



Irving Genealogical Society

May 2010

Irving, Texas

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Officers:

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Secretary:	Barb Tsirigotis
Treasurer:	Melba Johnson
Newsletter Editor:	Bill Matthews

IGS Homepage - <http://www.rootsweb.ancestry.com/~txigs/>

DUES!

Have you paid your dues yet? Our yearly dues for 2010, which are \$20.00 for individuals and \$25.00 for families, can be mailed to: IGS, P. O. Box 170881, Irving, TX 75017-0881. A copy of the Membership Application is included with paper copies of this newsletter and can be used to accompany your payment. Dues are our primary source of income and needed to pay for the operating expenses of the society, which the board has kept to the bare minimum.

This Month

- May 10th** Board of Directors meeting – 7pm. Genealogy Section at the Library, 3rd Floor. All members are welcome.
- May 17th** General Meeting – 7pm 1st Floor, Central Irving Library – Speaker: *Sandra Crowley* “*Wow, Whoa, Yikes!*”
The Internet offers a plethora of information for genealogists. Is it reliable? Find out which sites you can count on, which must be used with caution and which should be avoided. Take a tour with this guide to using the Internet for your family research.

Next Month

- June 14th** Board of Directors meeting – 7pm. Genealogy Section at the Library, 3rd Floor. All members are welcome.
- June 21st** General Meeting – 7pm 1st Floor, Central Irving Library – Speaker:

Future

- November 4-6** Texas State Genealogical Society's 50th Annual Conference. For more information visit the TSGS website <http://www.rootsweb.ancestry.com/~txsgs/> .

May 15

Emily Croom, professional genealogist, author and speaker, will present two free workshops at 10 a.m. on Saturday, May 15 at the Fort Worth Library.

**10 am to
1 pm**

Croom's first presentation will be, "**Seeing is Not Always Believing: Avoiding False Assumptions.**" Using examples from public records and compiled genealogies, she will explain how to avoid making assumptions that might accidentally contaminate a family history.

The second presentation is titled, "**Gooly Girl and Fried Ham: A Genealogist's Tool Kit for Building Your Case.**" Here, Croom will use a case study to explain how to analyze evidence, create a case and determine whether the case has been solved.

Both presentations are free and will be held in Tandy Lecture Hall of the Central Library, 500 W. 3rd Street. Weekend parking is free at the meters and in the 3rd Street Parking Garage, located at the corner of 3rd and Taylor Streets. **Advance registration is requested. For more information or to register for the workshops**, contact the Genealogy, History and Archives unit at **817-871-7740** or ancestry@fortworthlibrary.org
Shirley Apley, MLS, Senior Librarian - Genealogy, History, Archives, Literature
Fort Worth Public Library

**Its time for the IGS Summer Social & Pot Luck Dinner
for Members Only!**

Mark your calendars for Tuesday - June 15th – 6:30pm at the JC Center for the Arts. A sign-up sheet will be at the door at the May meeting. Otherwise, please RSVP to Eve Kellog whether you are coming or not. Also, let Eve know what dish you will be bringing by phone: 972-953-0886 or email: erlekel@verizon.net

The Christmas Social will be Thursday, December 9th.

Attention Tom Thumb Shoppers

No, this isn't a green light special. It's a reminder to register and use your Tom Thumb Reward Card every time you shop at Tom Thumb. By doing so, Tom Thumb Inc. donates a percentage of your purchase to the Irving Genealogical Society at the end of the year.

All you have to do is make a one-time stop at the Customer Service Counter to let them know that your Good Neighbor Code is **6070**. Then, all your future purchases at Tom Thumb will benefit the IGS.

In Honor of Mother's Day

In honor of Mother's Day, even though it is already past, the following items are presented for your enjoyment and, maybe, remembrance. The Popular Mechanics magazine published this information in 1927. These and many other publications can be found at <http://books.google.com/>

Also, an "advanced" invention for men is included.

Home Unit Extracts Vegetable Juices



The grinder fills the cloth bag with chopped vegetables, and a hand press extracts the juices



A NEW electric juice extractor makes it easy to prepare fresh-vegetable juices of every description at home. When carrots, beets, celery, spinach, fruits, and berries are fed into its motor-powered shredder, they are instantly reduced to pulp. Collected in cloth bags, the product is said to yield all its vitamins, minerals, and other valuable nutritive elements in a powerful hand press,

where tons of pressure exerted by means of a convenient lever squeeze out every drop of juice and leave only a bone-dry residue behind in the bag.



Washing Is Simplified with Revolving Electric Tub That Tilts



A new portable electrical wringer is quickly detachable from its stand and can be used almost anywhere. It is equipped with an automatic safety device, and has no exposed gears

☛The life of a floor broom can be increased considerably if it is given the following treatment every week: Dip it in a pail of hot soapy water, dash up and down several times and set it some place where air will circulate about it for some time. By doing this the fibers will not break off so easily.

ORIGIN OF BUTTER IS TRACED TO SWAY OF CAMEL 3370

Had it not been for the camel in Arabia, the world might never have discovered butter. The National Dairy Council, after considerable research, has traced the origin of butter to the Arabians' habit of carrying sour milk in skin bags across the desert. The swaying motion of their camels caused the contents of the bags to turn to butter, which was first used as a skin lotion. Later, they discovered the trick of making it by tying the bags to fast horses and racing the steeds up and down for several hours. They also laid the sacks of milk on the ground and beat them. With the invention of the first churn, these methods were discarded.

AUTO MAP LIKE ROLLER SHADE TAKES UP LITTLE ROOM 2585

Attached to the windshield with rubber vacuum cups, an auto map rolls up like a shade when not in use, and is always in handy position. It occupies but little room, does not obscure the view when shut and is protected from dust and the weather in its holder.



For Greater Convenience in Reading the Map While Driving; It Is Mounted on Roller on Windshield

LATHER BULB REPLACES BRUSH TO SIMPLIFY SHAVING 3422

Instead of a brush, a rubber bulb and spout that produce lather for shaving, have been introduced for greater convenience and cleanliness. The lather may be applied directly from the spout to the face or squeezed into the hand and rubbed in with the fingers. Dangers of infection from unclean brushes are practically eliminated with this outfit, which is also said to save time and do away with the need of carrying an extra package of soap.



Close View of the Lather-Bulb Outfit, and, Below, the Bulb in Use

At the bottom of the next page – a picture of some high fashion dresses from 1924 made from paper. The caption says that they cost \$1.00 each.

Green Grape Pie by John Fanick – Submitted by T. D. “Pete” Peterman

John Fanick of Fanick's Nursery in San Antonio made and presented me with a green grape pie about 20 years ago after he heard about me getting in BIG trouble with an elderly lady in Bracketville for making "light" of her FAMOUS green grape pie. She was in her 80's. John has since passed but his family has remembered the recipe as closely as they can. It was put it on PLANTanswers as a lasting tribute to a great nurseryman and a great friend who was talented in many areas.

Green mustang grape filling for pie or cobbler

Pick grapes while seeds are still soft.

Ingredients

- 1 cup of grapes
- 1 cup of sugar
- Enough water to dissolve sugar

Simmer until the skins are tender. Pour into pie shell and bake at 350 deg. until crust is light brown.

Cobbler batter

- 1 stick of butter or margarine
- 1 cup of flour
- 1 cup of sugar
- 1 cup of milk
- 1 tsp of salt
- 1 tsp of baking power

Melt butter or margarine in baking dish. In a separate bowl, mix the rest of the ingredients. Pour batter into the baking dish. DO NOT STIR!! Pour filling into the batter. Again, DO NOT STIR! Bake at 375 deg. until batter rises and browns on top.

Communicated by Dr. Jerry Parsons, August 10, 1998.

