

**Francis Cooke Society Newsletter**  
**Vol. 2, #1**  
**January 2004**

About the Francis Cooke Society (FCS)

The FCS was formed in 2003 when it came to the attention of several founding members that there was no existing group named in his memory. In addition to honoring Francis Cooke's contributions to Plymouth Colony, we also plan to be a forum for members to exchange information and assist descendants of Francis Cooke in acquiring acceptable proofs of eligibility for membership in the General Society of Mayflower Descendants.

Contact Information

Members of the FCS are in communication through an e-mail group at:

[Francis\\_Cooke\\_Society@yahoogroups.com](mailto:Francis_Cooke_Society@yahoogroups.com).

The new FCS Web site address is: [www.FrancisCookeSociety.org](http://www.FrancisCookeSociety.org).

President's Corner, J. Scott McKay

Dear Members: I hope you had a great holiday and a Happy New Year. It's been about a year since we started the Francis Cooke Society. Several ideas I'm kicking around are compiling some of the 6th and 7th generation descendants of Francis Cooke, various families like Washburn, Reed, etc. I would also like to put member ancestral lines on CD ROM and continuously add to it. Also someday having an extensive database on the web page with the descendants of Francis Cooke.

One area we need help with is changing some of the sections on the Web page to make it easier for people to use. Also, if anyone is interested in writing about genealogy programs, DNA in genealogy and other "high tech" topics for our newsletter or can help in any other way, please contact me.

I would like to thank Donna Logan for her help in obtaining our new Web site, [www.FrancisCookeSociety.org](http://www.FrancisCookeSociety.org). It will be easier for people to find and remember and will give our organization more credibility. If anyone would like to help pay for the Web site (\$5.95 a month), it would be a great help since our organization does not charge a membership fee. Also, my many thanks to Judy Hughes for her continual work as our membership chair. Sadly, past Mayflower Society Governor General Richard Maxwell recently past away. Our condolences to his family.

Scott may be contacted by e-mail at [Rothmckay@aol.com](mailto:Rothmckay@aol.com) or by mail at P.O. Box 1048, Leland, Michigan 49654.

Committee Updates

Membership: Judy Hughes, our membership chair, reports we currently have 77 members. Judy is compiling membership information that includes e-mail and snail mail addresses. If you have not given this information to Judy, or are interested in joining, please contact her at [judyh@dnet.net](mailto:judyh@dnet.net) or 828-524-7740

Publicity: Chris Chirokas reports the link to our Web site is now on the family association lists at [www.newenglandancestors.org](http://www.newenglandancestors.org) (NEHGS), Rootsweb and the Canadian Society of Mayflower Descendants. It has also been submitted to Cyndi's List and has been nominated for "Site of the Week" at Family Tree Magazine. If you have ideas on how to spread the news about FCS, please contact Chris at [Chirokas@tiac.net](mailto:Chirokas@tiac.net).

#### Web site Recommendations

Now is a great time to daydream about springtime planting, especially for those of us that live in the North. Thanks to Richard Worthington for these links on heirloom garden information:

Planting a 1620's garden: <http://www.nativetech.org/cornhusk/threesisters.html>

Heirloom Seeds: <http://www.seedsavers.org/Home.asp>. See especially the Mayflower Bean, but disregard the inaccurate historical information.

Native Seeds (mostly Mexican/Southwestern): <http://www.nativeseeds.org/v2/default.php>

This site is recommended by Judy Hughes:

Random Acts of Genealogical Kindness (RAOGK): [www.raogk.org](http://www.raogk.org) offers look-ups from various records (library and actual court documents) in each county (with a few exceptions) and the service is free except for actual copying, parking, and postal expenses incurred by the volunteers.

#### Old-Time Recipes

Compiled by Ann Wright Allison, Arizona Society of Mayflower Descendants and the Francis Cooke Society

Records tell us that 1621 was a rough year full of sickness and death, financial uncertainty and little time to do too much work. It was fitting that the survivors invited family and neighbors for a feast and to give thanks for being alive. Isn't that basically what we did at Thanksgiving 2003? Our menu may have been different but the intent was the same. With sharing in mind, the Arizona Society of Mayflower Descendants offers treasured recipes gleaned from some of the 366 members throughout Arizona. Maybe you can perfect them this winter and offer them to family next holiday season.

GRAMMA WRIGHT'S GINGERBREAD (Cyndy Juergens, Flagstaff)  
(Recipe over 100 years old)

_ cup sugar	_ cup butter
1 egg	1 cup molasses
2 _ cups flour	1 _ teaspoons soda
1 teaspoon cinnamon	1 teaspoon ginger
_ teaspoon cloves	_ teaspoon salt
1 cup hot water	

Cream shortening and sugar. Add beaten egg and molasses. Add dry ingredients. Add hot water and beat until smooth. Bake in moderate oven. (editor's note: 350 degrees)

PLUM PUDDING IN RHYME (Aileen F. Brewer, Green Valley)

(Handed down from early settlers who came from England)

To make a plum pudding to the old fashioned taste

So all may be eaten and nothing to waste,

Take of raisins and currants and bread crumbs all 'round

Also suet from oxen and flour a pound.

Of citron, well candied, or lemon as good,

With molasses and sugar, eight ounces I would.

Into this compound, next must be hasted

Add nutmeg, well grated, ground ginger well tasted.

With salt, to preserve it such a teaspoon full

Then of milk, half a pint, and of fresh eggs take six.

Be sure after this that you properly mix.

Next tie the bag just as round as you can.

Put into a capacious and suitable pan.

Then boil for eight hours as hard as you can.

(A word of warning)

To avoid nightmares add 2 teaspoons baking powder to flour.

Put in muslin bag, first dipped in cold water, tied at the end and again in the middle.

Allow space for expansion. This was boiled in the old iron kettle all day.

Serve with pudding dip, flavored with vinegar and nutmeg.

CRANBERRY RELISH (Fran H. Williams, Mesa) (Recipe more than 50 years old)

1 pound fresh cranberries

3 apples, \_ peeled

4 cups sugar

2 cups celery

2 oranges plus 1 orange peel

Put all through a grinder and stir. Store in refrigerator. Best when made at least 4-5 days ahead of your planned use. If made just before Thanksgiving it will be good for both the Thanksgiving and Christmas feasts. Makes about 2 \_ pints.

STRAWBERRY SALAD (Bonnie K. McCulley, Cave Creek)

\_ cup vegetable oil

1/3 cup sugar

\_ cup apple cider vinegar

1 clove garlic, minced

Salt and pepper to taste

Mix the above ingredients in a jar with a lid; shake jar.

6-7 cups torn mixed greens

2 \_ cups sliced strawberries

1 cup shredded cheddar cheese with Jack

\_ cup ch.toasted walnuts.

Pour dressing from the jar over the last four items. Toss mixture and serve.

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