



Elizabeth Magruder Osborne

September 10, 1935 - August 28, 2024

Elizabeth (Betsy) Magruder Osborne died peacefully on the morning of August 28, 2024, at her home in Hoschton, Georgia. Betsy was born on September 10, 1935, in Starkville, Mississippi to Augustin and Helena Magruder. She was a 1953 graduate of Foley High School. She married her high school sweetheart, James Stanley Osborne, on April 14, 1955, at St. Paul's Episcopal Chapel in Foley, Alabama. Betsy and Stanley lived in Foley for over 50 years... years that are filled with memories of loving and raising their children, developing close friendships and contributing to their community.

Betsy had a number of amazing and varied work experiences, including teaching Kindergarten at Weeks School in Magnolia Springs, working as a reporter and columnist for The Onlooker in Foley where she wrote a beloved weekly column, Bits of Betsy. She was also a reporter and photographer for the Mobile Press Register, editor of the Baldwin Edition of the Mobile Press Register, co-owner of Verbatim Book Store in Foley, church secretary at St. Peter's Episcopal Church in Bon Secour, co-owner and publisher of Baldwin County Current Magazine, and in her retirement, she wrote a monthly food column for the Mobile Press Register.

Betsy was a longstanding member of St. Peter's Episcopal Church in Bon Secour, Alabama where she was a member of the choir, altar guild, Daughters of the King and served as the church secretary for many years. She taught a much-loved Bible Study at St. Peter's, coordinated Seder meals, and helped

with fish fries (always bringing a fig cake to serve for dessert). After moving to Georgia, she was a member of St. Mary and St. Martha of Bethany Episcopal Church in Buford, Georgia where she loved playing bells in the bell choir. She made so many wonderful contributions to the lives of others, and she always had an exciting project she was working on. She was a much-loved cub scout leader and girl scout leader in Foley. She worked with the Baldwin County Literacy Council, and she was a member of the Foley Book Club. One of her favorite hobbies was making Moravian stars to give as little gifts to any and everyone. Her greatest contributions, by far, were to her family. She was a devoted mother who was always supportive and encouraging of her son, Gus, and daughter, Alyce. She was a wonderful and fun grandmother and aunt, and she had a gift of making all of her family feel special and loved. She was an amazing cook, and she loved to plan and prepare delicious meals for her family. She could always find a way to add her own creative and special touches to meals... and to everything else she did too! She was such a special person, always gentle and kind. She was a true Southern lady. Our world is a better place because of her, and she will be sorely missed!

She is survived by her son, Stanley Augustin Osborne of Rhododendron, Oregon, and her daughter, Alyce Osborne Watts (Tim) of Hoschton, Georgia; sister Annie Magruder Tindal of Macon Mississippi; grandsons Frank Augustin Osborne (Kara) of Mobile, Alabama, Thomas Maxwell Osborne of Portland, Oregon, Tucker Ingram Watts of Macon, Georgia, Daniel Murphy Watts of Hoschton, Georgia; great grandson, Nathaniel Augustin Osborne of Mobile, Alabama; and nieces Lisan Tindal Woods (Bill) of Brandon, Mississippi and Catherine Tindal Penick (Ray) of Macon, Mississippi.

She is also survived by numerous friends that she loved dearly. She was voted The Friendliest Girl in high school (1952), and she had a natural way of making strong and lasting friendships.

She is preceded in death by her husband of 67 years, James Stanley Osborne; her parents, Augustin Freeland Magruder and Helena Ingram Magruder; and her sisters, Helena Magruder Haynes and Clemmie Henry

Magruder.

The funeral service and burial will be Friday, September 6, at St Peter's Episcopal Church in Bon Secour, Alabama. Visitation with the family will be at 10:00 AM followed by the service beginning at 11:00 AM. The service will be officiated by Father David Green.

Betsy's Fig Cake

This recipe was passed down from her mother, Helena Ingram Magruder. We hope you will keep this wonderful recipe that Betsy freely shared and think of our sweet mom anytime you make it.

Mix the following dry ingredients together in a mixer bowl:

2 cups flour ½ teaspoon cloves

2 teaspoons baking powder ½ teaspoon nutmeg

1 teaspoon salt 1 teaspoon cinnamon

1 teaspoon soda 1 ½ cups sugar

Add the following in the order given to the dry ingredients, mixing well after each addition.

1 cup Wesson oil

4 eggs

1 cup buttermilk

1 cup fig preserves – Note from Mom: I never had enough fig preserves on hand to make as many cakes as family and fish fries demand, so I confess that I usually substitute strawberry preserves for the figs. I honestly can't tell the difference.

1 Tablespoon (or more) vanilla

Bake in a 9x13 inch pan in a 325-degree oven for 1 hour. Cut the cake into squares and pour the topping along the cuts in the cake while the cake is still hot.

Topping:

1 cup sugar 1 cup butter

½ cup buttermilk 1 Teaspoon white corn syrup

1 Tablespoon (or more) vanilla $\frac{1}{2}$ teaspoon soda

Boil the topping ingredients together for three minutes and pour immediately along the cuts in the cake.

The family wishes to acknowledge our nurse, Kay French, for her compassion and gentle care of both Betsy and Stanley. She became like family to us, and she supported, guided and taught us all we needed to know to take wonderful care of our parents. She has been an angel walking among us!

Previous Events

Visitation

SEP 6. 10:00 AM.

St. Peter's Episcopal Church
Bon Secour, AL

Funeral Service

SEP 6. 11:00 AM.

St. Peter's Episcopal Church
Bon Secour, AL