

Seasons of Louisiana with Dianne Cage

Special December wishes to KATHY SCHENDLE! I love the Carrot Cake Jam, going to top a medium Brie with the Jam, chopped pecans, wrap in puff pastry, bake about fifteen or twenty minutes, serve on a small cracker and of course with a cold glass of good wine...doesn't that sound fun?

DAVID FUNDERBURK, I always look forward to my special December birthday card over all these 30-something years with such a special message. DONNA PAYNE, happy birthday to you, you always make mine so special, thank you!

PAT ANDERSON, my old friend, I love your wonderful book, "Pappy's Proverbs" and miss our friend Martha.

BOB TUCKER, a cool December morning to you, know you had a good visit with your pretty daughter, KATHY.CLINT DOWNING, you go boy ... love all the goings on in downtown Monroe!

BRADLEY HALL, as in RIVERSIDE LANDSCAPING, you are just the very best, magical Live Oak Tree happenings for this birthday celebration of our Lord and Savior, JESUS CHRIST. If you don't believe me, early evening, after six, drive down North Second Street and meander on to Riverside Drive, down Park Avenue on down Loop Road, turn on to Point Drive, all the way down and around, the magic of Christmas! Enjoy!

Love, Love, Love our precious, treasured Christmas Cards, THE WETZELS, DR. ZEKE, COURTNEY, GENEVIEVE & VAUGHIN, Merry & Bright, The HOFFMANN FAMILY... MATT, TARA, THOM-AS & ANDREW, SUSAN & FRANK, DREW, WHITNEY, FOSTER, & ROWAN....

For unto us a Child is born, Unto us a Son is given; And the government will be upon his shoulder. And His name will be called Wonderful, Counselor, Mighty God, Everlasting Father Prince of Peace.... Isaiah. Merry Christmas,

THE SHAWS, EDWARD, CHARLOTTE, EDWARD, JAMES & GEORGE... Someone asked, "What do you think the face of Christ looks like?" I immediately thought of a BABY. What is sweeter than a baby? Oh the love of a Mother!

December 7, 1941, Pearl Harbor, December 8, 1942. That was a very long time ago. The date of "The immaculate Conception' and my birthday... Am I really 77? Yes, as I look in the mirror... "Mirror, Mirror on the wall, who in the world is that?" I know one thing for sure, the old gray hen ain't what she used to be! That is OK by me, I'm just proud to be here! As Louis Armstrong sang... "What a Wonderful World" ... My girls - Satchie, Katherine, Georgia & Janelle - along with Mike Cage, surprised me with a birthday trip to New York City! Mike said he would pay for it if he did not have to go... Hmmmm! Busiest week in the city: Lighting of the Christmas Tree; Rockettes; American precision dancers; Radio City Music Hall; Tour; Radio City Stage Door; and much more. It was amazing! Mike Cage would have just loved. You can't imagine the fabulous history.. a must on your next trip! Broadway "Mean Girls" was great... "Ain't Too Proud" and Dinner before the Theater at DB Bistro, Daniel Boulud. MICHAEL LAWRENCE from Monroe sure knows how to take care of his friends! Chef's Table, Champagne, amazing little hors d'oeuvres...famous Chef Boulud walks in with a filming crew for a new world wide advertising to do and walks straight to our table, looks me straight in the eye... "Beautiful Louisiana Ladies. Happy birthday. Your Grandchildren, my future customers." I think I have a new boyfriend...

Metropolitan Museum and heavenly town of Bethlehem and the Christmas Tree. New York Public Library. Bergdorf Goodman windows and my favorite gift was pain free walking and did we walk! Thank you God and the gift of Dr. Sidney Bailey and his gift of replacing an old girl's worn out knee. Another fabulous surprise: Sara Gail Primos, son Henry and Gail Grant joined us in this magical Christmas Birthday celebration. Thank you Barry for sharing your family...



BIRTHDAY CELEBRATION, Dec. 8, 1942 — Satchie and Katherine Godfrey, and Georgia and Janelle Snellings.





ABOVE: Gathering for the birthday — Sara Gail and Henry Primos, and everyone's favorite, Gail Grant.

LEFT: The Shaw boys - Edward, James and George.

Favorites for Christmas

2 sticks of real butter - room temperature

- ¹/₂ cup sifted confectioners' sugar
- 2 cups sifted cake flour
- 1 cup chopped pecans barely toasted
- 1 teaspoon vanilla

Cream butter: add sugar. Stir well and add flour, nuts and vanilla. Shape into small balls or crescents and bake on ungreased cookie sheet at 325 degrees for 20 minutes or until light brown. Roll in powdered sugar while still warm. I usually just sift the sugar over the warm cookies. These keep

Be kind to all and I look forward to the next time....

Dianne

P.S. Best PECANS around North Louisiana.. DOUBLE P PECANS... Yum!

Church hosts quartet for performance

Ridge Avenue Baptist Church will host Christmas with the Blackwood Quartet at 5 p.m. Saturday, Dec. 14. A love offering will be received.

Ridge Avenue Baptist Church is located at 1009 Ridge Ave., West Monroe, near the West Monroe Convention Center.

For more information, call (318) 235-7938.

LDCC earns ATMAE accreditation

Louisiana Delta Community College recently received approval by the ATMAE Board of Accreditation for its Process Technology, Industrial Instrumentation Technology, and Drafting and Design Technology Programs to be accredited with no reports or visits for the next five years.

This was no small feat, as the Board is extremely thorough in their questioning, review of submissions and evidentiary proof of programmatic claims.

"After several hundred hours of preparation and self-examination by faculty, staff, and administration, a Self-Study report

was submitted to the Association of Technology, Management, and Applied Engineering (ATMAE) for review of our Process Technology, Industrial Instrumentation Technology, and Drafting and Design Technology programs and accreditation was granted for all," said Charles Stevenson, Division Chairman for the School of Industrial Technology at LDCC.

ATMAE is a professional association with more than 1,000 members who share technology, management and applied engineering ideas, research, and applications that positively impact the future.

really well for about a week in airtight containers.

TOASTED PECANS — A Southern Treat

12 cups pecan halves

1 stick butter

Salt

Red Pepper

In a 250 degree oven, in a large pan, toast pecans about 30 minutes. Att butter and coat well. Sprinkle generously with salt and pepper. Bake 30 more minutes, stirring often and adding more salt and pepper each time. You want them a nice, crispy, toasted brown. Be careful and do not burn them. It is hard to over salt them.



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