

Family Matters

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Official Newsletter of the Gillyard-Johnson-Mahoney Family Reunions
gillyard-johnson-mahoney.com

Editor's Corner

Sharing

Do you toss that favorite magazine or book that you just finished? Do you attend conferences and workshops and never use those conference favorites? Do you listen to messages from your pastor and never share them?

This issue of Family Matters is all about sharing. I hope that you will read it, then pass it on to someone, or make copies to share with others. Consider donating magazines to libraries or convalescent homes. Pass out those conference favorites to neighbors.

I especially like sharing with others the biblical messages that I receive from my pastor. And of course I take such joy in sharing our family history. Speaking of our history, in 2008, the GJM family

history team published **FAVORITE RECIPES FROM THE GILLYARD, JOHNSON, MAHONEY FAMILY AND FRIENDS**, our first cookbook. Don't miss our new Let's Cook! feature (page 2). We share one of our published recipes.

We received an overwhelming response to our Dec 2013/Jan-Feb 2014 Spotlight issue. In this edition, another one of our seniors, 77 year old Earline Guion Boatright shares her childhood memories with us. From living as a child in the Hicks Quarters, in Shreveport, LA, to dancing to **Steppin out with My Baby**, Earline doesn't hold back her memories. On a personal note, I met (over the telephone) Earline in 2010, while researching our family's history. Since our meeting, I have been Earline's guest each year for her church

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Family Spotlight



Earline Guion

Earline is the eldest daughter of the late William (Yank) Guion, the granddaughter of the late John and Florida Mahoney Guion.

Family Matters asked Earline to share her answers to these questions with us.

FM: What is your earliest childhood memory?

Earline: I remember my mother singing to me in the hospital room at the Sanitarium called the Schumpert, which was ran by Catholic nuns. That was the reason I wanted to be a nun. I also remember my red wagon.

FM: What was the neighborhood or houses (apartment, farm, etc.) like that you grew up in? How many rooms, bathrooms did it have? Did it have electricity, indoor plumbing, and telephones?

Earline: I grew up in the Hicks Quarters in Shreveport, La. We had one large room in the front and a kitchen in the back. We had gas with a range in the back. The water came from outdoor faucets. Three houses shared the outdoor toilet. Some people had telephones, and a larger house with more than 2 rooms. All toilets were outside.

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Upcoming Events

March 2, 2014
2014 Reunion Planning Team
Teleconference Meeting

April 5, 2014
Reunion Fundraisers

Yard Sales
Shreveport, LA
Los Angeles, CA

Check our website and your email frequently for all the latest information on the 2014 Family Reunion

Let's Cook

(A Recipe from Favorite Recipes from the Gillyard, Johnson, Mahoney Family and Friends)



*This recipe was submitted for **FAVORITE RECIPES FROM THE GILLYARD, JOHNSON, MAHONEY FAMILY AND FRIENDS** by Bradley Gillyard. It can be found on page 27*

Chicken and Dumplings

3 to 4 lb. chicken, cut up
1 tsp. salt
1/2 tsp. black pepper
Flour
6 Tbsp. bacon dripping or butter
1 c. chopped onions
1 c. chopped celery
1 green pepper, diced
2 Tbsp. chopped parsley
1 bay leaf
6 c. water
Dumpling batter

Rinse chicken and pat dry. Season to taste with salt and pepper. Dredge with flour and set aside. Heat bacon dripping in Dutch oven or heavy soup pot over medium-high heat. Add onions, celery and green pepper and sauté until tender. Add parsley, bay leaf and chicken and cook until chicken is browned. Add water to pot and bring to boil over high heat. Reduce heat. Cover pot and simmer 30 minutes. Drop dumpling batter by tablespoons into pot. Cover and simmer 15 to 20 minutes. Makes 4 servings.

Dumpling Batter

1 1/4 c. flour
1 1/2 tsp. baking powder
1 tsp. salt
1 egg, beaten
1/2 c. milk
1 Tbsp. butter

Sift together flour, baking powder and salt into bowl. Add egg, milk and melted butter. Stir to blend.

"Savory seasonings stimulate the appetite." *Latin Proverb*



No doubt since we've started our Family Health Fairs and this column, some have wondered, what is this all about. This issue will give some insight into the benefits of a family health fair and how health related articles are beneficial to our family.

I believe in our Health Fairs and this column because they make a difference and help the members of our family to live healthier and more enjoyable lives.

The best way to motivate family and friends to take better care of their health is to remind them about what it means to live. Our Family Health Fairs and Healthy Living Newsletter articles help all of us Own Our Health so we can celebrate life to its fullest.

Consider these examples of moments in life that are more enjoyable when you have taken steps to Own Your Health:

- Throwing a football with your kids on a fall day
- Holding the hand of a loved one
- Enjoying a trip to the park with family and friends
- Fishing with the guys on a summer morning
- Looking at the ultrasound of your grandchild
- Your loved ones singing you Happy Birthday
- Having lunch and talking with a great friend

What does "to live" mean to you? Think about all the amazing

moments you enjoy in life and commit to taking steps to start living healthier. We should care about one another. Only you however, can own your health. You are responsible. The time to start is today.

Alzheimer's Follow Up

On February 16, 2014 Ostell and Bettie Griggs attended a presentation on Alzheimer's by world renowned neurosurgeon, Dr. Keith Black.

On February 26, 2014, actor Seth Rogen, testified before the Senate Committee on Appropriations about the rising costs of Alzheimer's disease on Americans, the lack of funding for adequate treatment or a cure.

Family Spotlight

(Continued from page 1)

FM: What world event had the most impact on you while you were growing up? Did any of them personally affect your family?

Earline: The war in the forties. We had to get up early to receive rations at the charity hospital site. Others received before we could receive. We received what was left.

FM: How is the world different today from what it was when you were a child?

Earline: People loved one another and were concerned about you. People today are not friendly. They won't greet you when you greet them. The neighborhood has changed as far as different culture and languages.

FM: What school activities and sports did you participate in?

Earline: I was a good relay runner and I played kickball, volleyball and basketball.

FM: What were your favorite songs and music?

Earline: I was exposed to jazz, opera, blues, etc. I loved Summer Time and I loved dancing to, Steppin out with My Baby.

FM: Of all the things you learned from your parents, which do you feel was the most valuable?

Earline: I learned to be versatile. My mom was very good at cooking, sewing, washing, ironing and singing. She was small and pretty, could do things that required a man's hand.

FM: What stories have come down to you about your parents?

Earline: My mother, Annie told me about my father, William (Yank) mother and her cooking. She also told me about Yank's brothers and sisters.

FM: What is the one thing you most want people to remember about you?

Earline: That I was sincere.

Family News

February

8th - Annie Bates, Velma Dumas, Shirley Klein Gillyard and Glenda Terrell joined a capacity crowd of reunion planners and vendors at a free workshop on the subject of planning a family, military or class reunion. The workshop was presented by the Shreveport-Bossier Convention and Tourist Bureau.

May 23 - 25, 2014

Thomas Guions Family Reunion 2014!

*A Past to Remember,
A Present to Celebrate,
A Future to Generate*

For more information

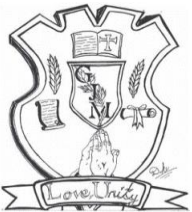
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**Family Reunions
Mission:**

To focus on the things that shape us rather than the circumstances that divide us; to strengthen and preserve family as God orders our steps. We value God's Plan, Family, Tradition, and Service.

We're on the Web!
gillyard-johnson-mahoney.com



2014 GJM (Gillyard-Johnson-Mahoney) Family Scholarship

On February 27, 2014, Takisha Flowers provided a press release for the 2014 Gillyard, Johnson, Mahoney Scholarship. Takisha states that the focus of the scholarship is to recognize family members who are currently pursuing higher education.

All necessary information, including the application can be accessed by clicking on the Scholarship Info link at www.gillyard-johnson-mahoney.com.

The scholarship will be presented during

the Family Reunion Banquet on August 2, 2014.

“In a global economy where the most valuable skill you can sell is your knowledge, a good education is no longer just a pathway to opportunity - it is a pre-requisite.” (President Barack Obama, Address to Joint Session of Congress, Feb. 24, 2009)



Sharing (Continued from Page 1)

Christmas Luncheon and her Women's Fellowship programs. She is a beautiful spirit.

This edition, we share the importance of our Family Health Fairs and our Family Matters Healthy Living news articles (page 3).

Of course, we love sharing our family news and happenings (page 3). Our prayer is that more of us will begin to

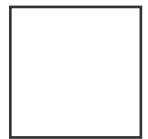
share our news.

Now that's it for our March/April 2014 Family Matters. It's now being shared via our web site and email blast.

Remember to share.

Enjoy Your Blessings!

Bettie



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