

## *A Message from the 125th Committee...*

Hello! We are thrilled to begin gathering stories from our local chapters!

This commemorative book will highlight the incredible impact Kansas P.E.O. chapters have made since 2003— and your chapter deserves to be featured.

Let's showcase the heart, service, and spirit that makes your chapter unique.

*Your story  
matters—  
and we're  
excited to  
share it!*



## *Key Information to Remember...*

**Submission  
Deadline:**  
**December 1, 2026**

### **125th Committee Representatives by Chapter:**

*A—BS*

Tricia Brothers  
gibeebrothers@gmail.com

*BT—ER*

Debbie Dumler  
debbiepce@gmail.com

*ES—HP*

Annette Moore  
amoore24230@gmail.com

*HQ—KA, I-EW, AP-FA*

Sue Atchison  
sueatchison@gmail.com

We are here to help every step of the way. If you have questions or need assistance, please reach out!

*THANK YOU for participating!*

LIPEO,  
KANSAS STATE CHAPTER  
125th Anniversary  
History Book  
Committee

## *125 Years Strong: Honoring Our Heritage*

*2003-2028*

*Be part of Kansas P.E.O.'s  
125-year legacy!*

**CELEBRATE. REFLECT.  
INSPIRE.**

*Cherish Our Past & Honor  
Your Chapter's Future!*





# What We're Looking For

## For Chapters organized BEFORE 2003

- ✓ In 250 – 300 words, tell us what makes your chapter special.

*Note: You don't need to cover everything simply highlight the one or two topics/moments that best tell your story, such as:*

- Fundraising activities
- Support of International & KSC projects
- Community involvement
- Human-interest stories
- Milestones & special memories

- ✓ Please include one recent high-quality JPG photo (300 dpi) of your chapter members.

## Are you a Chapter organized AFTER 2003?

- ✓ Use the above suggestions for writing your story. *Please note the word count for your story is increased to 300-350 to accommodate additional information including:*

- Organizational/merged date
- Location
- List of charter members

- ✓ Like above, please include one recent high-quality JPG photo (300 dpi) of your chapter members.

## Presidents:

Please ensure this information is shared with the incoming 2026–2027 chapter officers so every chapter is represented. Thank you!



Chapter HP, Hutchinson



Chapter JJ, Lawrence



Chapter FY, Wichita



Chapter IA, Newton



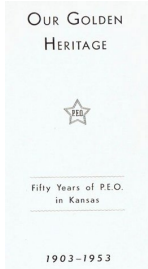
Chapter IW, Manhattan



Chapter DQ, Paola



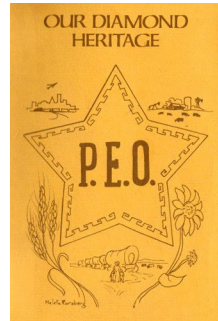
# Glimpses from our past...



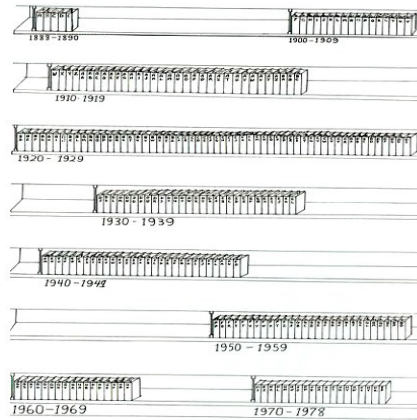
Past Presidents attending the State Chapter Convention at Dodge City, 1947. Front row, left to right: Stella B. Haines, Otis Stockland, Wilma Becker, Mildred Kent, Maude Haver, Dorene Stare. Second row, left to right: Mary Hartley, Helen Chubb, Vivian Rafter, Glenna Lewis, Beulah Sallee. Third row, left to right: W. Bess Smith, Hortense Scales, Myrtle Snyder, Katharine Stelle, Edythe Wolff. Not in picture—Marilyn Graves.



Sitting, first row left to right: Sarahel Wolff, Julema McCarney, Carol Shoemaker, Joyce Polts, Dolores Rawlings, Marie-Nicole du Bourbonnais. Sitting second row: Lorne Campbell, Tom Schales, Vivian Allen, Mary Albart, Margaret Oberman, Jane Justice, Clo Ann Walker, Jan Sargent. Standing: Janet Bennett, Charlotte Berry, Carol Walker, Wanda Ann Becker, Carolyn Zick, Jo Ann Brant, Nancy Holland, Marjorie Walter, Carolyn Peterson, Carol Bondurant, Sharon Campbell, Phyllis Wood, Barbara Chalko, Marjorie Gransky, Phyllis Westner. Not in the picture: Beverly Glace, Mary Ann Groszard.



## KANSAS P.E.O. GROWTH



—Pat McFarland

### Food of Our Founders

In the years when a pound of this and a pinch of that were standard measures, our P. E. O. Founders created culinary delights. A set of "receipts" given delegates at the home state convention, are shared with you. Include colorfully in Mary Allen's buttercream candy (perhaps served at a Butterkotch Party) or try Alice Bird's crumb cake (good for parties and to take to treat your family in other specialties from Hattie Briggs, Ella Stewart, Alva Coffin, Suela Pearson, or Franc Roads. Happy cooking — 1989 update!

#### ALICE BIRD'S CRUMB CAKE

- 1/2 cup butter
- 2 cups brown sugar, packed
- 2 cups flour
- 1/2 teaspoon nutmeg
- 1 egg
- 1 cup sour milk
- 1 teaspoon soda

Cream butter and sugar until fluffy. Add flour and nutmeg and mix until soft. Blend. Remove 1/2 cup of mixture and reserve. Add last 3 ingredients to rest of flour mixture. Pour into well greased pan and sprinkle with crumbs. Bake until done.

#### ELLA STEWART'S ESCALLOPED CHICKEN

Cook one 5 pound chicken until tender. Remove from bones and cut in small pieces. Take one pint rich broth, add one cup flour, salt, pepper, 2 well beaten eggs, and enough milk to make 2 quarts of sauce. Cook and Cool. Cut dry bread in cubes and spread a layer in a well buttered pan. Cover this spread a layer of sauce. Put all the chicken over this. Cover with remainder of sauce. Cover with fine dry bread crumbs and dot with butter. Bake in a slow oven 30 or 45 minutes. Serve 15.

#### MARY ALLEN'S BUTTERSCOTCH

- 2 cups sugar (heaping)
- 1 1/2 cups dark syrup
- 1 1/2 cup butter
- 1 pint rich cream
- 1 teaspoon salt

Boil all together until a firm ball forms in cold water. Add one cup nuts and one teaspoon vanilla. Pour into buttered pan. Mark into squares before cold.

#### SUELA PEARSON'S APPLESAUCE CAKE

- 1 cup sugar
- 1/2 cup butter
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 cup raisins
- 1/2 teaspoon cloves
- 1 cup hot unsweetened applesauce
- 1 teaspoon soda
- 2 cups flour
- 1 teaspoon baking powder
- 1/2 cup nuts

Cream butter and sugar with spoon. Add soda mixed with a little hot water to applesauce. Mix with first ingredients, then add remaining ingredients. Bake 1 hour.

#### FRANC ROADS' INDIAN PUDDING

- 2 cups cornmeal
- 1 cup flour
- 1 cup sweet milk
- 1 cup sour milk
- 2/3 cup molasses
- 2 teaspoon soda
- salt

Fill greased cans half full. The brown paper over top. Steam for two hours. Serve with sweet cream or butter or both.

#### HATTIE BRIGGS' COLE SLAW

Chop some celery and one head of cabbage. Make a dressing as follows: Put 1 cup of vinegar and 1 cup of onion in the tin, add 1 tablespoon of sugar, one large knob of butter, salt and let it come to a boil. Beat up 2 eggs, mix in 1 teaspoon of mustard and 1 tablespoon of flour and stir into the dressing and let it thicken. Cool and pour over the cabbage. Garnish with green celery leaves and white rings of boiled eggs.

#### ALICE COFFIN'S BAKED CORN

Take one dozen ears of corn, cut from the cobs, set two aside, scraping off the rest, season with pepper and salt, add one tablespoon of butter, 1/2 tea cup of rice milk and 1/2 teaspoon of sugar. Bake three quarters of an hour. This does for a small family and is a very nice way of cooking corn.

THE P. E. O. RECORD, SEPTEMBER, 1903

... are waiting to read YOUR chapter's future!