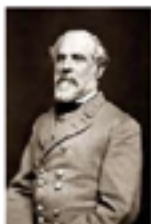


Old Fashioned Ginger Cookies as Made By Mrs. Lee

1/2 cup butter, melted	4 tsp baking powder
1 cup molasses	1/4 tsp baking soda
2 tbls warm water	1/4 tsp salt
1 egg, well beaten	1/2 tsp ginger
3 cups flour	1-1/2 tsp cinnamon

Blend together in a wooden mixing bowl the melted butter, molasses and warm water. Stir in beaten egg. Sift together into this mixture the flour, baking powder, baking soda, salt, ginger and cinnamon. Blend everything thoroughly. Set aside and let stand 15 minutes. Meanwhile, lightly grease baking sheets. When ready, turn dough out on lightly floured board. Roll out to 1/8 inch thick. Cut with floured cookie. Place cut dough on greased baking sheets. Bake at 375 degrees for 10 minutes. Makes 9 dozen 2-inch cookies.



General Robert E. Lee (1807-70) will always be looked upon as a hero to the Southern cause. He was the fourth child of Revolutionary War hero Henry "Lighthorse Harry" Lee. A brilliant young man, he graduated second in his class at West Point. He married Mary Custis, the granddaughter of George Washington and Martha Custis Washington. Lee was judged to be the most promising officer in the U.S. Army when the Civil War broke out. Lincoln offered him field command of the Union army but instead Lee resigned his commission when Virginia seceded from the Union. Regarding the *Bible*, he once told Chaplain John William Jones: *"There are things in the old Book which I may not be able to*