

Neta Jackson

A PDF COMPANION TO THE AUDIOBOOK

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Reading Group Guide

1. Have you ever attended a Jewish holiday celebration or ceremony, such as Rosh Hashanah (Jewish New Year), Yom Kippur (Day of Atonement), Purim (Story of Esther, Festival of Lots), Sukkot (Feast of Booths), Pesach (Passover), or Hanukkah (Festival of Light)? Or maybe a ceremony such as a *brit mila* (ceremonial circumcision), *bar mitzvah* (a boy's coming of age), *bat mitzvah* (same for a girl), or a Jewish wedding? Share your experience. In what way might these celebrations enrich our own faith?
2. How do you respond to the “blending” of Uptown Community and New Morning Christian Church? What do you see as the strengths/weaknesses of being a “homogeneous” church? What do you see as the strengths/weaknesses of being a “heterogeneous” church? How important do you think it is to reflect some of the diversity that is the body of Christ within a local body?

3. In this novel, what name for the blended church would you have voted for? Why? Have you ever been part of naming a church or group? Was it a good experience? How important is *naming* an organization? A new baby? Your own name?
4. In what way do you identify with Jodi's struggles with Old Jodi responses (worry, stewing, acting first and praying later) and New Jodi responses (praying first, waiting on God, listening for God's voice, seeking counsel from others)?
5. Now that you've read Book 6 in the Yada Yada series, what *growth* do you see in the other characters (e.g., Chanda's attitude toward money; Nony and how she handles her desire to return to South Africa; Yo-Yo and Becky, the "baby Christians"; Florida facing myriad challenges in her family; Avis's seeming "perfection" becoming more "real")? What character's growth do you identify with most—and why?
6. When the Holy Spirit speaks within Jodi, does that seem real to you? How is Jodi learning to hear the Holy Spirit? In what way does God's Spirit speak to you? How can you discern between "God's still, small voice" and your own thoughts and feelings?
7. Denny tells his almost-grown kids that sometimes we have to let go of the past in order to go forward. Are there events or people in your past you are hanging on to that are keeping you from "rolling" with God?

8. Two of the Yada Yada sisters are ex-cons. Both came to faith because someone visited them in prison. In *Gets Rolling*, both Denny and Jodi volunteer at the juvenile detention center and are surprised at the eager responsiveness of these young “criminals.” Read *Matthew 25:34–36* and *Hebrews 13:1–3*. What priority do Jesus and Paul give “prison ministry”? Have you ever visited someone in prison? What do you think would happen if you did?
9. In *Gets Rolling*, the Yada Yada Prayer Group begins to reach beyond their group in new ways. Is God nudging *you* to “reach out” beyond your own circle of family and friends? In what ways? What are the challenges for you? How can you support one another?
10. Throughout this book, the Holy Spirit nudges Jodi, “*Think about the possibilities!*” What does that mean for her? What might that mean for you?

For more information about *The Yada Yada Prayer Group* novels or to contact author Neta Jackson, go to www.daveneta.com.

The
YADA YADA
Prayer Group®
GETS ROLLING
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The wonderful thing about a prayer group of Yada Yada sisters who come from different Christian traditions and cultural backgrounds—whether fictional, as the sisters in *The Yada Yada Prayer Group*, or a group of real-life sisters-in-Christ (maybe like yours!)—is that we can share the rich rituals and celebrations that come from our various spiritual and family heritages.

And then there are times when we simply have to create our own traditions and celebrations! Even during the tough times. Maybe especially during the tough times.

Hospital Hospitality

The phone rings. A friend or family member is scheduled for surgery. When the time comes, you pop in during visiting hours and bring a card or some flowers, and like a good guest, you don't stay too long.

But hospital stays can be as exhausting for the family as for the patient. Long hours at the hospital. Lost hours of sleep. Cafeteria food. The nurses and doctors are taking care of the patient—but who’s taking care of the family caregivers?

And as you probably know, being the *patient* isn’t exactly the funnest way to spend a perfectly good week of your life.

But with a little thought and putting heads together with friends, there are a number of ways to make a hospital stay a bit less fearful, a bit less frazzled, a bit less lonely, a bit less unhealthy for *both* the patient and his or her family.

Hospital Guest Book

Purchase a simple notebook with lined pages. (If you use an actual guestbook, be sure it has space for visitors to write notes, not just space for names and addresses.)

Make a title page on the cover or first page, using colored markers, stickers, or fun fonts on your computer, e.g. one ten-year-old decorated the notebook cover and titled it: “Grandpa’s Hospital Guest Book.”

Write “Date & Time” on the top left of each page, followed by “Name & Notes.”

Encourage each person who comes to the waiting room during surgery and recovery—when the patient is decidedly out of it—to write notes of greeting, good wishes, and prayers in the guest book.

Keep the book going with visitors who come each day: pastor, in-laws, buddies, kids, grandkids. If a visitor comes when the patient is asleep or out for testing, the patient will still be able to know who came to visit.

The book can also be used as a log by the spouse or primary

caregiver of progress each day, feelings, and things said that might be forgotten.

The Hospital Guest Book will be a treasure to read and re-read once the patient is home and recovering.

Care for the Caregiver

Family members aren't always prepared for a hospital stay, especially in an emergency. Here are some things you can do . . .

Bring a pillow and light blanket for those long nights in a waiting room.

Bring some healthy snacks: small bottles of orange juice, fruit, nuts, granola bars, even some raw veggies. And replenish those snacks from time to time.

Offer to go to the home and pick up their toothbrush, toilet kit, shaver—whatever will make them feel human after a long day and night at the hospital.

Once the patient is back in the hospital room, offer to sit with him or her to give the spouse or caregiver time to go home for a shower or get out for a walk.

Ask if plants at home need to be watered, kitty litter scooped, or the dog walked.

Cheer for the Patient

Print out the patient's favorite Scriptures in large letters on colorful 8 x 10-inch paper and tape them around the hospital room. Or even just words of encouragement: "God Loves You" . . . "This Is the Day the Lord Has Made" . . . "God Is Your Rock," etc. (You'll often find that the nurses and cleaning staff are encouraged, too!)

Bring a small, portable CD player and some of the patient's favorite worship CDs for those long hours when he or she needs encouragement and comfort.

If you bring cut flowers, be sure you also bring a vase to put them in! (The nurses might throw a conniption if you try to use the plastic water pitcher!)

A basket to hold Get Well cards will be appreciated. (Space to display cards is limited in a hospital room.)

Once the Patient is Home

Arrange for a week's worth of meals to be brought in by friends, church members, neighbors. Disposable containers are best, so the patient's family doesn't have to return a stack of dishes to half a dozen different folks—but if that's not possible, make sure each "angel" clearly labels his or her dishes. And *you* offer to return them.

Again, offer to patient sit, so the family caregiver can get out to do errands, go for a walk, go to church Sunday morning, even take in a movie.

A cleaning crew might be appreciated to do a once-over of the house: bathrooms, kitchen floor, vacuuming. One hour by a few good friends can certainly give a house or an apartment a quick but much-needed face-lift.

You get the idea! You'll probably think of other gifts of hospitality specific to your friend's situation. And don't think you have to do all the above by yourself. That's where you "yada yada" with your prayer sisters and spread the care and the cheer around.

Who knows, next time the patient might be you.

A Christian Seder

In *Gets Rolling*, the Yada Yada Prayer Group celebrates a Jewish Passover meal (a “Seder”) with the Garfield family. This is one of the feasts commanded by the Lord in Leviticus 23:5–8, to commemorate God’s deliverance from their bondage in Egypt.

For many Christians, the Jewish Passover meal has been relegated to Old Testament practices, and has been replaced with a simple “Lord’s Supper” or “Communion” or “Eucharist” (depending on your denominational affiliation)—primarily “drinking the cup” and “breaking the bread” which we do in remembrance of our Lord’s shed blood and broken body. End of story.

But there are a growing number of Christian churches and families who have rediscovered the yearly Seder meal, with its rich traditions and—best of all—with its spiritual significance for us as Christians. So hold on to your Bible and let’s take a fast journey backward through time . . .

Why Should We Celebrate Seder?

First, because it was important to Jesus. In the week leading up to His arrest and crucifixion, Jesus was *persona non grata* in Jerusalem. He had ridden into Jerusalem with all the people cheering, which upset the religious leaders to no end. (Who did He think He was, anyway?) Then He strode into the temple grounds and threw out the money changers and sacrificial animal vendors who were ripping off the people. Jesus then withdrew to Bethany to let things cool down a little, even while the religious leaders began plotting ways to get rid of Him.

So why did Jesus return to Jerusalem a few days later, when things were still so hot for Him? In Luke 22:15, Jesus tells His disciples, “With fervent desire I have desired to eat this Passover with you before I suffer.” Jesus was eager to eat the yearly feast commanded by God in Leviticus and sent His disciples ahead to prepare it.

Secondly, because Jesus told us to. During the Passover (Seder) meal, when it came time in the ritual to pour the cup of wine and then to break the bread, Jesus gave deeper meaning to the symbolism of these events. As the Lamb of God, the cup symbolized *His* spilled blood. The broken bread, *His* body. Then He told His disciples, “Every time you do this, do it in remembrance of me” (I Corinthians 11:23–26).

The early Christians took this instruction seriously, and the Seder meal was celebrated with joyous wonder for the next three hundred years. Their eyes had been opened to its layers of significance, not only for what this feast symbolized regarding God’s deliverance of His people in the past, but for how it pointed to the continuing work of God’s salvation through the life, death, and resurrection of His Son, Jesus, delivering *all people* from the bondage of sin.

Certainly, we should continue to celebrate the “Lord’s Supper” once a month (as many congregations do), or the “Eucharist” every Sunday (as liturgical churches do), but why not *also* celebrate that rich prophetic Seder meal once a year, along with Jesus and His disciples?

Preparing for Your Seder Meal

Invite guests! Especially guests with children or teens. The purpose of the Seder meal is to invite questions from children.

Set the table for a festive meal—a tablecloth, flowers, candles

(important), and your best dishes. (If you've invited more people than you have dishes, and have to use paper goods, use colorful paper plates or Chinet.)

Set the table for one more than the number of guests expected (if possible)—this is for Elijah.

Each place setting should have a wine goblet or glass.

A bowl for hand washing, along with a small towel, should be placed near the head of the table or nearby.

Place a *Haggadah* (the Order of Service) at each place setting, or every other place so guests can share. (See pg. 16 to obtain copies of a Christian haggadah. You will want to decide whether to use a long version or a shortened version. The online versions can be printed out and photocopied for your guests.)

Optional: You might want to put a pillow or cushion on each chair for leaning on, in the spirit of the Four Questions (see pg. 15).

The Seder Plate

Near the head of the table, place a fancy serving plate with the following symbolic items:

A shank bone of a lamb—represents the lamb that was slain to obtain blood to put on the doorposts of every Israelite home.

Bitter herbs (grated horseradish)—represents the bitterness of their lives as slaves in Egypt.

Karpas (a green vegetable, usually parsley, good for dipping in the salt water)—the salt water represents the tears shed while the Israelites were in bondage.

Charoset (a mixture of chopped apples, chopped nuts, moistened with wine or grape juice)—represents the mortar they had to make to hold bricks together.

Three pieces of *matzo* (wrapped within a cloth napkin)—for the Christian, represents the unity of One God: Father, Son, and Holy Spirit.

What Else Goes on the Table

Place several of the following on the table within everyone's reach:

- Small bowls of salty water
- Enough parsley sprigs so each person can have one
- A plate of matzo (unleavened crackers, available in your grocery store)
- A bottle of wine or grape juice (for every four to six people, if you pour only “symbolic” amounts)
- Extra serving bowls of the bitter herbs (horseradish) and the *charoset* (apples/nuts/wine mixture)

What Happens During a Seder (General)

When your guests arrive, seat them at the table, and give each one the *Haggadah*, or Order of Service. (The *Haggadah* for a Christian Seder will highlight the Messianic “foretellings” which were fulfilled in Jesus the Messiah.) Tell your guests that even though you are going to follow the Order of Service, it's all right to interrupt and ask questions.

The mother or hostess lights the candles with a blessing.

The father or leader washes his hands. (But when Jesus did it, He washed the feet of His disciples!)

The youngest child (or four children) asks the traditional Four Questions, which the leader answers, explaining the meaning of the symbolic items on the Seder Plate and why things are done a certain way (see pg. 15).

The leader retells the story of the escape from Egypt from Exodus 12. Read the story ahead of time so you can tell it in dramatic fashion.

Your story might also include a summary of the Ten Plagues God sent as judgment of Egypt for not letting His people go. As the plagues are mentioned, each person can dip a finger into their cup of wine or grape juice, and flick a drop onto their plate as each plague is mentioned: (1) Blood! . . . (2) Frogs! . . . (3) Lice! . . . (4) Flies! . . . (5) Livestock disease! . . . (6) Boils! . . . (7) Hail! . . . (8) Locusts! . . . (9) Darkness! . . . (10) Death of the firstborn!

Bitter herbs (horseradish) are eaten with a small amount of *charoset* on the matzo crackers.

The leader unwraps the three matzo and breaks the middle one in two. He wraps one of the broken pieces in a separate cloth, then hides it for the children to find later. This is called the *Afikomen*. (The broken middle matzo represents the broken body of Christ, which was buried—hidden—until God raised Him from the dead.)

Throughout the service, four glasses of wine are poured and drunk, each with its own blessing. Since this is symbolic, you might want to pour just a little bit of wine or grape juice in each glass—at least until the actual meal!

The festive meal is eaten! This might include Matzo Ball Soup (see pp. 28–29); chicken or lamb; potato kugel; gefilte fish (a delicacy—not!); etc.

After the meal, the third and fourth cups of wine are poured and blessed.

The door is opened for the prophet Elijah.

The children hunt for the *Afikomen*. The child who finds it

can ransom it for a price (which means the leader has to dig in his pockets for a few coins!)—just as Jesus paid our ransom price.

At the end of the Seder meal and service, everyone says: “Next year in Jerusalem!” (Expressing, for many displaced Jews, the hope that one day they would celebrate Passover in Jerusalem once again. For Christians, we look forward to a New Jerusalem, where we will live with Christ forever.)

The Four Questions

It is important for children to be included in the Seder celebration. During the service and before the meal, the youngest child (or four different children) asks the following questions, which are answered by the head of the table:

Q. 1—On all other nights we eat all kinds of breads and crackers. **Why do we eat only matzo at Passover?**

A. 1—Matzo reminds us that when the children of Israel left Egypt, they had no time to bake bread. They took along raw dough and baked it on hot rocks in the desert—represented by the matzo we eat today.

Q. 2—On all other nights we eat many kinds of vegetables and herbs. **Why do we eat bitter herbs at our Seder meal?**

A. 2—The bitter herbs remind us of the bitter and cruel way King Pharaoh treated the Israelite slaves in Egypt.

Q. 3—On all other nights we don’t usually dip our food, but at our Seder meal we dip parsley in the salt water, and the bitter herbs in the *Charoset*. **Why do we dip our foods twice tonight?**

A. 3—We dip parsley in the salt water to remind us of the tears shed during slavery. We dip bitter herbs into the *Charoset* to

remind us how hard the Israelite people worked to make bricks for Pharaoh's buildings.

Q. 4—On all other nights we eat sitting up straight. **Why do we lean on a pillow tonight?**

A. 4—Tonight we lean on a pillow as a reminder that once we were slaves, but now we are free!

Resources for Your Seder

A 24-page reproducible Haggadah from a Messianic perspective is included in the book, *A Family Guide to the Biblical Holidays* by Robin Sampson and Linda Pierce (Heart of Wisdom Publishers). Available online at www.biblicaltholidays.com, www.amazon.com, and other sources.

More ideas from the above book for celebrating Seder can be found at www.biblicaltholidays.com.

A Christian Haggadah is available for just a few dollars at www.christianseder.com.

"The Passover Seder for Christians," a *Haggadah* adapted by Dennis Bratcher, is available at www.crivoice.org/haggadah.html. You may download and photocopy this Seder service for no charge (with certain restrictions). Includes responsive readings, blessings, prayers, etc. More information and ideas—including ideas for celebrating Seder with a large church group, or celebrating only a *symbolic* Seder—can be found on the same site at www.crivoice.org/seder/html.

A Jewish Seder

One more thing . . .

If you have an opportunity to attend a traditional Jewish Seder

with a Jewish family or at a Jewish synagogue, by all means GO. Much of the *Haggadah* may be in Hebrew, but if you have a general idea of the various parts of the Seder meal, you'll get the idea. And feel free to ask questions! Your friendship and interest—even if you are a *goy*—will be appreciated.

But don't assume this is the time to point out all the Messianic implications of the Passover meal. However, if you have a Jewish friend with whom you feel free to discuss various points of Judaism and Christianity, it could be a very enlightening discussion! Start with how eagerly Jesus wanted to celebrate Passover with His disciples, and go from there . . .

Lashanan Habayah Bi Herusahlayim!

Next year in Jerusalem!



Recipes



*D*id you make it through *Gets Rolling* without drooling on the pages? Man, every time you turned a page, the Yada Yadas were feasting. Again. It was a hard call, which recipes to include in this batch, but here they are. Quick, into the kitchen, so you can do something besides drool!

Jodi's Lasagna Spinach Roll-Ups

Got vegetarian friends? Or ready for something a bit lighter? Spinach roll-ups are devoured even by carnivores (and even by kids who think they don't like spinach).

Serves 6 when accompanied by a green salad and hot garlic bread.

- 16 lasagna noodles (a 1-lb. package)
- 2 bunches fresh spinach, chopped, or 2 small boxes frozen
chopped spinach, thawed, drained, and excess water
pressed out
- $\frac{1}{4}$ to $\frac{1}{2}$ cup grated parmesan cheese
- 1 pint small-curd cottage cheese
- $\frac{1}{2}$ tsp. nutmeg
- 1 (28-oz.) can tomatoes
- 1 (6-oz.) can tomato paste
- 4 cloves garlic, minced or crushed
- 2 tsp. basil
- 2 tsp. oregano
- 1 tsp. marjoram
- 1 medium onion, chopped
- 2 cups mozzarella cheese, grated

* metric conversion chart on page 30

While you cook the lasagna noodles according to the instructions on the package to the *al dente* stage, chop and steam the fresh spinach until limp or, if frozen, thaw it in a microwave. Press out excess water

from the spinach. Place the spinach in a bowl and add the parmesan cheese, cottage cheese, and nutmeg. Mix this filling well.

Blend the tomatoes, tomato paste, and spices in a blender into a smooth sauce. *Note:* This sauce does not have to be cooked ahead of time.

Lay out the individual noodles side by side on your counter and spread a heaping tablespoon of filling along the length of each noodle. Adjust until all the noodles are covered evenly. Roll each one up and lay it on its side in a greased 9" x 13" baking pan. Arrange evenly and sprinkle the chopped onions and mozzarella cheese over the roll ups. Cover with the tomato sauce and bake at 350 degrees for about an hour.

Calico Beans

Forget plain ol' baked beans. These beans are pretty (all those colors!) and tasty, with a bit of sweet-and-tangy sauce, and makes enough for a crowd. Just be prepared for everyone to ask you for the recipe.

Serves a crowd.

- 1 (15-oz.) can green lima beans
- 1 (15-oz.) can large lima beans (or butter beans)
- 1 (15-oz.) can black beans
- 1 (15-oz.) can red beans
- 1 (15-oz.) can great northern beans
- 1 (28-oz.) can pork and beans
- 1/2 lb. bacon
- 2 medium onions, chopped
- 3/4 cup brown sugar
- 2 tsp. salt
- 1 tsp. dry mustard
- 3 cloves garlic, minced
- 1/2 cup vinegar
- 1/2 cup ketchup

Cut the bacon into about 1-inch pieces and fry. Meanwhile, drain the cans of beans, reserving the liquid, and put them in a large casserole dish. Just as the bacon begins to crisp, add the onions and fry together. Then add all the other ingredients to the fry pan and bring to a simmer for 5 minutes. Pour this over the beans and mix thoroughly. Add enough reserved bean liquid to barely cover the beans

and bake at 325 degrees for 1½ hours, checking periodically and adding more liquid as needed to keep the beans from drying out.

Makes many people happy at your picnic or potluck.

Estelle's Peach Cobbler

Estelle says her mother used to make this with fresh peaches, but canned peaches will do nicely. And it's yummy either way.

Serves 4–6.

1 stick butter

1 cup flour

1½ tsp. baking powder

1¼ cups sugar

¾ cup milk

1 tsp. vanilla

1 (28-oz.) can sliced peaches

1 tsp. cinnamon

¼ cup chopped pecans (optional)

Melt butter in a 2-quart casserole dish in a 375 degree oven while combining flour, baking powder, and 1 cup of sugar (reserve the rest for the top). Add milk and vanilla to the dry ingredients and stir until blended. Pour the batter into the melted butter. Dribble peach juice into the mixture and arrange the peaches evenly over the batter. Scatter pecans on the top and sprinkle with cinnamon and sugar. Bake 30 to 40 minutes until golden brown at 375 degrees.

Can be made utterly decadent with scoops of vanilla ice cream.

Jodi's "Tunnel of Fudge" Chocolate Cake

Denny has been known to get down on his knees and beg for this cake. It probably won a prize somewhere, but variations of this recipe pop up everywhere. Here's Jodi's version. But beware. You can't make just one and forget it. If you love chocolate, it will haunt you in your sleep.

Serves 8–10 lucky people.

3½ sticks butter, softened

1 cup granulated sugar

½ cup brown sugar

2 oz. unsweetened chocolate, melted and cooled

6 eggs

2 cups powdered sugar

2¼ cups flour

½ cup cocoa

2 cups walnuts or pecans, chopped

Cream the butter, granulated sugar, and brown sugar in a large mixing bowl at high speed until light and fluffy. Add melted and cooled chocolate, beating until combined. Add eggs, one at a time, beating well after each. Gradually add the powdered sugar, and continue creaming at high speed. Stop the mixer and, by hand, stir in flour, cocoa, and nuts until well-blended.

Pour batter into a well-greased Bundt® pan. Bake at 350 degrees for about 50 minutes or slightly longer until the top begins to show a shiny, brownie-type crust. During cooking, some of the fudge will migrate to the center to create a yummy, gooey tunnel, so testing doneness in the traditional way with a toothpick is ineffective. (Note: nuts are essential to the success of this recipe.)

Cool for 2 hours before attempting to remove from the pan. Dust the inverted cake with powdered sugar and allow to cool completely before cutting.

Chanda's Easter Buns and Cheese (or Hot Cross Buns)

Chanda and Jodi compared notes and realized that Chanda's Jamaican "Easter Buns" and Jodi's mom's "Hot Cross Buns" were almost identical—except for the cheese.

Makes 16 buns.

2 pkgs. dry yeast
 $\frac{1}{3}$ cup milk
1 stick butter
 $\frac{1}{3}$ cup sugar
 $\frac{3}{4}$ tsp salt
4 eggs
4 cups flour
 $\frac{2}{3}$ cup raisins or currants
1 Tbsp. cinnamon
 $1\frac{1}{2}$ cups powdered sugar
 $1\frac{1}{2}$ tsp. lemon zest, finely chopped
 $\frac{1}{2}$ tsp. lemon extract
2 Tbsp. milk
Cheese

Dissolve the yeast in $\frac{1}{3}$ cup of warm water and set aside for 10 minutes until the yeast foams to prove it is active. Scald the milk and then combine with butter, sugar, and salt in a large mixing

bowl. Stir in 3 beaten eggs (the fourth egg is for egg white to brush on top of the buns), 1 cup of the flour, the activated yeast, and raisins or currants. When smooth, add the remaining 3 cups of flour and the cinnamon. With dough hooks on your mixer or by hand knead until smooth and elastic. (Add a little extra flour if the dough is too sticky to handle.) Cover and set in a warm place to rise for about 2 hours until it doubles in size.

Punch down the dough and divide in half repeatedly until you have 16 pieces to form into buns. Flour your hands and roll each bun into a ball. Arrange them on a greased cookie sheet with space to rise. Cover with a towel and allow to rise 1 hour. Just before baking, brush with egg white mixed with a teaspoon of water until frothy. Bake for 12 minutes or until light golden brown in a 375 degree oven.

Blend the powdered sugar, lemon zest, lemon extract, and milk. When the buns are cool, drizzle the glaze into the cross on top of each bun.

You might want to make a double batch and give some away to your neighbors. And for that Jamaican touch, serve with cheese.

Ruth's Matzo Ball Soup

You don't have to be Jewish to enjoy Matzo Ball Soup! (Not to mention that matzo balls floating in a yummy chicken broth is probably the most edible way to enjoy matzo!)

Serves 8.

Soup:

- 1 chicken
- 1 large onion
- 3 carrots, cut in 1½-inch segments
- 4 stalks celery, cut in 1½-inch segments
- 2 Tbsp. chicken bouillon
- ¼ tsp. pepper

Place the chicken in a large pot. Cover with water (at least 2 qts.). Add the vegetables, bouillon, and pepper, and boil 1 to 1½ hours until the chicken is almost falling off the bones. Add additional bouillon to achieve desired saltiness. Remove the chicken and set it aside. Allow the soup to cool and the grease to rise to the top. Skim it off, saving 1 tablespoon of the fat.

Matzo Balls:

- 2 eggs, separated
- 1 Tbsp. *schmaltz* (the chicken fat)
- 1 celery stalk, diced
- 1 small onion, diced
- 2 cloves garlic, diced or crushed

1 cup chicken broth (heated to boiling in a saucepan)
1 cup matzo meal
1 Tbsp. fresh parsley, chopped
1 Tbsp. fresh dill (or ½ tsp. dry)
½ tsp. baking powder

Beat the egg yolks and set aside. Beat the egg whites until stiff and set aside. Fry the celery and onion in the chicken fat until translucent. Near the end, add the garlic. Then add the boiling chicken broth, stir, and allow to cool a few minutes. Stir in the matzo meal, egg yolks, parsley, dill, and baking powder. When evenly mixed, fold in the egg whites, and put in the refrigerator for 1 hour to solidify into a workable dough.

Reheat the pot of soup to a rolling boil. Remove the matzo mix from the refrigerator and form heaping tablespoons of the mix into ping-pong size balls (no larger). Drop into the boiling soup. Cover and simmer for 30 minutes.

At the last minute, Jodi de-boned the chicken and added some of the meat to the soup. Probably wasn't kosher, but it sure was good!

US TO METRIC CONVERSION TABLE

CAPACITY

$\frac{1}{5}$ teaspoon = 1 milliliter

1 teaspoon = 5 milliliters

1 tablespoon = 15 milliliters

1 fluid ounce = 30 milliliters

$\frac{1}{5}$ cup = 50 milliliters

1 cup = 240 milliliters

2 cups (1 pint) = 470 milliliters

4 cups (1 quart) = .95 liter

4 quarts (1 gallon) = 3.8 liters

WEIGHT

1 ounce = 28 grams

1 pound = 454 grams