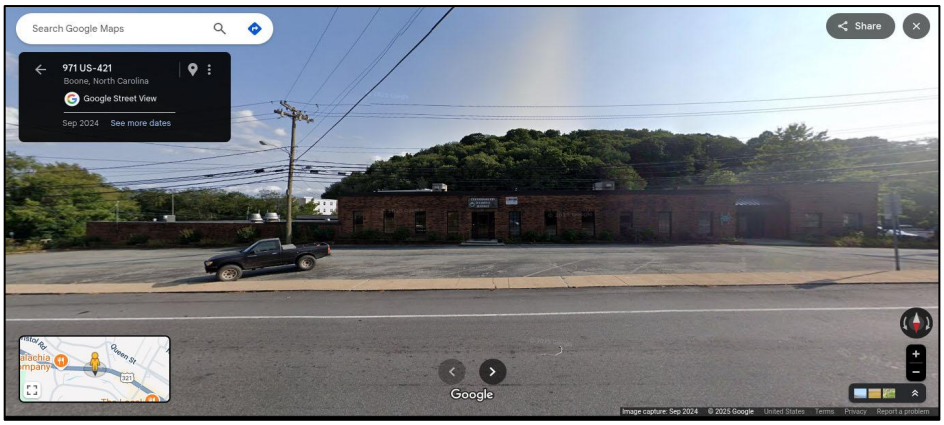


Fig. 3. Google, *Google Maps*, screenshot of 971 West King Street, Boone, NC.

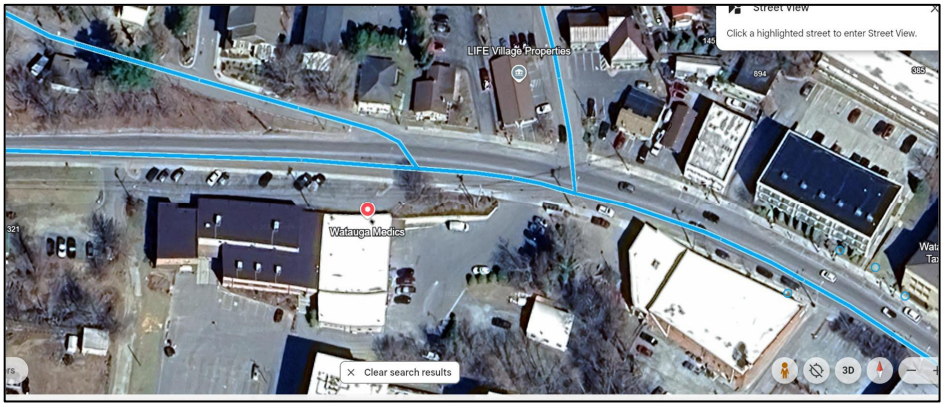


Fig. 4. Google, *Google Maps*, aerial view of 971 West King Street, Boone, NC.



"10 oz. Chopped Kraut Label From North State Canning Co." Image courtesy of Eric Plaag Collection, Digital Watauga Project.

E. PROPOSED MARKER TEXT:

Option 1:

The North State Canning Company operated near here from 1923 to 1981. County agent John B. Steele and local farmers, including H. N. Blair, created the Blue Ridge Farmers Association, which managed the company. By the 1960s, Watauga County was the number one kraut producer in the state, 32nd in the nation, and was essential to local farmers. During processing, the Canning Company drained into local water, polluting Boone Creek over the years. The smell was so pungent across the Town of Boone that the waterway gained its nickname "Kraut Creek." In 1978, North State Canning Company, then owned by W. F. Miller, Jr., sold the company to Nina and Tom Ennis, who merged kraut production with their candy business, Nina-Menz. In 1981, the factory shut its doors and stopped production. [132 words]

Option 2:

The North State Canning Company, operating from 1923 to 1981, was a local company established at the west end of Boone through the collective efforts of county agent John B. Steele and local farmers like H. N. Blair under the Blue Ridge Farmers Association. By the 1960s, Watauga County was the number one cabbage producer in the state and 32nd in the nation. The factory raked in $225,600 for the Watauga County economy in 1968. During processing, the Canning Company dumped Kraut drainage into the creek, which led to the pollution of the Boone Creek over the years. The smell was so pungent across the town of Boone that it gained its nickname "Kraut Creek." In 1978, North State Canning Company under W. F. Miller Jr. sold the company to Nina and Tom Ennis, who merged kraut production with their candy business, Nina-Menz. In 1981, the factory shut its doors and stopped producing kraut and candy. [156 words]

Commented [3]: Adjusted for inflation this is over 2 million in 2025 dollars. Historic dollar values with no adjustment may have limited meaning to modern readers in conveying value, and as this number will change yearly, it may be best to generalize the scale of the impact.

Option 3:

The North State Canning Company, operating near here from 1923 to 1981, was managed by the Blue Ridge Farmers Association, established through the collective efforts of county agent John B. Steele, and local farmers like H. N. Blair. An essential part of the local agricultural economy, by the 1960s, the company produced over 3,000 tons of kraut a year and was the number one kraut producer in the state. Distributed from Maryland to Florida, it was the 32nd largest producer in the nation. Between the pungent smell from production and periodic discharges into the Boone Creek, the waterway gained the nickname "Kraut Creek." In 1978, North State Canning Company, under W. F. Miller Jr. sold the company to Nina and Tom Ennis, who merged kraut production with their candy business, Nina-Menz. In 1981, the factory shut its doors and stopped producing kraut and candy. [145 words]

Option 4:

The North State Canning Company, operating near here from 1923 to 1981, was managed by the Blue Ridge Farmers Association, established through the collective efforts of county agent John B. Steele. 125 local farmers and businessmen contributed to the factory's construction. At its peak, the company produced over 24,000 cases a day and approximately 3,000 tons of kraut products annually. The factory became an essential part of the local economy, the number one kraut producer in the state, and sold throughout the Southeast. Between the pungent smell from production and periodic discharges into Boone Creek, the waterway gained the nickname "Kraut Creek." ~~In 1978, the North State Canning Company, under the leadership of W. F. Miller Jr. was sold to Nina and Tom Ennis, who merged kraut production with their candy business, Nina-Menz.~~ In 1981, the factory shut its doors and ceased production of kraut ~~and candy~~.
[140 words]

Commented [4]: Watauga Cabbage Growers Association --- ?

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HPC Advisory Work Plan FY2026-2027

Date Assigned	*Task*	*Staus*
Ongoing	**Board Training:** Training necessary for CLG status; Staff to seek free to low-cost training as much as possible.	In Progress
FY2023-2024	**Jones House Local Historic Landmark Designation:** Final draft report pending to begin designation process.	In Progress
10/11/2023	**Stoneman's Raid Interpretative Panel:** Anticipated completion in Spring 2026.	In Progress
FY2023-2024	**Article 8 & Appendix D Revisions:** Modifications to streamline and clarify requirements; add architectural terms glossary	In Progress
4/23/2025	**Boone/Kraut Creek Historic Marker**	In Progress
5/14/2025	**Clawson Burnley Park Marker/Interpetative Panel**	Pending*
8/9/2023	**Ice House Alley Historic Marker**	Pending*
FY2023-2024	**Historic Distric Light Pole Banners**	Pending*
1/28/2026	**Boone Tobacco Industry Marker**	On Hold
Ongoing	**Boone Street Name/Histories Project**	On Hold
Ongoing	**Boone Cemetery Survey**	On Hold
1/10/2024	**Winklers Creek Dam Historic Marker**	On Hold

Proposed Agenda for Daniel Boone Park Summit (DRAFT)

9:00am	Call to Order
9:05am	Brief Overview of the Properties/Resources at Daniel Boone Park Summit
9:15am	Input from Individual Stakeholders and Town Entities (30 Mins Each)
	9:15am Watauga County Farmers Market
	9:45am Daniel Boone Native Gardens
	10:15am Southern Appalachian Historical Association
10:45am	Input from Town Departments (20 Mins Each)
	10:45am Public Works
	11:05am Cultural Resources Department
	11:25am Boone PD
	11:45am Boone Fire
12:15pm	Lunch
12:45pm	Discussion of Creation of Possible “Parks and Recreation” Department
1:00pm	Open discussion among Town Council, Planning Commission, HPC, and CRAB Regarding Long-Range Priorities for Daniel Boone Park
3:00pm	Adjournment

Invitees should include stakeholder groups (SAHA, WCFM, and DBNG), leadership personnel from key Town departments (Public Works, Cultural Resources, P& I, Police, and Fire), CRAB Board, Historic Preservation Commission, and Planning Commission.