Comfort from Our Home to Yours

Food is mentioned more than 1200 times in the Bible. And no wonder: Food sustains life. Brings life together. Eases our fears. Demonstrates our love.

We asked FPCSF members to share their favorite recipes for this special edition. The response was amazing and mouth watering. There were healthy recipes and some maybe not so healthy. Each one, however, had love stamped on it, and a spiritual comfort worth sharing. So turn on the light in your kitchen, and taste what your friends have sent from their home to yours.

Thank you to all who contributed.
Thank you to all in the congregation, who in your own way bring comfort to so many through your time, talent and resources.
Tuna Salad & Quick Frito Pie

Here are a couple of recipes that we use quite often. The Tuna Pasta Salad is especially one of our favorites during the summer. It’s quick to make, and we usually have all the ingredients available. The frito pie is an easy dinner for a chilly evening. 

Makes 3 or 4 servings

**TUNA SALAD**

**Ingredients**
- 4 ounces penne pasta
- 3 cups torn salad greens
- 1 cup torn spinach
- 1 small cucumber, halved lengthwise and sliced
- 2 5-oz. cans albacore tuna (more if you like a meatier salad)
- 1/2 cup crumbled feta cheese
- Additional ingredients as desired: sliced olives, diced red bell pepper, diced tomatoes

**Preparation**
- Favorite Italian dressing
- Cook pasta, rinse with cold water, drain well.
- In a large bowl combine all ingredients. Toss lightly with dressing.
- Serve immediately with bread sticks or garlic bread.

**QUICK FRITO PIE**

**Ingredients**
- Bag of Fritos
- Can of Wolf Brand Chili with beans
- Can of tomato sauce
- Can of diced green chili (or frozen)
- Red chili powder to taste
- Few shakes of garlic powder
- Topping ideas: diced tomatoes, diced onion, cheese, sour cream, avocado

**Preparation**
- In a sauce pan put chili, and tomato sauce; stir in green chili, red chili powder and garlic. Simmer for 10 to 15 minutes so flavors are enhanced.
- Put some Fritos in bottom of a bowl, add chili mixture. Top with whichever toppings you like.
Life and recipes change over the years. Fifty-two years ago we moved to a new area with a new baby and a two-year old.

One afternoon when I had them out in the yard my new neighbor came over with cookies and lemonade, and we became acquainted. She provided the recipe for Sugar and Spice Cookies that I often baked for us and to “take.” They were a favorite of that baby as he grew up.

We moved again to a town where I had an elderly great aunt. She had been making the same cookies from her day when she used bacon fat or lard for the shortening.

Now I have the most modern method that I learned in a Renesan class here in Santa Fe. It represents most of what I do in the kitchen now for just two of us.

**SUGAR AND SPICE COOKIES WITH RAISINS**

**Preparation**
- Take a box of pumpkin bread mix (14 oz or so).
- Add 2 tbsp flour for the high altitude
- 1/2 cup of raisins soaked in hot water (drained) and
- 1/4 cup of chopped crystalized ginger
- Add 1/2 cup melted butter and 1 beaten egg
- Stir together to mix
- Make into walnut sized balls
- Roll in a mixture of cinnamon and sugar
- Put on a cookie sheet and bake about 12 min. at 350°F
Alice Tinkle

Alice’s Memorial Punch

I’m not known for my cooking abilities, but I can put together a mean punch.

**ALICE’S MEMORIAL PUNCH**

**Preparation**

- 1 48-oz. bottle cranberry pomegranate juice.  
  (I use low or no sugar)
- 1 2-liter bottle of any clear, lemon-lime type soda.  
  (I like Fresca or Squirt)
- 1/2 large can of frozen lemonade
- Plenty of ice

Of course you can use any combination of juices. I like these because it makes a tart drink. Just be careful and think of mixing colors. I once used orange juice with a cranberry drink, which turned a lovely brown, and was not appealing.

I wonder when we’ll be able to gather again and enjoy a punch bowl!

Raymond Kersting

Bacon-Wrapped Pickles

**Editor’s Note:** Who can forget Raymond’s bacon-wrapped pickles? It was a staple at Second Family gatherings and the Kersting’s social events. Among the many of Raymond’s deeds, let’s not forget how he brought comfort to us all with his words and from his kitchen.

**BACON-WRAPPED PICKLES**

- 18 mini dill pickles
- 1 (8-oz.) block of cream cheese, softened
- 1 cup shredded cheddar
- 1 clove garlic, chopped
- 12 slices bacon, cut into thirds

**Preparation**

- Preheat oven to 400°F.
- Halve pickles and scoop out centers. Discard centers.
- In a small bowl, stir together cream cheese, cheddar, and garlic until combined.
- Spoon mixture into pickles and wrap with a cut slice of bacon.
- Transfer to a baking sheet and bake until mixture is warm and bacon is crispy, about 18 minutes.
- Serve immediately.
Lentils and Rice

Blair Beakley

This is one of our weekly staples. I love this meal because it makes such a big portion, goes so well with so many things, and makes awesome leftovers for days. Enjoy!!

I always soak my lentils and short grain brown rice over night to sprout for optimal health and nutrition. I prefer a cast iron Dutch oven for this dish. If not available, any medium size pot with a lid will work.

LENTILS AND RICE
1-1/2 cup brown lentils
1 cup brown rice
1 yellow onion
2 celery stalks
2 tbs of olive oil

Preparation
Heat the olive oil over medium heat. Dice the onion and add to heated oil. While cooking, dice celery.

Once finished sautéing onions, about 10 minutes, add a pinch of salt and diced celery.

Cook another five minutes then add lentils and rice. Mix in well, add 5 cups of water, bring to a boil.

Once boiling, add another pinch of salt, lower to a simmer put lid on pot and cook for an hour or two until all the liquid is cooked down.

Editor's Note: Like this dish and want more recipes from Blair, visit her blog www.atabletogather.com
Betty Kersting

Baked Chicken with Honey Whole Grain Mustard Glaze

8 chicken thighs
1/2 cup olive oil (maybe more)
1 lemon (juiced)
Salt and pepper to taste, add fresh herbs

Glaze
1 tbls mustard (can use maple mustard and a little Dijon)
1-2 tbls honey
1/3 cup olive oil

Preparation
Marinate chicken in olive oil, lemon juice, salt, pepper, and herbs for at least 1 hour or up to a day in advance. Preheat oven 375°F. Rub big baking pan with olive oil or butter, place thighs skin side down.
Bake for 20-25 minutes and turn skin side up.
Bake 10 more minutes.
Make glaze: mustard, honey, oil in a bowl in that order.
Whisk, add salt and pepper.
Apply glaze with brush or spoon and broil for 5 minutes.
Take out and let rest for a second, save all those delicious lemony, chicken juices that collected in the pan.

Judy Crawford

Easiest, Quickest, Almost Healthiest Recipe

Are you tired of cooking? Does take-out not sound appealing? Does your family think popcorn is not a real meal? Well, try this! You may want to double it for a family of 4 or more.

EASIEST, QUICKEST, ALMOST HEALTHIEST RECIPE

Preparation
Dump one can of drained corn in the middle of a microwaveable plate.
Dump one can of drained black beans outlining the corn.
Sprinkle with cheese, chopped onion, avocado, and as much salsa as you want.
Microwave and eat with tortilla chips.
I have adapted this from my Mom’s recipe that I enjoyed so much growing up. This is more healthful, one that uses no sugar and dairy milk, and more fruit.

**HARRY’S BANANA BREAD**

**Blend in mixer**
- 1/2 cup (8 tbs) Irish butter (margarine or olive oil does not work as well)
- 2 eggs
- A few teaspoons of honey

**Mix together in bowl (I actually use my smoothie maker):**
- 2 ripe bananas
- 2/3 cup oat milk (or your favorite milk)
- 3 tbs applesauce
- 1 tsp vanilla
  Here you can get creative and add walnuts, blueberries, or small apple bits.

**Sift**
- 1-3/4 cup flour (I use 1/2 cup oat flour at least)
- 1 tsp baking soda

**Combine all ingredients in mixer**
- Put batter in bread and pie pan
- Preheat oven to 350°F
- Bake 60 minutes
  If you use a pie pan for a smaller portion, bake for 20 minutes.

Then enjoy!

Then Jesus declared, “I am the bread of life. Whoever comes to me will never go hungry, and whoever believes in me will never be thirsty.”

*John 6:35*
In the spring of 2018 I “volunteered” to help with meals for the Presbytery Youth Group’s mission trip to Loma Verde. This very quickly morphed into planning and preparing meals for a week for about 65 kids. I turned to my BFF Google and discovered the following recipe “Crowd-size Spaghetti Sauce” on Taste of Home. With the help of our “foodie” youth sous chefs (Drew, Sadie and Brian and Sharon K) my first run at this recipe resulted in 8 quarts of the best sauce I’ve ever eaten.

The tools you need are simple. One very, very large stockpot, a BIG frying pan, a really good can opener, and a fearless young man (in this instance Brian Ortiz) to chop all those onions. I buy the garlic already minced in a jar.

The recipe is easy to make “vegetarian” or “vegan,” it’s already gluten free so all my food allergy folks were covered.

We have since made this recipe in multiple batches for the CDC Spaghetti Dinner fundraiser and the “vegetarian” option (I used soy protein instead of beef) was the preferred choice. The chef’s pictured are Jenny Vellinga, Gayle Lomax and Karin Lerew …and me!

I have found during this pandemic that I love to cook, but not for one. I really prefer cooking for a crowd! It’s a joyful and exhausting experience. I can’t wait until we can go on a mission trip, have a Celtic Dinner or a CDC Spaghetti Supper again.

**CROWD-SIZE SPAGHETTI SAUCE**
Prep: 10 minutes. Cook: 30 Minutes + Simmering | Yield: 65-70 Servings (8 quarts)

**Ingredients**
- 4 lbs of ground beef (leave this out for vegetarian, or substitute soy protein)
- 4 large onions, chopped
- 4 garlic cloves, minced
- 4 cans (28 oz ea) diced tomatoes – undrained
- 2 cans (15 oz ea) tomato paste
- 1 can (29 oz) tomato sauce
- 2 cups water
- 2 cans (4-1/2 oz ea) chopped ripe olives, drained
- 2 cans (4 oz ea) mushroom stems and pieces, drained
- 1/2 cup minced fresh parsley
- 1/4 cup packed brown sugar
- 2 tbs dried basil
- 2 tbs salt
- 4 tsp dried oregano
- 2 tsp pepper
This recipe is comforting because it’s easy to make, a great winter dish and uses a family favorite in that we love BBQ sauce!

**BEEFY ONE-POT DINNER**

**Ingredients**
- 1 lb. lean ground beef (or ground turkey for healthier version)
- 1 cup chopped onions (or onion powder)
- 1 cup thinly sliced carrots
- 1 cup finely chopped potatoes
- 1 cup water
- 1 can (14 oz.) baked beans
- 1/2 cup BBQ sauce (your choice)
- 1 cup shredded cheddar cheese

**Preparation**
Brown meat in large non-stick skillet on medium-high heat; drain. Add the remaining ingredients; cover and simmer for 4 hours, stirring occasionally.

Variations on protein: Use ground turkey instead. Or go completely meatless and add a BIG bunch of chopped kale for volume and fiber.

Serve over spaghetti, or penne (you can find gluten-free pasta – I prefer the rice versions).

Serve with grated parmesan, asiago or cojito cheese, there are also vegan cheeses available.

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**Debra Sanderson (Dennis’s daughter)**

**Beefy One-Pot Dinner**

This recipe is comforting because it’s easy to make, a great winter dish and uses a family favorite in that we love BBQ sauce!

**BEEFY ONE-POT DINNER**

**Ingredients**
- 1 lb. lean ground beef (or ground turkey for healthier version)
- 1 cup chopped onions (or onion powder)
- 1 cup thinly sliced carrots
- 1 cup finely chopped potatoes
- 1 cup water
- 1 can (14 oz.) baked beans
- 1/2 cup BBQ sauce (your choice)
- 1 cup shredded cheddar cheese

**Preparation**
In several stockpots, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Add the remaining ingredients; cover and simmer for 4 hours, stirring occasionally.

Serve over spaghetti, or penne (you can find gluten-free pasta – I prefer the rice versions).

Serve with grated parmesan, asiago or cojito cheese, there are also vegan cheeses available.
Gale Wright

Nita’s Fried Cornbread

When my mom was a young bride, she found herself in a home where she did not have an oven. Cornbread was a requirement for a country meal in Tennessee, so she improvised. She made her batter a bit thinner and fried the bread as patties. My dad loved it that way and later so did all of us kids, so that is how she made it from then on.

My mom’s original recipe was: “Mix two parts self-rising meal to one-part self-rising flour, add enough buttermilk until it looks right, and then add enough water until it is the right consistency. Heat lard in the cast iron skillet and spoon the batter into the lard. Fry on both sides until brown and done in the middle.” Since then I have experimented with amounts of liquids and translated leavening amounts needed to make self-rising meal and flour. This recipe is what I came up with. My family says it tastes just like Mom’s. No matter how much I make, it never seems to be quite enough.

NITA’S FRIED CORNBREAD

Ingredients
- 2 cups cornmeal
- 1 cup all-purpose flour
- 2-1/2 tbs baking powder
- 1-1/4 tsp salt
- 1 cup buttermilk
- 1-3/4 cups water (may vary depending on desired consistency)
- Oil (for frying)

Preparation
Mix dry ingredients.
Add buttermilk and stir until crumbly.
Add water until desired consistency is reached (similar to pancake batter).
Heat oil in skillet.
Spoon about 1/4 cup of mixture into oil for each cornbread patty.
Fry on both sides on medium heat until browned and cooked throughout.

For he satisfies the thirsty and fills the hungry with good things.
Psalm 107:9
This easy recipe, adapted from Melissa Clark’s *New York Times* recipe, takes less than an hour and can be made with or without the Andouille sausage. Spice level can be adjusted to your taste. Freezes well.

**EASY RED LENTIL SOUP**

**Ingredients**
- 3 tbs olive oil
- 1 large yellow onion, chopped
- 2 garlic cloves, minced
- 1 tbs tomato paste
- 1 tsp ground cumin
- 1/2 tsp kosher salt, or more to taste
- 1/4 tsp ground black pepper
- 1/8 tsp ground chile powder or cayenne, more to taste
- 1 quart chicken or vegetable broth
- 1 cup water
- 1 cup red lentils
- 1 large carrot, peeled and diced
- 1 large link of Andouille sausage (or your preferred sausage type)
- 3 tbs of chopped fresh cilantro
- Squeeze of fresh lemon juice
- Drizzle of olive oil on top of each bowl

**Preparation**

In a large pot, heat 3 tbs olive oil over high heat until hot and shimmering. Add onion and garlic, and sauté until golden, about 4 minutes.

Stir in tomato paste, cumin, salt, black pepper, chili powder or cayenne, and sauté for 2 more minutes.

Add broth, 1 cup water, lentils and carrot. Bring to a simmer, then partially cover pot and turn heat to medium low. Simmer until lentils are soft, about 25-30 minutes. Taste and add salt as needed. If you prefer a thinner soup, add more water.

Using an immersion blender, regular blender or food processor, puree half of the soup then add back into the pot. Soup should be somewhat chunky.

Slice and sauté in a skillet the Andouille sausage. Drain and add to the soup. You could use other types of sausage according to your preference.

Reheat soup as necessary. When serving stir in squeeze of lemon juice and cilantro on top of each bowl. Add a drizzle of good olive oil, if desired.
Deborah Kim

Sausage, Apple and Squash Sheet Pan Dinner

After our early September snowstorm, I found myself craving an easy ‘comfort’ dinner. Use what you have in the refrigerator and be willing to substitute items if the pandemic has affected what the grocery store carries. While the Bible verse may refer to lamp oil, I think the healing power of food may also be referenced here as well (such as a fragrant olive oil that is also in the house). Peace.

SAUSAGE, APPLE AND SQUASH SHEET PAN DINNER

Ingredients

1/3 cup good olive oil
2 sprigs each fresh sage, thyme and rosemary*
1.5 pounds of peeled butternut squash, cut into 1/2” thick rounds
1 large red onion – cut into 1/2 inch thick wedges
2 garlic cloves – crushed and minced
1 large firm apple – cored and cut into 1/2 inch wedges
1/2 cup fresh cranberries or a little more if desired (frozen is ok)
1-1/2 teaspoons kosher salt
3/4 teaspoon ground pepper
1-1/2 pounds sweet or hot Italian sausage **
2-3 tbsp Maple syrup
2 tbsp Ghost Pepper infused Maple Syrup (Trader Joe’s) - optional
1-2 tbsp Hatch Green Chili (sauce, canned or cooked) - optional

Assembly and Cooking

(Pre-heat oven to 425°/ 30-45 minutes cooking time)

Over low heat, warm the fresh spices, garlic and/or poultry seasoning until fragrant. Set aside.

Slice onion into wedges. Remove external peel from squash and slice after initially cutting it lengthwise. Scoop out the seeds. Slice the apple - leave the skin on.

In a large bowl, mix the ingredients (except the sausage). Pour the warmed olive oil over the vegetables and combine well.

Add the salt and pepper and mix again. Pour the ingredients into a large rimmed baking sheet (such as a 1/2 sheet pan).

Pour the vegetable/cranberry mix into the pan, spreading it out evenly. Place the sausage on top of the mix.

About half way through the cooking process, stir the vegetables and turn the sausage over to brown on the other side. Pour the maple syrup over the entire mixture and gently stir.

Check the veggies for ‘done-ness’ about 30 minutes into the cooking process. Check the sausage to ensure it is cooked thoroughly. If cooked throughout, remove and set aside in a small bowl. Drizzle the optional spiced syrup over the sausage and set aside. The vegetables and cranberries will be soft when done - and wilted. A little browning is ok.

Plate on a rimmed dish to capture the juices. Add the sausage. Offer a blessing and thanks for your bounty – enjoy!

Notes:

* I used Rosemary sprigs and found some poultry seasoning in my pantry. It worked well.

**Bulk sausage that I rolled into 2” round balls worked well. Roll into balls and refrigerate ahead of use. (Links were not available at the grocery store.) I removed sausage balls about 10 minutes ahead of the vegetables, which needed additional time to soften. I drizzled the Ghost Chili infused maple syrup over them while they cooled. Just the right touch of heat and spice for me.

There is Oil in the House of the Wise - Proverbs 21:20
Jeannie Bowman

Christmas Casserole

Darryl has traditionally made this egg casserole on Christmas Eve for breakfast Christmas morning. Once we began sheltering at home during the coronavirus, we learned it would be safe to invite one or two guests to our back patio for breakfast, staying apart 6 feet and wearing masks. Their presence was our gift of friendship. We often serve our Christmas casserole on these mornings.

CHRISTMAS CASSEROLE
Serves 10 - 12 | We have this each Christmas Morning while un-wrapping gifts

Ingredients
- 3 Cups Monterrey Jack Cheese, Shredded
- 8 Oz. Cooked Ham, Julienne Sliced
- 12 Oz. Fresh Mushrooms, Sliced
- 3 Cups Monterrey Jack Cheese, Shredded
- 1/2 Medium Onion, Chopped
- 8 Eggs, Beaten
- 1/4 Cup Sweet Red Pepper
- 1-3/4 Cups Milk
- 1/4 Cup Butter (or margarine)
- 1/2 Cup All-Purpose Flour
- 2 Tbs (One of the following)
  - Fresh Chives, Basil, Tarragon, Thyme, Oregano
  - 1 Tbs Parsley, Diced

Preparation
Sprinkle 3 cups of cheese in bottom of 9” x 13” baking dish.
In saucepan, sauté mushrooms, peppers, and onions until tender.
Drain excess liquid. Spread sautéed ingredients over cheese. Arrange ham on top of the vegetables. Sprinkle remaining 3 cups of cheese over ham. Cover and chill overnight (while Santa comes to your house).
The next morning, combine eggs, milk, flour, parsley, and chives (or whatever you chose). Pour over chilled casserole. Bake in 350˚ oven about 45 minutes (while you open a few presents). Let stand 10 minutes.
Especially good served with homemade hot biscuits, butter, jam, and a kiss.

Merry Christmas Morning!
Delicia Nakazono

Toshikoshi Soba

My husband makes a wonderful Japanese-style chicken noodle soup called toshikoshi soba. It’s one of the meals my picky daughter will actually eat.

Toshikoshi soba, which literally means “year crossing buckwheat noodle” is eaten on New Year’s Eve. The tradition symbolizes a letting go of the regrets of the past year by the noodle, which is easily cut. The warming Japanese chicken noodle soup is a simple comfort food that our family enjoys periodically when the weather is cold. We hope you will find it enjoyable as well. The ingredients should be easy to find—I have no trouble getting them all at Smith’s in Santa Fe.

**TOSHIKOSHI SOBA**
Yield: 4-5 servings

**Ingredients**
- 2 packages (32-ounces) of chicken stock (you can certainly make your own as well, if you prefer)
- 6 boneless, skinless chicken thighs (my mother prefers whole, bone-in thighs)
- 1 package soba noodles (these are usually divided into individual portions within the package)
- 6-8 green onions, chopped
- 4-6 ounces shiitake mushrooms, sliced
- Soy sauce
- Salt (optional)
- 1-2 full sheets nori, cut into small strips

**Preparation**
Set a large pot of water to heat for cooking the soba noodles. Let it come to a boil.

In a separate large pot, bring chicken stock and chicken thighs to a boil. Reduce heat to a rolling boil (about medium heat)

Add green onions and sliced mushrooms to the stock. Cook for 10-15 minutes to allow the chicken to cook through (if using whole thighs, this cook time will be 20 minutes or longer). The water for cooking the soba should be boiling by now. Cook the soba noodles in the boiling water (not the soup!) and lightly rinse with cold water when finished.

Add noodles to serving bowls.
Add 1/4 cup soy sauce and salt to taste to the soup.

Remove chicken from the soup and cut into small pieces. Add to the noodles in each guests’ bowl.
Add broth and vegetables to bowls and serve.

Guests can sprinkle the nori to their own bowls as a garnish as they like.
In 1982, the National Capital Area chapters of my women educators’ sorority put together a cookbook of favorite recipes. The recipe I’m sharing comes from that cookbook, and has long been a Stringfellow family favorite. In fact, our Virginia grandchildren insist on having Grandma Jane’s Pot Luck Hash Brown Potatoes for special family occasions.

**POT LUCK HASH BROWN POTATOES**
Serves: 16

**Ingredients**
- 2 lbs. frozen hash brown potatoes, defrosted
- 1/2 cup melted butter
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 cup chopped onion (about 1 medium onion)
- 1 can cream of mushroom soup, undiluted
- 1/2 pt dairy sour cream
- 10 oz. grated sharp cheddar cheese

**Topping**
- 2 cups of corn flakes (I use 1 cup of already crushed cornflakes.)
- 1/4 cup melted butter

**Preparation**
Combine potatoes with melted butter, salt and pepper; add onions, soup, sour cream and cheese.

Blend thoroughly. Put in a 9” x 13” baking dish; cover with topping and bake at 350°F for 45 minutes.

This dish can be made ahead and stored in the refrigerator until ready to bake. Allow extra baking time if the dish is cold.

*So whether you eat or drink or whatever you do, do it all for the glory of God.*
1 Corinthians 10:31
Kurt Hill

Kurt’s Sourdough Bread

**Ingredients**
- 200 g starter (2/3’s risen)
- 680 g warm filtered water (95 degrees)
- 900 g bread flour
- 50 g rye flour*
- 50 g whole wheat flour*
- 24 g salt
- 50 g warm filtered water (95 degrees)

*See variations for substitutes of these items. Keep the total weight the same.

**Mixing Instructions**
- **Starter:** Mix in early morning (1 TBSP starter w/ 100g white and 100g whole wheat flour with 100g water). Use mid-morning while still rising 2/3’s risen).
- Whisk 200g starter with 680g water in large mixing bowl.
- Add flours and mix throughly (no salt).
- Let stand covered with towel 30 minutes.
- Add mixture of 24g salt and 50g water.
- Leave in mixing bowl covered and fold in 30-minute increments for two hours. Then fold every hour for another two hours. Should be more than double.
- Divide/shape/place in well floured bannetons. Cover and refrigerate overnight (very important for flavor).

**Special Tools**
- Kitchen scale
- Plastic scraper
- Baking stone
- Bannetons
- Big lid to cover loaf

**Variations**
- I change the 100g of flour after the bread flour for different flavors. Sometimes I add chopped herbs to wet mixture. Rosemary is great.

**Baking**
- Preheat oven to 500 degrees.
- Add pan of hot water to oven floor.
- Turn cold risen dough onto baking stone.
- Cut top with favorite shape.
- Cover with big lid (roasting pan, wok lid).
- Bake for 20 minutes covered.
- Remove cover and bake 10-15 minutes longer until desired brownest.
- Cool on rack as long as you can stand it before eating.
One thing I’ve been doing in quarantine is to try new recipes, in case we ever have company for dinner again. This one from the *New York Times* is my latest favorite. It’s vegetarian, easy (store-bought pie crust and pesto), and looks just like the picture.

**HEIRLOOM TOMATO TART**
Yields 4-6 servings

**Ingredients**
Dough for a 9-inch single crust pie, or use store-bought, rolled into an 11-inch round
1-1/2 pounds ripe heirloom tomatoes (about 4 medium)
1/4 cup store-bought pesto
3/4 cup shredded mozzarella (about 3 ounces)
1 tablespoon finely chopped fresh basil
1 tablespoon finely chopped fresh oregano
3 large eggs
1/3 cup heavy cream
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

**Preparation**
Heat oven to 350 degrees. Fit the rolled-out dough into a 9-inch tart pan, allowing the edges to rise about 1/4 inch above the rim of the pan. Prick the dough all over with a fork.

Line the dough with aluminum foil and fill with pie weights or dried beans. Bake for 15 minutes until beginning to brown at the edges. Remove from the oven and carefully remove the foil and weights. Increase the oven temperature to 375 degrees.

Meanwhile, cut the tomatoes into 1/2-inch slices. Place in a colander to drain excess tomato liquid for 20 minutes.

Spread 1/4 cup pesto in an even layer over the parbaked tart crust. Sprinkle the shredded mozzarella over the pesto. Sprinkle the fresh basil and oregano over the cheese.

In a medium bowl, prepare the custard: Whisk together the eggs, cream, salt and pepper until combined.

Place the sliced tomatoes evenly over the cheese and herbs in overlapping concentric circles.

Pour the custard evenly over the tomato slices. Swirl the pan to evenly distribute the liquid. Bake until the filling is set and won’t jiggle when shaken, about 35 minutes.

Remove from the oven and let cool slightly before serving warm. This tart can also be served at room temperature.

**Tip**
Packaged pie dough is an excellent shortcut for weeknight meals, and the tart crust can be parbaked a day in advance.

Melissa Mitchell

Peter’s Santa Fe Enchiladas

Ingredients

One large rectangular casserole/lasagna pan
5-6 skinless chicken breasts
2-3 medium yellow onions
10-oz can of condensed cream of chicken soup
10-oz can of condensed cream of mushroom soup
10-oz can of chicken broth
2 lbs sharp grated cheddar cheese
5 cloves fresh garlic
1 lb diced green chili
1 dozen blue or yellow corn tortillas

Preparation

Boil chicken breasts until cooked and dice.

Dice chili or use Bueno’s frozen hot green chili.

Dice onion and finely chop garlic.

Mix thoroughly above with cans of soup and spices to suit your taste (I use salt, pepper, garlic pepper, oregano and red chili powder).

Fry corn tortillas on both sides in canola oil (5 seconds each side).

Layer bottom of casserole dish with six cooked tortillas then add a layer of about half the mix on top and then half cheddar cheese (repeat) top off with cheese.

Bake at 375° for 45 minutes and serve with pinto beans and any other Mexican appetizers.

Here I am! I stand at the door and knock. If anyone hears my voice and opens the door, I will come in and eat with that person, and they with me.

Revelation 3:20
Pat Luiken (Adapted from Michael Tus)

Halibut With Cherry Tomatoes and Snow Peas En Papillote

TOTAL TIME: 25 minutes / SERVES: 4

Ingredients
4 (1/2-inch-thick) halibut fillets (about 6 ounces each)
Kosher salt
2 lemons
3 tbs minced fresh oregano
2 cups halved cherry tomatoes
1 tsp red-wine vinegar
7 tbs olive oil, plus more for drizzling
3 cloves garlic, minced or finely grated
1 cup thinly sliced snow peas
4 tbs white wine

Preparation
Preheat oven to 450°F. Salt fish on both sides.

Finely grate zest of 1 lemon over fillets. Sprinkle on 1 tbs oregano.

In a bowl, toss tomatoes with vinegar and 3 tbs oil. Stir in 2 minced garlic cloves and season with salt. Lightly crush tomato mixture until juices pool in bowl. Toss in snow peas.

Arrange each halibut fillet on a rectangle of parchment paper, leaving a 2-inch border all the way around. Place each parchment rectangle on a rectangle of aluminum foil, leaving a 1-inch border of foil all around. Spoon tomato-snow pea mixture and some of juices over fish. Pour 1 tbs wine over each fillet.

Top each serving with a second paper rectangle of equal size to the first, and fold edges to make a parcel. Fold foil over edges and crimp to seal. Place parcels on 2 baking sheets and bake until paper puffs and browns, and fish is easily pierced with a knife and flakes when prodded, about 15 minutes.

In a mortar, combine remaining oregano and garlic. Finely grate in zest of 1 lemon. Add juice of 1 lemon and remaining oil. Smash with pestle to form a chunky sauce. Add more lemon juice, oil and salt to taste.

Cut open parcels at table and drizzle oregano sauce over contents. Serve with new potatoes, salad or both.

“God’s bountiful berryfull feast – no apron needed.”

A generous person will prosper; whoeverrefreshes others will be refreshed.
Proverbs 11:25
Sharon Kirby

Spicy Red Pepper Cranberry Relish

Food and tradition of course mean family, especially at Thanksgiving. For us it’s games, croquet and HATS! No one dare refuse to wear one or they will wind up with the goofiest of the lot. As for me, in the inherited role of Turkey Day Chef, I dare not eliminate our traditional dishes, such as sweet potato pie with pecan coconut topping, corn pie, and the killer “Spicy Red Pepper Cranberry Relish.

**SPICY RED PEPPER CRANBERRY RELISH**

**Ingredients**
- 1 cup sugar
- 2 large jalapeños, preferably red, seeded and finely diced
- 1 tbs lemon juice
- 1/2 tsp salt
- 1/4 tsp cayenne
- 1 tbs grated ginger
- 12 oz. cranberries

**Preparation**

Put sugar, jalapeños, salt and cayenne in a heavy bottomed saucepan over medium-high heat. Add 1/2 cup water, stir with a wooden spoon to dissolve sugar, and simmer 2 minutes.

Add ginger and cranberries, bring to a boil.

Reduce heat to medium and let mixture cook, stirring occasionally, until cranberries have softened and no liquid remains in the pan, about 15 minutes.

Let cool and taste.

Add more cayenne or jalapeños if desired.

Relish can be stored in the refrigerator for up to two weeks.
Here’s a fun and tasty recipe that’s become a family favorite. I ran across this recipe in 2006 while flying back to West Virginia for Christmas with the Ice family – Aunt Maggie’s Old Fashioned Tea Cakes in the USA Today.

The recipe from Texas reminded me of the tea cakes that my Grandmother Brooks made more than 50 years ago and kept on hand for her 24 grandchildren when they visited, and probably for herself, too. My niece Elisabeth (age 11 at that time) and I made them that year during the holidays. They have become a holiday tradition for Elisabeth and me to bake. Within the family, I call them Granny Brooks’ Tea Cakes.

**GRANNY BROOKS’ TEA CAKES**
Makes 12-25 cakes

**Ingredients**
- 1 cup Crisco butter-flavored shortening
- 2 cups sugar
- 4 eggs, lightly beaten
- 1 tbs evaporated milk
- 1/2 tbs vanilla
- 4 cups all-purpose flour
- 4 tbs baking powder
- 1/2 tbs. nutmeg

**Preparation**

In a large bowl, mix shortening and sugar until creamy.

Add eggs, milk, and vanilla. In another bowl, combine flour, baking powder and nutmeg. Add dry ingredients to the batter, one cup at a time and mix well. Dough will be slightly stiff.

Chill dough at least one hour. Spray an ice cream scoop with vegetable spray and scoop out dough. With well-floured hands, take a scoop and pass from hand-to-hand and shape dough into a soft round about 1/4 inch high.

Place on an ungreased cookie sheet and bake at 350°F about 10 minutes, or until tea cakes are slightly brown and tops begin to crack. Don’t over-brown. Let cool a few minutes before moving to a rack.

Store in an airtight container 3-5 days.
My parents owned a country inn restaurant 70 miles northwest of New York City that used classic homemade recipes. Times have changed. Last fall I discovered this banana bread recipe online where one can view the step-by-step method plus see all the suggestions and options.

**HEALTHY BANANA BREAD**

Prep Time: 10 mins + / Cook Time: 55 mins – yields 1 loaf

This recipe requires two bowls, a few measuring cups and some basic ingredients. (The second bowl is for mashing the bananas.)

**Ingredients**

- 1/3 cup melted coconut oil or extra-virgin olive oil or high quality vegetable oil
- 1/2 cup honey or maple syrup (I use Trader Joe’s Organic Blue Agave Sweetener or organic maple agave syrup blend.)
- 2 eggs at room temp
- 1 cup mashed ripe bananas (about 2 1/2 medium or 2 large bananas)
- 1/4 cup milk of choice or water (I use almond milk)
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1-3/4 cups white whole wheat flour or regular whole wheat flour (I use 1 cup Bob’s Red Mill Gluten-Free All-Purpose Baking Flour and 3/4 cup almond flour)
- Optional: 1 cup chopped walnuts

**Preparation**

Preheat oven to 325°F (165° Celsius) and grease a 9” × 5” loaf pan.

In a large bowl, beat the oil and honey together with a whisk. Add the eggs and beat well, then whisk in the mashed bananas and milk. (If your coconut oil solidifies on contact with cold ingredients, simply let the bowl rest in a warm place for a few minutes, like on top of your stove, or warm it for about 10 seconds in the microwave.)

Add the baking soda, vanilla, salt and cinnamon, and whisk to blend. Lastly, switch to a big spoon and stir in the flour, just until combined. Some lumps are ok! If you’re adding any additional mix-ins, gently fold them in now.

Pour the batter into your greased loaf pan.

Bake for 55 to 60 minutes, or until a toothpick inserted into the center comes out clean. Let the bread cool in the loaf pan for 10 minutes then transfer it to a wire rack to cool for 20 minutes before slicing.

**STORAGE SUGGESTIONS:** This bread is moist, so it will keep for just two or three days at room temperature. Store it in the refrigerator for five to seven days, or in the freezer for up to three months or so. I like to slice the bread before freezing and defrost individual slices, either by letting them rest at room temperature or lightly toasting them.

Author: Cookie and Kate:
https://cookieandkate.com/healthy-banana-bread-recipe/
Sharon Eklund

Spicy Tomato Jam

(Adapted from *Cook’s Illustrated*) | Makes about two 1-cup jars

**Ingredients**
- 2 lbs plum tomatoes, cored and cut into 1⁄2” pieces
- 1-1/4 cups sugar
- 3⁄4 cup red wine vinegar
- 1/4 cup soy sauce
- 6 garlic cloves, minced
- 1 large jalapeño chile, stemmed, seeds reserved, and minced
- 1 tbs grated fresh ginger
- 2 star anise pods (optional)

(For a spicier jam, add the reserved jalapeño seeds. The star anise pods add a subtle licorice-like flavor, but they can be omitted, if desired. Serve this jam over eggs, on sandwiches, or on crackers with a pungent cheese.)

**Preparation**
Combine tomatoes; sugar; vinegar; soy sauce; garlic; jalapeño (and reserved seeds, if desired); ginger; and star anise, if using, in 12” nonstick skillet.

Bring to boil over high heat. Reduce heat to medium-high and simmer, stirring often, until mixture is thickened and has darkened in color, 25 to 30 minutes.

Discard star anise, if using. Mash jam with potato masher to even consistency. Continue to simmer until rubber spatula or wooden spoon leaves distinct trail when dragged across bottom of skillet, 5 to 10 minutes longer.

Transfer jam to two 1-cup jars and let cool completely. Cover and refrigerate for at least 24 hours before serving. (Jam can be refrigerated for up to 3 weeks. I freeze it!)

Gracious words are a honeycomb, sweet to the soul and healing to the bones. Proverbs 16:24
Carrot Cake & Turkey Meatloaf

Rick LOVES carrot cake and I make him one every year for his birthday. This year it was so good I made one the day after his birthday, too, because we ate the first one all up so fast!

I’ve included a photo of him with his cake and best of all our grandchildren, Harper and Kieran, who were helping to blow out candles for the first time in their little lives. Kieran especially loved tasting the frosting!

The turkey meatloaf is delicious, easy to make and has been a popular, oft-requested staple of our menus this summer with the various family members who have been in Lake Geneva with us. It makes everyone happy.

**CARROT CAKE**  Prep time: 30 minutes / Serves: 12

**Ingredients**
- 1/2 cup vegetable oil, plus more for baking dish
- 2 cups all-purpose flour
- 2 tsp baking powder
- 2 tsp baking soda
- 1-1/2 tsp ground cinnamon
- 1 tsp salt
- 1/8 tsp ground cloves
- Pinch of ground nutmeg
- 1-1/2 cups sugar
- 3/4 cup low-fat plain yogurt
- 3 large eggs
- 3 cups loosely packed finely grated carrots

**Preparation**
Preheat oven to 350°F. Brush a 9" x 13" inch glass baking dish with oil; set aside.
Whisk together flour, baking soda, baking powder, cinnamon, salt, cloves & nutmeg. Stir (with wooden spoon or with a mixer on low) sugar and yogurt. With electric mixer on medium, add oil and then eggs one at a time until combined. Stir in carrots.
Pour batter into prepared pan. Bake until a toothpick inserted into the center comes out clean, 30-35 minutes. Cool in pan.

**CREAM CHEESE FROSTING**

**Ingredients**
- 16 oz cream cheese at room temperature
- 2 tsp vanilla
- 2 sticks butter, room temperature, cut into small pieces
- 2 pounds powdered sugar

**Preparation**
Whip cream cheese and vanilla together.
Gradually add butter. With mixer on low, gradually add powdered sugar.
Frost cake with offset spatula or butter knife. Serve.
TURKEY MEAT LOAF  Serves 8-10 (I frequently cut this in half for smaller groups)

Ingredients
- 3 cups chopped yellow onion (2 large onions)
- 2 tbs good olive oil
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 1 tsp fresh thyme leaves (1/2 tsp dried)
- 1/3 cup Worcestershire sauce
- 3/4 cup chicken stock
- 1-1/2 tsp tomato paste
- 5 lbs ground turkey breast
- 1-1/2 cups plain dry breadcrumbs
- 3 large eggs, beaten
- 3/4 cup ketchup

Preparation
Preheat oven to 325°F

In a medium sauté pan, on medium-low heat, cook the onion, olive oil, salt, pepper and thyme until the onions are translucent but not browned, about 15 minutes.

Add the Worcestershire sauce, chicken stock, and tomato paste, and mix well.

Allow to cool to room temperature.

Combine ground turkey, breadcrumbs, eggs and onion mixture in a large bowl.

Mix well and shape into a rectangular loaf on an ungreased baking sheet. Spread ketchup evenly on top. Bake for 1-1/2 hours, until internal temperature is 160°F and the meat loaf is cooked through. (A pan of hot water in the oven, under the meat loaf, will keep the top from cracking.) Serve hot, room temperature, or cold in a sandwich.

Mary Kuhns

Pork and Sauerkraut for Instapot

I am definitely Pennsylvania Dutch, and this dish is comfort food for me. I’ve seen one recipe where it says to cook outside. If you don’t like the smell of sauerkraut, you’ll want to do that. This is cooked in an Instapot.

PORK AND SAUERKRAUT FOR INSTAPOT
- 2-3 lbs. pork loin (I cut into 3 or 4 pieces), salt and pepper
- Chopped onion to suit
- 1 cup chicken broth
- 4-6 cups sauerkraut – I use a can or two, or large jar, however much you’d like; drain or not as you desire.
- 3 Granny Smith apples, cored and cut and chopped carrots, if you’d like

Preparation
You can cook on sauté first if you’d like, or just do all at once. If you do sauté, add olive oil before doing so. Onions and broth on the bottom and then add pork loin pieces. Manual, high-pressure cook for an hour or so.

Use quick release, and add sauerkraut and apples and carrots. Bring back to full pressure for 10 minutes or so and then quick release again. That’s it. Sometimes, I’ll put everything in at once. Doesn’t seem to make a difference. I like mine well cooked so it falls apart.
These last few days have been chilly and immediately started us thinking about our favorite winter meals!

Growing up in The Netherlands, winter is a time to be together as a family. The days are short, the lights in our homes were still on at 10:00 am and switched on again at 4:00 pm. Being cozy and comfortable at home was so important!

The outside world is dark, windy and cold! Maybe, maybe it will freeze and we can skate! It will still be cold, but the high Dutch sky will be clear! To be outside on the ice after a storm going as fast as possible if you are a boy, or drawing circles and twirling if a girl is such a good feeling! Then when it gets too dark and your face feels almost too cold, it is time to go home.

After skating our favorite winter dish was Mom’s Split Pea Soup. We would even beg to please have this at Christmas Eve! It has become a favorite of our family in Santa Fe as well! Great after a day skiing!

DUTCH SPLIT PEA SOUP

Ingredients

- 3 or 4 boxes of organic or regular beef broth
- 400/750 grams split green peas
- 4 leeks
- 1 bunch cilantro
- 1 celeriac root or turnip
- 1 or 2 beef smoked sausages

Preparation

Warm the beef broth in a large soup pan. Rinse the split peas and add to pot.

Clean the vegetables, cut into small pieces and add to the soup. Let it simmer, stirring every now and then to prevent burning. Add some water as needed. I like this soup really thick, so I let it simmer about 2 hours, sometimes even longer.

Slice the sausages in small, thin slices and add to the soup about 20 minutes before serving. It is hearty, and a good slice of buttered or unbuttered bread is a great side!

Every soup is better the next day! It freezes very well. You can easily make this vegetarian or even vegan. Just substitute.

Our favorite dessert? Lots of clementines, delicious, and happy like the sun in summer!
A fun thing with this recipe is that you can change the taste a ton by using different flours, spices or even by adding cheese. They are delicious.

**SOURDOUGH CRACKERS**

**Ingredients**
- 1 cup (113g) King Arthur White Whole Wheat Flour
- 1/2 teaspoon sea salt
- 1 cup (227g) sourdough starter, unfed/discard
- 4 tablespoons (57g) unsalted butter, room temperature
- 2 tablespoons dried herbs of your choice (Rosemary is very good!)
- Oil, for brushing
- Coarse salt (such as kosher or sea salt) for sprinkling on top

**Preparation**
Mix together the flour, salt, sourdough starter, butter, and optional herbs to make a smooth (not sticky), cohesive dough.

Divide the dough in half, and shape each half into a small rectangular slab. Cover with plastic wrap, and refrigerate for 30 minutes, until the dough is firm.

Preheat the oven to 350°F.

Very lightly flour a piece of parchment, your rolling pin, and the top of the dough.

Working with one piece at a time, roll the dough to about 1/16” thick. The dough will have ragged, uneven edges; that’s OK. Just try to make it as even as possible.

Transfer the dough and parchment together onto a baking sheet. Lightly brush with oil and then sprinkle the salt over the top of the crackers.

Cut the dough into 1 1/4” squares; a rolling pizza wheel works well here.

Prick each square with the tines of a fork.

Bake the crackers for 20 to 25 minutes, until the squares are starting to brown around the edges. Midway through, reverse the baking sheets: both top to bottom, and front to back; this will help the crackers brown evenly.

When fully browned, remove the crackers from the oven, and transfer them to a cooling rack. Store airtight at room temperature for up to a week.

https://www.kingarthurbaking.com/recipes/sourdough-crackers-recipe
Jenny Harland

Indian Lentil Cauliflower Soup

This recipe* may look intimidating due to the long list of ingredients, but after the first couple of preparations, you will hardly need to consult the recipe!

**INDIAN LENTIL CAULIFLOWER SOUP**

Prep time 30 minutes. Cook time about 35 minutes.

**Ingredients**

- 1 tbs coconut oil or other oil (I use avocado oil)
- 1 yellow onion, diced (I use purple onions)
- 2 large cloves garlic, minced (I use 4-5 cloves, add more raw garlic at the end)
- 1 tbs minced peeled fresh ginger (Fresh is essential! I add more raw ginger at the end)
- 1-2 tbs curry powder (Use as much curry and spices as you desire)
- 1.5 tsp ground coriander
- 1 tsp ground cumin
- 6 cups vegetable broth (I use TJ’s organic)
- 1 cup uncooked red lentils, rinsed and drained (available at TJ’s)
- 1 medium cauliflower, chopped into bite-size florets
- 1 medium sweet potato, peeled and diced
- 2 large handfuls baby spinach (any spinach will do)
- I add: 1 can coconut milk
- I add: Any veggies I have hanging about, or especially like in soup.
- 3/4 tsp sea salt (I leave this out for heart healthy)
- Freshly ground black pepper
- Chopped fresh cilantro, for serving

**Preparation**

In a large saucepan, heat the oil over medium heat. Add the onion and garlic and sauté for approximately 5 minutes, until translucent.

Stir in the ginger, 1 tbs of the curry powder, coriander and cumin and sauté for 2 minutes more, until fragrant.

Add the broth and red lentils, and stir to combine. Bring the mixture to a low boil, then reduce the heat and simmer for 5 minutes more.

Stir in the cauliflower and sweet potato. Add the coconut milk, if desired. Cover and reduce the heat to medium low. Simmer for 20-25 minutes, until the cauliflower and sweet potato are tender. Season with the salt [optional], and pepper, and add more curry powder, if desired. Stir in the spinach and cook until wilted.

Ladle the soup into bowls and top with cilantro, if desired. (We also eat over rice.)

* From The Oh She Glows Cookbook: Over 100 Vegan Recipes to Glow from the Inside Out (pg 133) by Angela Liddon, Penguin Group, 2014.
Celebrations

And finally, what’s food without celebration?

FPC’s Second Family provided hearty, delicious birthday celebrations for Harriett Barber, and Maurice and Ethel Trimmer, including a street-long Birthday Drive-By Parade for Maurice.

Birthdays

October
1 David Phillips
1 Ann Stoughton
2 James Smock
4 David Beatty
4 Sarah Stark
4 Olivia Liley
6 George Packard
8 Keytha Jones
9 Valerye Plath
10 Leslie Miller
10 Emma Tsosie
12 Lynn Bickle
12 Patti Poitras
15 Melinda Joy Pattison
15 Okyo Pyon
16 Christina Hill
18 Bill Eklund
19 Judy Montaño
19 Susan Slotter
19 Catherine Bremer
19 Julie Jones
21 Bobby Plauth
21 Bill Elkjer
22 Jim Martin
22 Nancy Maret
22 Peter Mitchell
24 Mary Black
24 Melodie Schneider
24 Mary Gulledge
25 Lupe Buchser
25 Jacque Rolstad
25 Jill McCormick
26 Gary Murphy
26 Tupper Schoen
29 Melissa Mitchell
30 Cheri Shumann
30 Julie Snyder
30 Tom Tindall
31 Camryn Calabrese
31 Morgan Musgrave

November
1 René Harris
1 Samantha Sloan
2 JR Martinez
3 Bill Jackson
3 Nancy Bergner
4 Diane Buchanan
6 Jane Stringfellow
7 Bryan Hill
7 Julia Hudson
10 Milan Brkic
10 Noé Villarreal
12 Judy Crawford
12 Robert Watson
13 Brian Ortiz
14 Alison Sabatino
15 Anne Liley
16 Jennifer Elliott
16 David Mason
17 Linda Tsosie
19 Rodger Liljestrand
19 Barry Lyerly
19 Eliza Schaum
20 Ann Rowe
21 Jeannie Bowman
21 Travis Bregier
22 Esther Milnes
26 Janis Chitwood
26 Andrew Wilder
27 Holly Bacon

December
1 Sara Romer
1 Tom Paalman
2 Roger Prucino
2 Doug Sieck
5 David Amos
5 Tom Spier
10 Mary Larson
11 Sarah Miller
13 Susan Harris
13 Walker Hill
13 M’Lea Walsh
14 Leslie Calabrese
15 Jen Black
15 Sharon Eklund
15 Andy Smith
15 Bernie van der Hoeven
16 Mari Cornejo
16 Jean Withers
17 Juanita Thorne Connerty
18 Lisbeth Cort
18 Rebecca Hodges
18 John Ruybalid
22 Connie Hefflin
23 Richard Crawford
23 Mary Ann Lundy
24 Margaret Lyerly
25 Andy Morello
26 Plato Karayanis
27 Mary Wright
27 Darin Savage
27 Lesly Carr
28 Amy Gross
29 Cheryl Lockhart
29 Pam Najdowski
30 Susan Clark
30 Shirlee Davidson
31 Mary Anne Fowlkes
31 Linda Beck

Harriett Barber - 92 on Sept 5
Ethel Trimmer - 99 on August 24
Maurice Trimmer - 90 on July 14
Maurice’s Birthday Drive-By