

# Irving Genealogical Society

Nov 2010

Irving, Texas

Volume 18, Number 11

## Officers:

President:	Eve Kellogg
Vice President:	Jeanne Mantooth
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

- Nov 4-6th** Texas State Genealogical Society's 50<sup>th</sup> Annual Conference. For more information visit the TSGS website <http://www.rootsweb.ancestry.com/~txsgs/> .
- Nov 8th** Board of Directors meeting – 7pm. Genealogy Section at the Library, 3<sup>rd</sup> Floor. All members are welcome.
- Nov 15th** General Meeting – 7pm 1<sup>st</sup> Floor, Central Irving Library – Speaker:

### Next Month

- Dec 9th** No Board of Directors meeting this month –  
IGS Christmas Social –  
Members Only - at 6:30pm.  
Irving Arts Center –  
(If construction on the access road is not complete, enter from the back)-  
Mark Your Calendar!

## Honor Your Ancestors

...with a donation for much needed genealogical research materials. The Irving Genealogical Society and the Irving Public Library will purchase research materials for the Genealogy and Local History Section of the library.

Each item purchased will be identified with a beautiful bookplate acknowledging your ancestor and your gift.

Send your donation to:

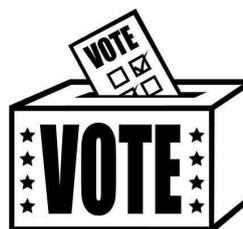
Irving Genealogical Society  
P. O. Box 170881  
Irving, TX 75017-0881

Be sure to include your name, your ancestor's name and dates of birth and death if known.

## Proposed Slate of Officers for 2011

A slate of officers was presented at the October meeting. Voting will take place at the November meeting. At this time, the suggested slate of officers for 2011 is:

<b>Joyce Bentley</b>	<b>President</b>
<b>Eve Kellogg</b>	<b>Secretary</b>
<b>Bill Matthews</b>	<b>Editor</b>
<b>Dorsey Denton</b>	<b>Treasurer</b>
<b>Melba Johnson</b>	<b>Program Director</b>
<b>Barb Tsirigotis</b>	<b>Publicity</b>



This newsletter was put together on the week of the 2010 General Election. Several of the members of the society were involved during the early voting period and worked many long hours on our behalf. Some were also involved on Election Day, which was also a long day. This was our chance to have a say in our government.

At the November meeting, you will also have a chance to vote on the new officers. Please plan on coming. There will be neither political speeches nor campaign watch parties. There will also be no losers, only winners.

Also at the November meeting will be a food sign-up list for the Christmas Social.

Please remember to RSVP whether you are coming or not!

## Happy Thanksgiving

Twas the night of thanksgiving,  
but I just couldn't sleep.  
I tried counting backwards,  
I tried counting sheep.  
The leftovers beckoned -  
the dark meat and white  
but I fought the temptation  
with all of my might.

Tossing and turning with anticipation  
the thought of a snack became infatuation.  
So, I raced to the kitchen, flung open the door  
and gazed at the fridge, full of goodies galore.

Gobbled up turkey and buttered potatoes,  
pickles and carrots, beans and tomatoes.  
I felt myself swelling so plump and so round,  
'til all of a sudden, I rose off the ground.

I crashed through the ceiling,  
floating into the sky  
with a mouthful of pudding  
and a handful of pie.  
But, I managed to yell as I soared  
past the trees....

Happy eating to all - pass the  
cranberries, please.

May your stuffing be tasty,  
may your turkey be plump.  
May your potatoes 'n gravy  
have nary a lump,  
may your yams be delicious may your pies  
take the prize,  
may your thanksgiving dinner stay  
off of your thighs.



## Thanksgiving Day Forecast

Turkeys will thaw in the morning, then warm in the oven to an afternoon high near 190F. The kitchen will turn hot and humid, and if you bother the cook, be ready for a severe squall or cold shoulder.

During the late afternoon and evening, the cold front of a knife will slice through the turkey, causing an accumulation of one to two inches on plates. Mashed potatoes will drift across one side while cranberry sauce creates slippery spots on the other. Please pass the gravy.

A weight watch and indigestion warning have been issued for the entire area, with increased stuffiness around the beltway. During the evening, the turkey will diminish and taper off to leftovers, dropping to a low of 34F in the refrigerator.

Looking ahead to Friday and Saturday, high pressure to eat sandwiches will be established. Flurries of leftovers can be expected both days with a 50 percent chance of scattered soup late in the day. We expect a warming trend where soup develops. By early next week, eating pressure will be low as the only wish left will be the bone.



Have a great Thanksgiving!



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## To My Thanksgiving Guests,

Martha Stewart will not be dining with us this Thanksgiving. I'm telling you in advance, so don't act surprised. Since Ms. Stewart won't be coming, I've made a few small changes:

Our sidewalk will not be lined with homemade, paper bag luminaries. After a trial run, it was decided that no matter how cleverly done, rows of flaming lunch sacks do not have the desired welcoming effect.

The dining table will not be covered with expensive linens, fancy china or crystal goblets. If possible, we will use dishes that match and everyone will get a fork. Since this IS Thanksgiving, we will refrain from using the plastic Peter Rabbit plate and the Santa napkins from last Christmas.

Our centerpiece will not be the tower of fresh fruit and flowers that I promised. Instead we will be displaying a hedgehog-like decoration hand-crafted from the finest construction paper. The artist assures me it is a turkey.

We will be dining fashionably late. The children will entertain you while you wait. I'm sure they will be happy to share every choice comment I have made regarding Thanksgiving, pilgrims and the turkey hotline. Please remember that most of these comments were made at 5:00 AM upon discovering that the turkey was still hard enough to cut diamonds. As accompaniment to the children's recital, I will play a recording of tribal drumming. If the children should mention that I don't own a recording of tribal drumming, or that tribal drumming sounds suspiciously like a frozen turkey in a clothes dryer, ignore them. They are lying.

We toyed with the idea of ringing a dainty silver bell to announce the start of our feast. In the end, we chose to keep our traditional method. We've also decided against a formal seating arrangement. When the smoke alarm sounds, please gather around the table and sit where you like. In the spirit of harmony, we will ask the children to sit at a separate table. In a separate room. Next door.

Now I know you have all seen pictures of one person carving a turkey in front of a crowd of appreciative onlookers. This will not be happening at our dinner. For safety reasons, the turkey will be carved in a private ceremony. I stress "private" meaning: Do not, under any circumstances, enter the kitchen to laugh at me. Do not send small, unsuspecting children to check on my progress. I have an electric knife. The turkey is unarmed. It stands to reason that I will eventually win. When I do, we will eat.

Before I forget, there is one last change. Instead of offering a choice between 12 different scrumptious desserts, we will be serving the traditional pumpkin pie, garnished with whipped cream and small fingerprints. You will still have a choice: take it or leave it.

Martha Stewart will not be dining with us this Year. THANK GOD!!!

## Thought for the Day

I try to never get the wash day blues  
Cuz these days you can wash and snooze.  
I am old enough to remember my grandmothers  
Who had ringers and tubs until they got others  
That would wash, rinse and spin dry to their rave reviews.

## Napoleon Dessert

There aren't many dessert recipes that offer a lovely light pastry filled with rich cream such as a Napoleon.

Prep Time: 1 hour - Total Time: 1 hour

### Ingredients:

- \* 17-ounce package frozen pastry
- \* chocolate or vanilla pastry cream\*
- \* 1 cup powdered sugar
- \* 2 tablespoons water
- \* 1 ounce semisweet chocolate, melted

### Preparation:

Preheat oven to 400 degrees F. Lightly flour bread board and rolling pin. Roll dough to 13 x 17 inch triangle, 1/8 inch thick. Transfer to cookie sheet. Prick dough with fork. Cover with another cookie sheet. Bake for 5 minutes. Remove top sheet and continue to bake for 5 more minutes or until lightly browned. Cool on wire rack.

Cut pastry into thirds, lengthwise. Mix powdered sugar and water. Stir until smooth. Turn over 1 pastry strip on rack. Pour sugar glaze over strip. Smooth with spatula. Quickly pour stripes of chocolate over glaze. Drag knife over top to make decorative design. Let stand until dry, about 30 minutes.

To assemble: Place one unglazed strip on serving platter. Spread half of pastry cream on top. Top with the other unglazed strip. Top with rest of pastry cream. Top that with glazed strip. Chill until firm, about an hour. (Don't chill longer than 3 hours. It may get soggy.) For serving, cut with serrated knife.

## Snickerdoodles:

- \* 1/2 cup butter, softened
- \* 1 cup sugar
- \* 1/4 teaspoon baking soda
- \* 1/4 teaspoon cream of tartar
- \* 1 large egg
- \* 1/2 teaspoon vanilla
- \* 1 1/2 cups all purpose flour
- \* 4 Tablespoons granulated sugar
- \* 1 1/2 teaspoons cinnamon

Preheat oven to 375 degrees. In a mixing bowl, beat the butter on medium speed for 30 seconds. Add the 1 cup sugar, baking soda, and cream of tartar. Beat until combined, scraping sides of bowl occasionally. Beat in the egg and vanilla until well blended. Beat in as much flour as you can with the mixer, and stir in remaining flour. Cover with plastic wrap and chill for 1 hour. Combine the 4 tablespoons sugar and 1 1/2 teaspoons cinnamon. Shape the dough into 1 inch balls and roll in cinnamon sugar mixture to coat. Place balls of dough 2 inches apart on an ungreased cookie sheet. Bake for 10 to 11 minutes or until edges are beautifully golden. Transfer cookies to a wire rack to cool.

They are a variation on a typical sugar cookie recipe--the baking soda and cream of tartar make them bake up softer and puffier than standard sugar cookies.

## New Titles in Local History and Genealogy, November 2010

- Rosalie and Radishes: A History of Long Beach, Mississippi.* Mary Ellen Alexander. 1980
- Bolz, Jim and Tricia. *Denton County.* Arcadia. 2010
- Bozeman, Glenda Barnes. *Macon: Then & Now.* Arcadia. 2010
- Buck, Horace Blake. *Genealogy of the Samuel Buck Family of Portland, Conn., to the year 1894. Bibliolife. 1894, 2010*
- Cooley, Connie; *Southlake Historical Society. Southlake.* Arcadia.
- Cooper, Jean L. *Index to Records of Ante-Bellum Southern Plantations.* McFarland. 2009
- Dobson, David. *People of Dundee: People of the Scottish Burghs.* Clearfield. 2009
- Dobson, David. *People of Perth: People of the Scottish Burghs.* Clearfield, 2009
- Dobson, David. *People of Sterling: People of the Scottish Burghs.* Clearfield, 2009
- Ely, William. *The Big Sandy Valley: A History of the People and Country (Kentucky).* Heritage Books. 1887, 1987.
- Goliad County Historical Commission. *The History and Heritage of Goliad County.* Eakin. 1983
- Haskell County Historical and Genealogical Society. *Haskell County.* Arcadia. 2010
- It Seems Like Yesterday: Memoirs not dimly Defined Through the Haze of Time: (Marquette, Michigan).* Clyde Steele. 1985
- Louisville Souvenir Scrapbook: 50 Colorful Years: From the Gay Nineties to 1940.* Louisville South End Optimist Club. 1957
- Men and Women in the Armed Forces from Denton County.* The American Legion. 1945
- Newspaper Obituaries: Cherokee County, Texas, 1836-1908.* Cherokee County Genealogical Society. 1983
- Stringer, Tommy. *Corsicana.* Arcadia. 2010
- Wardell, Patrick G. *War of 1812: Virginia Bounty Land & Pension Applicants.* Heritage Books. 1987