

### **Community Voice**

December 2020 | Issue 8

¿Quieres recibir el boletín en español? Regístrate para la versión en español

Sending wishes for a winter that sits with you, travels in thru your pores and to the bone. May it grow you in ways that feel necessary and in line with your heart, mind spirit and dreams.



**PEARL COLLECTIVE EVENT CALENDAR** See what's happening this month.

Celebrating what we did this year - together we made magic! Thank you to our board, our facilitators, our students, our volunteers, our teacher, and our supporters.

Thank who trust us in to provide anti-racist and inclusive education to professionals and in community.

1,706,516 lives lost to Covid-19

864 lives stolen because of police violence

**41** transgender or gender non-conforming people died by violent hate crimes

**21** deaths in US ICE custody

**545** children lost in ICE custody

# **IN 2020 WE MOURN**



Training 84 Death Doula students

Over 3,150 volunteer hours given by 81 volunteers

Receiving \$2,275 in donations

Supporting 5 people with the cost of cremation

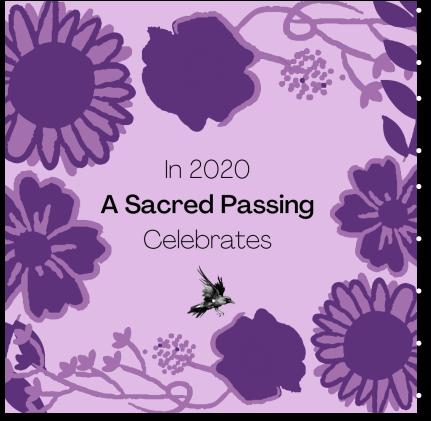
Creating, implementing & training crew for the Listening Line

Assisting 1 person to date, with our new A Place to Die program

Welcoming 127 guests to Une Bonne Mort

Holding 88 online community gatherings related to deathcare

Whose land are you on?





#### Winter Cruspula

Growing up my grandmother and her mother with make counters full of cruspula. Basically sweet pasta, fried with powered sugar. But to me it's ritual, following the leader, listening to Italian I never learned to understand, nibbles before we were finished and BOXES ready to go to family, friends and to bring to family holiday parties.

- 6 egg yolk
- 1/2 egg
- 1 tblsp white sugar
- 1/2 tsp salt
- 1/2 vanilla extract
- 3 scraped vanilla beans
- 1-2 tsp whiskey (opt)
- $1 \frac{1}{4}$  c flour
- 2 cups of frying oil
- confectioner's sugar for dusting

#### Step 1

In a medium bowl, whisk egg yolks, egg, sugar, salt, vanilla, and whiskey. Stir in 2 cups of the flour. If dough is sticky, add the rest of the flour. Knead dough for 5 minutes; divide into three parts. Keep dough pieces covered with plastic wrap until ready to use.

#### Step 2

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Oil should be about 1 inch deep.

#### Step 3

Lightly flour a surface, roll out one piece of the dough until it's paperthin. Cut into long strops and tie in a



**The Beauty of Death** Kahlil Gibran

#### Part Two - The Ascending

I have passed a mountain peak And my soul is soaring in the firmament of complete and unbound freedom; I am far, far away, my companions, And the clouds are hiding the hills from my eyes. The valleys are becoming flooded with an ocean of silence, And the hands of oblivion are engulfing the roads and the houses; The prairies and fields are disappearing behind a white spectre That looks like the spring cloud, vellow as the candlelight And red as the twilight.

The songs of the waves and the hymns of the streams are scattered, And the voices of the throngs reduced to silence; And I can hear naught but the music of Eternity In exact harmony with the spirit's desires. I am cloaked in full whiteness; I am in comfort; I am in peace. bow.

#### Step 4

Fry 2 to 4 pieces at a time, depending on the size of your pan, about 5 to 10 seconds on each side. They should **not be** browned. Remove from oil and drain on paper towels; dust with confectioners' sugar when cool. Store any remaining cookies in an airtight container.

Submit pieces to our next newsletter: *pearlcollective2018@gmail.com*.



Do you have a space to offer? We are looking to grow this network, Washington wide.

Please know that if you have space, it's needed. The more houses we have, the easier it will be for individuals to access spaces without driving too far.

Please click the link below to Offer a Place, Seek a Place, or Volunteer to Support a Place

More information here

#### TIME TO REGISTER!

## 2021 Classes Are Open!

Death Doula Level 1 Death Doula Level 2 Listening Line

Please join our slack channels to keep in touch, learn and grow with folx in the A Sacred Passing and Pearl Collective communities.

A Sacred Passing Slack

Pearl Collective Slack

Pearl Collective | <u>Website</u> A Sacred Passing | <u>Website</u>