

Texas SAR Ladies Auxiliary

Spring 2025 Newsletter

*The Texas SAR met for their convention
March 27-30th in Richardson, Texas*

The Texas SAR Ladies Auxiliary held a luncheon at the Chocolate Angel Tearoom on Friday. Twenty-one ladies attended and enjoyed a lovely meal. A small decorative frame was at each place setting, provided by Candy Rudy. After the luncheon, several ladies enjoyed a couple of shops before returning.



The Ladies Auxiliary meeting was held on Saturday morning. The program was "What Were They Thinking? How British Policy Turned Loyal Subjects into Revolutionaries" presented by Susan Johnston, State DAR Regent. She was presented with a patriotic, artistic pumpkin by Candy Rudy. A donation will be made by the Auxiliary to her State Regent project, a book titled, "Before the Lone Star".

In attendance was the National SAR Ladies Auxiliary President, Becky Osborne. She was presented with a lifetime membership in the Texas Auxiliary and a pin by Barbara Stevens.



We were thrilled to have Mary Addington,
SAR National First Lady who brought
greetings.



Meg Anderson, President, gifted beautiful
plants to outgoing and incoming officers

Outgoing included:

Vice President, Candy Rudy

Treasurer/Registrar, Barbara Stevens

Secretary, Rowena Hayes

Meg Anderson was presented with a gift
from Candy Rudy on behalf of the
membership.

Thank you

**We appreciate Meg for serving 4
years as the President of the
Texas SAR Ladies Auxiliary!**

Meg Anderson installed the new officers
for the 2025-27 term who are:

Rowena Hayes, President



Jean Kanter, Vice President



Barbara Stevens, Registrar/Treasurer



Mary Beth Brunson, Secretary



Rowena Hayes, President appointed the
below for the 2025-27 term:

Marci Pounders, Chaplain



Susan Bryam, Historian



Meg Anderson, Parliamentarian



**Thank you all for
agreeing to serve
in this
administration!**

**Members enjoyed the Saturday
banquet!**

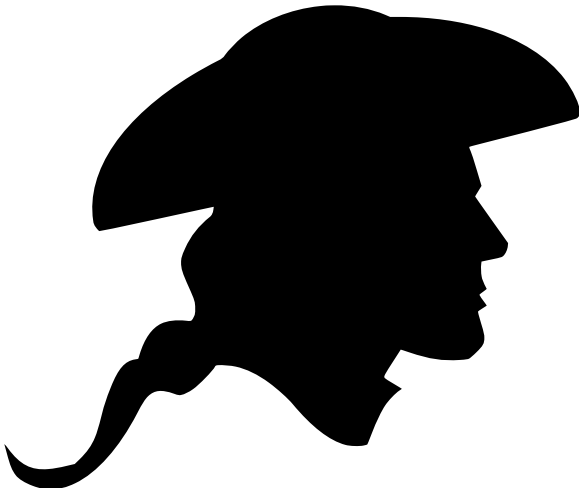




So many
pictures of
beautiful
ladies



**Mary Addington, National SAR First Lady
and Marci Pounders, Texas SAR First Lady**



A recipe used during the Revolutionary War included the below bread:

The dough, made without yeast or leavening agents, was mixed into a thick paste and either cooked on a hot rock over an open flame or baked on a flat metal surface. The result was a dense, dry, and often unappetizing cake that provided just enough sustenance to keep soldiers going. Despite its blandness, fire cake symbolized the endurance and sacrifice of the Continental Army, as they fought through starvation and brutal conditions to secure American independence.

Ingredients:

- 2 cups whole wheat flour
- ½ cup water (adjust as needed)
- A pinch of salt (if available)

Instructions:

1. Mix the flour, water, and salt until it forms a dough.
2. Shape the dough into flat cakes.
3. Cook on a hot rock or a cast-iron skillet over an open flame until both sides are browned and cooked through.

Historical Note: Soldiers often ate this with whatever they could scavenge—small game, wild greens, or even tree bark tea.

Plans for this new administration include

- the formation of committees
- a possible retreat to take place of the summer Zoom meeting
- service and/or craft projects at in person meetings
- reinstatement of the newsletter and updates to the flyer and website

Make sure you
join our Facebook
group~

The fundraisers for this administration include: a crazy quilt and/or a penny rug to be created by Rowena Hayes for a live auction at the 2026 convention.

Plans are for an Eagle quilt, being designed by Mary Beth Brunson which will have the winning ticket drawn at the 2027 convention. Funds will be used for the SAR National Museum in Kentucky.

We look forward to welcoming all at the
Board of Manager meeting in Houston.
Dates and location TBD

Syllabub (Colonial Dessert Drink)

Syllabub was a luxurious and frothy dessert drink enjoyed by the wealthier classes in colonial America, including prominent figures like Thomas Jefferson. Originating in England, this indulgent concoction made its way to the American colonies, where it became a favorite at social gatherings and celebrations. Made by whipping cream with sugar, wine (or cider), and lemon zest, syllabub had a light, mousse-like texture and a slightly tangy, boozy flavor.

Ingredients:

- 1 cup heavy cream
- ½ cup white wine or cider
- 2 tablespoons sugar
- Zest of 1 lemon
- Nutmeg (for garnish)

Instructions:

1. Whip the cream until thick.
2. Slowly mix in the wine or cider, sugar, and lemon zest.
3. Spoon into glasses and top with nutmeg.
4. Chill before serving.

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Enjoy!

We have a place for you! Please review the Auxiliary Committees listed here and let me know if you would like to help out.



2025-2027 Ladies Auxiliary Committees

Hospitality Candy Rudy, Chair

Mindy Lovell

The purpose of this committee is to provide décor in the hospitality room, along with facilitating the placement of games, puzzles if needed or desired. Optionally, this committee may organize snacks if allowed for the room, along with favors for our luncheon. The provision of snacks for the hospitality room is dependent upon the hotel allowance and donations received.

Bylaws Jean Kanter, Chair

Margaret Anderson

The purpose of this committee is to review and suggest edits to our bylaws based on local chapter needs and/or changes to the National bylaws

Projects Rowena Hayes, Chair

Eileen Walcik

The purpose of this committee is to organize craft projects and service projects for the Ladies Auxiliary during the conference, securing donations and/or setting nominal charges for member participation.

Tours and Luncheons

Suzy Zimmermann

The purpose of this committee is to research restaurants and tour availabilities in the area of the State Convention. The information will be submitted to the President and board for final approval.

²⁴ And let us consider how to stir up one another to love and good works.

Hebrews 10:24

