

When Aunt Ann was 75, she was in a nursing home, recovering from multiple strokes. One day, Marilyn went out to feed her dinner. It was November. Marilyn had just picked a quart of raspberries from the bushes in her yard (That Aunt Ann had planted for her years before). There have never been berries that late in the year before that or since. Marilyn brought the quart of raspberries to the nursing home. At the time, Aunt Ann was not eating well. Marilyn saw raspberry pudding on Aunt Ann's dinner tray. She asked Aunt Ann if she wanted the fresh raspberries mixed in. Aunt Ann ate the whole dish of raspberries and pudding. Her lips were all red from the berries. It was the last thing that she did for her dear Aunt Ann who always shared her berries and jelly with the family. Aunt Ann died the next day. God is good in letting us share such sweet memories of our dear ones.

Aunt Ann's Butter Ring

Bake 25 minutes in 350 degree oven. After baking run knife around it and remove from pan immediately.

3 cups flour	1 cake yeast
2 T. sugar	$\frac{1}{4}$ cup scalded milk
1 t. salt	2 T. sugar
$\frac{1}{4}$ lb butter	1 cup canned milk or cream
3 egg yolks	

Sift flour, measure and sift again. Add sugar and salt. Cut in butter as for pie dough. Meanwhile, put yeast into scalded milk and add 2 T. sugar. When foamy, add in beaten egg yolks and cream. Mix well and knead. butter top and cover. place in refrigerator over night.

Next day, take $\frac{1}{2}$ the dough and roll out into a 6" X 14" rectangle. Put melted butter nuts and sugar on top. Spread evenly. Roll up and cut into $1\frac{1}{2}$ " pieces and place in round cake pan which has melted butter, brown sugar and broken nuts in the bottom. Put some maple syrup on it and bake @ 350 degrees for 25 minutes. Serve warm YUM!!!

from Marilyn Acmin