



Lucinda Mock's Ginger Cookie Recipe by Martha Jewett

This recipe comes from my great-great grandmother, Lucinda Frances (Locke) Mock. Lucinda is the white-haired woman in the photo. Going counterclockwise are four generations. First is Lucinda's daughter, Belle Shoaf (Mock) Gott 1875-1956. Then is Belle's son, Harold Gott (1900-1959). On Lucinda's knee is Harold's son, Harold "Max" Gott (1929-2008). Max provided the photo, which he believes was taken in Winslow, Arizona, in December 1931.

Lucinda, who was born on September 22, 1846, in Barren County, Kentucky, was a petite, fair woman who had "perfect blue" eyes and, brown, wavy hair, according to Belle. She was a teacher, deeply pious, who had "natural musical ability," used her vocal talent to sing hymns and cradle songs, and sang much at her work. She lacked strong teeth, had much dental trouble, and resigned herself to "a toothless old age," which she matched with "a halo of silvery wavy, bobbed hair." Max says that Lucinda is descended from philosopher John Locke.

Lucinda married Benjamin E. Howard Mock, a blacksmith, on August 10, 1870, and had seven children, five born in Kentucky and two in Kansas, where the family moved in 1879. In Kentucky, Lucinda employed two black women, "Aunt Charlotte" and "Aunt Harriet," who helped her care for her home and babies, but did not move to Kansas. Lucinda's first home in Kansas was without conveniences of any kind, a sod house near what later became Beloit, Kansas. Indians were frequently near the house watching them, but did not harm them, according to granddaughter Helen Isabell (Gott) Jewett (b 1897 d 1988). Things became a little better when they later moved east to Farlinville, Kansas (in Linn County, although no longer a township in the county). Lucinda died on September 17, 1940.

My grandmother, Helen (Gott) Jewett had Lucinda's recipe for ginger cookies in her recipe box. Her daughter, Frances Louise (Jewett) Feeter (my aunt) found the recipe when she cleaned out her mother's house. Helen Jewett was another of Lucinda's grandchildren, Belle's oldest child, Harold's older sister. On the recipe card, Helen had written, "My Grandmother Mock's recipe." So, this recipe belonged to my grandmother's grandmother and is one of the oldest family heirlooms I have.

GINGER COOKIES

1 c. hot water	1 tsp. baking powder
2 tsp. baking soda	2 tsp. ginger
2/3 c. shortening	1 tsp. cinnamon
1 c. sugar	1/4 tsp. nutmeg
1 c. dark syrup or light molasses	1 tsp. salt (if salted shortening is used), more if unsalted shortening is used
Flour to make soft dough (about 5 c.)	

Mix as for butter cakes.* Roll. Cut. Bake in moderate oven (350). Makes 4 to 7 dozen depending on size. *Cream shortening and sugar together, add molasses, mix. Mix hot water and soda, add alternately with dry ingredients. (Helen's note: can chill dough and drop instead of rolling.)