

Feed Your Soul

Sharing how we celebrate with Food during Advent



Sunday, December 6th

Give thanks in all circumstances; for this is the will of God in Christ for you.

- *1 Thessalonians 5:18*

Monday, December 7th

RUM BALLS – submitted by Joy Winstead

Starting in 1959, Rum Balls became my family's favorite holiday treat. After a few years, my mother-in-law, a confirmed teetotaler, asked me for the recipe. As I recited the ingredients, she stopped me and commented, "That's an awful lot of rum extract." I replied, "Not extract. Real rum." She asked, "Like you buy in the liquor store?" I nodded assent. She never ate another Rum Ball.

2 1/2 cups vanilla wafer crumbs 2 Tablespoons light corn syrup

2 Tablespoons cocoa powder 1/2 to 3/4 cup rum

1 cup confectioners sugar

1 cup finely chopped pecans

Mix vanilla wafer crumbs, cocoa, confectioners sugar and pecans

in large bowl. (Crush crumbs and pecans in food processor.) Add corn

syrup and rum. If mixture seems dry, add more rum. Form into small

balls and roll in confectioners sugar. Makes 36. Store in airtight container.

Tuesday, December 8th

Lord,

It has been a terrible year. We have, at times, been anxious, confused, fearful, angry and hopeless. We have lost control of our lives to a virus, have lived through civil unrest and vicious political campaigns. We miss family, friends and the ability to worship in our own sanctuary. Now we are in Advent and it feels as though the joy of Christmas may be taken from us as well. Help us to pause and consider what we still have to celebrate. We still have love and know the day will come when we can hug each other again. We can still be together as a church family even if it is by Zoom. For many of us the pandemic has been merely an annoying inconvenience. May we acknowledge and be grateful for this. Let us remember and reach out to those who have lost so much this year. Guide us as we celebrate the birth of your son in new and varied ways. In his name we pray.

- *Beth Unroe*

Wednesday, December 9th

MY MOST MEMORABLE BAPC CHRISTMAS – Submitted by Judy Clayton

It was always my hope that we would be blessed with a large family that I could cook for and celebrate the holidays with, especially Christmas. God provided the solution in a way that I could never have imagined. It has been my privilege and honor for the past 26 years to cook a Christmas Dinner for up to 311 who gathered for the meal and Christmas Entertainment. Thanks be to GOD for each BAPC member and many friends who have helped make my dream a reality. Each dinner required cooks, table setters, servers, a cleanup team, and decorators. The Christmas program was always well received.

Though we are not together this Christmas, you can find many of the recipes in the BAPC cookbook. I am looking forward to joining you next year.

Merry Christmas and GOD'S Blessings To EVERYONE

It is good to give thanks to the LORD, to sing praises to your name, O Most High; to declare your steadfast love in the morning, and your faithfulness by night, to the music of the lute and the harp, to the melody of the lyre.

- *Psalm 92:1-3*

CHRISTMAS SLAW – Submitted by Judy Clayton

When this recipe was suggested for the Christmas Dinner (Before the Chef's Club was formed) it was rejected because the cooks thought that no one would like it. The name was changed to Christmas Slaw and it became a favorite!

Mix in large bowl:

1lb. 11 oz can of sauerkraut drained 1 cup chopped onion
1 med. chopped green pepper 1 cup chopped celery

For dressing stir together:

1/2 cup water 1/4 cup vinegar
1 1/4 cup sugar 1/2 cup salad oil

Pour the dressing over the mixture and mix well. Cover and refrigerate overnight. The slaw will keep refrigerated for several weeks.

Thursday, December 10th

FUDGE DROPS (Turtles) – submitted by Jane Nagel

1 6 oz. pkg (1 cup) semi-sweet chocolate pieces

1 6 oz. pkg (1 cup) butterscotch pieces

1 1/4 C Quaker 100% natural cereal

1 C shelled peanuts, chopped

Melt chocolate and butterscotch pieces in the top of a double boiler over hot (not boiling) water. Remove from heat. Stir in cereal and peanuts. Drop by teaspoonfuls onto waxed paper. Chill. Store in refrigerator.

Friday, December 11th

JANET PHILLIPPI'S SOUTH ALABAMA FRUIT ROCKS

– submitted by Ted McCormack

My mother, Isabel McCormack, use to make Fruit Rocks as Christmas gifts for friends. After several years of cooking them, she gave up and only made them for me. Fruit Rocks meant Christmas for me.

Cut up in large roaster pan with 1C sifted flour [to keep the scissors from sticking]:

2 1/2 quarts pecans

1 lb. candied pineapple

1 1/2 lbs. candied cherries

To make cookie batter:

Cream: 2C real butter

2C sugar

Add: 5 large or 6 medium eggs one at a time

Add: 2C sifted flour

It each: allspice, ground clove, cinnamon

Add: 1/4C blackberry wine

1T molasses

Mix batter in cut up fruit and nuts. You have to use your hands to do this. Place in large mixing bowl. Cover and refrigerate overnight.

Drop teaspoon of batter on cookie sheet for each cookie. Bake one cookie sheet at a time at 275 degrees for 20-30 minutes. Watch carefully at end of baking time so they do not burn. Makes 200 cookies. Store in airtight containers.

Start baking about Thanksgiving, a few sheets each day. Cookies have to be dried out - never soft - thus the name, fruit rocks. Sounds very expensive and lots of trouble, but worth it all.

A bottle of blackberry wine lasts many years since only one jigger is used for the cookies [unless you drink a glass in celebration of cooking an entire sheet]. Molasses kept in the pantry turns to sugar after a year or so.

Saturday, December 12th

Submitted by Terry & Linda Oggel

After attending BAPC on Christmas Eve, we come home and read the verses from Luke's "Christmas Story." It's a custom Terry's family started when he was young. We then open gifts sent from out of town. Then some of us go to bed and dream of Santa, while Santa's helpers fill the stockings with care. On Christmas morning we enjoy what we call "Christmas Ring," a delicious homemade yeast-bread formed in the shape of a large wreath. It is served on a Christmas-decorated round glass platter, used many years for this one occasion. We decorate the wreath with icing to look like sprigs of holly and a red bow. We then go into the family room and see what Santa left in our stockings, and begin opening our gifts under the Christmas tree.

Loving Father, help us remember the birth of Jesus, that we may share in the song of the angels, the gladness of the shepherds, and the worship of the wise men.

Close the door of hate and open the door of love all over the world.

Let kindness come with every gift and good desires with every greeting.

Deliver us from evil by the blessing which Christ brings, and teach us to be merry with clear hearts.

May the Christmas morning make us happy to be your children, and the Christmas evening bring us to our beds with grateful thoughts, forgiving and forgiven, for Jesus' sake. Amen

- *Robert Louis Stevenson*

