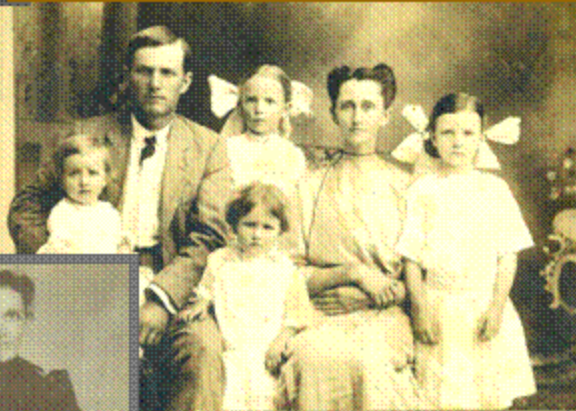




**A Collection Of  
Burgess Family  
Recipes & Memories**



Compiled by Burgess Family  
2009

**PAINTED BY:**  
**MARY CILLA BURGESS VAUGHAN**



## **BURGESS COAT OF ARMS**

**MOTTO:** "Le bon temps viendra" -- The good day will come.

**CREST:** "A fleur-de-lis" -- A lily flower. Denotes faith, wisdom, and valor.

**SHIELD:** Azure (blue), a fess between a crescent in chief and a rose in base, all argent (silver). Azure denotes truth and loyalty. The rose is a symbol of grace and beauty. A crescent signifies hope and glory. Argent signifies peace and sincerity.

**TORSE:** The torse is a twisted fabric rope made up of azure and argent and sits on top of the helmet, supposedly holding the mantling in place.

**MANTLING:** The mantling (leafy swirly mass that flows around the coat of arms) is azure, the main color in the coat of arms, and is lined with silver.

***THE BURGESS FAMILY***

*Now comes the mighty Burgess family  
And mighty they really are  
You couldn't find a better bunch  
If you looked near and far*

*Their roots are growing mighty deep  
In this Lawrence County soil  
They always were willing to go the extra mile  
And burn the midnight oil*

*Always willing to help a neighbor out  
In times of sorrow and strife  
And you just couldn't find better folks  
If you searched all your life*

*Some mighty good genes went in to the making  
Of this Burgess family I'm speaking of  
A hard working, God fearing family  
Cemented by HIS LOVE*

*Have a happy reunion and hug Elaine Mote for me. She is a dear friend and  
classmate of some 50 years ago.*

*Jack Young (Of the Landersville Young's.)  
Oct. 6, 2001*

# A Collection of Burgess Family Recipes & Family Memories

## **WHY THE BURGESS FAMILY MOVED TO LAWRENCE COUNTY TOLD TO ELAINE HARRIS MOTE BY HER MOTHER KATIE MAE BURGESS HARRIS**

The story goes that Great Grandmother, Mary Frances P. Burgess had been very sick down in Sylacauga, Al.; the Doctor suggested that Ben bring her to the mountain so the air would be better for her... They came through Lawrence County and he fell in love with the land and made the decision to move here as soon as he could. Russellville was their destination and I have no idea how long they stayed there. There are some Burgesses there and one of their names is Ben. Mother had talked to them some I believe. As soon as they got back to the farm they made arrangements and moved to Moulton and it has never been the same since then. I think all of the Burgess men have “itchy feet”! You know – like to move around a lot. Loved the thrill of putting a farm in good order I suppose. Mother told me about Ben telling Mary Frances that he was thinking about moving again and she told him if he did he was going by himself. She had enough moving and would have none of it again.

James Simms told me a story about after Mary Frances had been dead a while that Ben wanted him to drive him to Decatur to see about marrying a woman from there. James said they pulled up in front of this house fairly early in the morning and a woman came out in her housecoat and yawning and Ben got right back in the car and told him to drive on that he had no use for a lazy woman. He wanted a worker. I believe James told me it was about 8 – 8:30. He later married a Austin woman from Moulton.

I found a piece of paper that had – Mrs. W.A. Collins, who lived in Florida, was a sister of Ben and Tom Burgess. Don’t know if contact was every made.

## **THE MOULTON ADVERTISER WAY BACK YONDER 100 YEARS AGO**

*THESE ARE THINGS I HAVE FOUND IN THE PAPER THAT PERTAIN TO OUR FAMILY & GIVES US A LITTLE INSIGHT AS TO WHAT THEY WERE INVOLVED IN WAY BACK THEN  
BY ELAINE*

April 14, 1898 – Mr. John Brewer has sold his shoemaker farm to Mr. Burgess, a Talladega gentleman, with the price being \$2,000.

March 9, 1899- There are a lot of stray cows on the Shoemaker old place among them one with a young calf. Go to see Burgess

Dec. 28, 1899 – We welcome Mr. & Mrs. Burgess to our town as citizens. They come from South Alabama and will occupy the late residence of R .S. Mile. I believe this is Tom Burgess and family).

November 29, 1906 - W. J. Berryman is building one of the most commodious residences on his place between Moulton and Landersville in Lawrence County. Uncle Ben Burgess has about finished his home on the same road and there are several other new houses going up.

Nov. 19, 1913 – J. B. Burgess is pushing the work on the pike through town connecting the Hillsboro and Decatur lines as fast as men can do it. When finished we can sweep through Hillsboro around by Decatur and Red Hill without seeing a mud hole. A big job, and it pulled our leg for about \$3,000 but Moulton is always equal to any emergency.

December 20, 1900 – Married on Sunday morning last by Hon. J. C. Kumpe, Mr. James Burgess and Miss Virgie Woodruff, all of this county. James is a brother to J. H. and Virgie is Molly's sister so their children were double first cousins. James & Virgie's children were named Dennis and Irene.

August 11, 1904 – W.M. Woodruff, Molly's father, left a free stone peach on our table last week the size of a small watermelon. It was sweet, juicy and delicious. Thanks.

May 10, 1906 – J.B. Burgess is having lumber delivered and work will soon commence on his new home.

July 27, 1905 – Uncle Tom Burgess was tied down in bed most of last week but we are glad to report him better and hope to see him out again.

Sept. 14, 1905 – We regret to learn of the unfortunate condition of Jake Burgess, who is down with typhoid fever in Mobile and in destitute circumstances.

Sept. 20, 1906 – J. B. Burgess has sold 200 acres of his plantation north of town to W. M. Woodruff, father of Molly and Virgie, for \$3,000. Only a few years ago Mr. Burgess purchased the entire place, about 400 acres, for \$1,800. This is the straw that shows where dirt is going to in our country.

August 27, 1998 – 60 years again - Gabe Woodruff, brother to Molly, has sold his beautiful suburban home to W. P. Miller, and we learn will move to town as soon as he can get possession of the parsonage.

August 18, 1908 – W. M. Woodruff, father of Molly, left us a sample of very fine corn last week which has a history that is worth telling. The seed of this corn was brought from North Carolina 75 years ago and has been in the Woodruff family all this time. It is as good as or better than when first brought here and the ears are the most evenly rounded we have heretofore examined.

July 26, 1906, to Mr. and Mrs. J. W. Burgess, a son and Jim is the happiest man that has been in Moulton this week. Congratulations to father and mother and best wishes to their son. Dennis was the son of Uncle Jim & Aunt Virgie W. Burgess.)

NO DATE ON PAPER – Uncle Ben Burgess is trying to quit farming, but has bought \$70.00 worth of new plow tools this year

October 17, 1957 – The Wheeler Chapter of the United Daughters of the Confederacy held its monthly luncheon meeting Thursday at the chapter's cabin. Co-hostesses were Mrs. Sadie Burgess Simms and Mrs. Lowe "Katie Burgess" Harris.

90 years ago ( 1-14-1999)

Uncle Tom Burgess and Uncle Bob Holloway held the lucky numbers in a. Bernstein's great drawing, the former getting a chair and the later a sewing machine.

100 years ago. July 27, 1905

Uncle Tom Burgess was tied down in bed most of last week, but we are glad to report him better and hope to see him out again.

Sept. 14, 1905

We regret to learn of the unfortunate condition of Jake Burgess, who is down with typhoid fever in Mobile and in destitute circumstances.

September 20, 1906

J. B. Burgess has sold 200 acres of his plantation north of town to W. M. Woodruff for \$ 3,000. Only a few years ago Mr. Burgess purchased the entire place, about 400 acres, for \$1800. This is the straw that shows where dirt is going to in our county.

60 Years Ago

September 1, 1938

Miss Marguerite Moody, Paul Turner, Earl Hodson, Albert Byars, James Simms and Marion Montgomery, Bobby Pickens and Edward Brewer of Moulton and Utah Campbell, Ennis Young and Russell Smith of Mount Hope will leave tomorrow for school in Auburn.

90years ago Sept 1, 1908

Gabe Woodruff has sold his beautiful suburban home to W. P. Miller, and we learn will move to town as soon as he can get possession of the parsonage.



### **Mother's Caramel Icing**

1 c. sweet milk      3 c. white sugar      1 c. butter

Combining 1 1/2 cup sugar with 1 cup milk, cook on low in sauce pan until smooth. Cook 1 1/2 cup sugar with 1 cup butter in black skillet until smooth. Combine 1st mixture to black skillet. Cook all together until caramel colored and thickened. (Not sure about vanilla, it was not in her original recipe).

*Submitted by Barbara Watson*

### **Noodle Salad**

1 pound fresh mushrooms, sliced	2 c. tiny English peas, drained
1 stick butter, melted	1/2 c. grated Parmesan cheese
1 (12 -ounce) pkg. small egg noodles, cooked and drained	1 T. chopped parsley
	Salt and pepper to taste

Sauté the mushrooms in 1/2 stick butter until tender. Add remaining butter to the noodles. Combine mushrooms, noodles, peas, salt and pepper. Heat until hot. Stir in parmesan cheese and parsley.  
Serve hot. Serves 12.

*Submitted by Barbara Watson*

### **Squash Casserole**

3 large squash, cubed	1 small onion, sliced
1 egg	1 can cream of chicken soup
1/2 cup shredded cheddar cheese	2 T. butter
10 Ritz crackers, crushed	2 T. pimento
4 T. chopped water chestnuts	1 small can mushrooms
1/2 c crushed potato chips	salt and pepper to taste

Cooked squash and onion in microwave until tender. Drain. Mix all ingredients except potato chips and cheese. Pour into buttered casserole dish. Bake 350, 40 minutes. Remove from oven, top with chips and cheese. Put back in oven for 2 minutes. Serves 8.

*Submitted by Barbara Watson*

### **Cornbread from scratch**

1 egg (beaten)	2 c. self-rising cornmeal
1 1/4 c. milk	1/4 c. oil
1 T. sugar	2 T. butter

Spray black skillet with non-stick spray. Melt butter in pan in oven while preheating to 350 degrees. Mix egg, milk, oil, cornmeal and sugar; pour into hot pan. Bake 30 minutes or until brown on top. Cut while hot and place large pat of real butter in middle of slice. Eat all you want! You can only do this once a year.

*Submitted by Barbara Watson*



**Corn Casserole**

2 cans white or yellow whole kernel corn                      1 cup diced onion  
 8 slices bacon    1 cup sour cream  
 salt and pepper to taste

Drain corn, cook and crumble bacon. Sauté onion in bacon drippings, drain. Combine all ingredients, reserving 1/2 cup bacon to top the casserole. Pour into 2 quart casserole dish. Bake at 350 for 35-40 minutes or until bubbly and slightly brown. Serves 8.

*Submitted by Barbara Watson*

**Angela and Dee's Fried stuff**

2 sliced potatoes (leave peeling on)    2 sliced squash (battered in cornmeal)  
 2 sliced onions    1 cup sliced okra (battered in cornmeal)  
 salt and pepper to taste

Melt grease in black skillet, add all ingredients to hot grease. Turn on low, cover for a few minutes. Turn as usual to keep from sticking. Ready when tender and browned.

*Submitted by Barbara Watson*

**Microwave Fudge**

1 bag chocolate chips    3/4 bag butterscotch chips  
 1 can sweetened condensed milk    1 t. vanilla  
 (nuts and raisins optional)

Melt all but vanilla in microwave; stirring often. Remove and add vanilla, nuts, raisins or whatever you like.

Place round glass in middle of 9" round buttered or wax paper lined cake pan. Pour mixture around glass.

This is really neat around Christmas, it looks like a wreath.

*Submitted by Skyler and Jesse Burgess*

**Won-Ton**

1 pkg. Won-ton bread (produce section)  
 1 lb. sausage  
 1/2 cup ranch dressing  
 1 cup shredded cheese

Brown sausage in skillet, drain. Mix cheese and ranch to sausage mixture. Place bread inside of each hole in regular size muffin tin. (bread will hang out) Spoon 1 to 2 T. sausage mixture into each hole. Cook at 300 for 5 to 6 minutes or until crisp. Makes 2 to 3 dozen.

*Submitted by Skyler and Jesse Burgess*

### **PO FOLK'S CAVIER**

1 can black-eyed peas (rinsed)  
1 can small black beans (rinsed)  
1 small bag of frozen shoe-peg corn (if you can't find shoe peg, any good brand baby frozen corn will do)  
1 bell pepper diced very small  
1 med. onion diced very small  
1 cup salad tomatoes diced small  
¼ cup (or to taste) jalapenos diced (fresh if you have it – from a jar is fine) If you use from a jar, pour a little of the juice in as well (if you want it to kick a little)  
1/8 cup cilantro (fresh if you have it, dried if not)  
½ bottle Italian dressing

Mix together and let sit overnight in the refrig. Enjoy with chips

*Submitted by Mollie Steenson*

### **ZUCCHINI SQUASH CASSEROLE**

½ cup water  
5 medium squash  
1 large onion  
2 tbsp. margarine  
½ tsp. salt  
¼ tsp. pepper  
¼ tsp. garlic powder

Boil all of the above in only ½ cup water until done. Do not drain.

1 sleeve Ritz Crackers crushed fine  
Parmesan Cheese  
Grated Cheddar Cheese

In casserole dish layer ½ squash, entire amount of Ritz Crackers, sprinkle with Parmesan Cheese, put the remainder of the squash on top of Parmesan Cheese. Sprinkle with more Parmesan Cheese and then sprinkle grated cheddar cheese to lightly cover the casserole.

Serves 6 – 8

*Submitted by Mollie Steenson*

### **THINGS I LEARNED TO COOK FROM MY MOM (Ruth Burgess, wife of Wilson)**

#### **TURNIPS AND GREENS**

Good mess of fresh turnip greens (about one plastic grocery bag filled real full)  
Washed, picked through, large veins in older leafs removed

6 med. turnips peeled and quartered

Place turnips in the bottom of the pot (you know the pot – the old black cast iron pot you got from your grandmother) Place greens on top of the turnips

Pour in 1 cup water, ¼ cup apple cider vinegar, ¼ cup corn oil, salt and pepper to taste

Simmer until the greens are cooked down and the turnips are tender (no less than an hour)

Serve with pepper sauce (you know the pepper sauce – the one with little peppers that are covered with vinegar and kick)

Best served over buttermilk cornbread

*Submitted by Mollie Steenson*

### **CHICKEN SOUP**

1 chicken boiled and de-boned

5 med potatoes chunked

1 onion coarsely chopped

3 carrots cleaned and chopped

1 bag frozen green beans

1 bag frozen sweet corn

1 large can diced tomatoes

2 sm cans tomato soup

1 tsp garlic powder & 1 tsp onion powder & 1 Tbsp salt (or to taste) & ¼ tsp pepper (or to taste)

2 bay leaves & ¼ tsp basil & (any other seasoning you like – a few drops of Louisiana Hot Sauce makes it kick)

2 cups water (as it cooks, keep an eye on the water content as more may need to be added)

Simmer until done (no less than 2 hours)

Serves 8 - 10

*Submitted by Mollie Steenson*

### **Strawberry Salad**

1 can Strawberry Pie Filling

1 large can crushed pineapple (drained)

1 can Eagle Brand condensed milk

1 16 oz Cool Whip

1 8 oz sour cream (optional)

1 cup chopped pecans (optional)

Mix together well and chill or freeze. May add few drops of red food coloring if needed.

Servings: 8 – 12

*Submitted by Peggy Burgess West*

### **Broccoli/Rice Casserole**

1 bunch fresh broccoli  
2 cups cooked rice  
¼ cup chopped onion (or to your preference)  
½ stick melted butter  
1 can cream of mushroom soup  
1 cup shredded cheese

Wash and cut broccoli into bite size pieces. Cook in microwave until almost done. Sauté onion in butter, then add soup and ½ cup cheese. Mix well and add rice and broccoli. Put in casserole dish and cook on 350 for 30 minutes. Put remaining cheese on top, return to oven until melted.

Servings: 8

*Submitted by Peggy Burgess West*

### **Tiger Butter**

1 package almond bark-vanilla flavored (24 ounces)  
1 cup peanut butter  
1 package milk chocolate chips (11.5 ounces)

Melt almond bark in microwave according to package directions. Stir in one cup of peanut butter. Spread mixture in cookie sheet lined with parchment paper or aluminum foil. Melt chocolate according to package directions and spoon over peanut butter mixture. Swirl milk chocolate with end of butter knife. Let cool then cut or break into pieces.

*Submitted by Peggy Burgess West*

### **Crock Pot Dressing**

3 -4 chicken breasts  
5 cups broth  
1 can cream of chicken soup  
1 can cream of celery soup  
1 can water (I use 2 can of chicken soup and no water)  
1 ½ teaspoon salt  
1 teaspoon black pepper  
1 cup chopped onion  
1 stick margarine  
2 Tablespoons sage  
3 Tablespoon oil

1½ cups buttermilk  
1½ cups self rising flour  
1½ cups self rising corn meal  
5 eggs  
1½ teaspoons baking powder

Cook chicken in water until done. Save 5 cups broth. De-bone and cut into bite size pieces. Set aside. Add together broth, soups, water, salt, pepper, onion, margarine, and sage. (I sauté the onion in the margarine first). In a large skillet add oil and heat. Mix buttermilk, flour, cornmeal, eggs and baking powder well. Pour into hot skillet. Bake in 450 degree oven until done. Crumble bread and add chicken broth mixture. Add chicken. Pour into crock pot and cook on low 3 – 4 hours. (I use a crock pot liner) I often make this up the day before and store in refrigerator overnight. I then heat in microwave before putting in crock pot.

Servings: 8 – 12

*Submitted by Peggy Burgess West*

### **Cheese Dip**

½ cup milk  
½ cup mayonnaise  
1 package Hidden Valley Ranch mix  
8 ounce package cream cheese  
2 cups finely shredded cheddar cheese  
2 – 3 Tablespoons sour cream (optional)

Mix well and serve with crackers.

*Submitted by Peggy Burgess West*

### **Sour Cream Sugar Cookies**

2 cups white sugar  
1 cup shortening or margarine  
2 eggs  
2 Tablespoons baking soda  
1 cup sour cream  
5 cups plain flour  
2 teaspoons vanilla  
Dash salt

Mix well. Chill at least one hour (can be stored in the refrigerator for 1 – 2 days).

I roll in sugar, put on pan sprayed with Pam and bake for 8 – 10 minutes (brown on edges) at 350 degrees.

I half the following icing recipe and use for these cookies.

Servings: 75 to 100 cookies

*Submitted by Peggy Burgess West*

### **Icing**

¾ cup Crisco shortening  
1 stick margarine  
2 boxes confectioners' sugar  
½ cup minus 2 Tablespoon water  
1 teaspoon vanilla

Mix Crisco and margarine with electric mixer. Add remaining ingredients and mix well for at least 5 – 7 minutes. This will keep in the refrigerator several days. It will be soft on the inside but harden on the top.

### **WOODRUFF POTATOES**

Several large Irish Potatoes  
Salt  
Red/Black Pepper  
Bacon Drippings

Peel and slice potatoes in thin ¼ inch slices  
Place in black iron skillet (or any skillet) and cover with water  
Add salt, red/black pepper to taste (MawMaw Burgess's were red hot)  
Add two – three tablespoons of bacon drippings  
Cook over medium heat until water has thickened, cooked down and potatoes are soft.  
(These potatoes are super fast to prepare and delicious with pinto beans, fresh onions and hot cornbread)

*Submitted by Patricia Burgess Mullican*

### **BOILED CHOCOLATE COOKIES**

(Sadie calls them MawMaw Cookies and we make them a lot)

2 Cups Sugar  
¼ Cup Cocoa  
Pinch of Salt  
½ Cup Sweet Milk

Mix dry ingredients together, add milk. Stir, bring to a rolling boil. Boil 2 minutes. Then add:

1 Stick Margarine (Regular)  
½ Cup Peanut Butter  
1 Tablespoon Vanilla  
3 Cups Oats

Mix well, then spoon onto wax paper. Let cool until firm.

*Submitted by Patricia Burgess Mullican*

### **PEGGY'S POULET**

3 Cups (Cooked) Diced Chicken  
8 Ounces of Pepperidge Farm Stuffing Mix (Blue Label)  
1 ½ Cups of Milk  
1 Cup of Butter (Melted)  
½ Cup of Mayo

Mix butter, milk and mayo with stuffing mix. Add chicken, pour undiluted cream of chicken or cream of mushroom soup over and then put 1 cup of shredded cheese on top. Bake 45 minutes at 350 degrees. (It doesn't matter if the pan gets dropped upside down on the kitchen counter and everything scooped back into pan. It's still delicious!)

*Submitted by Patricia Burgess Mullican*

### **TRAVIS HOUSE COOKIES (3 DOZEN)**

1 Egg White, Beaten to Stiff Froth

Add:

1 Cup Brown Sugar, and Continue Beating

Stir in:

1 Level Tablespoon Flour  
Pinch of Salt

Then:

1 Cup Chopped Pecans

Drop (by small spoonfuls and far apart) on buttered cookie sheet and bake at 325 degrees for 10 minutes. Remove from cookie sheet when partly cooled.

*Submitted by Patricia Burgess Mullican*

## **HAWAIIAN PIE**

¼ Cup Flour  
1 Cup Sugar  
1 Medium Can Crushed Pineapple (Undrained)

Mix above, bringing to a boil. Remove from heat and add:

1 Package Orange Jello  
1 Can Drained Pie Cherries  
1 Cup Nuts  
5 Bananas, Sliced

Mix and pour in baked pie shells, refrigerate before serving. Add Cool Whip. Makes 2-3 Pies  
*Submitted by Patricia Burgess Mullican*

## **Billie Burns Collier Recipes:**

### **Butterscotch Pie**

*This is as close as I have found to Grandmother Burgess' pie that I remember eating at her house when I was young.*

1 baked pie shell  
3 egg white  
¼ tsp. cream of tartar  
¼ cup granulated sugar  
1 cup packed brown sugar  
¼ cup cornstarch  
¼ tsp. salt  
1 12-oz. can (1 ½ cups) evaporated whole milk  
3 egg yolks  
1 cup milk  
3 Tbsp. butter, sliced  
1 tsp. vanilla extract

Preheat the oven to 350 degrees. For meringue, in a large mixing bowl combine granulated sugar and ¼ cup of the brown sugar; set aside. With an electric mixer, beat egg whites at medium speed until peaks form. Gradually add the sugar mixture, 2 tablespoons at a time, beating at high speed until stiff peaks form. Let stand at room temperature while making filling.

For the filling, in a medium saucepan combine the remaining ¾ cup brown sugar, the cornstarch, and salt. Whisk in about ½ cup of the evaporated milk and then the egg yolks. Whisk in remaining evaporated milk and the 1 cup of milk.



Cook over medium heat, whisking constantly, until mixture is thickened and bubbly. Remove from the heat and stir in butter and vanilla until blended. Pour into baked pie shell. Spoon the meringue over top, spreading evenly and sealing to pie shell. Bake 15 minutes. Cool on a rack away from drafts for 1 hour. Chill 3 to 6 hours before serving, cover for longer storage. Serve cold. Makes 8 servings.

*Submitted by Billie Burns Collier*

### **Olive Spread**

*This was my Mom's (Burns) favorite. She used it as a sandwich spread.*

6 oz. soft cream cheese  
½ cup mayonnaise  
1 cup chopped salad olives  
2 Tbsp. olive juice  
½ cup chopped pecans (I toast them)

Chill well and serve with crackers.

### **Lemon Butter Tarts or Lemon Curd**

½ cup butter  
2 tsps. Grated lemon rind  
½ cup lemon juice  
1 ½ cups sugar  
3 whole eggs  
3 egg yolks

In the top of a double boiler, melt the butter. Stir in the lemon rind, juice and sugar. Beat the eggs and egg yolks together, with a mixer, until thick; blend into lemon mixture. Cook, stirring constantly, over hot water until mixture is very thick. (This takes a while.) Chill before using. This can be used as a filling for tarts or pie. I also use it as a filling for coconut cake. *Jason asks for this every Christmas.*

*Submitted by Billie Burns Collier*

### **Pie Crust (good and easy)**

In a food processor, blend together:

½ tub of soft cream cheese  
1 stick of real butter  
1 ½ cups all purpose flour  
Dash of salt or sugar

When it resembles cornmeal, dump into a large plastic bag and squeeze together until you have a ball. It is not necessary to chill, but I usually do while I am making the filling.

## **Caramel Icing**

*My Grandmother Terry made a wonderful Caramel Icing, but I could never get it right. I have found this one in Russell Priest cookbook, that works for me.*

1 cup dark brown sugar  
½ cup real butter melted  
1/3 cup evaporated milk  
1 tsp. good vanilla  
3 cups sifted powdered sugar

Combine brown sugar, butter, and evaporated milk and bring to a rolling boil, stirring constantly. Add vanilla and cool to room temperature. Add powdered sugar to the cooled mixture while beating. Add hot water or more sugar to give spreading consistency.

*Submitted by Billie Burns Collier*

## **What I Remember!!!!!!!!!!!!**

Submitted by Barbara Watson

I always thought snuff looked so good, so smooth and chocolately pilled up high on Mama Burgess's match stick. One cold winter evening as we were sitting in her room in front of her crackling COLE (not wood) fireplace, she let me have a dip. She laughed (she did not often do that unless she had pinched the fire out of you). That snuff stuff was bitter, awful, disgusting. That experience conquered me. Never again did I ask her for a dip. That may be why I still have her Bruton Scotch Snuff cans displayed on a shelf in my living room today.

\*\*\*\*\*

I remember the excitement as a small child anticipating the family reunion at **our house**, why, I don't know we had none of the luxuries we have today; no inside plumbing, no air conditioning, barely electricity in some rooms. Why did our city cousins come to our house? I guess Daddy was very persuasive.....or just maybe they enjoyed the freedom of country life. Maybe they enjoyed the splashing in the branch, eating green apples and picking black berries and eating them right off the vine, roaming the pastures, playing in the hay barn and in the grain crib, where we were not allowed to play. They could have liked the excitement of having a cow chase you which made you learn to climb a tree or fence really fast.

We all loved the great food, all you could eat and everything imaginable. Mother would cook for days. We would spread the food on a large table under the trees in the back yard. The best fried apple pies and fried chicken on this earth. I am sure someone brought a 4 layer coconut cake (from scratch of course.) Cake mixes had not been invented yet.

It was a really fun day for everyone young and old. Sometimes, a few would even spend the night in that old two story haunted house. We would stay up late (probably 8 or 9) and listen for

the Haunts and tell scary stories. If Mama's Burgess sisters stayed the night they would stay up, play cards and dip. (not me, I quit)  
I loved to listen to them, they were a blast.

Times were hard back then, as children we did not always realize it. We did have lots of fun and we still have our memories, let's pass them on to our children.

### **I REMEMBER . . .**

Submitted by Patricia Burgess Mullican

MawMaw Burgess standing in the dining room (between her side of the house of ours) and letting us kids hide behind her long white apron so we wouldn't get a spanking.

Sitting on the side screened-in porch with MawMaw Burgess and hearing her "Words of Wisdom" regarding the "Do's" and "Don't" for "nice" girls. Nice girls didn't wear red dresses, didn't wear shorts, and didn't associate with "lower class" people. MawMaw was very, very conscious of the different "classes" of people (her words). Her favorite chair was in the Northeast corner of the porch, where she always had handy her Bruton Snuff can and spittoon. The snuff was used for medicinal purposes; such as insect and bug bites. We would run to MawMaw after being bitten by something, and she would put a big glob of the wet snuff on the bug bite.

Beating the egg whites for MawMaw's famous caramel, chocolate and vanilla custard pies on Sunday mornings before we went to Church. Mother and MawMaw would each cook their Sunday dinners and would combine their meals on the Sundays we had company. We would add extra leaves, as needed, to the dining room table to make room for everyone.

One Sunday MawMaw used salt instead of sugar in an apple pie she had baked for dinner. No one realized this until the pie was cut and a big bite taken. I can't remember for certain who took the first bite (sort of think it might have been Holt), but I do remember we had a lot of company that day. While everyone else thought it was funny, MawMaw was absolutely mortified!!!

Aunt Bernice would bring MawMaw a case of cokes when she visited. MawMaw would always share the cokes with us kids. This was a very special treat for us and we would take tiny, tiny sips in order to make the coke last longer.

After the loss of PawPaw Burgess, my sisters and I would take turns sleeping with MawMaw. She would cook oatmeal and biscuits for breakfast and put lots of sugar and butter in the oatmeal. The one that spent the night with her got to eat breakfast with her. Hot biscuits with oatmeal is still a favorite breakfast of mine.

PawPaw Burgess's watermelon patch in the field below the big barn. He always had yellow and red meated melons and would keep them in the cellar so they were always cool and ready for eating. I remember, one Sunday afternoon, Smitty, Aunt Burns, Billie Burns, Becky and Beth

came to visit. All of us kids played, while the adults visited while sitting in the shade of the large trees in front of the side screened-in porch. The adults sat in the white metal swing and chairs. We all ate watermelons that day and PawPaw Burgess sent some home with them.

Elaine and Barbara Faye sitting up in the big green apple tree in the front yard of the house eating green apples.

Taking a walk down in the fields with Cilla and finding a persimmon tree. The ripe persimmons were not nearly as pretty as the unripe, so Cilla took a bite of an unripe persimmon! There is nothing as sour or awful as an unripe persimmon!!! I can't remember the details of why we didn't warn her in advance, but surely, we didn't let this happen on purpose!!

Billie Burns staying with MawMaw Burgess for a few days one summer and getting to sleep late. We kids never got to sleep late. We all had chores to do each morning and evening; milking cows, feeding chickens, hogs, and helping Mother cook breakfast. Daddy always had us busy doing something; if he couldn't find anything else, he would have us cutting the weeds and undergrowth off the fences on the farm. We were always glad to see rain, so we could stay inside and play. I milked cows morning and night, from the first grade until I graduated high school. I am glad that I learned to work and grew up on a farm – but – after Ray and I married and I moved to Decatur – I had it made and I KNEW IT!!!!

PawPaw Burgess sitting in his rocker listening to the radio and reading the newspaper.

### **Jesse Burgess – Katie Mae Burgess Harris - Family Recipes & Memories:**

#### **Sausage and Cheese Muffins**

2 cups bisquick  
1 pound cooked sausage, crumbled  
2 tbs. sugar  
1 egg  
1 cup milk  
1 cup shredded cheddar cheese  
¼ cup melted butter

Mix together all ingredients. Pour into muffin pans. Bake at 375° for 18-20 minutes.

Usually makes about 18-24 muffins or you can make 12 muffins and 4 small loaves. There is a pan you can buy that is made for the 4 small loaves.

*Submitted by Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

#### **Mom's Chocolate Pie**

2 eggs  
¾ cup sugar

3 Heaping Tbs. Flour  
2 Tbs. Cocoa  
1 tsp. vanilla  
1 ½ cups milk  
3 Tbs. butter  
1 pie crust

For Meringue:  
Whites of 2 eggs  
1 tsp. cream of tartar  
3-4 Tbs. sugar

Separate eggs and save whites for meringue. Keep egg whites chilled while working. Brown pie crust as directed on package. Place the rest of the ingredients in a medium size pot. Bring to a boil and stir constantly until thickened. Pour into browned pie crust. Allow to cool while preparing meringue.

Preparing Meringue:  
Pour cream of tartar into chilled egg whites. I like to chill my egg beaters as well and ALWAYS use a glass bowl to make meringue. Beat eggs on high speed until stiff peaks form. Add sugar and continue to beat until sugar is completely mixed. Top pie with meringue. Place pie in oven on broil for just a few minutes, but constantly check as meringue will burn quickly. You just want it slightly golden.

*Submitted by Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

### **Caramel Apple Salad Recipe**

SERVES 6 -8

1 container Smucker's sugar free caramel ice cream topping  
1 (8 ounce) can crushed pineapple, with juice  
2 red delicious apples, diced and unpeeled  
2 granny smith apples, diced and unpeeled  
1 (8 ounce) container Cool Whip, thawed  
1 cup mini marshmallows  
1-2 cups of roasted walnuts

In large bowl, add caramel topping to Cool Whip, and beat until blended, scraping bottom and sides of bowl. Add remaining ingredients and mix well. Cover and refrigerate overnight.

*Submitted by Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

### **World Tour Chocolate Cake Recipe**

1¼ hours | 15 min prep

SERVES 16

1 (18 ounce) box devil's food cake mix  
1 (3 1/2 ounce) package instant chocolate pudding mix

1 cup sour cream  
1 cup whole milk  
1/2 cup vegetable oil  
1/2 cup water  
4 eggs  
3 cups semi-sweet chocolate chips  
6 tablespoons butter  
1/2 cup pecans, chopped

Preheat oven to 350°.

Grease and flour a 10-inch Bundt cake pan.

In large bowl, combine cake and pudding mixes, sour cream, milk, oil, water and eggs.

Beat on medium for 4 minutes, add 2 cups chocolate chips.

Pour batter into pan and bake for 40-50 minutes. Test for doneness.

Turn out on a wire rack and let fully cool.

Melt butter and remaining chips in a double boiler or microwave. Stir until smooth.

Drizzle on cake. Sprinkle with pecans.

*Submitted by Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

### **Great Potato Soup Recipe**

This recipe is so easy. My mom used to make a big batch of this (she would double the recipe) and it would last for a couple of days. My whole family loved it. Now I make it for my own family.

50 min | 10 min prep

SERVES 6, 1 1/2 cups

1 (5 lb) bag red potatoes  
1 lb kielbasa or Polish sausage  
1 large yellow onion  
1 (16 ounce) package Velveeta cheese  
3 cups milk, I suggest nothing lighter than 2%  
3 tablespoons chives

Cube Velveeta and meat into bite size pieces, place to the side.

Peel and quarter potatoes.

Cut onion into pieces no larger than a quarter.

Boil potatoes and onions until the potatoes are soft.

Pour about 1/2 of the water in the potatoes out.

Pour milk into pan, add cheese and meat, cover and simmer for 20-30 minutes, stirring frequently.

Add chives and continue to simmer for 10 minutes.

This soup tastes better the longer it stands and is super the day after it cooks.

Be careful as it has a tendency to scorch if you cook it too fast.

*Submitted by Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

*My first son was born in 2005. Adam and I decided we were going to start spending at least most of Christmas day at home, enjoying watching our kid(s) play with their toys. So, in 2007, I started a tradition of cooking Christmas breakfast at my house and inviting all of **our parents**, grandparents, aunts, uncles and any siblings that wanted to join us to come eat and watch the kids open and enjoy the presents. Both of these next dishes have been a great hit over the past couple of years. Hope you can enjoy them too. – Julie Sandlin*

### **Breakfast Casserole #1**

40 min | 15 min prep SERVES 8 -10, 1 9X13 PAN

1 (8 ounce) package crescent rolls  
1 (8 ounce) package brown & serve sausage, thawed and crumbled  
1 package of pre-cooked, heat and serve bacon, heated and crumbled  
1 (8 ounce) package monterey jack cheese, shredded  
4 eggs  
3/4 cup milk  
1/2 teaspoon salt  
1/4 teaspoon pepper

PRESS CRESCENT ROLLS INTO A 9X13 PAN, PRESSING 1" UP THE SIDES OF THE PAN. SPREAD BACON AND SAUSAGE OVER BOTTOM, SPRINKLE WITH CHEESE. BEAT EGGS SLIGHTLY, ADD MILK & SPICES. POUR OVER SAUSAGE AND BACON. BAKE @ 400 DEGREES FOR 20-25 MINUTES.

*Submitted by: Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

### **Breakfast Casserole #2**

1¼ hours | 20 min prep SERVES 6

1 1/2 lbs hash browns, frozen  
1 lb bacon or sausage  
3 eggs  
2 ounces Velveeta cheese  
2 ounces cheddar cheese, shredded  
1 can cream of potato soup  
salt and pepper

Cook the hash browns with the onion till crisp.  
Fry the meat.  
Mix in a 13 X 9 pan.  
Add the cheeses, soup, beaten eggs, salt and pepper.  
Bake at 350 for 30 to 50 minutes.

*Submitted by: Julie Sandlin (wife of Adam Sandlin, grandson of Elaine Harris)*

*When my first son, Roy was born, he would go and visit his great-grandparents (Royal and Elaine Harris) almost everyday. We seldom knocked before going in, as I had been in the family for 14 years and certainly thought they were my grandparents too, not just my in-laws. I was really working with Roy trying to teach him everyone's names and he was doing really well...he was only around 13 months or so. Well, Elaine has a tendency to holler out "WooHoo" whenever you enter her house if you don't knock, so that you will answer and she will know who is coming to visit. Roy immediately picked this up and Granny and Papaw (Royal and Elaine) became Papaw and WooHoo until he was around 3 years old! No one even tried to correct him because it was just too precious for him to change it! – Julie Sandlin*

### **Mama Kate's Cabbage-Cheese Casserole**

I call this Mama Kate's Casserole because she made this the first time Gary and I ate supper with her. We had just started dating and she invited us for supper and made this wonderful dish, corn and country fried ham. It was wonderful. One of many sweet memories I have of (Mama Kate) Katie Mae Harris. – *Sylvia Rice Mote (wife of Gary Mote, son of Elaine Mote)*

1 - 2 ½ lb. cabbage, shredded  
3 Tbsp. butter  
3 Tbsp. flour  
1 tsp. salt  
1 tsp. dry mustard  
1 cup evaporated milk  
2 cups grated cheddar cheese  
3 Tbsp. melted butter  
2 cups dry bread crumbs

Cook cabbage in boiling water until just tender. Drain; reserve ½ cup liquid. Melt butter in sauce pan; stir in flour, salt and mustard. Add reserve liquid, milk and cheese; cook, stirring until cheese melts.

Place 1/3 of the cabbage in casserole dish. Pour 1/3 of the cheese sauce over cabbage; repeat layers 2 more times.

Mix melted butter with crumbs; sprinkle over cabbage mixture. Bake in preheated 350 degree oven for 30 minutes.

*Submitted by Sylvia Rice Mote*

### **Wiener Schnitzel (German Fried Veal/Pork)**

1 lb. of veal or pork flattened into thin pieces with a mallet  
4 eggs  
¼ cup of milk  
Flour and bread crumbs for coating  
1 lb. of potatoes  
3 ½ Tbsps. Butter



1 handful parsley (finely chopped)  
Oil and butter for frying

*To serve:*

Lemon juice  
Cranberry compote  
Salad

Flatten the veal thoroughly to a thickness of your liking (about ¼ inch). Season with salt and pepper. Boil the potatoes until soft, then set aside, keeping warm. To bread the veal, arrange 3 soup bowls next to each other on your work surface, filling one with flour, one with the eggs beaten up with the milk and one with the breadcrumbs. One by one, thoroughly coat the meat with flour, then pull through the egg mix and finally coat with the breadcrumbs. Heat some oil in a pan, about ¼ inch high, add some butter, taking care not to burn it, then fry the Schnitzels over a medium heat, turning over repeatedly in the process. Best to just use some tongs and keep the veal piece gripped while flipping. Keep warm until you have fried all of them.

Heat some butter in a pan, add the parsley and roll and reheat the potatoes in it.

Serve the Schnitzels with the potatoes, the cranberry compote and some salad.

*Jodie T. Mote, CPA (grandson of Elaine Mote)*

## **BLT DIP**

2 cans Rotel tomatoes, drained  
1 pkg. Hormel Real Bacon (in a bag)  
1 cup mayo  
1 cup sour cream  
8 oz. cream cheese

Mix well, chill and serve with Fritos.

*Submitted by Elaine Mote*

## **MEXICAN CORN BREAD**

1 ½ cups self rising meal  
2 eggs  
1 cup cream style corn  
1 cup buttermilk  
1 large hot pepper  
1 cup grated medium sharp cheese

Mix all ingredients except cheese. Put ½ batter in hot greased pan, then ½ cheese. Place rest of batter on top and add rest of cheese. Bake at 400 degrees until brown.

*Wallace Lowe & Elaine Harris*

## SQUAW CORN

1 lb. extra lean ground beef  
1 med. onion, chopped  
1- 16 oz. can nibblet corn (Do not drain)  
1 - 15 oz. tomato sauce  
¼ tsp. black pepper  
½ tsp. salt  
1 cup grated extra sharp cheddar cheese

Brown beef and onions. Drain well. Return to pan and add other ingredients, **except** cheese. Simmer for 15 minutes. Just before serving, remove from heat, add cheese, and stir until melted. Yield: Eight servings.

*Submitted by Cilla Estell Vaughan Windle, Dothan, AL*

## CRUSTY NEW POTATOES

1½ lb. small new red potatoes, quartered.  
2 Tbs. olive oil  
2 garlic cloves, crushed  
Water  
Salt and pepper to taste

Place potatoes in heavy large non-stick skillet. Add enough cold water to cover by ⅓. Add oil, garlic. Salt and pepper to taste. Bring to boil. Reduce heat to medium. Cover, cook until water has almost evaporated, turning occasionally. Increase heat to medium-high and cook uncovered until potatoes are crusty brown, turning occasionally. Discard garlic. Serve piping hot. Yield: Four servings.

*Submitted by Cilla Estell Vaughan Windle, Dothan, AL*

## VENETIAN RICE

4 slices bacon, fried, crumbled	1 Tbs. butter
1 small onion, minced	1 - 10 oz. pkg. frozen Le Sueur English peas
¾ cup regular uncooked white rice	1-can Campbell's Chicken Broth
½ can water	1 tsp. salt
¼ cup shredded Parmesan	Dash black pepper

Thaw sealed pea pouch in warm water. Fry bacon until crisp; drain on paper towel. In buttered skillet, cook onions with peas for 5 min. Add rice and stir until well-coated with butter. Stir in water, broth, salt and pepper. Simmer, covered for 20 min (or until rice absorbs all liquid and is tender), stir occasionally. Toss in Parmesan cheese and crumbled bacon. Yield: Six servings.

*Submitted by Cilla Estell Vaughan Windle, Dothan, AL*

**J. H. & Molly Burgess – Jimmie Burgess Berryman- Family Recipes:**

*Here are some of Mother's (Jimmie Burgess Berryman) recipes.*

**BROCCOLI CASSEROLE**

1 Onion chopped  
½ stick butter  
4 10-oz. pkg. frozen broccoli chopped, cooked and drained well  
2 ½ cups cooked rice  
4 cans cream of chicken soup  
4 oz. Cheeze Whiz

Sauté onion in butter. Combine all ingredients. Bake at 350 degrees for 45 minutes.  
Serves 6.

*Submitted by Ralph Berryman*

**GREEN BEAN CASSEROLE**

3 cans green beans, drained  
2 cans cream of mushroom soup, no water added  
2 cans mushrooms  
2 cans French fried onions, 1/4 cup goes in mixture, the rest on top  
1 can sliced water chestnuts

Mix ingredients. Put rest of French fried onions on top. Bake at 350 degrees for 20 to 30 minutes or until bubbly.

*Submitted by Ralph Berryman*

**SAUSAGE BALLS**

3 cups Bisquick mix  
1 lb. hot sausage  
1 lb. shredded cheddar cheese  
Mix all together. Roll into balls. Bake at 400 degrees for about 10 minutes.

*Submitted by Ralph Berryman*

**CHESS PIE**

1 pie shell  
3 egg yolks  
1/2 cup butter  
1 cup sugar  
1 tablespoon flour  
1 teaspoon vanilla

While making filling, place pie shell in 350 degree oven to pre-cook. After mixing filling, pour in pie shell and cook until set and brown.

*Submitted by Ralph Berryman*

**SHORTBREAD**

1 lb. soft butter  
1 & 1/2 cups sugar  
1 egg

5 cups flour  
pinch of salt

Cream butter and sugar. Add egg, salt and flour. Mix well. Press onto greased pans- make mixture about 3/4 inches high. Bake at 325 degrees for about 45 minutes or until golden brown. cut into squares. This will keep well for several days.

*Submitted by Ralph Berryman*

**BENJAMIN AND MARY FRANCES PEPPER BURGESS FAMILY  
AS REMEMBERED BY ELAINE HARRIS MOTE**

**THE BURGESS GIRLS**

*By Elaine*

J. H. & Molly lived in Leighton, Al during this period. Their house was full of children, 5 girls and 2 boys. The Girls were, all about 2 years apart and Wilson might have been a little over 2 years Billy. Wilson had been really worrying little ALL DAY and just making him miserable. He finally made him cry and the boys told Wilson "O.K. Buddy" we told you we would get you good if you made him cry. Five Beautiful Sisters had made their plans. They started chasing Wilson and ran him all over that farm, finally catching him out by the road to town, which was well traveled. They threw him on the ground and stripped him "BUCK NAKED". The funny site was seeing 'LONG TALL, SKINNY WILSON WITH WHITE BUTT SHINNING AS HE STREAKED TOWARD THE HOUSE.' Never in that home was there a dull minute.

**BURGESS GIRLS DATING  
BY ELAINE**

All the Burgess Girls were dating at the same time. In the winter time the boys would all come in a wagon; like all parents they worried about these boys being good to their girls. Granddaddy would build up a big fire in the fireplace and the boy's would come in, line up with their coat on. If they had been drinking before coming they hot room would send them running outside to throw up. If you didn't throw up she made you stand up, open your mouth so she could smell their breath...

**4<sup>th</sup> OF JULY BURGESS FAMILY PARTY AT SOMMERVILLE, AL  
HOME OF J.H. & MOLLY WOODRUFF BURGESS  
WILSON & RUTH STEINSON BURGESS  
PATRICIA, PEGGY, MOLLY, BARBARA & BILLY JOE  
BY ELAINE**

All the family gathered at the home of J. H. & Mollie, Wilson, Ruth and family. They owned a big farm and had a two story white wooden house. Big rocks were in the front yard and were

separated far enough apart to make wonderful rooms for the girls to play house or the boys to have a fort. There were a lot of different fruit trees in the yard and grandmother had a big garden place. They had a big Smokehouse which usually had lots of salted down pork for the family to eat. There was a well with wonderful water to drink and of course an outside two seater toilet house. Pugh Whee! One of the things children visiting had to do was draw a bucket of water when grandmother said to, also a big tub of water to warm in the sun for night time baths. Under the drain at the corner of the porch was a big rain barrel and the water caught was wonderful to wash your hair in making it so soft and shiny. Inside there was a bathroom which could be used when it had rained enough to fill up the large water tower in that corner of the house. It was heaven to get to use the bathroom and take a shower in the house.

Aunt Jimmie Burgess & husband, Uyles Berryman, owned a Bar-B-Q place in Leighton, Al. They had a colored man who did their Bar-B-Q for them. They arrived on the farm in the late afternoon and Uncle Wilson had dug a big hole in the ground and the cook had a whole pig seasoned and wrapped in something. They put coals in the pit and covered that pig up and he cooked all night in the pit. You talk about good! Everyone was there and that was really a crew of us.

Granddaddy Burgess was a WONDERFUL STORY TELLER. As it got dark and everyone gathered around to talk and as conversation slowed and children were getting sleepy he would start telling GHOST STORIES. He could make the hair stand up on your head. You could just feel that ghost breathing down your neck. The bad thing was when it came time for the children to go to bed we had to take a lamp, climb those narrow dark stairs and go to bed. I am here to tell you it took some nerve and a big jump to get in bed and cover your head up. Grandmother used the fertilizer sacks to make sheets, kitchen towels, hand towels, bedspreads and anything else she needed. She could never quite get the smell of fertilizer out of them and when I think of staying with them I remember the smell. I have some of those sacks and that smell is still on them. I remember the catch all drawer in her kitchen was full of balls of thread she had saved from raveling out those sacks. She saved everything! Came in handy too.

THE WAY TO DRINK OUT OF A WATER BUCKET WITH A COMMUNITY DIPPER -  
PUT YOUR MOUTH AS CLOSE TO THE HANDLE AS POSSIBLE AND DRINK FAST.

*Elaine*

THE WAY TO BE SAFE WHEN YOU HAVE TO USE AN OUTDOOR TOLIET – YOU  
LOOK UNDER THE SEAT FOR “SNAKES”

*Elaine*

### **LOOK OUT FOR THE BURGESS GIRLS** ***BY ELAINE***

The daughters of J. H. & Mollie Woodruff Burgess were a lot of fun and if you were the butt of the joke it could be embarrassing. You never knew what to expect. The family had gathered for a family dinner at the Somerville home and all the daughters and I were in the kitchen working and trying to get lunch on the table. The girls were in a rare mood. I was old enough to

carry dishes to the table and I had my hands full of hot dishes headed to the dining room with a BIG eating table. As I left the kitchen Aunt Jimmie ran her hands up by skirt and pulled my drawers down around my ankles. I had to hobble to the table, put dishes down and hope I had to time to pull my drawers up before someone came in. The laughter from the kitchen raised the roof. It was always a laugh and holler when you all got together. I have precious memories of Katie Mae, Mary Cilla, Elizabeth, Bernice, Jimmie & Wilson. Grandmother would sometimes look at the girls and just shake her head. The joking around must have come from the Burgess side of the family.

**HOLT AND ELAINE HARRIS**  
**CHILDREN OF LOWE AND KATIE MAE BURGESS HARRIS**  
*BY ELAINE*

While Holt and I were growing up we went a lot of places together like church youth meetings, skating and climbing the fire tower in Bankhead National Forrest. Mother always wanted to know when we got home but of course we tried to slip in. One night we were running pretty late and we were trying to be quite as a mouse. We eased the back door open and you never heard such a racket in your life. Mother had put the coal bucket up on something so when we opened the door it would fall off and make a terrible racket, which it surely did. As we were going to our bedrooms a sweet little voice filled with laughter said, "GOOD NIGHT CHILDREN".

**THINGS I REMEMBER ABOUT**  
**GREAT GRANDMOTHER DRUCELLIA WOODRUFF**  
**WHO WAS THE MOTHER OF**  
**MOLLY WOODRUFF BURGESS**  
*BY ELAINE MOTE*

Great Grandmother Woodruff lived In Moulton on Main St. about half way to the Moulton Memory Gardens. She always wore long black dresses that swished from side to side as she flew along the street. If it was really cold or maybe she was a little under the weather, she would spend the night with us. She was a LITTLE hard to get along with and would disappear or hide somewhere. Clayton and I were probably about 8 and 4 and we were afraid of her. She wasn't a loving petting grandmother. She knew that we children loved NEHIGH ORANGE drink. She would always bring 1 drink. She always got MY room of course and we always wanted to see if POSSIBLY SHE MIGHT HAVE BROUGHT US A ORANGE DRINK. No such luck. When we would get close enough to her she would suddenly jump up and start running us with her FALSE TEETH hanging out to the side of her mouth. Clayton would scream like she was cutting our heads off. It was always uproar when she was there. Sometimes as it was getting dark she would hide or disappear and after looking in all special places mother would tell me to go look down the road toward town. Sure enough I would see those long back skirts swishing down the road like her house was on fire. Mother just let her go and we gave a sigh of relief. If

we were lucky she would forget the orange drink on the mantel. Then I would wonder if she had spit in it. I guess I let poor little Clayton have all of it.

If your mother always screwed her finger between your shoulder blades and told you to hold those shoulders up, then you can give your thanks to Grandmother Woodruff. I do that do my children also. Pretty posture is a good thing to have.

Tom Burgess, brother of Ben, moved to Moulton, Al. shortly after his brother had bought a farm here in 1898. As the story goes Tom loved to play the fiddle and it is still in his great grandson's possession. The family loved to hear him play, BUT, he loved to play for dances which his family did not approve of. He found an "Ole Holler Tree" on the property and the idea was born of wrapping the fiddle carefully and hiding it in the tree. On dance nights he would slip out, retrieve the fiddle and off he would go. I bet that fiddle was "smoking HOT" when he returned later that night to hide the fiddle until next time.

### **Tom and Sara Lucinda Snyder Burgess - Family Recipes & Memories:**

#### **J. M. AND MARY LOU WILLIAMS KELLY AS REMEMBERED BY ELAINE**

Mary Lou Williams Kelly, granddaughter of Tom & Lou Snyder Burgess, daughter of Shorty and Myrtis Burgess Williams, met her husband in a cute and unusual way. One Sunday afternoon Mary Lou and her friend Mable Dutton went with her parents for a ride and were in Muscle Shoals. The girls being teenagers, wrote their names and telephone numbers down and put them in a coke bottle. When they saw the really cute guys standing on the street corner out the bottles went. J. M. picked up Mary Lou's bottle and behold he called her up and came to visit. It was a match made in heaven. They were married 63 years. They both died in 2006 within 4 months of each other. When someone commented on their dying so close together their son Pat replied – 'WELL DADDY WAS PROBABLY WORRYING GOD EVERY DAY TO BRING MARY LOU ON HOME". What a sweet cousin she was to me.

#### **J.M. AND MARY LOU W. KELLY CONTINUED BY ELAINE**

Mary Lou was 8 years older than I so when J.M. started visiting her all the children in the neighborhood would gather in the front yard to WATCH the lovie dovie going on in the swing. I have often wondered if Mary Lou's mother called my mother to let me come over just so I would be in their face. J.M. was a very handsome guy with dark curly hair, had been a sailor and we little girls thought he was "soooooo cute".

Down the sidewalk of the big front yard pear trees had been planted. You can imagine all the BEES that were in the yard when the pears started getting ripe and falling on the ground. J.M. told us children that if you cupped your hands and very slowly closed them around the bees you could put them in a jar. Boy, I was very successful with a few bees. YOU KNOW WHAT HAPPENED!!!! I don't know that I ever quite forgave him for luring me into that adventure.

**SHORTY WILLIAMS**  
*BY ELAINE*

Shorty (Maurice) Williams was the husband of Myrtis Burgess and they had one child, Mary Lou. He was a painter by trade and I remember him in his white painting overalls and all the different colors that were on them.

Shorty was a born entertainer. I absolutely loved to be around him. He was funny, could tap dance with the best of them, sing and entertain at the drop of a hat. He has a great granddaughter, Bevin Hill, who got a lot of his talents and is well on her way to a great career. What a beautiful voice she has.

**GIRLS DAY OUT**  
*BY ELAINE*

Many a day, my Mother, Katie Mae Harris, daughter of J. H. Burgess and Mollie; Elaine, Katie's daughter, and Mary Lou, daughter of Myrtis, would go to Decatur to have lunch, shop a little and just laugh a lot. Let your hair down a notch at a time. When we would get to Mary Lou's house she was already ready. She sat in the back and before the door closed she would ask "Where are we going to eat lunch?" When Burgess Women get together the first matter of business to be discussed is where to eat.

**MYRTIS BURGESS WILLIAMS**  
**By Janis Kelly Moats**

We lived next door to my grandparents and I have many fond memories of them. Myrt's brother, Rex Burgess, (whom we called Johnny) also lived with them. I took piano lessons and went to their house to practice on their piano. They always greeted me with the name "Sally Ann". I remembered that some time ago and mentioned it to Elaine. Elaine told me that they had a relative named Sally Ann whom they thought a lot of and perhaps that is why they greeted me with that name. Myrt always had chocolate pudding or fudge for me to snack on. My first Christmas piano book has stains from the fudge I ate while practicing. What wonderful memories! I was only 8 years old when my grandfather Shorty passed away but I do remember his laughter and the fun we had when his brother Albert "Monk" came to visit from California. My husband Ron and I bought their home in 1974 and have been living there ever since. I love living on the hill where my Mother grew up. Lots of happy memories!



## **Tom Burgess – Myrtis Burgess Williams - Mary Lou Williams Kelly - Family Recipes:**

*All recipes in the section are submitted by Janis Moats*

### **CUP CUSTARD**

*This is one of Myrtis' recipes. I can remember the little brown custard cups she served it in.*

Break 3 eggs into a quart measure. Beat slightly. Add sugar to taste (about 1/3 cup), 1/8 teaspoon salt and milk to fill quart measure. Strain into buttered cups. Sprinkle a few grains of nutmeg over top and bake, setting cups in a pan of hot water. Test with knife. If knife comes out clean custard is done. If cooked too long they will whey.

### **ROLLS**

*This is also Myrtis' recipe. I don't remember her serving them but it is in her handwriting.*

1 cup sweet milk  
¼ cup sugar  
¼ cup shortening  
½ teaspoon salt  
½ teaspoon baking powder  
¼ teaspoon soda  
1 yeast cake  
1/3 cup lukewarm water

Bring sweet milk, sugar and shortening to boil. Let cool to lukewarm. Add salt, soda, baking powder and yeast that has been dissolved in lukewarm water. Add flour to make a stiff dough. Cover and let rise. Mash down. Use as needed.

### **PIES**

*When we were growing up, my Mother, Mary Lou Kelly, always kept homemade pies in the refrigerator. I enjoyed them for an afternoon snack or a bedtime snack. She made chocolate, caramel, coconut and lemon pies. My favorite was the lemon. I couldn't find her crust or meringue recipe but below are the lemon and coconut pie fillings she made.*

### **LEMON MERINGUE PIE FILLING**

1 cup sugar  
½ cup butter  
Rind and juice of 2 lemons  
3 egg yolks

*There were no directions written down but I am assuming that she brought it to a boil and cooked until thickened.*

## **COCONUT MERINGUE PIE FILLING**

2 eggs  
1-1/2 cups sugar  
2 Tablespoons plain flour  
½ cup sweet milk  
½ cup margarine  
1 can coconut

Beat by hand. *(Again, I am assuming she brought it to a boil and cooked until thickened. These pies were so good I just couldn't resist sharing the filling recipes).*

## **CARAMEL ICING**

*Both Mary Lou and J. M. loved to cook. They both made caramel cakes. This is the icing recipe that Mary Lou used. I'm not sure if Daddy used it too but it is in her handwriting.*

Melt ½ cup sugar in iron skillet. Mix in deep pan 1 can pet milk, 3 cups sugar and 1 stick oleo. Bring to a boil, then add melted sugar and cook until soft boil stage. Then add 2 teaspoons vanilla.

## **TEA CAKES**

*Myrtis and Mary Lou both loved to make tea cakes. This is Mary Lou's recipe.*

1 cup sugar  
1 cup shortening  
2 eggs  
½ teaspoon vanilla  
1 teaspoon lemon  
4 cups self-rising flour

Bake at 350 degrees for 10 to 12 minutes. *(I am assuming she used lemon flavoring, but I think some lemon zest would work also).*

## **BARBEQUE SAUCE**

*Mary Lou and J. M. loved barbeque pork. This is the sauce they used when they cooked a pork roast.*

1 cup white vinegar  
1 cup water  
2 Tablespoons salt  
1 Tablespoon pepper  
1 Tablespoon red pepper  
1 Tablespoon lemon juice  
Bring to boil.

## **BRUNSWICK STEW**

*Mary Lou and J. M. both liked to make this stew.*

1-1/2 lbs. ground beef  
1-1/2 lbs. pork  
2 cans tomatoes  
2 cans cream style corn  
1 large onion  
4 Tablespoons or more Worcestershire sauce  
1 bottle catsup

Boil pork until tender. Remove bones. Mash with potato masher. Add beef that has been browned to pork and pork broth. Add other ingredients. Cook very slowly until desired thickness.

## **OYSTER CRACKERS**

12 – 16 oz. pack oyster crackers  
1 package ranch dressing  
¼ teaspoon lemon pepper  
1 teaspoon dill weed  
¼ teaspoon garlic  
¾ - 1 cup oil

Pour over crackers and place in oven 15 to 20 minutes at 200 degrees.

## **BOO TEA**

*All the kids in the neighborhood loved Mary Lou's iced tea. When the children next door were small they called Mary Lou "Boo" and they would ask for "Boo Tea". The name stuck and often a request was made for some "Boo Tea". These are the directions Mother wrote down for her tea.*

Bring to a boil 1 quart water. Add 4 family size tea bags and put a lid over the pan. Let set at least 1 hour. Put ¾ cup sugar (or more to taste) in gallon pitcher, add tea and stir until sugar is melted. Then finish filling gallon pitcher with water. Serve. Use Lipton's Tea, a must!

---