



A CELEBRATION OF

*Mary Elizabeth
Martin*

JUNE 5, 1913 - FEBRUARY 6, 2007

MARY ELIZABETH CRAWFORD MARTIN

Mary Elizabeth Crawford Martin was born June 5, 1913, in Kinston, NC, daughter of Philip Howell Crawford and Cora Jones Crawford. One of six children, she earned a B.S. from East Carolina University and taught home economics at Charles L. Coon High School in Wilson, N.C.

In 1943, she married Rumma Asbury Martin and moved to Raleigh. As a homemaker, she was active in her church and clubs. She joined Edenton Street United Methodist Church in 1943, was an active member of the Fidelis Sunday School Class and served on the Administrative Board and as church circle chairman. She was president of the East Carolina University Alumni Chapter, held offices in the Woman's Club of Raleigh, and was vice president of the Raleigh PTA. She was an active member of the Home Economists in Homemaking, the Fireside Book Club and the Raleigh Garden Club.

Predeceased by her husband and her step-son R.A. Martin, Jr., she is survived by her son, Philip C. Martin, and wife, Mary Martin, of Atlanta; daughter, Hillary M. Hebert, and husband Charles Hart, of Raleigh; step-daughters Rose Coffee and husband, Don, of Atlanta; Ruth Johnson of Martinez, Calif.; and daughter-in-law Marianne Smith of Oak Island, N.C.

Grandchildren include Jill H. Steffey and husband, Robert, of Raleigh; Neil Hebert and wife, Michelle Czaikowski, of Raleigh; Todd Martin and wife, Julianne, of Atlanta; Cathy Martin of Atlanta; Robert White and wife, Elaine, of Reading, Calif.; Jeffrey Johnson and wife, Donna; Deborah Cosgrove and husband, Ed; and Martin Johnson, all of Martinez, Calif.; great-grandchildren, nieces and nephews.



We are sustained by her love, connected by her strength and comforted by the rich family history she preserved. She was patient, and she was exacting. She taught us to find happiness in simple joys as well as triumphs; to smile at our foibles, yet to strive for uncommon goals. A gift to all was her abiding faith and her contagious delight in family, life-long friendship and the pleasure of conversation. We are blessed by her life.

A SERVICE TO THE GLORY OF GOD
IN THANKSGIVING FOR THE LIFE OF
MARY LIB MARTIN

*February 8, 2007
Springmoor Auditorium*

Prelude

Call to Worship from Psalm 90

Hymn “A Mighty Fortress is Our God” page 8

Greeting

Prayer

The Lord’s Prayer

Words of Comfort and Assurance

Psalm 121

Psalm 23

Statement of Love for the Church

*(Excerpt from text by Reginald Dawkins, First Baptist Church,
Liberty, NC, found among Mary Lib’s papers)*

Solo “Just A Closer Walk With Thee”

Words of Thanksgiving for Mary Lib’s Life

1 Peter 4: 7-11

Prayer of Thanksgiving

Words of Resurrection and Eternal Life

Philippians 1: 21

Hymn “Amazing Grace” page 330

Benediction

WORSHIP LEADERS

Rev. Phyllis L. Mayo, Springmoor Chaplain

Mrs. Susan McGuire, Minister to Older Adults,
Edenton Street United Methodist Church

Mrs. Beulah Cameron, Pianist

MARY LIB'S PUMPKIN BREAD

Every year at holiday time, the cover came off of Mary Lib's time-worn Mixmaster, and she cracked the eggs, poured the oil, and measured the dry ingredients for countless loaves of pumpkin bread. With each batch, once the batter was well-combined, the whir of the machine would be replaced by the pounding of young feet, each of her grandchildren determined to be the first to lick the beaters. She would pour the batter into three Pyrex loaf pans and wait until the "small oven" heated the batter to domed perfection.

Throughout the year, she saved and cleaned the plastic bags that held her News & Observer each morning; she discovered early on that they are the perfect size for packaging a loaf of pumpkin bread.

Mix well:

4 eggs
 $\frac{2}{3}$ cup water
1 cup oil

Add:

3 cups sugar
 $3\frac{1}{2}$ cups flour
2 teaspoons plain soda
 $1\frac{1}{2}$ teaspoons salt
1 teaspoon nutmeg
1 teaspoon cinnamon
2 cups (15-ounce can) pumpkin



Pour into well-greased loaf pans (two large or three small).
Bake for one hour at 350 degrees. (Begin checking for doneness with toothpick at 50-55 minutes, depending on size of loaf pans.)
Let loaves cool in pans for a few minutes. Carefully turn them out onto cooling racks.

{ MARY LIB'S SECRET }

When the loaves have cooled to "about as warm as your hand," wrap them up. Plastic newspaper bags are preferable, of course, but Saran Wrap or aluminum foil will do just fine.

