

## Feed Your Soul

*Sharing how we celebrate with Food during Advent*



### **Sunday, November 29<sup>th</sup>**

May all be fed. May all be healed. May all be loved.

- John Robbins

### **Monday, November 30<sup>th</sup>**

*CHRISTMAS DINNER WITH MY FAMILY - Submitted by Darleen Cavin*

Dinner with my family at Christmas is always an adventure. There was the time Uncle Joe organized the post meal washing up. His procedure included Uncle Russ and Dad tossing Grandma's good china to Joe who stacked it in the clothes washing machine. The Aunts pulled together and saved the day, and we all think that was Joe's plan, as he was never asked to clean-up again.

One year at my sister's house, we had more people than plates and silverware, some of us used salad plates and forks, but people kept showing up. My nephew's plate ended up being a cookie sheet and his fork was the vegetable serving spoon, we cut all his food into bite sized pieces. He declared it was the tastiest and easiest to eat meal he'd ever had.

We always burn the dinner rolls, once the oven died at the worst possible moment, or sometimes something essential is simply missing. But one thing always happens, we pull together and figure it out, and we always end up laughing. Except for maybe that time we put a really hot casserole on my sister's table on top of a not thick enough pot holder and the varnish melted, that didn't seem very funny in the moment, but somehow, we laugh about it now.

The times when things go wrong are our favorites.

## **Tuesday, December 1<sup>st</sup>**

For each new morning with its light, for rest and shelter of the night, for health and food, for love and friends, for everything Thy goodness sends.

- Ralph Waldo Emerson

## **Wednesday, December 2<sup>nd</sup>**

This is a quick and easy confection that has been a Turner family Christmas tradition. Good for sharing with others too! – Submitted by Gina Turner

### *CRANBERRY CLUSTERS*

*2 cups (12 oz.) white or dark chocolate*

*2/3 cup dried cranberries*

*2/3 cup nuts (pecans, cashews, macadamia or almonds)*

*Melt chocolate in microwave or sauce pan; stir in cranberries and nuts. Drop by teaspoonfuls onto waxed paper. Let stand until set.*

## **Thursday, December 3<sup>rd</sup>**

Almighty God, who has poured upon us the new light of your Incarnate Word; Grant that the same light enkindled in our hearts may shine forth in our lives through Jesus Christ our Lord. Amen.

*–Book of Common Prayer*

**Friday, December 4<sup>th</sup>**

*OYSTER ANYONE? – Submitted by Beth Unroe*

One of my favorite Christmas food memories involves a very small cook and her indulgent grandmother.

Allison was 2 years old and my husband's parents were spending Christmas with us. Allison had gotten a toy stove from Santa. It was Christmas day. Allison was busy cooking on her toy stove in the living room while my mother-in-law was in the kitchen making oyster stew.

Allison was going back and forth from her stove to the kitchen and I wasn't paying much attention to her. She came out of the kitchen and I realized she appeared to have something in her plastic pot. To my horror I realized that she had managed to get her grandmother to give her a raw oyster. Before I could react, Allison popped the oyster into her mouth. I expected it to come back out but it didn't. She chewed and chewed and chewed as I tried not to gag on her behalf. She eventually swallowed it but I don't think she has ever eaten another raw oyster.

**Saturday, December 5<sup>th</sup>**

*NUTTY CARROT SPREAD* – Submitted by Greta Reeves

*Combine:*

*6 oz. fat-free cream cheese, softened*

*2 T. frozen orange juice concentrate, thawed*

*¼ t. ground cinnamon*

*Stir in:*

*1 C. shredded carrot*

*¼ C. finely chopped pecans, toasted (to toast place in shallow baking pan and bake @ 350° for 10 minutes or until toasted, stirring occasionally).*

*¼ C. raisins*

*Serve with toasted party pumpernickel, or melba toast rounds.*

