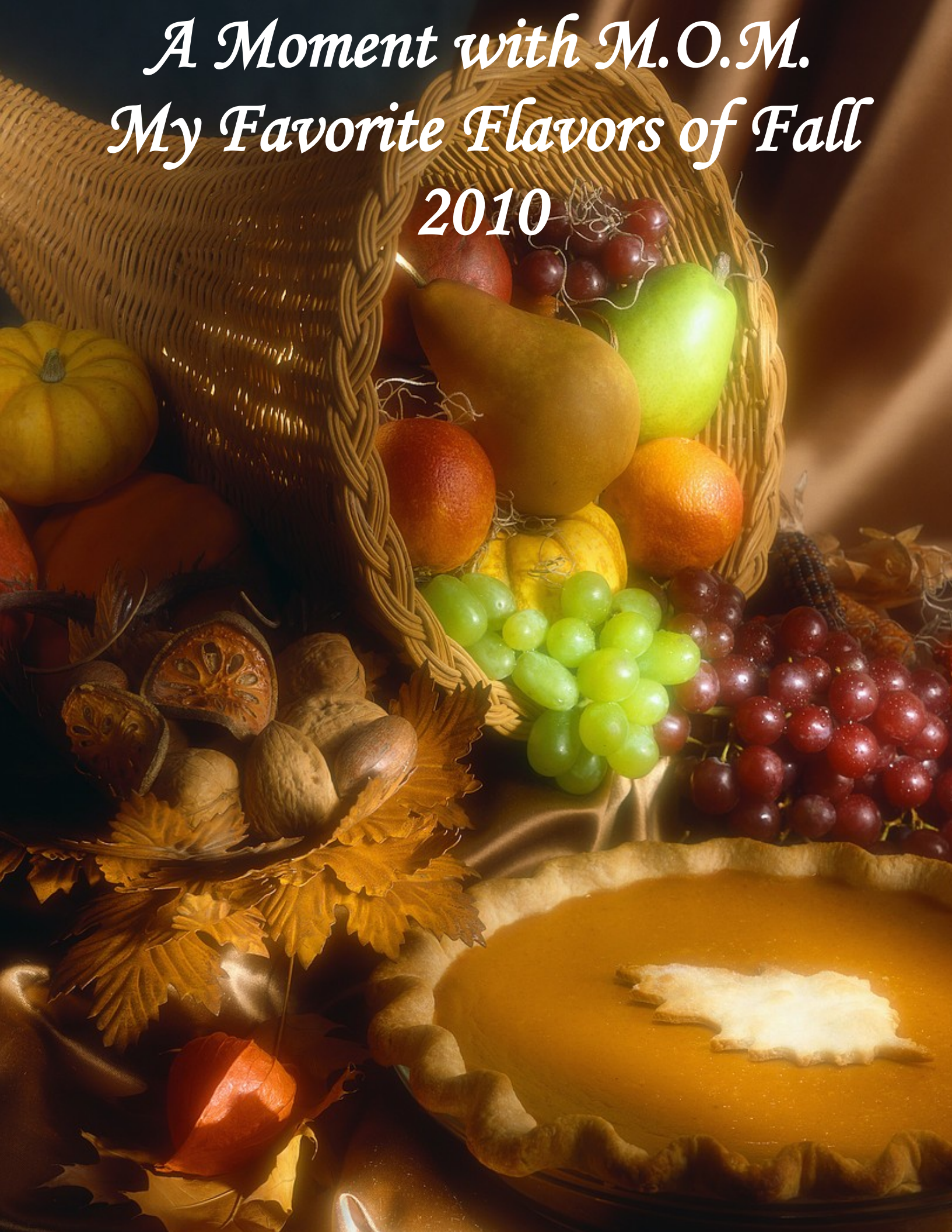


*A Moment with M.O.M.  
My Favorite Flavors of Fall  
2010*



***Author: Mrs. Joseph Wood***

***Dedicated to My beautiful daughters:  
Bekah-Lynn, Beth-Joy and Sarah-Grace.***

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[www.amomentwithmom.blogspot.com](http://www.amomentwithmom.blogspot.com)***



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## **A Note from M.O.M.**

*Fall; such a delightful time of year! Leaves dance to the ground, dew droplets glisten in the morning sunlight, spices fill the kitchen, the mornings are crisp and the sunsets are breathtaking! I love to sit on my front porch and look over the pasture watching our horses and cattle graze. I often reflect back over all we've accomplished and yet, all we still have to do. I enjoy opening up the windows; allowing the wind to blow through the house. I find it utterly enjoyable to have the autumn flavored candles burning and the potpourri on the stove. The aromas linger though the house as if they are inviting guests from the outside to enter the home and rest. It is a time of transition in many ways both, physically and Spiritually. Soon the bitter cold days will be here providing a beauty all it's own despite the harsh conditions that come with it. All of our work, planning and preparation will be put to the test. The hot and sometimes unbearable summer days are coming to an end and we are finding our second breath to accomplish the long to do list that remains. We have transitioned from the salads to soups and from watermelons to pumpkins. All these changes remind me that I too am changing. There are areas I've grown, new areas I can serve and others that I need to say 'good-bye'. This time of year reminds me of the beauty of change if it is done in God's timing. I am humbled as I look at the work God continues to do in my life and encouraged by His unlimited ability. I am reminded to be patient as He works and not demand my own timing. For there is truly a purpose and season for all things under heaven. I pray that this E-booklet of my Favorite Flavors of Fall 2010 offers you reminders of His faithfulness, our friendship and His amazing grace! Come, sit for awhile, sip some herbal tea with me as I share with you my heart and treats from my kitchen to yours!*

*Because of His Grace,  
Mrs. Joseph Wood*



A few more thoughts:

*You' will notice that my children's names grace the recipes listed. This was done as a way of creating memories with them. Each child picked out their favorite flavor of fall and we simply added their name to it. You too can create such memories with your children. It is most often the simple things we do that will prove as a delightful memory in years to come!*

*Typically, we always use fresh ground wheat for our flour in the recipes. We use coconut oil whenever a recipe calls for oil and sea salt when it calls for salt. We also use our home made butter in place of store bought butter. We have been blessed to have our family cow provide our family needs of sour cream, butter, cheese, yogurt and other dairy delights.*

*Most recipes are designed for a large family. If you don't quite have 12 people in your household feel free to cut the recipe in half. If you have more in your family, feel free to double the recipe. We have made these recipes to work for our family; I'm confident you will find some favorite flavors of fall within these pages that will be treasures in your home as well.*

*The Scripture used throughout the collection is taken from the King James Bible unless otherwise noted.*

*Photos on page 10, 16, 26 were taken by my daughter, Bekah Lynn of Real Life Moments Photography. All other graphics were from free clipart.*

*May the Lord bless the works of your hands as you create delicious, healthy, affordable meals for His People– your family!*

With Much Love,  
Mrs. Joseph Wood



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A still life photograph featuring a woven basket filled with autumnal items. The basket contains a large orange pumpkin, a green apple, a red apple, several pinecones, and some dried leaves. The basket is placed on a surface covered with more autumnal items, including leaves, pinecones, and small red flowers. The background is a textured, light-colored wall.

# *Breakfast*

**Proverbs 8:17**  
**I love them that love me; and those that me shall find me.**

## Breakfast

**Recipe:** *Cranberry Orange Scones*

**From:** Mrs. Joseph Wood

**Serves:** 12 large scones

**Ingredients:**

2 Cups all-purpose flour  
3 Tsp. Baking Powder  
1/2 Cup half and half  
1/2 Cup dried Cranberries

2 Tbs Sugar  
1/3 cup butter  
Splash of milk  
2 Tbs Shredded Orange Peel

1/2 tsp salt  
2 eggs well beaten  
Granulated white Sugar

**Directions:**

In a good size mixing bowl, sift the dry ingredients. Cut in the butter with a pastry blender until dough is pea sized crumbs. Add the eggs (already beaten), and milk. Stir to make a dough with lumps left in. Carefully mix in fruit and orange peels. DO NOT OVERMIX. Turn out on a flour dusted service, divide in half, and knead each ball gently five or six times. Preheat oven to 400 degrees. Flatten your dough by pushing or with a rolling pin on a round stone cookie sheet, trim edges. Now score or mark wedges with a floured knife. Brush the top with milk and a light sprinkle of sugar. Bake for 12-15 minutes until golden brown. Serve hot with some herbal tea. Enjoy!

**Recipe:** *Samuel's Pear Pancakes*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

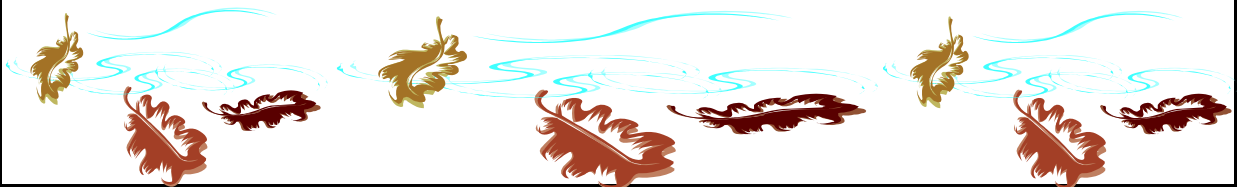
**Ingredients:**

8 Cups Soft White Wheat Flour  
1/3 Cup of Baking Powder  
6 Farm Fresh Eggs  
1/4 Cup of Pear Sauce (recipe shared on page 21)

1/2 Cup Sugar  
4 Tsp. Salt  
6 Cups of milk

**Directions:**

Mix dry ingredients first then add the eggs, pear sauce and milk. These make nice, thick pancakes and freeze nicely. We add a Tbs of coconut oil to the recipe when making waffles. Adding the pear sauce to this recipe makes for a delightful autumn treat! The pancakes are sweet and moist!





## Breakfast Continued

### **Recipe:** *Bountiful Breakfast Burritos*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12



#### **Ingredients:**

A dozen eggs (scrambled)

1 lb of Bacon (cooked)

1 can of diced Ortega chilies

1/2 white onion diced

2 large potatoes shredded and fried

1 lbs of Sausage (cooked)

1 bell pepper diced

1 can of diced Italian tomatoes

2 cups of shredded Cheddar Cheese

24 Tortillas

#### **Directions:**

This is a breakfast that takes more time than a usual breakfast in our household. I will often have three or four pans on the stove going at the same time. Once your items are all prepared it is just a matter of assembling your burrito. My children love to choose for themselves. I often dice up a green, orange and yellow bell pepper to add color. Make sure all your ingredients are hot so that your cheese will melt and it will be simply delicious!

*Psalm 55:22*

*Cast thy burden upon the Lord, and He shall sustain thee: he shall never suffer the righteous to be moved.*

### **Recipe:** *Pumpkin Spice Muffins*

**From:** Mrs. Joseph Wood

**Serves:** 12 muffins

#### **Ingredients:**

1 3/4 Soft White Wheat Flour

1 Egg Beaten

1 tsp Cinnamon

1/2 Cup Cooked Pumpkin

2/3 Cup Sugar

3/4 Milk

1/2 Tsp Nutmeg

2 tsp Baking Soda

1/4 Cup Oil

1/4 Cup Chopped Nuts

#### **Directions:**

This is a recipe shared in our family cookbook. We love to enjoy a variety of muffins in the morning with a cup of hot herbal tea or glass of fresh raw milk. Combine dry ingredients and mix well then add eggs, milk and oil and mix well. Stir in nuts after all other ingredients have been well mixed. Pour into a lightly greased muffin pan 2/3 full. Bake at 400 degrees for approximately 20 minutes.



## *Breakfast Continued*

**Recipe:** *Elisha's Autumn Harvest Granola*

**From:** Mrs. Joseph Wood

**Serves:** 12



**Ingredients:**

9 c. Fresh Rolled Oat Groats

1 c. Coconut Oil

1/2 c. Fresh hulled walnuts

1 tsp. Cinnamon

1/2 Cup of Dried Cranberries

1 c. Raw Honey

1 tsp. Salt

1/2 c. Raisins

1 Apple cored & chopped into bite size pieces

1/2 Cup Dried Cherries

**Directions:** A similar recipe was shared last year. Still this recipe proves to be a hearty breakfast that will keep the family full of energy and satisfied for hours after they've left the table. In a large pan on the stove bring honey, oil and cinnamon to a boil, stirring constantly. Add oats until mixed well then turn the heat down to low and add the nuts, raisins, fresh diced apples and other dried fruit.

**Recipe:** *Matthew's Garden Omelets*

**From:** Mrs. Joseph Wood

**Serves:** 12

**Ingredients:**

12-18 eggs (beaten)

1 Zucchini Shredded

Prepared Salsa as desired

Fresh Tomato Diced

1 Onion Diced

Optional Sour Cream

Salt and Pepper to taste

2 Cups of Cheese

Optional Cilantro

**Directions:**

On buttered skillet pour your eggs salt and pepper as you desire. Add a Tbs of cheese, some diced onion, diced tomatoes, shredded zucchini and salsa into the middle of your egg. When the edges of your egg are done fold the egg over together to make a closed pouch. Then flip as needed to cook till done. Serve on a plate with a dab of sour cream and cilantro on top!

## *Breakfast Continued*

**Recipe:** *Cinnamon Raisin French Toast*

**From:** Mrs. Joseph Wood

**Serves** A family of 12

**Ingredients:**

1 loaf of Cinnamon Raisin Bread

1 Tbs Milk

1 dozen eggs

Butter, Syrup and Powdered Sugar as desired

**Directions:**

Crack 12 eggs in a mixing bowl, add your milk and beat until fluffy. Dip each slice of your bread into your egg mixture making sure to coat them sufficiently on both sides. Place on a large electric skillet and cook your French toast on each side flipping as needed until done. Serve with butter, syrup or powdered sugar as you desire. Enjoy!

### **Fall on the Farm.**

*I love to sit on the front porch and look out over our front pasture. The changing of colors in the trees is breathtaking!*





# *Lunch*

**Psalm 55: 16**

**As for me, I will call upon God; and the Lord shall save  
me. Evening, and mourning and at noon, will I pray,  
and cry aloud: and He shall hear my voice.**

## *Lunch*

**Recipe:** *Potato Soup*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

12-18 Potatoes Peeled

6 Hard Boiled Eggs

1 Large Onion Chopped

2 lbs of Bacon Fried

1 Cup of Butter

1/2 Gallon of Raw Milk

Salt and Pepper to Taste

**Directions:**

Boil your potatoes until soft but not too mushy then drain off most of the water and add whole fresh raw milk. Put in your onion, bacon (crumbled), butter, salt and pepper. Heat this all up together breaking up your potatoes but not mashing them up completely. Once the heat has returned to your desired temperature add your eggs. Serve while it is hot. If you save this for leftovers keep in mind that it will thicken up. Serve with a slice of cornbread and enjoy!

### *Psalm 51:10*

*Create in me a clean heart, O God; and renew a right spirit within me.*

**Recipe:** *Grilled Turkey Avocado Sandwich*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

2 Loaves of Sour Dough Bread

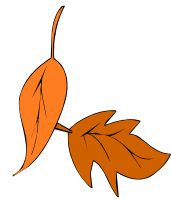
Mayonnaise as desired

2 lbs of sliced Smoked Turkey

1 White Onion Grilled

3 Large Avocado Sliced

1 Lb of Mozzarella Cheese



**Directions:**

Apply mayonnaise to both sides of your bread then place on a skillet to grill. Place a good portion of meat on the slice of bread along with some grilled onions, sliced Mozzarella Cheese and 3-4 slices of avocado then apply another slice of bread that has mayonnaise on both sides. Flip the sandwich carefully and grill the other side. This is a family favorite!



## *Lunch Continued*

**Recipe:** *Bekah's Macaroni and Cheese*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 bag Macaroni Noodles

2 lbs of Shredded Cheddar Cheese

1/2 cup butter

1/2 Grated Parmesan Cheese

Salt, Pepper to taste

**Directions:**

Boil noodles until cooked through. Then drain and place back into their pan on med heat. Add 1/2 cup of butter, salt and pepper to taste and 2 lbs of cheese. Stir until cheese is melted and thoroughly mixed together with the noodles. Pour into a 9X13 pan and cover with parmesan cheese. Bake at 350 for 20 minutes until top is golden brown.

**Recipe:** *Grandma Connie's Pork Roast Sandwiches*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 Pork Shoulder

2 large White Onion

Salt, Pepper, Garlic as desired

2 Cups Brown Sugar

1 8 ounce bottle hickory barbeque sauce

**Directions:**

Season pork shoulder then place in crock pot. Cover with sliced onions Sprinkle 2 cups of brown sugar over the top, pour barbeque sauce over brown sugar and roast. Cook on low for 4-6 hours. When done cooking take two forks and shred meat. Stir well and cook for 30 minutes on high. Serve over baked potatoes or on rolls for a sandwich.

## *Lunch Continued*

**Recipe:** *Chicken Rice Soup*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 Whole Chicken

3-4 Garlic Cloves Minced

1 Tbs Chopped Parsley

3 large Carrots Chopped

1 Cup Basmati Rice

1 Onion Chopped

3 Sprigs of Fresh Thyme

1 Stalk of Celery

1 Bay Leaf

Salt and Pepper to taste

**Directions:**

Use a large stock pot to cook your chicken down with all the herbs and veggies. Then remove all bones from the broth. Simmer and remove any foam from the top. Once bones are removed, put your meat back in the pot and add your rice. I have found the longer this simmers the more favorable it is however, if rice is overcooked it become mushy and absorbs the water. I suggest you add the rice 15 minutes before serving so it has time to cook but not too much.

### **Proverbs 29:17**

Correct thy son, and he shall give thee rest; yea, he shall give delight unto thy soul

**Recipe:** *Garden Veggie Soup*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

2 Large Carrots Chopped

1 Stalk Celery Chopped

1 Large Onion Chopped

6 Large Potatoes Chopped

2 Can Stewed Tomatoes

2 Cloves of Garlic

1 Can Corn


1 Can Green Beans

Salt, Pepper to taste

2 16 ounce Cans of Tomato Sauce

**Directions:**

Wash and chop all veggies. Fill your stock pot 1/2 way with water place all veggies in pot along with canned veggies. Add tomato sauce to fill the rest of the pot. Simmer. Add salt and pepper to taste. Serve once all veggies are soft and flavors have fully enhanced the soup.



# *Dinner*

**Psalm 92:2**  
**To shew forth thy lovingkindness in the morning, and  
thy faithfulness every night.**



## *Dinner*



### **An Autumn Walk**

*Taking walks with the children in the fall is one of my most favorite things to do! The weather is cooler, the colors are captivating and the sights are sensational! We pause as we watch the leaves dance to the ground.. I often stop to look across the fields as the prairie grass waves to all that pass by*

#### **Recipe: Meatball Soup**

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

#### **Ingredients:**

1/2 Stock Pot of Water

2 lbs of Hamburger

1 Can of Corn

Tbs of Garlic Powder

216 ounce Cans of Tomato Sauce

1/2 Cup of Uncooked Rice    1 Chopped Onion

3 Cans of mixed veggies    Salt, Pepper to taste 1

2 eggs

#### **Directions:**

I use a 8 qt stock pot for this dish. Make your meatballs by combining your hamburger, rice, chopped onion, salt, pepper, garlic powder and eggs. Form into balls and cook in an iron skillet until cooked well (approx. 20 min). Fill your stock pan 1/2 way with water, add cooked meatballs, can of corn and cans of mixed veggies. Then add tomato sauce. Heat up until it reaches the desired temperature. Add salt and pepper as you desire.



## *Dinner Continued*

**Recipe:** *Apple n Spice Leg of Lamb*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 Leg of Lamb

1 Apple Chopped

1 Pear Chopped

6 Cloves of Garlic Chopped

Salt, Pepper to Taste

1 Tbs Fresh Rosemary

1-2 Cups Uncooked Rice

**Directions:**

Debone your leg of lamb and open it up. You might find this You Tube video helpful: [Debone a leg of lamb part 2](#) If you do not have good knives for this project ask your local butcher to debone the leg of lamb for you and butterfly it so you can open it up. Rub it down with salt, pepper, and rosemary. In the center of your leg add chopped apple, pear and garlic cloves as well as 2 cups (if your leg of lamb is big enough to hold that much). Roll into a log and tie shut with some twine or string. Place in a 9X13 pan. Cover and bake at 250 for 4 hours. I like to place 2 cups of uncooked rice on the bottom of my pan and set my leg of lamb on top of it to bake. When I do this I add a cup of water to the pan as well! No matter how much of this I make it's never enough!

### **2 Corinthians 12:9**

And He said unto me, My grace is sufficient for thee; for my strength is made perfect in weakness.

**Recipe:** *Fabulous Fall Enchiladas*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

24 Tortillas

2 Cups of Cooked Beans

Aprox. 1/2 Cup Milk

Salt, Pepper to taste

1 lb of Mozzarella Cheese

1 lb Cheddar Cheese

1 chopped onion

1 can Diced Chili Peppers

1 Tbs Garlic Powder

1 16 ounce can of tomato sauce    2lbs of cooked hamburger

**Directions:**

My family loves this dish! We make our own tortillas but you can also use the store bought ones. In a pan cook your beans (I use white navy or pinto beans) cook till tender. Then strain and put into a mixer. I use my Vita Mixer. Add salt, pepper and 1/2 cup Milk or a little more if needed. Blend until smooth. Cook your hamburger completely then add chili peppers, garlic powder, chopped onion and salt and pepper to taste. Once that is well mixed add just a bit of your tomato sauce. Then begin to make enchiladas: 1 Tbs of beans with 1-2 Tbs of meat, with 2 Tbs of cheese (1 Tbs of each type of your cheese). Roll and place in 9X13 pan. Once pan is full pour the rest of your tomato sauce over the top and then cover with remaining cheese. Bake at 350 for 30 min or until cheese is bubbly.

## *Dinner Continued*

**Recipe:** *Apricot Chicken*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 Cup French Dressing	1 Cup Apricot Jam
4 Boneless Chicken Breast	2 Cups Cooked Rice
1 Dry Packets of Lipton Onion Soup Mix	

**Directions:**

Mix French dressing, apricot jam, and Lipton onion soup mix together. Boil chicken breast till cooked (approx. 30 min). Combine your mixture with your chicken breast. Layer the bottom of a 9X13 pan with your cooked rice then layer your chicken breast on top of the rice and pour the remaining mixture over your chicken and rice. Cover and bake at 350 for 30 minutes then uncovered at 350 for 10 minutes.



**Recipe:** *Timothy's Buffalo Meatloaf*

**From:** Mrs. Joseph Wood

**Serves:** 8 Servings

**Ingredients:**

2 lbs of Ground Buffalo	1/2 bag of Salt/Pepper Chips Crushed
1 Stalk Celery	1 Chopped Onion
1 Chopped Clove of Garlic	2 Grated Carrots
2 Eggs	

**Directions:**

Mix all ingredients together and form into a loaf. Place in the center of a 9X13 in pan and surround with potatoes that have been quartered. Cover and bake at 350 for 2 hours or until cooked through. Note: you can substitute ground hamburger if you prefer.



## *Desserts*

Psalm 34: 8  
O taste and see that the Lord is good: blessed is the man that  
trusteth in Him



## Desserts



Bekah, my oldest daughter and second born delights in her family. I don't know many girls that have truly embraced the awesome responsibility of being a keeper at home and investing their lives into the family. Bekah writes notes of encouragement to her siblings. Plays football with her baby brother who dreams of playing for the Chargers when he grows up, and Bekah loves to make her grandpa goodies that he will enjoy. Grandpa likes peanut butter so she is always on the hunt for yummy peanut butter treats. The recipe below was one such recipe found and revised just for her papa. Enjoy!

### **Recipe:** *Bekah's Salted Peanut Butter Bars*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

#### **Ingredients:**

##### **Cookie Base:**

1 Pouch Betty Crocker Peanut Butter Cookie Mix

1 Tbs water

1 Egg

3 Tbs Coconut Oil

2 cups Dry Roasted Peanuts

##### **Topping:**

1 10 ounce bag of miniature marshmallows

1/2 cup Butter

1/2 Cup Peanut Butter

1 bag (10 ounces) peanut butter chips

2 Cups Dry Roasted Peanuts

1 14 ounce Can of sweetened condensed milk (not evaporated)

##### **Directions:**

Heat oven to 350 degrees. Grease a 9X13 pan with butter make sure to do the sides as well. In a large bowl mix all cookie base ingredients together EXCEPT peanuts until soft dough forms. Press dough in bottom of pan. Sprinkle and press the 2 cups of peanuts into your dough. Bake 12-15 minutes until a light golden brown. Cool 30 minutes. In a sauce pan heat marshmallows and butter until melted— stir continually until melted. Once melted stir in all other ingredients EXCEPT the peanuts until smooth. Immediately pour over your cooled cookie base and spread evenly. Sprinkle your remaining peanuts over the top and press into your marshmallow mixture. Refrigerate 1 hour or until firm. For bars, cut into ten rows by six rows and store covered in the refrigerator.



## *Desserts Continued*

**Recipe:** *Pear Sauce*

**From:** Mrs. Joseph Wood

**Serves:** 4 pint jars

**Ingredients:**

30-50 pears Peeled, Corred and Chopped

2 tsp. Lemon Juice

1 Cup water

1 Cup Sugar

1 Tbs Cinnamon (or more if you like)

**Directions:**

Place all pears in a crock pot along with lemon juice, water, sugar and cinnamon. Let cook over night on medium heat until it is cooked down into nice sauce. Place your sauce into 4 pint jars that have been cleaned and warmed in a sink of hot water. Make sure that your jar is clean around the rim before you put your lid on. Then put in a hot water bath for 10 minutes and allow to cool. Make sure that each jar did seal correctly. If you have one that didn't I put those in the refrigerator and use right away. This is a delicious sauce to add to your pancakes!

### **Psalm 37:4**

Delight thyself also in the Lord; and He shall give thee the desires of thine heart.

**Recipe:** *Baked Autumn Apples*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

8 apples of your choice (we use a good baking apple for this project)

1/2 Cup Butter

1 Cup Brown Sugar

**OPTIONAL:**

1/4 Cup Chopped Pecans

1/4 Raisins

**Directions:**

I use my cast iron baked apple pan for this project. First core all your apples then mix your brown sugar, nuts, raisins and melted butter together. Put apples in your pan and fill the center of your apples with your sugar mixture. Bake at 350 for 30 minutes or until apples are soft. This is one of our most favorite treats!

## Desserts Continued

### **Recipe:** *Grandma Connie's Pie Crust*

**From:** Mrs. Joseph Wood

**Serves:** Makes 2 Crusts



#### **Ingredients:**

2 cups all purpose flour

1 tsp salt

3/4 cup Crisco Shortening

5-8T ice cold water

#### **Directions:**

Mix flour and salt in bowl. Cut in Crisco using pastry blender or two knives or forks until all flour is just blended in to form pea-sized chunks. Sprinkle water over dry mixture and toss lightly with fork until dough forms (do not over work dough/handle as little as possible). Divide mixture into two even balls. Flour rolling surface and rolling pin lightly. Roll dough for bottom crust into circle large enough to fit pie pan size. Place in pan and flute edges by pinching dough between thumb and forefinger making a ruffled edge around plate. Prick dough bottom and sides with a fork (this helps dough not to slip while baking). Bake in pre-heated oven @ 425 until golden brown (approximately 10 minutes). When done, set aside to cool completely. Makes 2 Pie Shells or use second ball for top covering for double crust pie.

### **Autumn Leaves**



Leaves in the autumn came tumbling down,  
Scarlet and yellow, russet and brown,  
Leaves in the garden were swept in a heap,  
Trees were undressing, ready for sleep.

~unknown~



### **Recipe:** *Ezekiel's Pumpkin Pie*

**From:** Mrs. Joseph Wood

**Serves:** 2 8 inch Pies

#### **Ingredients:**

1 Average sized Pumpkin baked down 3 cups of this baked pumpkin will be used in the following recipe. (You may use 3 Cups of canned pumpkin in a pinch)

1 Cup of sugar

1 can of evaporated milk

1 Tbs fresh ground Cinnamon

1/2 Tsp ginger

1 tsp ground cloves

1 tsp allspice

1/2 tsp salt

1 tsp vanilla

4 large eggs

#### **Directions:**

Mix all ingredients together and blend VERY well. Pour into pie crust lined pans (use recipe above) and bake at 350 degrees for 45 minutes or until you can insert a knife in the center and remove it cleanly. You may want to wrap your pie crust edges in foil to prevent them from becoming overcooked. Ezekiel can make this pie better than anyone I know!

## *Desserts Continued*

**Recipe:** *Grandma Elsie's Orange Cake*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

**Ingredients:**

1 yellow cake mix

1 lge. pkg. instant Lemon Pudding

4 eggs

1 tsp lemon juice

$\frac{3}{4}$  cup of water

$\frac{3}{4}$  cup of oil

**Glaze:**

$\frac{1}{4}$  -  $\frac{1}{2}$  cup orange juice (you can use all orange juice if sweeter taste is preferred)

2 cups powdered sugar

**Directions:**

Stir or beat; when well blended, put into well greased 9"x13" baking dish. Bake in 350° for 35-40 minutes. When cake comes out of oven, prick with fork over top of entire cake. This will allow glaze to soak into cake. When cake is cooled blend glaze well and pour over cake. Cover to keep fresh!

### **Psalm 37: 7**

Rest in the Lord, and wait patiently for him

**Recipe:** *Caramel Apples*

**From:** Mrs. Joseph Wood

**Serves:** 6

**Ingredients:**

20 pieces of soft caramels of your choice

6 apples

1 Tbs of milk

6 sticks

**Directions:**

On low heat melt your caramels in a pan. Add your milk and mix well. Allow your children to go collect some clean sticks from the yard to use as your "handle" in your apple. Insert your stick into the middle of your apple and then while holding onto the stick roll the apple into your pan of caramel. Place, apple down, on a cooling tray until cool enough for your children to handle.

## *Desserts Continued*

**Recipe:** *Sarah's Banana Bread*

**From:** Mrs. Joseph Wood

**Serves:** A family of 12

### **Ingredients:**

2 Cups Sugar

2 Cups Mashed Ripe Bananas

3 Cups Flour

3 Eggs

1 1/2 tsp Vanilla

1 tsp Baking Soda

1 1/2 Cups Coconut Oil

1 tsp Salt

1 tsp Cinnamon

Optional: Chopped Pecans

### **Directions:**

Preheat oven to 350. mix Sugar and Bananas together until well blended then add eggs, vanilla, and oil– mix well. In a small bowl combine flour, cinnamon, and salt once it is well mixed add to your banana mixture and blend thoroughly. Pour into 2 greased loaf pans and bake at 350 for

### **Psalm 84:10**

For a day in they courts is better than a thousand. I had rather be doorkeeper in the house of my God, than to dwell in the tents of wickedness







## *Beverages*

**Psalm 16:9**  
**Therefore my heart is glad, and my glory rejoices: my  
flesh also shall rest in hope**

## *Beverages*



**“Gracious souls wish to retire from the hurry and bustle of this world, that they may sweetly enjoy God and themselves”**

**Matthew Henry**

*Oh, how I love to have “Tea Time” with God. Truly, my soul longs for time alone, away from the storms, so that I might commune with the Living God. “Tea Time” with God started many years ago when I was a young momma. I would brew a cup of herbal tea either in the early morning before the sun rose or in the late evening after all the children had fell fast asleep in their beds. As soothing music played softly in the background, I would sit to read the Word, study, pray, and write in my journal. I learned that in these moments I was able to quiet myself enough to really hear His voice.*

**Recipe:** *Bethany’s Autumn Night-Time Tea*

**From:** Mrs. Joseph Wood

**Serves:** 12 cups

**Ingredients:**

3-4 Small Apple Slices

2 Tbs Fresh Ground Cinnamon

1 1/2 Tbs Chamomile Flowers

2 Tbs of dried Peppermint Leaves

12 cups of water

**Directions:**

Using a coffee pot put your coffee filter in and then place all your ingredients. Fill pot to 12 cups of water and then brew. Delicious!