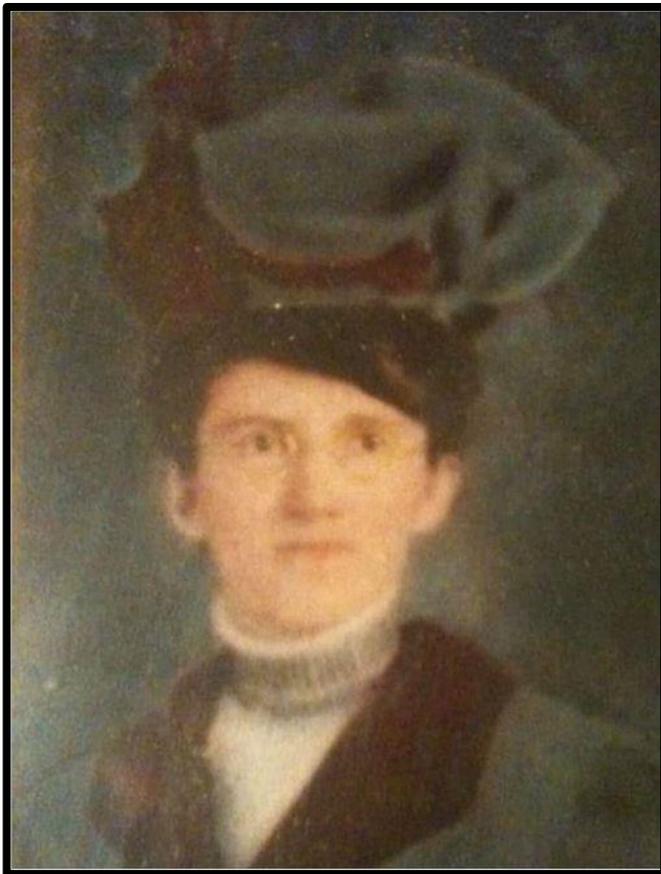


Delilah Ward Womble

Miss Dillie ~ “Cookie Lady”

by Alvis Dunn

My grandmother, Delilah Ward was born on May 1, 1883. She was the third child of Julia America Siler and Robert Peyton Ward. She had a hard life growing up as her father died when she was very young.



As a girl, the story goes, she went on a date with a young preacher to a Temperance Meeting. The reverend preaching that evening asked everyone in the congregation to stand and pledge that alcohol would never cross their lips. Young Delilah Ward remained seated. As the young preacher drove them home in the buckboard after the meeting, he finally had the gumption to say, "Dillie Ward! How come you didn't stand for the pledge!" Dillie replied, "Never is a very long time and I might get snake bit!" That was the end of that courting relationship. She was indeed known to have a nip of blackberry wine in her later years.

An honest woman through and through. She lived most of her days on the farm on the banks of Blood Run Creek just west of Siler City. She was ninety-four when she passed away on October 26, 1977.

Delilah married Floyd Eugene Womble. She raised nine children on a farm outside of Siler City on Blood Run Creek. That homeplace was fun with lots of room for adventure and her house was warm and full of the smell of baking. It was also filled with love and lessons. She lived through some ‘interesting’ times, including WWI and WWII, as well as the previous pandemic (1917-1919).



People knew her as the Cookie Lady because she baked treats for all the kids at Love's Creek Baptist Church every Sunday. She was tough, a lot of fun, and a first-rate checkers player. My daughter bears her name in memory.

Miss Dillie's Cooke Recipe

1 cup Crisco

2/3 cup of sugar

2 eggs

2 1/2 cups sifted flour

1/2 teaspoon salt

1/2 or 3/4 teaspoon baking powder

Flavoring

Blend shortening, sugar, & eggs well. Add sifted dry ingredients. (If using self-rising flour omit the salt & baking powder) Add extract. Blend well. Place on ungreased pans with cookie press & bake at 375 degrees for 10 to 15 minutes.