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Washington County Genealogical Society

Newsletter No. 2, Feb. 6, 2012
2211 South Day Street, Suite 105,
Brenham, Texas 77833



February 6 Meeting 7 p.m., Blinn College Student Center

Have you lost your census?

Our guest speaker for the evening is Henry Hanson from College Station. We have enjoyed a presentation from him before and he will give us some good tips about using the census for genealogical research. Henry is a long time genealogist and teaches a genealogy course for adult education in College Station. Make plans to attend and bring a friend. .

From the President's Desk—I made up the title for Henry's presentation to catch your eye and hopefully motivate you to attend our February meeting. We seem to be dwindling in numbers to our meetings. I recently gave a "genealogy" talk to a group of women friends and went to the internet for ideas. Googled Family/Search.org for my gggrandfather's name and hit pay dirt. A free site that led me to the census for Austin County and there he was! Printed it off and put in the book that had been compiled by my cousin years ago. It was a better copy than she had way back then...so just because you think you have done all the work, check to see what is out there. See you Monday!

Mary

QUERY!

Re: Henry DOTRY/DOTTERY (Original post 2000)

Hi! You could be looki8ng for Henry Dotterer which would apparently lead to my line now called the Dettreys. Author: ChristopherDettrey60 Date: 24 Dec 2011

Okay, very few queries so LET'S EAT! Remember those recipes I had in the power point I did for the Christmas meeting? Here are a few:

Mrs. Claus Christmas Soup

1 large can V-8 juice (46 fl. oz.), 1 can beef consomme (11 oz)
2 bay leaves, 4 cloves
Dash of Worcestershire sauce, Dash of Tabasco sauce
Simmer all ingredients for 1 hour. Serve hot in demitasse cups.
Serves 8.



Irish Soda Scones

3 cups plain flour, 1 teaspoon cream of tartar
1 cup of buttermilk, 1 teaspoon salt, 1 teaspoon baking powder

Stir together dry ingredients and mix lightly with hands. 2. Make a hollow in the centre and add enough buttermilk to make a soft dough. 3. Turn onto floured board and knead quickly and lightly until the dough is free from cracks. 4. Roll out until 1/2cm thick and cut into rounds. 5. Place on greased oven sheet and bake at 200 degrees celcius for 15 minutes.

Christmas Bread Pudding

Courtesy via Email from: Enjoy, Kimberly Kaase-Chambers, YUM!

Bread Pudding:

(1-lb.) Loaf French Bread

1 Qt. Milk or Half & Half

3 Eggs, Beaten Slightly

1 1/2 Cups Sugar

1 Cup Craisins

2 to 3 Tblsp. Amaretto 1 Orange Zested (reserve some for the sauce) then juice the orange-

3 Tblsp. orange juice (reserve 2 Tblsp.s for the sauce) 1 Cup of Almonds Toasted 2 to 3 Tblsp. Butter Melted
nutmeg and cinnamon to taste

Amaretto Sauce:

1/2 stick of Butter

1 Cup of Sugar

1/2 Cup Heavy Cream or Half & Half

Bread Pudding:

Break bread into small chunks and put in a large bowl. Add milk and let soak for 10 minutes, fold with spoon occasionally. Add eggs, sugar, craisins, amaretto, 1/2 of orange zest and juice, add nutmeg and cinnamon now and (a little bit more when spooning into dish) and toasted almond slices. Turn oven on to 325 degrees; grease with butter a 13-x9-2-inch pan. Add mixture by spoonfulls, this is when you can add more nutmeg or cinnamon, top with 2 to 3 Tblsp. of butter; bake for 1 hour to 1 hour and 15 minutes. Or until pudding is very firm. Let mixture cool; then poke holes in pudding. Then pour sauce over top. **Amaretto Sauce:** Combine butter, sugar, and heavy cream in a saucepan: cook over medium heat until sugar dissolves. Add remaining orange zest and juice. Bring to a boil; reduce heat and simmer 5 minutes. Remove from heat and let cool. Then add 2 Tblsp.s or more of Amaretto.

WE HAVE A NEW WEBSITE: BLUEBONNETGENEALOGY.ORG

The Washington County Genealogy Society has a new website. It's only in the first stages, but it will grow. Come visit. www.bluebonnetgenealogy.org. It will ultimately replace the site that Albert created for us years ago and faithfully kept up for us. Queries may be viewed and posted on our new site as well as the Washington County GenWeb Site sponsored by Ancestry.com: Google TxGenWeb, request Counties, request Washington, select Queries....

Washington County Home Page will still be active for some time but we do expect it to be shut down ultimately: <http://home.earthlink.net/~awhart/wcgs/washgene.htm>

The Washington County GenWeb page can also be accessed thru: <http://home.earthlink.net/~awhart/genweb/washiton.htm> (This will also go away in the near future.

OKAY, GET SERIOUS.....HAVE YOU RENEWED:

IT'S TIME TO RENEW YOUR 2012 MEMBERSHIP

Is your Mail Address/Email Address/Telephone No. the same?

Date: _____

YES, Renew my Membership. Name: _____

Street Address: _____ City: _____ State: _____ Zip: _____

Email _____ Send newsletter via: (✓) one

Phone No: _____ Address: _____ Email: _____ or USPS: _____

Family names you are researching: _____

Annual Dues: One Person (\$12) _____ Two at same Address: (\$18) _____

Make check payable to WCGS and mail to: 2211 South Day St. Suite 105 --- Brenham, TX 77833
(If you have already renewed, check the Yearbook and use this form for any corrections)

Honor the Texas flag, I pledge allegiance to thee, Texas
One state, under God, One and indivisible