



FORT DU ROCHER CHAPTER,
MENDOTA, ILLINOIS

NEWSLETTER

Regent's Message

Dear Daughters,

The beautiful, warm, blooming days of summer are behind us. The colorful fall days seemed short this year. On Halloween we had blustery cold weather and our first snowfall. As we look forward to planning and gathering with family and friends for the holidays, remember those who may be alone and send a card or maybe even do a visit.

Thank you to those who were able to attend the Fall District II meeting at the Mendota Civic Center, and thank you for the wonderful donations of things to auction. We raised approximately \$51.00. Next year we will sell items like baked goods and craft pieces. For larger items, maybe we could sell tickets for a set price, just for the large ticket things.

The American Spirit Magazine is full of very interesting articles regarding our past and the present. If you know someone who might enjoy reading it, send them a subscription for Christmas. If there is a member of our group who does not receive one, maybe send one to them.

Wreaths Across America's deadline is November 28th. This is one way for us to raise money for our chapter.

We are collecting calendars and Christmas cards to sign for the veterans at our December meeting.

There is a NSDAR Public Relations and Media Committee. This committee recognizes DAR chapters who are telling their stories of community commemorative events and service as they promote the DAR objectives: Historic preservation, Patriotism, and Education. These stories are told in a variety of ways—chapter newsletters, brochures distributed in their communities, and media coverage: news, radio, TV and social media.

Each chapter is limited to one entry in each category. The deadline for these entries is February 1, 2024. This was sent by email from Lori Hill, Public Relations and Media.

What should we submit?

Peace and Joy,

Donna Jungnickel

Regent, Fort du Rocher Chapter, NSDAR

December
2023





REFLECTIONS

Message from our Chaplain



The last meeting was a really successful one. We had a great time and got some business conducted as well. I'm hoping to see more sisters come to meetings. The seeds are starting to take hold. I'm looking forward to getting some flowers blooming one of these days. May more friendships grow with the seeds that have been planted.

I hope that you have a great and happy holiday season. May it be safe and wonderful for all. I hope that world peace will come soon. May we remember all those serving in the Armed Forces and those who have given their all.

May we all go in Peace. Amen.

Alice Giberson, Chaplain



The Joy of Giving *A Memorable Gift I Gave or Suggested*

Ruth Meinhardt: My sister Sarah had lived in California for many years. During her first Christmas here, she kept looking for one special cookie that she always bought from Trader Joe's. Of course, there's no Trader Joe's in this area, so she tried the suburbs. Every T.J.'s was sold out. My son had been looking for gift suggestions for Sarah, and I had just checked out Amazon. They had the cookies, so I suggested them. He seemed surprised, but placed the order anyway. Christmas morning, Sarah had one of the biggest surprises of her life - her Trader Joe's cookies!

Linda Byrd: One Christmas after my kids were adults, each person bought one gift costing no more than \$50. We numbered the gifts, and each person drew a card to see which gift they got. Once a person's gift was opened, they had one opportunity to trade. ONLY ONE!! We did a lot of trading and had a lot of fun doing it. Also, it saved on our budgets!

Audre Sautter: One special Christmas, Kasha's dad and I planned a trip to Europe with my parents to find his relatives in the Alps of Switzerland. Dad hadn't spoken German since third grade in Wisconsin when the Nuns decided to teach in English. Now, he was to be our interpreter. It was amazing to hear his German improve daily and heartwarming to see his joy in visiting his heritage.

REMEMBERING OUR PATRIOTS



Major General John Whitcomb
(February 12, 1712 to November 17, 1785)
Donna Jungnickel's Patriot

John Whitcomb's dad passed when he was seven years old, and his mom a few years later. Consequently, John was placed in the guardianship of his uncle Joseph Sawyer, a village blacksmith. He grew up in a little rural community where he attended school 8 to 12 weeks a year and learned to "cipher" (do arithmetic) passably well.

Bands of Indians made their presence known not far away from his village. As soon as John was strong enough to handle a musket well, he was detailed to serve as a ranger in the scouting parties that constantly scoured the trees at the N & W woods. However, he was not old enough to be accepted as a volunteer by the noted Captains Lovewell and White in their scalping excursions.

When John reached legal age, he inherited his father's estate of 130 acres of land and various buildings. Lime was discovered on the property which generated a great source of income. John married Mary Carter who died at the age of 26 in 1744 leaving 3 daughters (May, Abigail, & Dorothy). He married his second wife, 18 year old Becke, when he was 33. They had 9 children (Becke, Rachel, Elizabeth, Sarah, Johathan, Hohn, Prudence, Asa, Zerviah).

The third provincial congress on June 13 elected John as First Major General of the Massachusetts Army. Because of his age or modesty, he hesitated formally to accept the commission. The House of Representatives on July 22, 1775, wrote in reply: "This House approving of your services in the station you were appointed in the army by the Congress of this Colony, embrace this opportunity to express their sense of them, (John's services) and at the same time to desire your Continuance Piety, till the final determination of the Continental Congress shall be known regarding the appointment of General Officers. We assure you that the Justice of this House will be engaged to give you adequate compensation for your services. We have such intelligence as affords us confidence to suppose that a few days will determine whether any such provision shall be made for you as is consistent with your honor to accept and shall give you encouragement to remain in the service."

"He (John) was a republicanized Puritan, a zealous, unselfish patriot, a man of action, ignorant of rhetoric, not given to bluster. Uneducated, and not disposed to over-rate his own powers, he rose to command by native force of character. He must had been brave in battle and gifted with personal magnetism and tact, for volunteer soldiers followed him with love."

John served his emerging country in the French and Indian War and the American Revolution from its very beginnings, as noted by his presence at Bunker Hill.

Information from "A Forgotten Patriot" By Henry S. Nourse

ITEMS OF



Fort du Rocher Daughters display their raffle items at the District meeting.

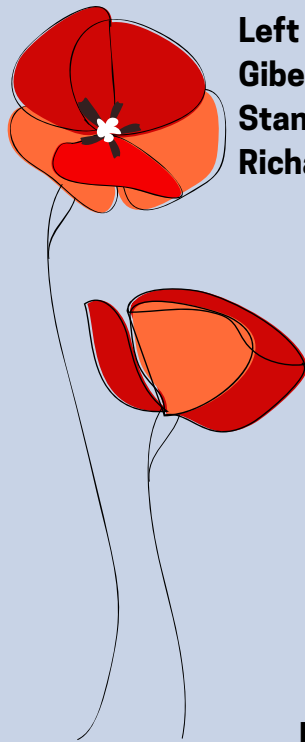
Left to Right: Alice Giberson, Betty Baumann, Beverly Richardson. Thanks to all who contributed.



Fort du Rocher daughters at the District II DAR meeting.

Left to Right Seated: Betty Baumann and Alice Giberson.

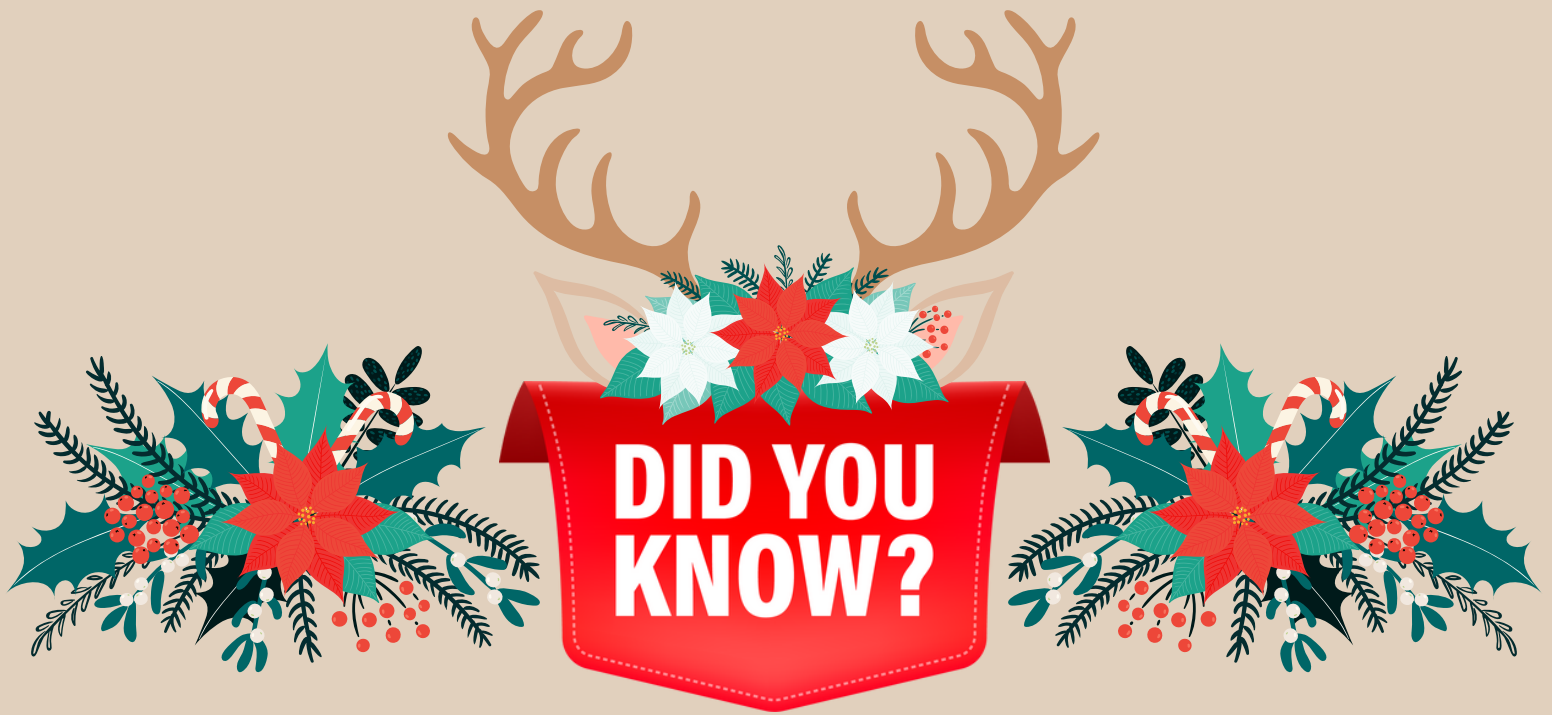
Standing: Donna Jungnickel, Linda Byrd, Beverly Richardson.



Daughters Ruth Meinhardt and Laura (Lonnie) Schaefer working on patriotic thank you cards that will be sent to those going on Honor Flights.



Daughters working on Poppy assembly for Fort du Rocher's service project at the Veteran's Home. Janet Koch, Diane McCully, Carolyn Schultz, Leslie Althaus, and Joni Bratney.



How a Mexican plant became an American symbol of Christmas

While we know the poinsettia as an indoor plant, in Mexico, poinsettias grow to be large woody shrubs often reaching 10 feet high. The ancient Aztecs cultivated this plant as a symbol of purity before Christianity came to the Americas. They found many uses for it: As a symbol of new life for warriors who died in battle, as a dye used in textiles and cosmetics, and as medicine to treat fevers, circulation, and skin infections.

Poinsettias get their name from Joel Poinsett, the first US ambassador to Mexico in the early 1800's. However, the plant's association with Christmas began during the 1600's when missionaries spread the Catholic faith through the indigenous communities of southwest Mexico. Because in the wild poinsettias bloomed during the Christmas season, Franciscan friars used it to decorate Nativity scenes.

A local legend may have had something to do with the association. It tells of a young girl named Pepita, who on her way to church on Christmas Eve realized she had forgotten to bring an offering. So, Pepita gathered a bouquet of roadside weeds to give to the Baby Jesus. When she placed them at the altar, the weeds burst into the colorful red blooms of the cuetlaxochiti — our poinsettia. The plant thus became known as the "la flor de Nochebuena" or "Flowers of the Holy Night".

However, poinsettias aren't flowers at all; they are actually leaves. And, they didn't become traditional holiday decorations in the United States until the 1900's when a promoter sent free plants to TV studios for holiday shows. (e.g. The Today Show and Bob Hope's Christmas Special) Today, no holiday scene would be complete without a poinsettia. Congress even declared December 12th, the anniversary of Poinsett's death, to be National Poinsettia Day.

Family Matters

Congratulations and Best Wishes to Diane McCully's great nieces:



Isabella Marcellus who completed her RN degree and is now working in ER at St. Mary's Hospital in Monroe, WI.



Brooklyn and her groom, Noah Ledger, who were married April 12th in Oregon, Illinois. Brooklyn has one semester left for her Master's Degree in speech pathology.

Good News! Adele Thompson is cancer free, as proven by her recent pet scan. Adel had been receiving chemo treatments in Texas where she is staying with a relative. She will need to rest and recover her strength before she has another scan in February. Please keep her in your thoughts and prayers. She would love to hear from everyone. She does some messaging on Facebook too.



Our sympathies to the family of Kenalene Forbeck.

Kenalene, one of our original members, passed in late October. Please remember her family in your prayers.



Debra Wenger has requested prayers for her husband Jon who has been in a Peoria hospital recovering from a heart attack. Jon has been a dialysis patient for a while.

Bountiful Beard

The Holiday Sweets Edition



Dark Chocolate Fudge

Linda Byrd

1/2 cup whipping cream
1/2 cup light corn syrup
3 cups (18 ounces) semisweet chocolate chips
1 1/2 cups powdered sugar, sifted

1/2 cup chopped walnuts

1 1/2 tspns vanilla

Line 8 inch square baking pan with foil extending edges over sides of pan. Bring cream and corn syrup to a boil in heavy 2 quart saucepan over medium heat. Boil 1 minute. Remove from heat. Stir in chocolate. Cook until chocolate is melted, stirring constantly. Stir in powdered sugar, walnuts, and vanilla. Pour into prepared pan. Spread mixture; cover; refrigerate 2 hours or until firm. Lift fudge out of pan using foil; remove foil, cut into 1 inch squares. (Makes about 2 lbs or 64 candies.)

PEANUT BUTTER FUDGE:

Prepare Dark Chocolate Fudge as directed, substituting 2 pkgs (10 ounces each) peanut butter chips for the chocolate chips. (Makes about 2 1/4 lbs or 64 candies.)

(This is a NO FAIL fudge recipe. Very easy and has a creamy texture.)

Sugared Pecans Ruth Meinhardt

2 cups sugar
1 teaspoon vanilla
1 cup evaporated milk
6 cups pecans

Boil sugar in the evaporated milk until it reaches the soft ball stage. Add the vanilla just before it reaches this stage. Stir in the pecans and coat well. Spoon the pecans onto waxed paper and separate. They freeze well and make a great summer treat.

For many years, I would buy pecans while visiting my family in Mississippi in the fall. If I could not make it, my dad would send me the pecans. My dad is no longer living, but I still try to make it south every year to visit my family and get my pecans. There is nothing better than fresh pecans. Years ago, I found this recipe in a cookbook given to me by Sarah, my sister, called Louisiana Legacy. Making the recipe has become a family tradition in my home.

Sour Cream Cake Carolyn Schultz

2 sticks butter or margarine
1/4 tsp baking powder (360g)
2 c sugar (400 g)
3 c cake flour or all purpose
4 eggs, beat one at a time
1 tsp vanilla
3/4 tsp salt
1 c sour cream

Cream margarine and sugar well. Then add eggs one at a time. Add dry ingredients, then vanilla. Fold in sour cream. Bake in greased & floured tube pan. Bake at 350 for 1 hour or until top is browned. It will crack on the top. Serve with strawberries, peaches, or a flavored glaze. Good plain or with powdered sugar.



Bountiful Board

The Holiday Sweets Edition Pg 2

Mixed Nut Bars Audre Sautter

- 1 1/2 cups flour
- 3/4 cup white corn syrup
- 3/4 cup brown sugar
- 1/2 tsp salt
- 1/2 cup butter, softened
- 1 T water
- 8 oz Butterscotch chips
- 2 cups mixed nuts
- 2 T butter
- 1 cup peanuts



Line pan with parchment paper or bars will stick. Mix flour, brown sugar, 1/2 cup butter & 1/4 tsp salt with a pastry cutter. Press mixture in a 9x13 pan. Bake at 325 for 10 minutes. Cool.

Melt chips, 2 T of butter, corn syrup, 1/4 tsp salt and water on stove, stirring constantly, so it doesn't crystallize. Spread nuts over cooled bottom layer. Pour butterscotch mixture over nuts and bottom layer. Bake for 10 min at 325. (Get salted, not reduced salt nuts.)

Chapel Windows Kasha Bonnell

- 12 oz. chocolate chips
- 4 tbsp. butter
- 2 eggs
- 2 cups powdered sugar
- 1 tsp. vanilla
- 1 cup chopped walnuts
- 1 bag of miniature colored marshmallows
- 1 cup coconut

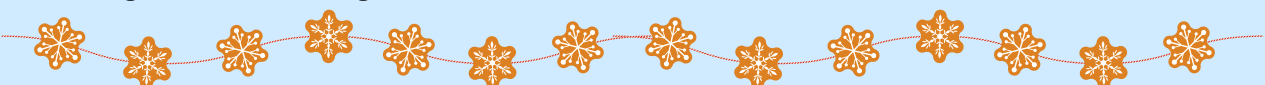


Directions:

Melt chocolate chips and butter together and set aside.

Beat eggs and set aside. Mix powdered sugar, egg mixture, vanilla, nuts, and marshmallows into the chocolate mixture. Divide the final mixture into 3 parts.

Roll and shape each part into a 2½ inch diameter log. Spread the coconut on a flat surface. Roll each finished log in the coconut. Refrigerate the logs overnight. Slice the logs in ¾ inch sections and serve.





BORN A CRIME: STORIES FROM A SOUTH AFRICAN CHILDHOOD by Trevor Noah

Winner of the Thurber Prize for American Humor and an NAACP Image Award ▪ Named one of the best books of the year by The New York Times and USA Today.

Originally, I didn't want to read this book — just another story about a late-night comedian— but since it was my book club read, I opened the cover and was quite delightfully surprised.

Born a Crime tells the story of Trevor Noah, the son of a white Swiss father and a black Xhosa mother at a time when such a union was punishable by five years in prison. Trevor Noah was not supposed to exist! Consequently, his mother goes to extreme and sometimes absurd attempts to keep him indoors and hide him from the government during his early years.

Trevor Noah dedicates this book to his mother whom he thanks for making him the man he is today, and it is as much her story as it is his. She had to be strong, determined, and optimistic, he states; who else would throw her nine-year-old child out of a moving car to save his life! Through others' eyes, this could be seen as traumatic and terrifying. Through Trevor's it is a bonding moment with his mom and a hilarious example of how they truly had to think on their feet to survive.

The setting is South Africa during and after apartheid. The plot covers Trevor's formative years shaped by poverty, injustice, and violence. Nothing is white-washed: the racial tensions or Trevor's feelings of always being an outsider due to his mixed race. Interspersed throughout, however, are Trevor's thoughts on coming to terms with his situation through his ability to see the comical in his life—his ill-fated experiences with girls, his attempts at earning money which aren't exactly legal, his trials with starting a musical band, and especially his arguments with his mom about church and what God really meant them to do. All this makes the book an inspirational, humorous, and very worthwhile read.

Mark Your Calendar

December 9th First Presbyterian Church Mendota
Carry-in Christmas Luncheon (meat provided)
Signing cards for Vets, Collecting calendars

January 2024 No Meeting

February 10th Zion UMC Mendota
Good Citizen's Awards, breakfast for parents,
students and counselors

March 9th LaSalle Public Library
IVCC speaker on literacy

April 25-28 Illinois State Conference
Double Tree by Hilton Bloomington, IL

June 6th DII Mini-Tour
TBD
8:30 a.m. Registration
9:30 a.m. Meeting

June 22 Illinois Supper
Grand Hyatt, Washington D.C.

June 23-June 30 Continental Congress, Washington D.C.

Get Your Birthday Cards Ready For Our Lady Vets
Illinois Veteran's Home, 1015 O'Connor Ave, LaSalle 61301

February 1st Donna K.

March 24th Betty A.

Alert: Volunteer hours are due by December 31, 2023

2023 is the 125th Anniversary of the DAR Hospital Corps. Dr. Anita N. McGee selected female nurses for the Army during the Spanish American War, and December 16th is the 250th Anniversary of the Boston Tea Party.

February 15th is the deadline for the March issue.

Please submit your information to Audre Sautter at audresautter@gmail.com or Kasha at kathleenbonnell@gmail.com

