

GENEALOGY JOURNAL

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SUPPLEMENT

Here are some items that we just couldn't fit into the newsletter. This supplement contains the winning recipes from the Potluck Picnic Heritage Recipes Contest, as well as announcements of several genealogical events from other societies. Also, please see our website for additional photos we post from time to time.



Recipe Winners:
Janis Seaton (Entrée), Carol Bray (Dessert), Jeri Paradise (Salad)

SCALLOPED POTATOES

My mother made this recipe quite a bit during my youth. This version comes from the 1977 edition of the Betty Crocker Cookbook. (Janis Seaton)

2 pounds potatoes (about 6 medium)
¼ cup finely chopped onion
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
¼ cup butter or margarine
2-1/2 cups milk

Heat oven to 350 degrees. Wash potatoes; pare thinly and remove eyes. Cut potatoes into thin slices to measure about 4 cups.

In greased 2-quart casserole, arrange potatoes in 4 layers, sprinkling each of the first 3 layers with 1 tablespoon onion, 1 tablespoon flour, ¼ teaspoon salt, dash pepper and dotting each with 1 tablespoon butter. Sprinkle top with remaining onion, salt and pepper and dot with remaining butter. Heat milk just to scalding; pour over potatoes. Cover; bake 30 minutes. Uncover; bake 60 to 70 minutes longer or until potatoes are tender. Let stand 5 to 10 minutes before serving. Yields 4 to 6 servings.

SCALLOPED POTATOES AND HAM (Variation)

Follow recipe above except—place 1-1/2 cups cubed cooked ham or ½ pound sliced cooked ham between layers of potatoes.

DAWNELLE'S STRAWBERRY RAMEN SALAD

(From Jeri Paradise)

1 Pkg Ramen Noodles (any flavor as you don't use the seasoning pkg)
1/4 C butter
1/4 C oil
1/4 C sugar
2 tbsp red wine vinegar
1/2 C soy sauce
8 C romaine lettuce (approx)
2 C sliced strawberries (approx)

First break up Ramen noodles and toast in skillet with the 1/4 C butter

(about 8 min)

Slice strawberries and set aside

Cut/break lettuce and set aside

In a bowl, mix/whisk oil, sugar, vinegar, soy sauce.

When ready to serve, toss lettuce, strawberries and toasted noodles. Serve salad dressed or dressing on the side.

LEMON FLUFF DESSERT

My mother used to make a light, fluffy delicious dessert for our family in the 50's. I never got her recipe, but I remembered she used whipped evaporated milk. I have tried other recipes over the years, but have been unable to get that taste that I remembered as a child. Recently I tried a recipe I found on the web. I truly believe it is the same recipe my mother used. It is very refreshing, especially after a big meal, like you often eat at a potluck. (Carol Bray)

1 can (12 oz.) evaporated milk

1 package (3 oz.) lemon gelatin

1 cup sugar

1-1/3 cups boiling water

1/4 cup lemon juice

1-3/4 cups graham cracker crumbs

5 tablespoons butter, melted

Pour milk into a small metal bowl; place mixer beaters in the bowl. Cover and refrigerate for at least 2 hours.

Meanwhile, in a large bowl, dissolve gelatin and sugar in boiling water. Stir in lemon juice. Cover and refrigerate until syrupy, about 1-1/2 hours.

In a small bowl, combine crumbs and melted butter; set aside 2-3 tablespoons for garnish. Beat chilled milk until soft peaks form. Beat gelatin until tiny bubbles form. Fold milk into the gelatin. Pour over prepared crust. Sprinkle with reserved crumbs. Cover and refrigerate until set. Cut into squares.

Yield: 12 servings

BONUS RECIPES

GRANDMA HYDE'S BROWN BREAD

(Submitted by Pat Heumann)

2 cups whole wheat flour	1 tsp. soda
1 cup white flour	1 pint buttermilk
1 cup sugar	1 cup raisins (optional)
1 tsp. salt	1 cup nuts

Mix flour, salt and sugar. Dredge washed raisins and nuts in flour. Mix soda and buttermilk; stir in buttermilk. Bake 1 hour at 375 degrees F.

PINEAPPLE TRIPPLE

I am not sure of the history of this recipe, but I know my mother Maude Grove had a book of all handwritten recipes. She used to write down many from a radio broadcast. Also, she went to all the Ladies Aid meetings where lunch was always served. The meetings were in the country at the families' farm homes. I remember my sister and I going with her and looking forward to all the good food. (Shirley Rhodes)

1 small sponge cake (Angel Food)
6 Tbs pineapple jam
1 cup orange juice
1 pkg. vanilla pudding
2-1/2 cups milk

Cut the sponge cake into 1 inch slices. Place the slices in layers in a dish: cake first, spread jam on top of cake and moisten with orange juice. Make the pudding as usual and pour it on the top. Refrigerate for two hours. Serve with whipped cream.

INSTRUCTIONS FOR WASHING A QUILT

DO NOT DRY CLEAN.

DO NOT WASH IN BATHTUB.

NEVER ALLOW WASHING MACHINE TO GYRATE WHILE QUILT IS IN IT.

1. Fill washing machine with cold water.
2. Add 1 tablespoon (no more) ORVUS. This can be purchased at quilt fabric shops. It also can be purchased at the Grange Co-Op in a 7 lb. container (cheaper, if it is shared with several friends).
3. Let machine gyrate just long enough to mix the Orvus well.
4. Stop machine and add the quilt, pushing it below the surface.
5. Let the quilt soak for ½ - 1 hour, occasionally pushing it up and down in the water. (Do not try to lift the wet quilt, just push it around a little.)
6. Turn the control to “spin” and let it complete the spin cycle.
7. Fill with cold rinse water and let stand a few minutes.
8. Turn the control to “spin” again and complete the spin cycle.
9. Repeat the cold rinse and spin one more time.
10. The quilt can be placed in a dryer on AIR ONLY (NO HEAT) for 45 minutes to an hour.
11. Lay the quilt on a plastic-covered bed, carefully smoothing out any wrinkles, until it is dry. It can be turned over to air the underside during the drying process. DO NOT HANG OUTSIDE.



Save These Dates
if you are interested in Genealogy!

Klamath Basin Genealogical Society
will present its annual
SEPTEMBER GENEALOGY WEEK

Wednesday, September 14, 2011, 6:30 p.m.

Dating Old Photos

Presented by Anne Hiller Clark, Shaw Library, OIT

Thursday, September 15, 2011, 6:30 p.m.

Using Land Records

Presented by Pati Escamilla

Friday, September 16, 2011

Websites for Finding Land Records

Presented by Karen Kunz

at the OIT Library Computer Lab

2:30 – 4:30 For Beginning Computer Users

7:00 – 9:00 For More Experienced Computer Users

Saturday, September 17, 2011, 9:00 a.m. to 4:00 p.m.

Speaker: Connie Lenzen

Topics Include: Proving A Maternal Line; Oregon Resources;
Twentieth-Century Research; and Organizing a Research Plan

The Wednesday, Thursday, and Saturday programs will be held in the Meeting Room of the Klamath County Library, 126 S. Third Street in Klamath Falls. The Friday sessions will be held in the Library Computer Lab at the Oregon Institute of Technology.

The Wednesday, Thursday, and Friday programs are FREE.

The Saturday Workshop is by paid registration.

For more information and registration forms, please visit the KBGS website:
www.rootsweb.ancestry.com/~orkbgs or email the Society at: kbgs@charter.net



SCHEDULE OF EVENTS GENEALOGY WEEK

September 26th through October 1st, 2011

Monday 26 th	Tuesday 27 th	Wednesday 28	Thursday 29	Friday 30 th	Saturday Oct 1
10:30 a.m. Beginning Genealogy Part I Charleen Brown	10:30 a.m. Accessing Major Genealogy Sites at JCGL Barbara Basden	10:30 a.m. Basic Internet Searching with Ancestry, and Heritage Quest Andrea Patterson	10:30 a.m. Using Land Records to Further Your Research Chuck Eccleston	10:30 a.m. Techniques for Breaking Down Brick Walls Carolyn Beron	10:30 a.m. Identifying Old Photos Andrea Patterson
Lunch Break Research time	Lunch Break Research time	Lunch Break Research time	Lunch Break Research time	Lunch Break Research time	Lunch Break Research time
1:00 p.m. Using Library Resources and Online Library Catalog Anne Billeter	1:00 p.m. What's New in Family Search Barbara Basden	1:00 p.m. Just Websites Andrea Patterson	1:00 p.m. If You Can Talk, You Can Write Charleen Brown	1:00 p.m. Avoid Tunnel Vision While Using the Census Betty Miller	1:00 p.m. Beginning Genealogy Part II Andrea Patterson
2:00 p.m. Research Time	2:00 p.m. Research Time	2:00 p.m. Research Time	2:00 p.m. Research Time	2:00 p.m. Research Time	2:00 p.m. Research Time

Genealogy Week will take place Monday, Sept. 26th through Saturday, October 1st and will feature a full schedule of free classes. Free research is available to those not attending mini-classes. Computers will be available except when being used for a mini-class. Bring a lunch and stay all day!

Clip art on this page appears courtesy of VintageKin.com.



Family History

If you have an article or helpful information for *Between Us Diggers*, submit material as a Word file or email to newsletter editor Cara Davis-Jacobson at caradavisjacobson@gmail.com. Reprinted items must be given credit and may be subject to copyright, so please include your name and where you found the information.

Note: Above is the schedule for Genealogy Week at Rogue Valley Genealogy Soc.

The Fun of Family History - Grants Pass Community Family History Fair
Find your Ancestors and learn about their History

October 15, 2011

Church of Jesus Christ of Latter-day Saints
1969 Williams Hwy., Grants Pass, Oregon
0830-am to 4:40 pm

Local family historians have an opportunity to hear many fine speakers at the annual Family History Fair sponsored by the Family History Center on Williams Highway.

A registration form and class schedule is included in this newsletter to give the reader an opportunity to reserve a spot in the classes they are most interested in attending.

Don't delay, as classes fill up very quickly and seating space is limited.

During the lunch break, dessert will be available.

There are 35 classes on the schedule this year and they will be presented by many GPGS members and Family History Center staff.

This will also give you an opportunity to see what's available at the Grants Pass Family History Center and help prepare for the release of the 1940 Census in April 2012.

(See following page for class offerings and registration form.)

Flea Market Report (Copy of e-mail sent to Daily Courier following flea market)

Good Morning Debbie

Our group participated at the Courier Flea Market last week. Here is our after action report for your records.

Name of Group: Grants Pass Genealogical Society

My name: Celeste Guillory - President

Phone Number: 541 660-8425

email: cacese36@gmail.com (new email address)

Total amount made from the flea market: \$200.00

How do you compare this year's Flea Market to past years? Good turnout and people who were there wanted to buy items. There were a good variety of items available to purchase.

I believe there were more people there this year and the weather was perfect. Thank you for the cooling station not far from us. Having it nearby helped as the day warmed up.

This was our 3rd year at the Flea Market and it is always a welcome part of our activity calendar.

What would we like to see improved? I think a lot of thought was put into the Flea Market. The spaces are large and we had access to electricity. We needed electricity to do "look ups" on Ancestry.com for people interested in genealogy.

There was no charge to have a look up done as we considered this a community service. I can't think of anything that would make it a better event except cooler weather.

This year it was easier to get in and unload than past years, which always the hardest part of the day for us. Thank the volunteer traffic people for their courtesy and assistance.

What kinds of things will the money be used for: Last year we made enough money to initiate a website for our organization. The website has proven very beneficial for us and helped increase our membership since the start of 2011.

Funds earned this year will buy 2 nice banners for display purposes to advertise our organization.

Please advise the management of the Courier how much we appreciate having access to this fund raising event each year. It was fun and we look forward to being there again in 2012.

Celeste Guillory
President
Grants Pass Genealogical Society
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