

Staunton Collection  
2012-13

Scanning and Finding Aid by GFO Manuscripts Committee Volunteers



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## Summary

**Title:** Staunton Collection

**Accession Number:** 2012-13

**Creator:** Marcia Lee (Lincoln) Staunton (1943-2015)

**Extent:** 25 files

**Language:** English

### **Abstract:**

The Staunton Collection is a compilation of personal family history research. Items include correspondence, family group sheets, pedigree charts, copies of vital records, and research notes. There are a few family photos and photos from cemeteries. Much of the research is from the states of Massachusetts and Connecticut, but some leads back to Canada, England, and France. Common surnames include Beale, Lincoln, Jackson, Staunton, and Titus.

## Administrative Information

**Provenance:** The genealogical collection of Marcia Staunton was acquired by the Genealogical Forum of Oregon before 2012.

**Processing History:** Processing and description of the Staunton Collection began in late 2017 and scanning was completed in early 2018.

**Retention and Access:** Scanned images of the collection are currently retained by the GFO Manuscripts Committee in three separate digital storage locations and can be accessed at the GFO library or by contacting [manuscripts@gfo.org](mailto:manuscripts@gfo.org).

**Copyright Status:** The status of copyright in the unpublished writings and research papers of Marcia Staunton is governed by the Copyright Law of the United States (Title 17, U.S.C.).

## Biographical Note

Marcia Lee (Lincoln) Staunton was born on 14 July 1943 in Portland, Multnomah County, Oregon. Her parents were Clyde Wayne and Flora Ernestine (Pfenning) Lincoln, both native Oregonians. Marcia joined the Genealogical Forum of Oregon in 1985 and became a life member in 1992. She was an active volunteer for a few years and contributed family stories to the *Bulletin*. These stories have been attached as an addendum to this finding aid. Marcia died on 3 August 2015 in Portland.

## Finding Aid

<b>File</b>	<b>Description</b>	<b>Surnames</b>	<b>Locations</b>	<b>Pages</b>
<b>1</b>	Family group sheets, pedigree charts, research notes, Will of John Beals, 1744-1809	Beale, Bales, Lovewell, Sylvester, Bradstreet	Massachusetts, North Carolina, Tennessee, Pennsylvania, Maryland	47
<b>2</b>	Death certificate, research notes, correspondence, DAR research notes, pedigrees, family group sheets, descendant reports	Lincoln, Jackson, Cummins, Bird	Quebec, New York, Pennsylvania, Indiana, Oregon	44
<b>3</b>	Ancestor report, family group sheets, correspondence	Staunton, Aiuto, Shipman, Hayes, Seaman, Schwartz	New Jersey, New York, Oregon, Russia	37
<b>4</b>	Pedigree chart, correspondence	Chappell, Beckwith, Granger	New York	4
<b>5</b>	Family group sheets, pedigree chart	Church, Clark, Beckley, Marsh	England, Massachusetts, Connecticut	9
<b>6</b>	Family group sheets, pedigrees	Ford, Eames, Carver	England, Massachusetts	13
<b>7</b>	Family group sheets	Hussey, Bunker, Bachelor, Bachelor, Wood, Woodin	England, Massachusetts	6
<b>8</b>	Correspondence, research notes	McCoy, Coy, Chatfield, Crane, Clark, Lincoln	Connecticut, New York	12
<b>9</b>	Research notes, correspondence, family group sheets, descendant report, biographies of Bird families	Bird, McKay, Anderson, Richards, Brooks, Lincoln	England, Canada, Oregon	38
<b>10</b>	Pension claim for Elizabeth Shipman, affidavits naming all family, biography including land and probate records, pedigrees, family group sheets, correspondence	Shipman, Yancy, Zorger, Tarbox, Lughton, Laughton	Canada, Massachusetts, Connecticut	41

<b>11</b>	Descendant report, family group sheets, pedigrees, correspondence	Gorum, Gorham, Howland, Banks, Lyon, Hoyt	Massachusetts, Connecticut, New York	49
<b>12</b>	Family group sheets	Montour, Ompherville, Humpherville	Oregon Territory	9
<b>13</b>	Correspondence, pedigrees, family group sheets	Kilbourne, Moody, Leaw, Law, Kip, Selleck, Kibby	Holland, New York, Connecticut	26
<b>14</b>	Photo of Howland cemetery stone, family group sheets, pedigrees	Howland, Tilley, Hurst, Rogers, Titus	England, Massachusetts	41
<b>15</b>	Biography and items regarding Hudson Bay Co., obits, death certificates, photos of cemetery stones, burials in Harrison Cemetery (Washington Co) pedigrees, family group sheets, correspondence	Grant, Bird, Favell, McKay, Elliott	Canada, Scotland, Oregon	61
<b>16</b>	Family group sheets	Fyler, Phelps, Strong, Irving, Ford	Connecticut	10
<b>17</b>	Family group sheets, pedigrees, descendant charts, probate papers	Ford, Carver, Tarbox, Bigelow, Lincoln, Phelps, Pinney	Massachusetts, Connecticut, Michigan, Kansas	46
<b>18</b>	Research notes of French Canadian families	Montour, Ainese, McKay, Bird	Canada, Oregon	24
<b>19</b>	Family group sheets, descendant reports, Official Roster of Co. K O.V.I., , Titus family history, Reynolds family history	Titus, Kelley, Reynolds	New York, Ohio	56
<b>20</b>	Correspondence, family group sheets, fan chart	DeMill, Jans, Selleck, Lockwood, Ferris, Law, Kilbourne	Holland, New York, Connecticut, Massachusetts	36
<b>21</b>	Items from French Canadian publications and newsletters, "The Beavers Club, Montreal" "Battle of Seven Oaks", descendant reports, bibliography of research, correspondence	Montour, Menard, Humperville, Mackay, Taylor, Bird	France, Canada, Michigan	56

<b>22</b>	Lincoln obit, death certificate, and funeral records, cemetery stones, photos, family group sheets, research notes, correspondence	Carver, Gorum, Lincoln, McKain, Tarbox, Whitmarsh, Ford	England, Connecticut, Kansas, Oregon	69
<b>23</b>	Much correspondence looking for the parentage of Cora Shipman, family group sheets, research notes	Shipman, Philo, Filio, Simmons, Fitzsimmons	Canada	42
<b>24</b>	Research notes and ancestor report for Cora, descendant reports, correspondence, many news items regarding murder	Shipman, Simmons, Honey, Fitzsimmons	Canada, New York, New Hampshire	47
<b>25</b>	Correspondence, pedigrees, obituary extracts	Carver, Loomis, Church, Whitmarsh, Ford, Lincoln	Connecticut, Massachusetts	11

# Early Oregon Settlers . . . .

*"Came by train to Oregon..."*

**GEORGE CLYDE LINCOLN**

**Aka, GRANDPA**

by Marcia Lincoln Staunton

A few years ago for Christmas I was given a pencil sketch done by John C. Jackson of his brother-in-law George Clyde Lincoln. I have it hanging in my home and every time I go past it I try to take a look again. I would say John captured him at a good moment. A moment that evokes good memories of a wonderful man.

George Clyde, from here on in called Grandpa, was my paternal grandfather.

Grandpa was born 9 March 1878 in Kansas. He came to Oregon in 1889 with his parents, Morris and Alberta Lincoln. Two siblings, Winnie and Elbert. They came by train, not covered wagon. The covered wagon story was to be a better tale than a train ride.

He married Etta Mae Jackson and they had three children, Wilma, Wayne and Wesley. Wayne was my father.

Grandpa put up with me when I would spend a week on the farm with him and Grandma during the summer. I would follow him around. To the barn to milk the cow. To the shed while he fixed something or took it apart. Grandpa always wanted to know how things worked so he was good at taking them apart. Sometimes when they were put back together there were parts left over. As long as the item worked it was okay.

Not only did he want to know how mechanical things worked but he wanted to be the one who got closest to Old Faithful to see how a geyser went off. To the edge of the cliff to see just how far down it went. I guess you could say he was a bit adventurous.

He was a kind man. I never saw him scare a child or and adult. He would play jokes but nothing that would hurt someone. He had a good lap to sit in when he spun his tales. Kind of think most were based on fact but got a little embellished as he went along. The one I remember most was of local Indians coming into a nearby town and buying with gold but never telling where it came from. How they would always make sure they were never followed so no one could find their gold.

He was a farmer. A county agent. Farmed in Wash-

ington County and homesteaded in Hill County Montana for several years. In the 1950's they sold the place and moved into town, Hillsboro. They had a nice little house with a garage and a pretty good sized lot for a garden. Not enough for Grandpa, he had to have a shed where he could putter. So he built one. It was good sized and he caused a bit of flutter when he built it with a sharp peaked roof. This was a man in his seventies climbing around up there. Didn't bother him, just others.

Grandpa had already proven he could. He built their house on the farm. He built a little house in town for his mother and sister after his parents were divorced. That little house is still standing and was sold after his sister, Trella, died in 1994,

He also was a believer in doing his own doctoring. Home remedies were the best. Turpentine was great for cuts. Just clean it up and pour on the turpentine and wrap it up. Would heal just fine.

He was active in the community. Belonged to the Knights of Pythia. Was their coffee maker, for social functions as well as the booth at Washington County Fair. Belonged to the Grange. One year he drove a wagon in the Hillsboro 4<sup>th</sup> of July parade, I rode with him.

He had a stroke and was bedridden from that time on until he died. He had to be in a nursing home. Think that was very hard on him, yet he never complained when we went to see him. His motto had been "if you quit you die". I don't think he wanted to quit. He died in 1966 at the age of 87.

Grandpa was a very handsome man. When looking at old pictures you can see the sparkle in his eye. He had a good sense of humor. He was an honest and good man.

I feel privileged to have been his granddaughter.  
(January 2005)



# Writing Down those Memories....

*Editor's Note: We asked members to write down short but memorable memories from their life or childhood to inspire others to write down their own, as well as make the Bulletin more interesting. Topics could be like "When I was Seven" or "Going to Grandma's House" or ?? Can you think of any to share? Leave a message at the GFO desk for me to contact you or email me (Lyleth Winther) at "lylaw@pacifier.com"*

## THE LINCOLN PLACE HILLSBORO, OREGON

By Marcia Lincoln Staunton

What I remember about my grandparents home and a little about them.

My paternal grandparents were Clyde Lincoln and Etta Mae Jackson. They lived on Jackson School Road about an eighth of a mile north of West Union Road in Washington County, Oregon.

I have seen pictures of the house before the parlor was built on. Not sure what year that room was added but I know by 1943 it was there. This house then had two front doors. The first one opened into the living room. The second one opened into the kitchen.

There was a living room, parlor, two bedrooms and kitchen on the main floor of the house. Pocket doors closed off the parlor from the living room. There were regular doors to close off the two bedrooms and a door to the staircase that led upstairs. I have no idea how many bedrooms were upstairs but would guess two and room for storage.

The living room was heated by a small wood burning stove. There was also a woodstove in the kitchen. Don't remember when they got an electric cooking stove.

Grandma decorated in the style of the times. The parlor had some straight back chairs, a table by the window, a piano. Family pictures were hung on the walls.

The living room had a couch, large chair, rocker and probably some homemade chairs or stools. Two deer racks hung on the walls. There was an oak buffet and grandma's treadle sewing machine also in the living room.

The kitchen had a pantry where the Hoosier Cupboard was. The oak dining room table was there. The one wall consisted of sliding doors that held stor-

age space behind them. No space was wasted in this house.

The master bedroom held a double iron bed, chest of drawers and a mirror topped chest. You went into the bathroom from the master bedroom. The other smaller bedroom had a chest of drawers and a double bed. I remember that room because that is where I slept with grandma when I was little and stayed out there for a week at a time.

In the winter you never wanted to dawdle in the bathroom or the little bedroom because the house was not well insulated. You would be warm in bed under homemade quilts.

The back porch was pretty good sized. Had a washbasin out there so the men could wash up coming in from the barn, shop or sheds. You accessed the cellar from the back porch. There was a walkway to the chicken house as it was close. Boards lined the walkway out to the barn, shed, garage and shop. Grandpa would have to replace them at least once a year.

To the south of the house was the garden and raspberries. Grandma had a pretty good sized garden every year. You had to ask permission to pick thing around fair time. She was always trying for the best of a vegetable item to take to the fair.

Behind the house was a small orchard. They had apple, pear, and plum trees. I loved sitting out there and eating windfalls, especially pears. They were the best.

The fruits & vegetables raised were canned. Grandma also made jams and jellies and canned berries, cultivated and wild. You must remember that in those days there were no freezers so everything had to be canned. This included meat too. We may not have eaten fancy but we ate good and very healthy back then.

Grandma raised chickens and sold eggs. I loved the egg scale...great toy for a little girl. She pasteurized her own milk. She sold milk, chickens and eggs.

I know they farmed but don't remember what other crops were raised. Grandpa also worked for the county in weed control before they retired and moved into Hillsboro.

They auctioned off the farm equipment, rented out the land and sold the house in the mid 1950's. The last time I was out there the house had fallen into disrepair. The barn blew down about 1962 during the wind storm.

I look back at pictures now and think what a wonderful place it was for a child like me, raised in the city and still getting to experience farm life. (Jan 2005)

## Recipes from Volga families

Courtesy of [www.volgagermans.net/portland](http://www.volgagermans.net/portland)

### *Roggebrood*

Light Rye Bread of the Volga Germans in Portland.

Recipe of Marie Fischer Schneider from the colony of Rosenberg

Ingredients:

- 1 C milk
- 1 pkg. dry yeast
- 2 C lukewarm water
- 2 C rye flour
- 2 T sugar
- 2 T shortening
- 1 t salt
- 5 C (or more) white flour

Scald milk, then cool to lukewarm. In large mixing bowl, dissolve yeast in water. Add warm milk. Stir in rye flour and sugar until smooth. Cover bowl with a towel and set mixture out of draft overnight.

(Faster: cover and let set in a warm spot 1 - 2 hrs.) Mixture will rise and fall over the course of setting and will be somewhat bubbly the next morning.

Add shortening, salt, and flour. Knead to a soft dough, adding more white flour as necessary. Cover, set aside away from draft, and let rise 1 hour or until double in size. Punch down dough, divide in half, and shape into two round loaves. Place in greased cake pans, cover, and let rise again until double.

Bake at 375 degrees for 20 minutes. Reduce heat to 350 degrees and bake an additional 40 to 50 minutes.

Makes a heavy-crust bread. Traditionally sliced thick and served with butter and a little salt on top.

Tends to dry out quickly after cut. Double-wrap for day-to-day storage. Freezes well when double wrapped also.

### *Krautkoche or Kraut Kuchen*

The name Krautkoche (the K's are pronounced like a hard G) for this item seems to be somewhat unique to Portland. In other parts of the United States and Canada they are known as Runzas and Bierocks.

Make your favorite white bread dough. Chop one head of cabbage and one large onion. Heat about 1/9 cup oil in pan and add cabbage onion salt and pepper to taste. Put on lid and steam until tender — do not brown. Drain well. Roll out bread dough and cut into

4-inch squares. Top with a heaping spoon full of cabbage. Bring corners together and pinch well. Dip in melted butter and place seam side down on baking pans. Let rise 1/2 hour. Bake at 400 for about 20-30 minutes. Cool.

— Marcia Staunton, Portland, Ore.