Welcome to Barrington Plantation, the home of the last president of the Republic of Texas, Dr. Anson Jones. The Anson Jones home was built in 1844 and moved to Washington-on-the-Brazos State Historic Site as part of the Texas Centennial celebration in 1936. The outbuildings were recreated based on typical Texas architecture of the mid-19th century and information found in Dr. Jones’ journals, diaries, and account books. Together, this recreation illustrates the lifeways of the Jones family and enslaved individuals who lived and worked at Barrington Plantation. As you tour the farm, please remember the collection of buildings, furnishings, household items, and tools include many antiques. Please do not handle anything without staff supervision and permission.

He met Mary Smith McCrory in 1837, and the couple married in May 1840. Soon after his inauguration, the family moved to the Plantation, which Dr. Jones named “Barrington after my native town in Massachusetts.” Mary, their four children, Dr. Jones’ sister, Mary’s four half-sisters, and those enslaved all lived on the property. Dr. Jones sold Barrington Plantation at the end of 1857 and took his own life in Houston on January 9, 1858. Afterwards, his wife, children, and enslaved workers moved to Goose Creek, near present-day Baytown.
WALKING GUIDE

1 JONES HOUSE
The main house is a frame structure, commonly called a “dogtrot” or “dog run.” In January 1844, Dr. Jones “entered into an agreement with Mr. John Campbell” to construct the house and two log cabins, likely the separate kitchen and smokehouse. The house, built of pine, oak, and cedar, served as the home of the Jones family from February 1845 until 1858.

• UPSTAIRS DORMITORIES
• BACK BEDCHAMBER
• DR. JONES’ BEDCHAMBER
• PORCH AND DOGTROT

the Jones family from February 1845 until 1858. In January 1844, Dr. Jones “entered into an agreement with Mr. John Campbell” to construct the house and two log cabins, likely the separate kitchen and smokehouse. The house, built of pine, oak, and cedar, served as the home of

2 KITCHEN
Built separately from the house, this hub of domestic activity stayed hot year-round with all of the meals cooked over open fires. Enslaved cook, Charity, prepared daily meals for the Jones family. A day away from this workspace for her was likely a rare occurrence.

3 SMOKE HOUSE
During the coldest winter months, the enslaved workers butchered several dozen hogs for the family to have enough meat to eat throughout the year. After butchering, the pork was packed into salt for about a month. To finish the preservation process, the meat was smoked over a low fire continuously for about six weeks. Uncooked, but cured, the meat then hung in the cool, dark smokehouse for the rest of the year until use. The smokehouse also provided a place to store other foodstuffs such as potatoes.

4 BARRINGTON POULTRY
According to Dr. Jones’ journals, when the family moved to Barrington in 1845, they brought turkeys, ducks, and 12 chickens. Even though the birds typically free-ranged for about six weeks. Uncooked, but cured, the meat then hung in the cool, dark smokehouse for the rest of the year until use. The smokehouse also provided a place to store other foodstuffs such as potatoes.

5 KITCHEN GARDEN
Entries in Jones’ journals indicate his gardens produced a wide variety of vegetables and fruits consumed by the family and their guests. Today, heirloom fruits and vegetables fill the gardens, many of which are the same varieties available in the 19th century.

6 ORCHARD
In March 1845, Dr. Jones recorded planting a fruit orchard of 200 trees, including peach, plum, apricot, mulberry, quince, apple, and pear. Today’s orchard includes heirloom fruit trees that include many of the species Jones listed.

7 CORN CRIB
On the 1,107 acres of Barrington, Dr. Jones farmed 50 acres of cotton and 20 to 80 acres of corn. He also constructed several log buildings, or “cribs,” used to store these crops. Corn cribs were used to house the grain needed to feed people and animals on the plantation.

8 BARN
In September 1845, Dr. Jones wrote in his journal that a carpenter named John Campbell “raised and completed barn and stables...” The double-crib barn of Barrington provided storage for tools, animal feed, and fodder. The stalls behind the barn provided shelter to oxen when brought up from the pasture for work.

9 THE QUARTER
Two reconstructed log homes, a garden plot, and a poultry yard form “the quarter, the living space for those enslaved.” Through years of Dr. Jones buying, selling, and renting enslaved men and women, 37 known individuals at various times would be in bondage at the plantation. In 1850, field workers Jerry, Mary, Willis, Jake, and Noble, would have occupied the cabins, while house servants Lucy and Charity would likely have slept in the kitchen to be on call at all hours for the Jones family.

10 HOGPEN
In November 1846, Barrington added a pigpen. During part of the year, Dr. Jones allowed his hogs to range freely. In the fall, most farmers rounded up their hogs into pens to fatten them with corn for butchering in the winter.

11 FIELD CROPS
Cotton and corn were Dr. Jones’ most important crops. Corn was mainly grown as food for the Jones family and those enslaved, and also for livestock feed. Though he sold some corn to his neighbors, Dr. Jones’ main cash crop was cotton, which would sustain his lifestyle as a small planter and fund his many travels. Though Dr. Jones’ ledgers indicate he purchased wheat flour, he also recorded growing small winter grain crops, including wheat, rye, and oats.

12 KITCHEN
Built separately from the house, this hub of domestic activity stayed hot year-round with all of the meals cooked over open fires. Enslaved cook, Charity, prepared daily meals for the Jones family. A day away from this workspace for her was likely a rare occurrence.

13 SMOKE HOUSE
During the coldest winter months, the enslaved workers butchered several dozen hogs for the family to have enough meat to eat throughout the year. After butchering, the pork was packed into salt for about a month. To finish the preservation process, the meat was smoked over a low fire continuously for about six weeks. Uncooked, but cured, the meat then hung in the cool, dark smokehouse for the rest of the year until use. The smokehouse also provided a place to store other foodstuffs such as potatoes.

14 BARRINGTON POULTRY
According to Dr. Jones’ journals, when the family moved to Barrington in 1845, they brought turkeys, ducks, and 12 chickens. Even though the birds typically free-ranged in the yard and gardens, by 1848, Dr. Jones’ journals indicate a chicken house and pigeon house were built to provide a place for the hens to lay eggs.

15 KITCHEN GARDEN
Entries in Jones’ journals indicate his gardens produced a wide variety of vegetables and fruits consumed by the family and their guests. Today, heirloom fruits and vegetables fill the gardens, many of which are the same varieties available in the 19th century.

16 ORCHARD
In March 1845, Dr. Jones recorded planting a fruit orchard of 200 trees, including peach, plum, apricot, mulberry, quince, apple, and pear. Today’s orchard includes heirloom fruit trees that include many of the species Jones listed.

17 THE QUARTER
Two reconstructed log homes, a garden plot, and a poultry yard form “the quarter, the living space for those enslaved.” Through years of Dr. Jones buying, selling, and renting enslaved men and women, 37 known individuals at various times would be in bondage at the plantation. In 1850, field workers Jerry, Mary, Willis, Jake, and Noble, would have occupied the cabins, while house servants Lucy and Charity would likely have slept in the kitchen to be on call at all hours for the Jones family.

18 HOGPEN
In November 1846, Barrington added a pigpen. During part of the year, Dr. Jones allowed his hogs to range freely. In the fall, most farmers rounded up their hogs into pens to fatten them with corn for butchering in the winter.

19 FIELD CROPS
Cotton and corn were Dr. Jones’ most important crops. Corn was mainly grown as food for the Jones family and those enslaved, and also for livestock feed. Though he sold some corn to his neighbors, Dr. Jones’ main cash crop was cotton, which would sustain his lifestyle as a small planter and fund his many travels. Though Dr. Jones’ ledgers indicate he purchased wheat flour, he also recorded growing small winter grain crops, including wheat, rye, and oats.

20 KITCHEN
Built separately from the house, this hub of domestic activity stayed hot year-round with all of the meals cooked over open fires. Enslaved cook, Charity, prepared daily meals for the Jones family. A day away from this workspace for her was likely a rare occurrence.

21 SMOKE HOUSE
During the coldest winter months, the enslaved workers butchered several dozen hogs for the family to have enough meat to eat throughout the year. After butchering, the pork was packed into salt for about a month. To finish the preservation process, the meat was smoked over a low fire continuously for about six weeks. Uncooked, but cured, the meat then hung in the cool, dark smokehouse for the rest of the year until use. The smokehouse also provided a place to store other foodstuffs such as potatoes.

22 BARRINGTON POULTRY
According to Dr. Jones’ journals, when the family moved to Barrington in 1845, they brought turkeys, ducks, and 12 chickens. Even though the birds typically free-ranged in the yard and gardens, by 1848, Dr. Jones’ journals indicate a chicken house and pigeon house were built to provide a place for the hens to lay eggs.

23 KITCHEN GARDEN
Entries in Jones’ journals indicate his gardens produced a wide variety of vegetables and fruits consumed by the family and their guests. Today, heirloom fruits and vegetables fill the gardens, many of which are the same varieties available in the 19th century.

24 ORCHARD
In March 1845, Dr. Jones recorded planting a fruit orchard of 200 trees, including peach, plum, apricot, mulberry, quince, apple, and pear. Today’s orchard includes heirloom fruit trees that include many of the species Jones listed.
HERITAGE BREEDS OF BARRINGTON PLANTATION

Our animals help us recreate a typical Brazos Valley farm of the 1850s. The farm staff supplies the animals with balanced rations on a regular schedule, and for this reason, we ask that visitors do not attempt to feed the animals. Additionally, for the health of our livestock and for your safety, please refrain from touching, petting, or grabbing the animals (including the horns of the cattle).

OSSABAW ISLAND HOGS

The hogs at Barrington are descendants of Spanish pigs brought to the New World almost 500 years ago and left on islands to breed and become a food source. Although many of the hogs brought by the Spaniards escaped, became feral, and mixed with domestic pigs, the Ossabaw Hogs remained a distinct population because of their isolation on Ossabaw Island located off the coast of Georgia.

PINEYWOODS CATTLE

In addition to hogs, the Spaniards brought breeding stock of small, hardy cattle to use as food. The cattle survived, thrived, and adapted, and soon herds of these Spanish cattle began to move across the Gulf Coast. The herds living in Florida, Georgia, Alabama, and Mississippi had to survive in thick woods and brushy areas, and became known as Pineywoods, cousins of the Texas Longhorn. While similar in appearance to Longhorns, the Pineywoods are smaller and do not have the extreme horn length.
OXEN

Oxen are any breed of cattle that are four years old or older, have been trained to work while wearing a yoke, and provide the power and strength to move heavy loads and cultivate farmland. According to Dr. Jones’ journals, on January 11, 1845, he “purchased one yoke of oxen of G.H. Harrison at $40.00 and one of Dr. Robertson at $30.00.” He eventually purchased several other teams of oxen. The oxen at Barrington are used in the same way Dr. Jones used his oxen, seasonally.

POULTRY AND OTHER FOWL

Like other farmers in Texas, Dr. Jones raised a variety of poultry for food and to provide eggs. Although he had few references to barnyard fowl in his journals, Dr. Jones’ records indicated that the family kept a “mixed flock,” which probably included chickens, ducks, geese, turkeys, pigeons, and guineas. Typical breeds of the period include Dominique, Java, and Dorking chickens as well as mixed breeds commonly referred to as “dunghill fowl.” Black Spanish turkeys are another type of heritage poultry typical of the mid-19th century.