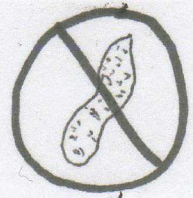
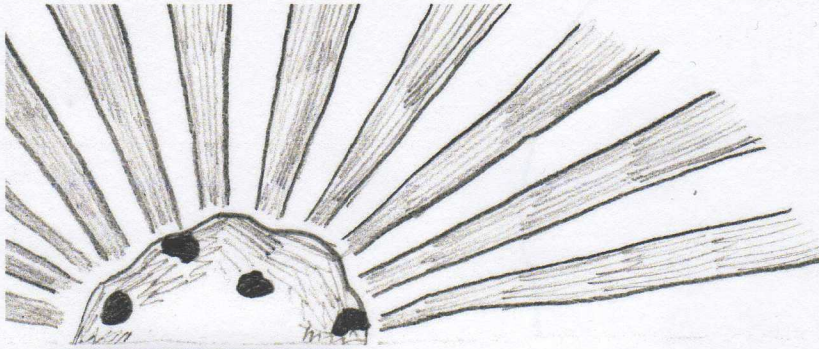



Proud to be



Peanut Free



Today is a
Great Day for a
**o**okie

*New Year's 2013
Draft 2.0
Chock Full o' 2012 Randomness*

Soliloquies, Scrumptiousness, & sorta Psalms

Plus, at no extra charge... all known editions of "Dave's World"

by Dave Paulsen*

* - One of 2010-11's Top 100 Amateur Cookie Bakers**

** - Using a truly twisted calculation,*** this statement could be considered true...

*** - Promise not to peek. The calculation is on Page 113.

Welcome to my Magnum Opus

Just goes to prove that a little Latin can class up anything.

To my boys

Jacob

Sam

Ben

You provide me with boundless joy, love, and writing material.

PS - Someday, please forgive me for the stories that follow. Remember, they are told with love.

Prologue

Welcome to my book and my world! My name is Dave and this book contains the vivid details of my life and times, as recorded in select Facebook "Status Updates."

I am a stay-at-home dad for three young boys and a crazed beagle named Jasper. As this book begins in early 2009, my boys are ages five (Jacob), one (Sam), and newborn (Ben). My beautiful and talented wife, Charlene holds the family together and provides me with the opportunity to spend so much precious time with my kids. Our days are filled with the joys of baseball, baking cookies, and cleaning up after our neurotic dog.

Enclosed are some of my favorite cookie recipes. Baking provides me Zen-like moments of peacefulness, as I attempt to crush others in the pursuit of "Cookie Immortality" at county and state fairs.

The Psalms are my personal attempt to boil down the ancient songs into their essence for the enjoyment of our modern world. My interpretations owe any flashes of brilliance to the Lutheran Study Bible and any misinterpretations entirely to my own foolishness.

Thank you for joining me. May your days be filled with the innocence of youth, the timelessness of baseball, the simple beauty of a golden brown cookie, and God's everlasting peace.

December 31, 2012

Dear Readers (all 4 or 5 of you),

Bake at 350°, until golden brown.

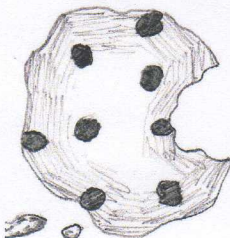
With love and tenderness,

Cookie Dave

With love always to my beautiful, talented, generous, and forgiving wife, Charlene

Special thanks to Grandma Franck who always had a full cookie jar waiting for me and my Mom and Dad who never stopped me from enjoying Grandma's cookies.

Thank you to my wonderful sister, Kathy, who continues to put up with the antics of the best little brother ever born.



Psalm 1

¹⁻³ If you avoid listening to the wicked and instead follow the Lord's instructions, you will live an enviable life.

⁴⁻⁶ People with a proper relationship to God will be watched over, while the wicked will perish.

For cookies, it goes without saying (unless otherwise said)...

- 1 - Butter should be soft and room temp
- 2 - Sugar granulated
- 3 - Brown Sugar light and packed
- 4 - Eggs large
- 5 - Flour all purpose
- 6 - Oats quick cooking and uncooked
- 7 - Chocolate melted in double broiler,
but we know you'll use a microwave
(and it's o.k., just be careful)
- 8 - Mix until combined
- 9 - Place 2 inches apart on parchment
paper lined cookie sheets
- 10 - Cool for 5 minutes, before transfer
to wire racks

Psalm 2

¹⁻⁵ The nations are out to get the Lord, but the Lord just laughs at them.

⁶⁻⁹ The Lord has picked a king and says, "You are my son and you are blessed. Go get 'em."

¹⁰⁻¹¹ Everyone had better wise up and serve the Lord or the Lord's king will kick your tail.

Barley Chocolate Chip Cookies

A drop cookie

"These chocolate chip cookies turn out incredible with a crisp exterior and a mildly tender center. The barley flour and wheat flour enhance the cookie's texture and subtly balance the cookie's absurd quantity of chocolate chips. I am usually not a fan of "crunchy" cookies, but this one is the perfect partner for a tall cold glass of milk. PS - This is my beautiful wife Charlene's favorite cookie."

4 Tablespoons (1/2 stick) Butter
1/2 cup Vegetable Oil
3/4 cup Sugar
3/4 cup Brown Sugar
2 teaspoons Vanilla Extract
1/2 teaspoon Espresso Powder
3/4 teaspoon Salt
1 Tablespoon Cider Vinegar
1 Egg
1/2 teaspoon Baking Soda
1/2 teaspoon Baking Powder
1 cup Barley Flour
1 cup Whole Wheat Flour
2 2/3 cups Semisweet Chocolate Chips

Preheat oven to 350 degrees.

Mix together the butter, vegetable oil, sugar, brown sugar, vanilla, espresso powder, and salt.

Mix in the cider vinegar, egg, baking soda, and baking powder.

Gradually mix in the barley flour and whole wheat flour.

Stir in the chocolate chips.

Drop by tablespoons onto parchment paper lined cookie sheets.

Bake for 15 minutes or until golden brown.

Makes about 30 cookies.

Revised Source: King Arthur Flour (www.kingarthurfLOUR.com). Thank you to Dana Solomon for introducing me to the joys of Barley flour.

Chocolate Chip Cookie Palooza

Toll House® Cookies

A drop cookie

"The archetypal chocolate chip cookie, which we can only assume was handed down from God, directly to Ruth Wakefield, in a forgotten chapter of Genesis."

1 cup Butter
¾ cup Sugar
¾ cup Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
2¼ cups Flour
1 teaspoon Baking Soda
1 teaspoon Salt
12-ounce package Semisweet
Chocolate Chips

Preheat oven to 375 degrees.
Cream butter and sugar.
Mix in eggs, one at a time.
Mix in vanilla.
Combine flour, baking soda, and salt.
Gradually mix the "flour mixture" into the "butter mixture."
Stir in chocolate chips.
Drop by teaspoons onto a parchment paper lined cookie sheet.
Bake for 8 minutes.

Makes 102 cookies.

Revised Source: Original Toll House® Cookies. "The Southern Heritage Cookie Jar Cookbook." 1985.

Kristie's Amazing Chocolate Chip Cookies

A drop cookie

"When I was first introduced to Kristie, I knew I had met a cookie genius. From the unsalted butter and room temperature eggs to Ghirardelli chocolate chips, I could see that she knows how to make an all-star cookie."

1 cup Unsalted Butter (no cheap imitations!)
¾ cup Sugar
¾ cup Brown Sugar
1 Egg at room temperature
2¼ cups Flour
1 teaspoon Baking Soda
½ teaspoon Salt
12-ounce package Milk Chocolate Chips of high quality (preference given to Ghirardelli brand)

Preheat oven to 375 degrees.
Cream butter, sugar, and brown sugar.
Mix in egg.
Combine flour, baking soda, and salt.
Gradually mix the "flour mixture" into the "butter mixture."
Stir in chocolate chips.
Drop by tablespoons onto a parchment paper lined cookie sheet.
Bake for 8 minutes or until lightly browned.

Makes approximately 42 cookies.

Revised Source: the one and only Kristie Wheaton Lowry. Check out Kristie's take on Snickerdoodles by Psalm 35.

Corinne's Chocolate Chunk Cookies

A drop cookie

"Corinne and I were making a presentation to a room full of fire-fighters. We both brought cookies. Corinne brought these gems and I cannot even remember my offering. Needless to say, Corinne won our one and only cookie throw down and I went out and purchased some air bake cookie sheets."

1 cup Butter at room temperature
½ cup Sugar
1 cup Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
2¼ cups Flour
1 teaspoon Baking Soda
1 teaspoon Salt
12-ounce package Nestlé Semi-sweet Chocolate Chunks

Preheat oven to 375 degrees.
Cream butter, sugar, and brown sugar.
Mix in eggs, one at a time.
Mix in vanilla.
Combine flour, baking soda, and salt.
Gradually mix the "flour mixture" into the "butter mixture."
Stir in chocolate chunks.
Drop by tablespoons onto an air bake sheet.
Bake for 8 minutes.

Makes approximately 42 cookies.

Revised Source: Corinne Bannon, Cookie Champion.

Psalm 3

¹⁻² A bunch of people are out to get me and say that you won't help me.

³⁻⁶ I know that I am safe, because you protect me.

⁷⁻⁸ Lord, help me! Make the wicked need a dentist.

Psalm 4

¹⁻⁶ Hear me, Lord. Folks who don't believe in you are telling lies about me.

⁷⁻⁸ I'll be o.k. and get a good night's sleep, since the Lord takes care of me.

Check out "Dave Thoughts..." beginning on Page 4

(we apologize in advance)

Psalm 5

¹⁻³ Dear Lord, I will pray to you and wait for your deliverance.

⁴⁻¹⁰ God, I know that you don't help evil dudes.

¹¹⁻¹² Thank you for protecting those in need.

Psalm 6

¹⁻⁴ Lord, please do not further punish me. Save me, since I am awfully ill.

⁵⁻⁷ I promise to praise you, after I recover and leave behind this weariness and crying.

⁸⁻⁹ The Lord has heard me and will put my enemies to shame.

pudding Chocolate Chip Cookies

A drop cookie

"Soft and chocolaty. Perfect."

2 cups Butter
½ cup Sugar
1½ cups Brown Sugar
2 packages (3.4 ounces each) Instant
Vanilla Pudding Mix
4 Eggs
2 teaspoons Vanilla Extract
4½ cups Flour
2 teaspoons Baking Soda
4 cups Semisweet Chocolate Chips

Preheat oven to 350 degrees.
Cream butter, sugar, and brown sugar.
Beat in the vanilla pudding mix.
Beat in the eggs and vanilla.
Set aside the "butter mixture."
Combine the flour and baking soda.
Gradually mix "flour mixture" into the
"butter mixture."

Stir in the chocolate chips.
Drop tablespoons of dough onto
parchment paper lined cookie
sheets.

Bake 8 minutes or until edges are
lightly browned.

Makes about 72 cookies.

Revised Source: "Award Winning
Soft Chocolate Chip Cookies"
submitted by Debbi Borsick
on allrecipes.com.

Hillary Clinton's Chocolate Chip Cookies

A drop cookie

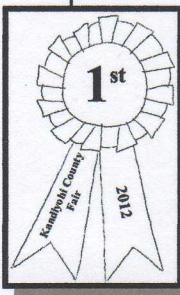
"Next time you embark on a diplomatic mission overseas, make sure to bring along a batch of these cookies. World peace may be just around the corner."

1 cup Shortening
½ cup Sugar
1 cup Brown Sugar
1 teaspoon Vanilla Extract
2 Eggs
1½ cups Flour
1 teaspoon Salt
1 teaspoon Baking Soda
2 cups Old-Fashioned Rolled Oats
One 12-ounce package Semisweet Chocolate Chips

Preheat oven to 350 degrees.
Cream shortening, sugar, brown sugar, and vanilla extract.
Mix in eggs, one at a time.
Combine flour, salt, and baking soda.
Gradually mix "flour mixture" into the "shortening mixture."
Mix in the oats.
Stir in the chocolate chips.
Drop by teaspoons onto parchment paper lined cookie sheets.
Bake 8 minutes or until golden.

Makes about 84 cookies

Revised Source: The Wichita Eagle. October 29, 2008. "Presidential Cookies" by Bev Young. Presidential Publishing. 2005.



Psalm 7

¹⁻⁵ Lord, help me. My enemies are ready to tear into me, even though I am innocent.

⁶⁻¹¹ Lord, please act as a judge and deliver your verdict.

¹²⁻¹⁶ The wicked will fall into a trap intended for me.

¹⁷ Thank you Lord for your righteousness.

Dave Thoughts...

(Sure, they start out slow, but we promise that they get better.)

Thursday, January 29, 2009

I am singing "Home on the Range," the State Song of Kansas.

"Happy Birthday, Kansas," which became our 34th State on January 29, 1861. 148 years old today. Make sure to fly your Kansas flags.

Friday, January 30, 2009

I fondly remember trying to talk the doctor into delivering our second son, Samuel, on Kansas Day. We missed by one day.

Monday, February 2, 2009

It has been a good year, I baked 498 cookies during January and there are still eleven months to go!

Psalm 8

¹⁻³ O Lord, you created the heavens, the moon, and the stars.

⁴⁻⁸ It is remarkable that you value mortals enough to entrust them with the care of your creation.

⁹ Lord, your name is splendid here on earth.

Psalm 9

¹⁻¹² Lord, you have done some great things. You punish the wicked and help those in need.

¹³⁻¹⁴ Please, help me Lord and I promise that I will sing your praises.

¹⁵⁻¹⁸ Things are pretty crummy right now, but I know you will make things better.

¹⁹⁻²⁰ Come on, Lord. Put these bad dudes in their place.

To be continued in Psalm 10...

Dave Thoughts...

Tuesday, February 3, 2009

I am recovering from a disappointing batch of "Butterscotch Brownies." I may need to shut down and revamp.

Psalm 10

The sequel to Psalm 9.

¹ Lord, where are you? I need you.

²⁻¹¹ The wicked have gone wild and doubt your existence. They are certain that they will never be punished.

¹²⁻¹⁸ Lord, I know that you are taking notes and will come to stop the evil-doers and provide justice to the oppressed.

New York Times Chocolate Chip Cookies

A drop cookie

"I am still debating whether or not these cookies are best from the oven (ooey and gooey chocolate) or after they sit a little to gel into a soft delight. Either way, these cookies maintain a wonderful balance of a crispy edge, soft center, and tantalizing inner ring. This cookie is a keeper! PS – Don't delete the sea salt, which provides a nice complement to the heavy chocolate content."

2 cups minus 2 Tablespoons (8½ ounces) Cake Flour
1 2/3 cups (8½ ounces) Bread Flour
1¼ teaspoons Baking Soda
1½ teaspoons Baking Powder
1½ teaspoons Salt
2½ sticks (1¼ cups) Butter
1 cup plus 2 Tablespoons (8 ounces) Sugar
1¼ cups (10 ounces) Light Brown Sugar
2 Eggs
2 teaspoons Vanilla Extract
1¼ pounds Bittersweet Chocolate Chips, at least 60 percent cacao
Sea Salt

Combine cake flour, bread flour, baking soda, baking powder, and salt. Set aside.

Cream butter, sugar, and brown sugar.

Mix in eggs, one at a time.

Mix in vanilla.

Gradually add "flour mixture" into "butter mixture."

Stir in the chocolate chips.

Seal the dough with plastic wrap and place in the refrigerator for 24 to 36 hours.

Preheat oven to 350 degrees.

Scoop golf ball sized portions of dough onto parchment paper lined cookie sheets.

Lay flat any chocolate chips that are sticking up.

Sprinkle with a light amount of sea salt.

Bake 18 minutes or until golden brown, but still soft.

Place cookie sheets on wire racks and cool for 10 minutes.

Transfer cookies directly to wire racks.

Eat, while still warm.

Makes about 18 large cookies

Revised Source: The New York Times. "Perfection? Hint: It's Warm and Has a Secret." July 9, 2008. Thank you to Nancy McCarthy Snyder for introducing me to this treat.

Big Chocolate Chip Cookie

A bar cookie

"This huge cookie turns out perfect every time. Now, if I could only perfect my frosting technique, I could make a 'huge' cookie that would rival those sold at the mall."

½ cup (1 stick) Butter, softened
½ cup Sugar
¼ cup Brown Sugar
1 Egg
¾ teaspoon Vanilla Extract
1½ cups Flour
¼ teaspoon Baking Soda
¼ teaspoon Salt
½ cup Semi-Sweet Chocolate Chips

Preheat oven to 350 degrees.
Grease a 13"x9" pan or preferably a 12" diameter Wilton brand Round Cookie Pan.
Mix butter, sugar, and brown sugar until fluffy.
Mix in egg and vanilla extract.
Gradually, mix in flour, baking soda, and salt.
Stir in semi-sweet chocolate chips.
Spread dough into pan.
Bake 15 minutes or until golden brown.
Cool pan on rack for 5 minutes, before removing.

Revised Source: "Chocolate Chip Round Cookie." Recipe found on instructions for 12" diameter Wilton "Round Cookie Pan."

Psalm 11

¹⁻³ You silly fool. Even though my enemies are ready to attack, how can you doubt my safety in the Lord?

⁴⁻⁷ The forecast is lovely for those who perform good works. The wicked, however, should expect coals of fire and sulfur to fall from the sky.

Dave Thoughts...

Thursday, February 5, 2009

Trying to stay focused and awake.

Friday, February 6, 2009

I just survived my first solo trip to the grocery store with three boys.

Saturday, February 7, 2009

I would like to report a sign of hope... 70 degrees and sunny in Kansas with 2009's first game of catch.

Wednesday, February 11, 2009

I have gone scruffy, in anticipation of Survivor's new season.

Thursday, February 12, 2009

I have officially shed my nagging "sympathy weight." Now for the unsympathetic weight.

Saturday, February 14, 2009

I am up late baking a bundt for baby Ben's baptism.

Psalm 12

¹⁻⁴ Lord, where have all the good people gone? Only braggarts remain.

⁵⁻⁸ Lord, you hear our prayers and protect us from the wicked, who surround us.

Psalm 13

¹⁻² Lord, how long are these bad times going to last?

³⁻⁴ Please, answer me or else my enemies will win.

⁵⁻⁶ Epilogue... Hang in there. I trusted in God and received many blessings.

Dave Thoughts...

Saturday, February 14, 2009

I am enjoying my morning coffee. Memo to self: create the perfect breakfast cookie.

Sunday, February 15, 2009

Up late doing laundry... someone stop me, before I incorporate dryer lint into a cookie recipe!

Wednesday, February 18, 2009

I cannot believe that Burger King resurrected "Burger Buddies" as "Burger Shots." With actions like this, we will never escape the global recession.

Tuesday, February 24, 2009

I will be making chocolate chip pancakes for dinner. I love Fat Tuesday! Where did I place my beads?

Wednesday, February 25, 2009

In search of the top of his desk!

Saturday, February 28, 2009

I have defeated the evil forces of the "mail basket." Now onto the hidden foe that is the file cabinet.

Psalm 14

¹⁻³ Fools who reject God's ways are really naughty.

⁴⁻⁷ God protects Israel, when the fools attack.

Brownie Cookies

A drop cookie

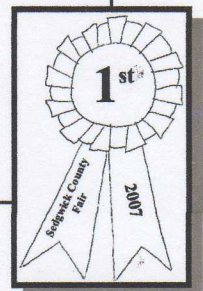
"These cookies are the favorite of my oldest son, Jacob. If timed properly, they taste very similar to brownies."

1¼ cups Butter
2 cups Sugar
2 Eggs
2 teaspoons Vanilla Extract
2 cups Flour
¾ cup Baking Cocoa
1 teaspoon Baking Soda
½ teaspoon Salt
2 cups Milk Chocolate Chips

Preheat oven to 350 degrees.
Cream butter and sugar.
Mix in eggs and vanilla.
Combine flour, cocoa, baking soda, and salt.
Gradually blend the "flour mixture" into the "creamed mixture."
Stir in chocolate chips.
Drop by teaspoonfuls onto parchment paper lined cookie sheet.
Bake for 8 minutes.

Makes about 36 cookies.

Revised Source: "Chewy Chocolate Cookies" from "2000 Potatoes, Bread, and Milk - Good Food" - the Zaugg family cookbook.



Double Chocolate Cranberry Cookies

A drop cookie

"So big. So rich. So wonderful."

1¾ cups Flour
1/3 cup Cocoa Powder
½ teaspoon Baking Powder
½ teaspoon Salt
1 cup (2 sticks) Butter, softened
1 cup Sugar
½ cup Brown Sugar
1 Egg
1 teaspoon Vanilla Extract
2 cups Semisweet Chocolate Chunks
¾ cup Craisins
Additional Natural Cane Turbinado Sugar

Preheat oven to 350 degrees.

Combine flour, cocoa, baking powder, and salt in a small bowl. Set aside.

Beat butter, 1 cup sugar, and brown sugar until light and fluffy.

Beat in egg and vanilla until well blended.

Gradually beat the "flour mixture" into the "butter mixture" until well blended.

Stir in the chocolate chunks and Craisins.

Drop dough by level ¼ cupfuls onto parchment paper lined cookie sheets.

Space 3 inches apart.

Flatten dough until 2 inches in diameter with bottom of glass that has been dipped in turbinado sugar.

Bake 11 minutes or until cookies are set.

Cool cookies 2 minutes on cookie sheets.

Transfer to wire racks.

Cool completely.

Makes about 20 large cookies.

Revised Source: "The Cookie Bible" by Publications International, Ltd. 2004. "Double Chocolate Cranberry Chunkies". Page 56.

Psalm 15

¹ Lord, who can enter your presence?

²⁻⁵ Good people who love their neighbors, keep their word, and are honest with money, that's who.

Dave Thoughts...

Saturday, February 28, 2009

I would like to announce progress from the front-line... the desk has been secured... now, onto the dreaded "mail basket."

Sunday, March 1, 2009

I need a quality nap.

Chanting "Serenity now, serenity now!"

Friday, March 6, 2009

I have cold feet. Literally, my feet are cold. I must find my slippers and soon.

Monday, March 9, 2009

This is my first update on the "Quest for a Perfect Breakfast Cookie." Chocolate Chip Shells (madeleines) are indeed a tasty start to the day!

[Note: you can find the recipe for these delicious cookies on page 65.]

Friday, March 13, 2009

I was proud to honor Friday the 13th by preparing a batch of Monster Cookies!

Psalm 16

¹⁻⁴ I like the Lord, unlike those nasty people who worship another god.

⁵⁻¹¹ I am so happy with my life in the Lord.

Psalm 17

¹⁻⁷ Dear God, I am a good guy, so please help me out.

⁸⁻¹² Some bad guys are out to get me.

¹³⁻¹⁵ Lord, please take them out. Give them stuff of this world, but I'm happy with you.

Dave Thoughts...

Tuesday, March 17, 2009

I am still disturbed by a recent dream in which George Clooney was my barber.

Friday, March 20, 2009

Nothing like an evening spent trying to get a wild rabbit out of your garage.

Psalm 18

Also showing in 2nd Samuel Chapter 22

¹⁻³ I love you, Lord. Thank you for saving me from my enemies.

⁴⁻³⁰ Since I was a good boy, the Lord came to my rescue.

³¹⁻⁴⁵ The Lord enabled me to crush those who hated me and made me very popular.

⁴⁶⁻⁵⁰ I will tell everyone what the Lord has done for me.

Whole Wheat Chocolate Revel Bars

A bar cookie

1 cup Butter
2 cups Brown Sugar
1 teaspoon Baking Soda
2 Eggs
2 teaspoons Vanilla Extract
1½ cups Flour
1 cup Whole Wheat Flour
3 cups Quick-Cooking Oats
1½ cups Semisweet Chocolate Chips
1 14-ounce can (1¼ cups) Sweetened Condensed Milk
2 teaspoons Vanilla Extract

Preheat oven to 350 degrees.

Set aside 2 tablespoons of butter.

Soften the remaining butter.

Beat together the softened butter, brown sugar, and baking soda.

Beat in the eggs and vanilla.

Combine the flour and whole wheat flour.

Gradually, beat the "flour mixture" into the "butter mixture."

Stir in the oats and set aside.

For the filling, in a saucepan, combine the 2 tablespoons of butter, chocolate pieces, and sweetened condensed milk.

Cook over low heat until the chocolate melts, stirring occasionally.

Remove from heat.

Stir in the remaining 2 teaspoons of vanilla and set aside.

Press two-thirds (about 3 1/3 cups) of the "oats mixture" into the bottom of an ungreased 15"x10"x1" baking pan.

Spread the filling evenly over the oat mixture.

Use your fingers to work the remaining oat mixture into flat pieces of various sizes.

Dot the top of the chocolate filling with the flat pieces of oat mixture.

Bake for 25 minutes or until the top is lightly browned.

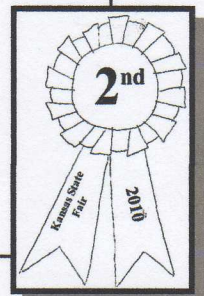
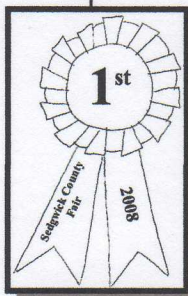
The chocolate filling will still look moist.

Cool on a wire rack.

Cut into bars.

Makes about 60 bars.

Source: Better Homes and Gardens
"New Cook Book" (1996 edition).
"Whole Wheat-Chocolate Revel Bars".
Page 183.



Chocolate Crinkles

A molded cookie

1¾ cups Flour
½ cup Cocoa Powder
1 teaspoon Baking Soda
½ teaspoon Baking Powder
¼ teaspoon Salt
½ cup (1 stick) Butter, softened
1¼ cups Sugar
2 Tablespoons Light Corn Syrup
2 ounces Unsweetened Chocolate, melted and cooled
2 Eggs
2 teaspoons Vanilla Extract
½ cup Powdered Sugar

Melt and cool the 2 ounces of unsweetened chocolate.

Combine flour, cocoa powder, baking soda, baking powder, and salt.

Mix together the butter, sugar, and light corn syrup.

Mix the melted chocolate, eggs, and vanilla extract into the "butter mixture."

Gradually mix the "flour mixture" into the "butter mixture."

Cover the dough and refrigerate for 1 hour. Preheat oven to 350 degrees.

Roll teaspoon sized balls of dough in the powdered sugar.

Place the dough on a parchment paper lined cookie sheet.

Bake for 8 minutes or until set.

Makes about 96 cookies.

Revised Source: I believe that I copied this recipe out of a cookbook from the Wichita (KS) Public Library. A good reminder to always write down the name of the source on your recipe.

Psalm 19

¹⁻⁶ All of creation praises the Lord.

⁷⁻¹⁰ The law of the Lord is perfect in every way.

¹¹⁻¹⁴ Help fix what is wrong with me, so that I may better worship you.

Dave Thoughts...

Friday, March 20, 2009

I enjoyed delicious Amish Baked Oatmeal for breakfast. No actual Amish were harmed during the creation of this breakfast.

Saturday, March 21, 2009

I need to remember that Babe Ruth had 1,330 career strikeouts... that takes a little sting out of having my White Chocolate Brownies collapse like a house of cards.

Forget about March Madness, here are my picks for tomorrow's refreshment hour... Chocolate Crumb Bars and White Chocolate Chunk Brownies!

Sunday, March 22, 2009

I have conducted a full audit of the garage and could not find the rabbit. Now I fear the long rumored Soviet built stealth bunny!

I am concerned by reports that the bunnies have returned to the garage! Bunny Wars: the Rabbits Strike Back!

Psalm 20

¹⁻⁵ May God grant you victory.

⁶⁻⁹ The Lord will help our king win.

Psalm 21

¹⁻⁷ The Lord bestowed many blessings on the king.

⁸⁻¹² Some very nasty stuff will happen to those who oppose the Lord.

¹³ We will sing about the Lord's power.

Dave Thoughts...

Tuesday, March 24, 2009

I would like to wish everyone a happy "belated" Ron Jaworski's Birthday! "Jaws" turned 58 on March 23. I hope that you had a safe and memorable holiday.

Wednesday, March 25, 2009

After a trip to the barber shop with three boys, I am seriously considering the purchase of a Flowbee. By the way, George Clooney was not working today.

Thursday, March 26, 2009

I just cleaned the gutters. One word: nasty!

Saturday, March 28, 2009

I just enjoyed a day of shoveling, building a snowman, and sledding. I was unaware that Kansas had become part of Canada.

Psalm 22

¹⁻² God, why are you so far away as I cry for help?

³⁻¹¹ Although people treat me like an animal, I remember how you saved my ancestors. Since my youth, I have trusted you.

¹²⁻²¹ Come quickly, Lord. I am near death.

²²⁻³¹ Everyone praise the Lord, who has heard my cries for help.

Final Four Cookies

A drop cookie

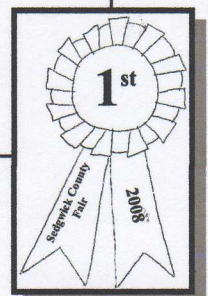
"I first baked this recipe during the 2007 NCAA College Basketball Tournament; as a result, the Final Four name seemed appropriate to give this tasty four-chip cookie."

½ cup Butter
3/8 cup Sugar
3/8 cup Brown Sugar
1 Egg
½ tablespoon Almond Extract
1 1/8 cups Flour
½ teaspoon Baking Soda
¼ teaspoon Salt
3 cups total mixture of Semi-Sweet Chocolate, Milk Chocolate, White Chocolate, and Mint Chips

Preheat oven to 325 degrees.
Cream the butter, sugar, and brown sugar.
Mix in the egg and almond extract.
Set aside the "butter mixture."
Combine the flour, baking soda, and salt.
Gradually mix the "flour mixture" into the "butter mixture."
Set aside the dough.
Combine the four types of chips.
Stir the "chip mixture" into the dough.
Drop by tablespoons onto parchment paper lined cookie sheets.
Bake in oven for 16 minutes or until lightly browned.

Makes about 48 cookies.

Revised Source: "Chips Galore Cookies" by Shauna Stephens of San Diego, California.
Taste of Home's "2002 Quick Cooking Annual Recipes." Page 213.



Adam Eatin' Cookies

A drop cookie

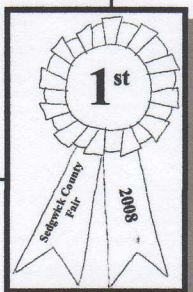
"These are some of my favorite cookies. The raisins and white chocolate dance in my mouth creating a beautiful tangy and sweet flavor. With their red and white coloring (the colors of the Philadelphia Phillies), it is also the only cookie that I have ever named after a baseball player, Adam Eaton of the Phillies (a December 2006 free agent signing). Get it? Adam Eatin'."

¾ cup (1½ sticks) Butter
¾ cup Sugar
¾ cup Light Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
1¼ cups Flour
1 teaspoon Baking Soda
¾ teaspoon Cinnamon
½ teaspoon Salt
2¾ cups Quick Cooking Oats
2 cups (12 ounce package) White Chocolate Chips
1 cup Raisins

Preheat oven to 375 degrees.
Beat butter, sugar, and brown sugar.
Mix eggs and vanilla extract into "butter mixture," until creamy.
Stir together flour, baking soda, cinnamon, and salt.
Gradually mix the "flour mixture" into the "butter mixture."
Stir in the oats, white chocolate chips, and Raisins.
Drop by tablespoons onto parchment paper lined cookie sheets.
Bake 8 minutes.

Makes about 48 cookies.

Revised Source: "Hershey's 50% Reduced Fat Oatmeal Chip Cookies." "America's Favorite Brand Name - Light Cooking Cookbook." Page 296.



Psalm 23

The Lord will always bless and take care of me, no matter what.

Dave Thoughts...

Sunday, March 29, 2009

I would like to remind everyone that according to the Lutheran worship calendar, the Sunday before Palm Sunday is "Snickerdoodle Sunday!"

Monday, April 6, 2009

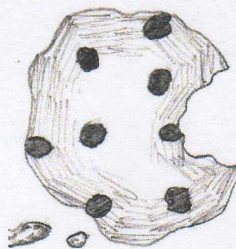
Today, I tried out a labyrinth for the first time... not bad... pretty effective at clearing the mind and boy does my mind need some clearing.

Saturday, April 11, 2009

I love the smell of Hyacinths at Easter!

Friday, April 17, 2009

Unfortunately, after receiving poor reviews at home of my rambling 5-minute "Butt Transplants" monologue, I will be withdrawing from the "Uncensored Stay-at-Home Dads Comedy Tour." PS - I thought that it was golden.



Psalm 24

1-2 The Lord created everything.

3-6 Only those with a clean heart may enter God's holy place.

7-10 The all-powerful Lord enters this place.

Psalm 25

The ways of the Lord are good.

Please, forget my sins and save me from the multitude of dangers that surround me.

Dave Thoughts...

Sunday, April 19, 2009

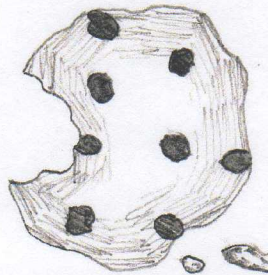
What the world needs is "Apple Flavored Milk" for kids who love to drink apple juice, but turn their noses up at milk.

Monday, April 20, 2009

For some reason, after picking up my jacket from the dry cleaners, it seems to have more buttons than before. I now realize that it is all in my head, but there really does seem to be more buttons on the jacket than before (and matching holes, too).

Wednesday, April 22, 2009

Really, why do blue and black dress socks have to be so similar?



Psalm 26

¹⁻⁶ I have been a really good guy.

⁷⁻⁸ I love singing songs of praise and visiting your holy house.

⁹⁻¹⁰ As a result, don't let the sinners have their way with me.

¹¹⁻¹² Help me. I will let others know of your kindness.

Vanilla Chip Cherry Cookies

A drop cookie

1 cup Butter
¾ cup Sugar
¾ cup Brown Sugar
2 Eggs
¼ teaspoon Almond Extract
2¼ cups Flour
1 teaspoon Baking Soda
½ teaspoon Salt
1 package (10 to 12 ounces) White
Chocolate Chips
1 jar (10 ounces) Maraschino Cherries,
drained and chopped

Preheat oven to 375 degrees.
Cream the butter, sugar, and brown
sugar.
Gradually mix in the eggs and almond
extract.
Combine flour, baking soda, and salt.
Gradually mix the "flour mixture" into
the "creamed mixture."
Stir in the white chocolate chips and
cherries.
Drop by tablespoons onto a parchment
paper lined cookie sheet.
Bake for 9 minutes or until lightly
browned.

Makes about 36 cookies.

Revised Source: "Vanilla Chip
Cherry Cookies" by Margaret Wilson
of Hemet, California.
Taste of Home's "Quick Cooking"
magazine. July/August 2004.
Page 34.

Oatmeal Raisin Cookies

A drop cookie

"This recipe receives a big golden star from Cookie Dave! It is perhaps the best oatmeal raisin cookie that I have ever had... tender, chewy, and the toasted wheat germ provides a nice touch."

3 cups Old-Fashioned Rolled Oats
1 cup, plus 2 Tablespoons Flour
½ cup Wheat Germ
1 teaspoon Baking Soda
1 teaspoon Baking Powder
½ teaspoon Cinnamon
½ teaspoon Salt
1 cup Butter
1 cup Sugar
1 cup Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
1½ cups Raisins

Preheat oven to 350 degrees.

Combine oats, flour, wheat germ, baking soda, baking powder, cinnamon, and salt. Set aside.

Cream butter and sugar until pale and fluffy.

Mix eggs and vanilla into "butter mixture."

Gradually mix "oat mixture" into "butter mixture" until just combined.

Stir in raisins.

Using a 1½-inch ice cream scoop, drop dough onto parchment paper lined cookie sheets.

Space cookie dough 2 inches apart and flatten slightly.

Bake until golden brown and just set, about 8 minutes.

Let cool on sheets on wire racks for 5 minutes.

Transfer cookies to wire racks and let cool completely.

Makes about 60 cookies.

Revised Source: "Martha Stewart's Cookies." "Oatmeal Raisin Cookies." Page 90.

Psalm 27

¹⁻³ I won't be afraid, because the Lord is with me.

⁴⁻¹² I will seek the Lord and he will protect me.

¹³⁻¹⁴ Be courageous and wait for the Lord.

Dave Thoughts...

Thursday, April 23, 2009

I have been falsely accused of a lost library book crime that I did not commit. I guess that I will just have to pay up or they will throw the book at me. Ha, ha, ha. I wonder if the same problem existed in the ancient world. "I am sorry sir, but our records indicated that you never returned 'Pythagorean Theory for Dummies,' which was due in 62 B.C."

Sunday, April 26, 2009

There is nothing wrong with the world that a good nap cannot fix.

Tuesday, April 28, 2009

Good news... my "lost" library book fine has been paid and I now, once again, have all of the rights and privileges of a library card carrying resident of Wichita, Kansas. Sadly, my former standing as an outstanding library patron has forever been unjustly tarnished.

Wednesday, April 29, 2009

I am bracing myself for the total isolation and bone chilling cold of a trip to northern Minnesota. I may never be the same again. Redrum... redrum... redrum...

Psalm 28

¹⁻⁵ Lord, save me from these untrustworthy people.

⁶⁻⁹ Thank you for rescuing me. Now, I am going to write a tribute song.

Psalm 29

¹⁻² Worship the Lord, you heavenly beings.

³⁻⁹ The voice of the Lord is like a powerful storm.

¹⁰⁻¹¹ The mighty Lord gives strength and peace to his people.

Dave Thoughts...

Sunday, May 3, 2009

I am glad to report my safe return from the back woods of Minnesota... and the best news is that I never found the need to field dress a rabbit!

Tuesday, May 5, 2009

For self preservation purposes, I may need to put myself to bed at 7PM tonight.

Wednesday, May 6, 2009

I may need to have a permanent coffee IV installed.

Friday, May 8, 2009

I was embarrassed to realize that I fell asleep, while reading books to the kids.

Monday, May 11, 2009

Has been caffeine free for 3 days... ugh...

Tuesday, May 12, 2009

I am proud to announce that I have checked out my first library books, since my return from "Lost-Library-Book-Banishment." It was quite a love fest, as I now have new cookie cookbooks, children's books, Wiggles DVDs, a Pixar Short Films DVD, and a bunch of Kansas Jayhawk basketball highlight DVDs.

Psalm 30

¹⁻¹⁰ O Lord, I was sick and about to die, but I called to you and you healed me.

¹¹⁻¹² Now, I'm going to praise you and dance for joy.

Oatmeal Chocolate Chip Cookies

A drop cookie,
which can also serve as
a great bar cookie

"If I did not know better, I could swear that these cookies came straight from my Grandma Franck's cookie jar. What a classic cookie! Enjoy."

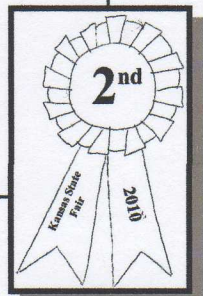
1 cup (2 sticks) Butter, softened
½ cup Sugar
1 cup Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
1½ cups Flour
1 teaspoon Baking Soda
1 teaspoon Cinnamon
½ teaspoon Salt
3 cups Quick Cooking Oats
½ cup Milk Chocolate Chips
½ cup Semi-Sweet Chocolate Chips

Preheat oven to 350 degrees.
Beat together butter and sugars until creamy.
Add eggs and vanilla; beat well.
Combine flour, baking soda, cinnamon, and salt.
Gradually add the "flour mixture" into the "butter mixture."
Stir in the oats and chocolate chips.
Mix well.
Drop by rounded tablespoonfuls onto parchment paper lined cookie sheet.
Bake 10 minutes or until golden brown.

For bar cookies, bake 30 minutes in ungreased 13x9 inch metal or glass pan.

Makes about 48 cookies.

Revised Source: Reverse side of Quaker Oats container lid. "Vanishing Oatmeal Raisin Cookies."



Zaugg Family Oatmeal Chocolate Chip Cookies

A drop cookie

1½ cups Flour
1 teaspoon Baking Soda
1 teaspoon Cinnamon
1 cup (2 sticks) Butter
½ cup Brown Sugar
1 cup Sugar
1 Egg
1 teaspoon Vanilla Extract
1½ cups Quick Cooking Oats
1 cup Milk Chocolate Chips

Preheat oven to 350 degrees.
Mix flour, baking soda, and cinnamon. Set aside.

Cream the butter, brown sugar, and granulated sugar, until light and fluffy.

Mix the egg and vanilla extract into the "butter mixture."

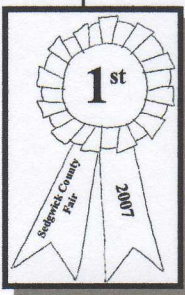
Gradually mix the "flour mixture" into the "butter mixture."

Fold in the quick cooking oats and milk chocolate chips.

Drop by tablespoons onto a parchment paper lined cookie sheet.

Bake for 10 minutes or until golden brown.

Makes about 48 cookies.



Revised Source: "Best Ever Chocolate Chip Cookies" by Heidi Mogler. "2000 Potatoes, Bread, and Milk - Good Food" Zaugg family cookbook. Page 109.

Psalm 31

¹⁻⁵ Protect me, Lord.

⁶⁻⁸ I know that you will take care of me.

⁹⁻¹³ Right now, I am truly a mess.

¹⁴⁻²⁰ I trust that you will help those who are faithful to you.

²¹⁻²³ Thank you, Lord, for hearing my prayers and helping me out.

²⁴ Keep the faith. God's help will arrive.

Dave Thoughts...

Wednesday, May 13, 2009

I actually enjoyed the fried pickles at Wichita's Riverfest. My one regret is that I ate them, prior to climbing aboard the "Whirly-Gig" carnival ride. We just discovered a sippy cup full of milk that had gone missing for over one week. I don't think that I will be able to enjoy dairy products for a while.

Thursday, May 14, 2009

This evening's food selections at Wichita's Riverfest included cajun food, plus fried oreos. I love the taste of the fried food of summer!

Friday, May 15, 2009

Due to a tornado warning, we had to miss the free ice cream at Wichita's Riverfest. Fortunately, Dairy Queen was open to provide me with a large Cotton Candy Blizzard.

Psalm 32

¹⁻⁵ I felt horrible, but I confessed my sins and was forgiven.

⁶⁻¹¹ If you are in a bad place, I recommend that you ask for forgiveness and you will be rescued.

Psalm 33

¹⁻³ Turn it up and shout it out.

⁴⁻¹¹ The Lord is good and has done amazing things.

¹²⁻²² The only true source of strength is the Lord.

Dave Thoughts...

Saturday, May 16, 2009

Continuing on my "sugar in lieu of caffeine" kick... today at Wichita's Riverfest conclusion, I enjoyed half of a "Family Sized Funnel Cake," followed by a Wendy's Coffee Toffee Twisted Frosty chaser... I may need all summer to recover.

Sunday, May 17, 2009

Topping off a weekend of extreme gluttony... we went to a Wichita Wingnuts baseball game... I enjoyed half of a "Carolina Ripper," which is a foot-long deep fried hot dog with chili and coleslaw... then I won a free body wrap in a raffle... I wish it were that easy to remove the "Carolina Ripper" addition from my belly.

Thursday, May 21, 2009

Day 14 without caffeine and I am still awake (barely).

Psalm 34

¹⁻³ I won't stop praising the Lord. Come join me.

⁴⁻¹⁰ The Lord helped me. Anyone who has a proper relationship with the Lord will be delivered and won't be in need.

¹¹⁻²² Listen to me. The Lord will rescue the righteous, but death awaits the wicked.

Oatmeal Crispies

A refrigerator cookie, although it also makes a fine drop cookie

"A fun take on slice and bake, although I prefer them as a drop cookie."

½ cup Shortening (i.e. Crisco)
½ cup Sugar
½ cup Brown Sugar
1 Egg
½ teaspoon Vanilla Extract
¾ cup Flour
½ teaspoon Salt
½ teaspoon Baking Soda
1½ cups Quick Cooking Oats

Cream shortening with both sugars, until well combined. Set aside.

In a separate bowl, beat egg.

Add vanilla and stir to combine.

Add the "egg/vanilla mixture" to the "shortening/sugar mixture" and mix well. Set aside.

In a separate bowl, combine the flour, salt, and baking soda.

Mix the "flour mixture" into the "egg/shortening mixture" until well combined.

Add the quick cooking oats and mix well again.

Place the dough onto a sheet of waxed paper.

Roll the dough into a log and then wrap it tightly in the waxed paper.

Chill the dough in the refrigerator overnight.

Preheat oven to 350 degrees.

Slice the dough evenly into cookie rounds.

(For drop cookies, scoop Tablespoons of dough, instead of slicing.)

Place on a cookie sheet lined with parchment paper.

Bake for 10 minutes until golden brown.

Source: www.thepioneerwoman.com. "Oatmeal Crispies." Thank you to Mark (Marq) Briggs and Kristyn Wellner Briggs for introducing me to the world of the Pioneer Woman.

Snickerdoodles

A molded cookie

"Tasty and classic. These cookies will not disappoint even die-hard Snickerdoodle fans."

1 cup Butter
1½ cups Sugar
2 Eggs
2¾ cups Flour
2 teaspoons Cream of Tartar
1 teaspoon Baking Soda
¼ teaspoon Salt

Zaugg Family Coating Mixture Option

2 Tablespoons Sugar
2 teaspoons Cinnamon

Kristie's Coating Mixture Option

2 Tablespoons Sugar
2 Tablespoons Cinnamon

Preheat oven to 400 degrees.
Cream butter and sugar.
Mix in eggs.
Gradually mix in flour, cream of tartar, baking soda, and salt.
Roll tablespoons of dough in your preferred coating mixture, listed above.
Place on parchment paper lined cookie sheets.
Bake 8 minutes or until lightly browned

Makes about 36 cookies.

Revised Sources: "Snickerdoodles"
by Leo and Tami Banwart
from "2000 Potatoes, Bread, and Milk – Good Food" Zaugg family cookbook,
page 123.

Revised Source: Kristie Wheaton Lowry, an amazing cookie baker!

Psalm 35

¹⁻⁸ Dear Lord, help me out and put my enemies to shame.

⁹⁻¹⁰ I will be so happy, when you save me. I will sing your praises.

¹¹⁻²⁵ Lord, you see the nasty things being done to me. Please, help me.

²⁶⁻²⁸ Let nasty folks be put to shame, while my friends sing with gladness.

Dave Thoughts...

Saturday, May 23, 2009

Must stay focused... and of course awake...

Monday, May 25, 2009

Ah, the first nap of Summer.

Tuesday, May 26, 2009

Summer and naps go together like vanilla ice cream and chocolate syrup.

Wednesday, May 27, 2009

Spending a cold and rainy afternoon, with my boys, watching the Cubs play baseball.

Thursday, May 28, 2009

Tee ball coaches should receive lifetime suspensions, when they "send the runner"...

Psalm 36

¹⁻⁴ The wicked are rotten to the core.

⁵⁻¹⁰ The love of the Lord is boundless.

¹¹⁻¹² Keep me from harm and bring the wicked to ruin.

Psalm 37

The wicked will eventually fail.

In the long run, the righteous, who trust in the Lord, will be blessed.

Dave Thoughts...

Friday, May 29, 2009

Thank you God for the countless blessings that accompany a lovely summer day.

Tuesday, June 2, 2009

My portrayal of Pharaoh at Vacation Bible School received mixed reviews. One teacher said it was the best telling of the plagues that she had ever seen. A 5th grader said, "This sucks!" The truth is that it was probably somewhere in the middle.

Monday, June 8, 2009

Few things in life are as wonderful as playing catch with your boy on a beautiful summer day.

Thursday, June 11, 2009

Nothing says summer like hosing off your Beagle that just rolled in something dead. Hey, was not that the title of a Charles Schulz book?

Wednesday, June 17, 2009

Earlier today, my coordination skills reached a new low, as I hit my own leg with the flyswatter.

Snickerdoodles Sans Cream of Tartar

A molded cookie

"Run out of Cream of Tartar? No need to worry. You can still get your Snickerdoodle fix by going the baking powder route, with this 'alternative Snickerdoodle.'"

1 cup Butter, softened
1½ cups Sugar
2 Eggs
2 teaspoons Vanilla Extract
2¾ cups Flour
1 teaspoon Baking Powder
¼ teaspoon Salt
1 teaspoon Cinnamon
¼ cup Sugar

Preheat oven to 350 degrees.
Cream the butter and 1½ cups sugar.
Mix in the eggs and vanilla.
Gradually mix in the flour, baking powder, and salt.
Take tablespoons of dough and roll in a combination of the cinnamon and ¼ cup sugar.
Place on parchment paper lined cookie sheets.
Bake 10 minutes or until the edges are lightly browned.

Makes about 36 cookies.

Revised Source: "Cinnamon-Sugar Snickerdoodles." "Cookies, Brownies, & Bars" by Elinor Klivans. Page 35.

Psalm 38

1-14 O Lord, I screwed up and now I am a complete mess.

15-22 Please, help me. Only you can save me. I am really sorry.

Whole Wheat Snickerdoodles

A molded cookie

"The combination of whole wheat flour and a traditional Snickerdoodle worked perfectly. I admit to having downed about ½ batch of these goodies."

1 cup (2 sticks) Butter, softened
1 1/3 cup Sugar
2 Eggs
1 teaspoon Vanilla Extract
3 cups Whole Wheat Flour
1 teaspoon Baking Soda
1 teaspoon Cream of Tartar
¼ teaspoon Salt
2 teaspoons Cinnamon
3 Tablespoons Sugar

Preheat oven to 375 degrees.

Use a mixer to cream the butter and sugar. Mix in the eggs and vanilla extract.

Combine whole wheat flour, baking soda, cream of tartar, and salt.

Gradually, mix the "flour mixture" into the "butter mixture."

Combine cinnamon and 3 tablespoons of sugar.

Roll tablespoons of dough into balls and roll in the cinnamon and sugar mixture.

Place the cinnamon and sugar coated dough balls on a parchment paper lined baking sheet.

Bake for 10 minutes or until the tops are golden brown. Do not over bake.

Makes about 32 cookies.

Revised Source:

www.wholegraingourmet.com

Psalm 39

¹⁻³ Lord, I have tried not to complain about my situation, but I cannot hold it in any longer.

⁴⁻¹³ I know that I am pretty insignificant, but please save me from the troubles you gave me, while I still have some days remaining.

Dave Thoughts...

Wednesday, June 17, 2009

Just a thought, but could "Elmo the Red Puppet" be an attempt by the Chinese government to undermine the U.S. economy by making our children too lazy in front of the T.V. to become future entrepreneurs?

Saturday, June 20, 2009

2-year-old Sam's spontaneous dinner prayer... "God Father, help me eat. Amen."

Sunday, June 21, 2009

Access to only basic cable and a sports crazed 5-year-old son have officially turned me into a Cubs fan.

After unlocking the final "cookie" in Facebook's "Send Cookies" application, I feel the same hollow satisfaction that I felt when I spent a summer eating through the entire Yellow Sub menu in Lawrence, Kansas, or when my son and I got the final type of plastic NCAA basketball out of the grocery store vending machine.

Psalm 40

¹⁻² I was in a bad way, but the Lord saved me.

³⁻¹⁰ Now, I will share my story.

¹¹⁻¹⁷ There are still plenty of folks out to get me. Lord, please continue to deliver me.

Psalm 41

¹⁻³ The Lord takes care of people who help the poor.

⁴⁻¹⁰ Save me God, as both my enemies and former friends wait for me to die.

¹¹⁻¹² I know that God is pleased with my actions, because I was healed.

Dave Thoughts...

Monday, June 22, 2009

Our old beagle finally found a rabbit that he could outrun... he was however satisfied with simply beating the baby bunny in a footrace and had no hurtful intent.

Wednesday, June 24, 2009

My kids declared today as "Pajama Day"... we may have to make this change permanent, rather than an exception to the rule.

Thursday, June 25, 2009

In the liquor store today, my son says, "Let's get Bud Light. It has fewer calories." At the tender age of five, WGN has already made him a Cubs fan and a Bud man.

Sunday, June 28, 2009

It is so hot that it is officially guayabera weather.

Big Snickerdoodles

A molded cookie

"These Snickerdoodles certainly are larger than most, but I feel that they are still a bit too small to qualify as 'Super-sized.' I usually do not like cookies that incorporate mixes, but if you are looking for a tasty twist to your standard Snickerdoodle, this recipe is worth giving a try."

1 box (1 lb. 2.25 oz) White Cake Mix with
 Puuding in the mix
¼ cup Vegetable Oil
2 Eggs
2 Tablespoons Sugar
1 teaspoon Cinnamon

Preheat oven to 350 degrees.
With a spoon, mix the cake mix, vegetable oil, and eggs, until a dough forms.
Shape the dough into Tablespoon-sized balls (about 1½-inches).
Combine the sugar and cinnamon.
Roll the dough balls in the "sugar and cinnamon mixture."
Place 3 inches apart on a parchment paper lined cookie sheet.
Bake 10 minutes or until set.

Makes about 26 cookies.

Revised Source: "Super Snickerdoodles."
Betty Crocker "Cookies Cookies."
Page 38-39.

Psalm 42

People taunt me and say, "Where is your God?"

Even though I have been exiled from God's presence in the temple and things are pretty bad, I remind myself that God will help me.

To be continued in Psalm 43...

Shortbread

A bar cookie

"Just right. Shortbread perfection."

1 cup (2 sticks) Butter, softened
¼ cup Powdered Sugar
¼ cup Sugar
2 teaspoons Vanilla Extract
1½ cups Flour
¼ teaspoon Salt
1 Tablespoon Sugar for sprinkling

Preheat oven to 300 degrees.

Cream the butter.

Gradually add the powdered sugar and ¼ cup sugar

Mix until no longer gritty.

Mix in the vanilla.

Gradually mix in the flour and salt.

With floured fingers, press the dough evenly into an ungreased 9"x9" pan.

Sprinkle with 1 tablespoon sugar.

Bake for 1 hour or until the edges are golden brown.

Immediately, use a knife to cut the shortbread into 3"x1" strips, which will make 27 cookies.

Use a fork to make dot patterns on the top of the cookies.

Let the cookies cool in the pan for 30 minutes, before removing the cookies to cool completely.

Makes about 27 cookies.

Revised Source: "Scotch Shortbread."
"Williams-Sonoma Cookies." Page 13.

Psalm 43

"A Sequel to Psalm 42"

¹⁻² Help defend me against these ungodly people.
God, why don't you help me?

³⁻⁴ Lord, lead me back to your temple, so that I can
break out my harp and praise you.

⁵ I should not be worried, because God will help me.

Dave Thoughts...

Sunday, June 28, 2009

Last night, our dog had an allergic reaction in his ear or at least that is what we guess it was... between the dog shaking his head and his tags, it was like sleeping in a room full of people playing the maracas. Please, hand me a cup of coffee.

Monday, June 29, 2009

"Delinquent Library Account Recidivism - The Hidden Decay of American Society"... Exhibit A - Dave Paulsen, \$1.25 in new overdue book fines. I guess that I am just a bad seed.

Tuesday, June 30, 2009

Why do people feel the need to scare poor joggers by yelling out their car window? ... I mean besides the obvious humor factor... I'm sure that it is kind of funny to see me jump in fear.

Psalm 44

¹⁻⁸ God, you have brought us victories in both the past and present. My weapons are worthless without your support.

⁹⁻¹⁹ God, even though we have not forgotten you, you allow our enemies to triumph over us.

²⁰⁻²⁶ You would certainly know if we were worshiping another god, so come on and rescue us!

Psalm 45

¹⁻⁹ The king is handsome, powerful, and a sharp dressed man.

¹⁰⁻¹⁵ Hey, lady. You are very pretty and when you marry the king, you are going to be one wealthy fox.

¹⁶⁻¹⁷ The king will have lots of boys and we will celebrate his name forever.

Dave Thoughts...

Friday, July 3, 2009

Off to northern Minnesota... I hope that the water has warmed up enough for a decent cannonball or two off the dock.

Sunday, July 12, 2009

Weather Report Update: The water was great in Northern Minnesota (once you are in the water)... perfect for 1 or 2 (dozen) cannonballs off the dock...

Tuesday, July 14, 2009

When my 5-year-old heard that President Obama would be throwing out the first pitch at the All-Star Game, he wanted to know if players would get a chance to hit his pitch... now, that would be interesting.

Sunday, July 19, 2009

Last night at 1AM, in another fine case of questionable parenting, I watched "Alien" with my 7-month-old, who would not fall asleep.

Psalm 46

¹⁻⁷ Although a lot is going wrong, we will not fear, because God is with us and protects us.

⁸⁻¹¹ God is more powerful than anything that threatens us.

Rosemary Shortbread Cookies

A rolled cookie

"The judges at the Kansas State Fair praised this cookie for its crispy texture. That texture, coupled with a blast of rosemary, results in a truly special cookie experience."

1½ cups Butter
2/3 cup Sugar
2¾ cups Flour
¼ teaspoon Salt
2 Tablespoons Fresh Rosemary, chopped
2 teaspoons Sugar for decoration

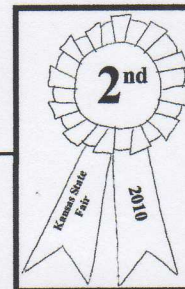
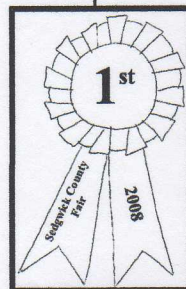
Preheat oven to 375 degrees.
Cream together the butter and 2/3 cup of sugar until light and fluffy.
Mix in the flour, salt, and rosemary until well blended.

The dough will be somewhat soft.
Cover and refrigerate for 1 hour.
On a lightly floured surface, roll the dough out to ¼ inch thickness.
Using a cookie cutter or knife, cut into shapes (approximately 1½ x 2 inches in size).

Place cookies on parchment paper lined cookie sheets.
Sprinkle the remaining 2 teaspoons of sugar over the top of the cookies.
Bake for 8 minutes or until golden at the edges.

Makes about 36 cookies.

Revised Source: "Rosemary Shortbread Cookies." allrecipes.com
Submitted by AMARTIN07.



Lemon Shortbread

A bar cookie

½ cup plus 2 Tablespoons Butter, softened
½ cup Powdered Sugar
1¼ cups Flour
½ teaspoon Lemon Extract
½ teaspoon Vanilla Extract
¼ teaspoon Lemon Peel, grated

Preheat oven to 325 degrees.
Cream butter and powdered sugar.
Mix in lemon extract, vanilla extract, and grated lemon peel.
Gradually mix in flour.
Press into an ungreased 9"x9" pan.
Score with a knife into 16 squares.
Prick each square with a fork.
Bake for 20 minutes or until lightly browned.
Cool for 5 minutes.
Cut along the scored lines into 16 squares.
Cool completely in pan, before removing shortbread squares.

Makes 16 cookies.

Revised Source: "Lemon Shortbread Cookies." "Best of Country Cookies." Page 75.

Psalm 47

¹⁻⁴ Clap and sing to God, who rules over all the earth and enables our victories.

⁵⁻⁷ Keep on singing.

⁸⁻⁹ God is king over all nations and is faithful to Abraham's children.

Dave Thoughts...

Tuesday, July 21, 2009

Not to spoil the end of Doris Kearns Goodwin's "Team of Rivals" for anyone, but Lincoln ends up dead and the Union wins the war.

Monday, July 27, 2009

The three most common phrases in the Paulsen house... 3) "Mommy!" - used anytime that Daddy has issued an unpopular decision... 2) "Up, up, up" - my 2-year-old who often insists on being carried around like a little prince... 1) "Ben spit up!" - as if we did not already know this.

Tuesday, July 28, 2009

There is nothing as wonderful and refreshing as a perfectly poured Black and Tan... except perhaps your second Black and Tan.

Psalm 48

¹⁻³ Great is the city of God.

⁴⁻⁸ Kings tremble before the city of God.

⁹⁻¹¹ When we are in the temple, we consider God's love.

¹²⁻¹⁴ Think about God's city and remember that God will be with us forever.

Psalm 49

Don't be concerned when others become wealthy.
Money won't save them from death. Instead, trust in
God.

Dave Thoughts...

Thursday, July 30, 2009

I may have a future economist on my hands... earlier today, my 2-year-old came happily running into the kitchen yelling, "Recession is ending!"... upon further review of the tape, it appears as if he was saying, "Ben is sitting!", but I will take any good news about the economy.

Tuesday, August 4, 2009

Our two-year-old Samuel is in the "Why?" stage of development... Typical response: "Why?"... Because it is a common way for a young child to learn... Typical response: "Why?"... They learn by asking questions... Typical response: "Why?"... Repeat until Dave begins banging his head against the wall.

8-month-old Ben Paulsen's latest 4AM TV viewing selection (and his half-asleep father): PBS half-hour preview of Ken Burn's "National Parks"... I must say that it was much more appropriate viewing with an infant than our previous selection of "Alien."

Psalm 50

¹⁻¹³ This is God speaking, so listen up. "Don't bother with animal sacrifices."

¹⁴⁻¹⁵ "I want you to say 'thank you' and ask for help in times of trouble."

¹⁶⁻²² "You wicked folks had better change your ways, stop hanging out with a bad crowd, and telling lies."

²³ "Those who say 'thank you' will receive salvation."

Obama's Shortbread

A bar cookie

"The dried fruit, plus Amaretto, make this shortbread cookie worthy of another four years."

1½ cups (3 sticks) Butter, softened
1½ cups Sugar
2 Egg Yolks
2 Tablespoons Amaretto
1 teaspoon Orange Zest
1 teaspoon Lemon Zest
3 cups Cake Flour
¼ teaspoon Salt
1 beaten Egg White
2 Tablespoons Sugar
7 ounce package of Sun Maid Fruit Bits

Preheat oven to 325 degrees.

Line a 15"x10"x1" pan with aluminum foil.

Cream butter and 1½ cups of sugar. Gradually mix in the egg yolks.

Mix in the Amaretto, orange zest, and lemon zest.

Gradually mix in the flour and salt. Spread the dough evenly into the prepared pan.

Brush top of the dough with the egg white.

Sprinkle with fruit bits and 2 Tablespoons of sugar.

Bake for 25 minutes or until brown.

Turn off oven and let the pan sit in the oven for 15 additional minutes, with the door ajar.

Cut while still slightly warm.

Makes about 40 cookies.

Revised Source: "Michelle Obama's Shortbread Cookies" from parents.com

Sugar Cookies

A rolled cookie

"A classic sugar cookie suitable for decorating for any holiday."

Cookie

1 cup Butter
2/3 cup Sugar
1 Egg
1 teaspoon Vanilla Extract
2½ cups Flour
½ teaspoons Salt

Cream the butter and sugar until fluffy.
Mix in egg and vanilla.
Gradually mix in the flour and salt.
Before all of the "flour mixture" is incorporated, mix in food coloring, if desired.
Form the dough into a "disk" shape.
Chill dough for 4 hours.
Preheat oven to 350 degrees.
Roll out dough and cut.
Bake 8 minutes or until barely colored.

Frosting

¾ cup Powdered Sugar
1 Tablespoon Butter, melted
1 Tablespoon Milk
½ teaspoon Vanilla Extract
¼ teaspoon Lemon Juice

Combine all ingredients and beat until smooth.
Add food coloring if desired.
Makes 1/3 cup of frosting.

Revised Source: "Train Cookies."
www.AnnClark.com

Psalm 51

1-12 God, I really messed up. Please, remove my sins and repair me.

13-17 I promise to praise you and teach others about you.

18-19 Proper sacrifices will still bring you delight.

Dave Thoughts...

Saturday, August 8, 2009

I just finished building a fence to stop our beagle from eating our cucumber plants. I may need to schedule an appointment with a registered dietician for our dog.

Wednesday, August 12, 2009

I believe that our neighborhood is serviced by the fastest ice cream truck driver on the Great Plains. For the second straight day, our sprint to the street failed to flag down the ice cream truck, prior to his turn around the corner. Tomorrow, we may have to take hour long shifts sitting in the driveway, in anticipation of his arrival.

Thursday, August 13, 2009

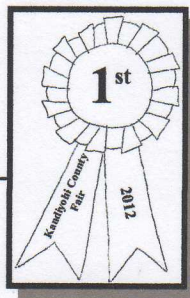
Save the U.S. Postal Service. Write your Congressional delegation, today. Demand that U.S.P.S. trucks begin selling ice cream, in addition to delivering mail!

Psalm 52

1-4 You lying cheat.

5-7 God is going to mess you up and the righteous will laugh at you.

8-9 God is good and I will trust in God.



Psalm 53

Mahalath's remake of Psalm 14

¹⁻³ Fools who reject God's ways are really naughty.

⁴⁻⁶ God protects Israel and will do some really nasty things to the fools.

Dave Thoughts...

Saturday, August 15, 2009

It is such a cool thing to see our 8-month-old actually clap for the first time!

Support the latest economic stimulus proposal: "Cash for Corn Flakes"... up to \$4.50 toward the purchase of cereal.

Tuesday, August 18, 2009

Sad, but proud, that my oldest boy has left the nest to go to Kindergarten.

Wednesday, August 19, 2009

It is not right that I could eat an entire watermelon in a single sitting.

Psalm 54

¹⁻² God, save me.

³⁻⁵ God will help me and defeat my enemies.

⁶⁻⁷ Thank you, Lord, for ending my troubles.

Grandma's Sugar Cookies

A molded cookie

"The boys absolutely love 'smashing' the balls of dough to make these yummy sugar cookies, named after their Grandma Karen Stevens."

1 cup Butter, softened
1 cup Crisco Oil
2 cups Sugar
2 Eggs
1 teaspoon Vanilla Extract
5 cups Flour
2 teaspoons Baking Soda
2 teaspoons Cream of Tartar
Nice amount of Sugar, set aside for rolling dough balls and dipping glass jar

Preheat oven to 350 degrees.
Beat the butter, Crisco, and sugar until fluffy.

Gradually add the flour, soda, and cream of tartar.

Form dough into walnut-sized balls.
Roll balls in sugar and place on parchment paper lined cookie sheet.

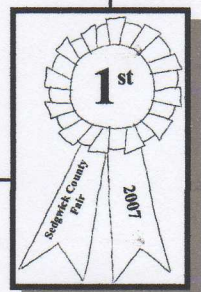
Dampen bottom of a glass jar and dip it in sugar.

Lightly press down on each cookie with the bottom of the sugar-dipped jar.

Bake for 8 minutes.
DO NOT OVER BAKE.

Makes about 60 cookies.

Revised Source: Sioux Falls Lutheran School Cookbook (2004) – page 224 ("Judy's Sugar Cookies").



Lime Sugar Cookies

A molded cookie

½ cup Sugar
1 teaspoon Lime Zest
14 Tablespoons (1¾ sticks) Butter
1½ cups Sugar
2 teaspoons Lime Zest
2 teaspoons Vanilla Extract
2 Eggs
2½ cups Flour
½ teaspoon Baking Powder
½ teaspoon Salt

Preheat oven to 350 degrees.

In a food processor, mix ½ cup sugar with 1 teaspoon lime zest. Set aside.

Cream the butter, 1½ cups sugar, and 2 teaspoons lime zest.

Mix in the vanilla extract and eggs. Set aside.

Combine the flour, baking powder, and salt.

Gradually mix the "flour mixture" into the "butter mixture."

Form the dough into 2 tablespoon sized balls.

Roll each ball in the "sugar and lime zest mixture."

Dip a glass into water and place the bottom in the remaining "sugar and lime zest mixture."

Slightly flatten each cookie with the glass and sprinkle with any remaining "sugar and lime zest mixture."

Bake on parchment paper lined cookie sheets for 8 minutes or until the edges are set and slightly browned. The cookie centers will still appear to be soft and puffy.

Cool cookie sheets on a wire rack for 5 minutes and then transfer off the cookie sheets directly onto the wire rack.

Cool completely.

Makes about 24 cookies.

Revised Source: Battle Creek Enquirer

Psalm 55

¹⁻¹¹ God, I need help, because my enemies threaten to kill me.

¹²⁻²³ It hurts so bad that you, my friend, have betrayed me. In spite of this, I will be o.k., since I trust in God.

Dave Thoughts...

Wednesday, August 19, 2009

Recently, during "naptime," my two-year-old has begun undressing himself and banging on the bedroom door. When I come in to check on him, I see a naked boy dancing around saying, "I am Batman!" and singing the Batman song... "nana, nana, nana, nana, nana, nana, nana, nana, Batman!" I blame his Batman pajamas and the powerful and lasting impact of Adam West on the children of America.

Thursday, August 20, 2009

It is 6:15AM and I already need a nap.

Friday, August 21, 2009

You know that it has been a nice summer, when your feet have tan lines from your sandals.

Psalm 56

¹⁻⁴ People trample on me. I will not be afraid, because I trust in God.

⁵⁻¹¹ People lurk around me, wishing to kill me. I will not be afraid, because I trust in God.

¹²⁻¹³ I will give thanks, because you delivered me from death.

Psalm 57

1-3 I take refuge in God, who will save me.

4&6 My enemies are like lions, who want to devour me, but instead fall into their own trap.

7-10 I will sing thanks to the Lord for saving me.

5&11 God is glorious above all.

Dave Thoughts...

Monday, August 24, 2009

Last night, the Paulsen Homestead was the "House of Horrors"...

1:30AM-2:15AM – clean up dog vomit...

2:15AM-3:30AM – watch ABC overnight news and put baby back to sleep...

3:30AM-4AM – clean up dog urine on bedroom carpet.

Tuesday, August 25, 2009

Words of Wisdom for Your Life from the newly minted 37-year-old Dave, "Bake at 350 until golden brown."

Introducing "Dave 3.7" – Sage, Silly, and a Splash of Lime.

Wednesday, August 26, 2009

My two-year-old just performed an impromptu dance in the dog's water dish. No, it was not a performance of "Riverdance."

Psalm 58

1-5 The wicked are doing wrong and dishing out violence.

6-11 Dear God, smash their teeth and then we will know that all is right in the world.

Lemon Poppy Seed Slices

A refrigerator cookie

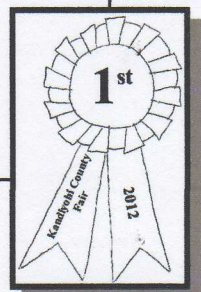
"Refreshing hint of lemon and delightful poppy seed crunch shuttled from the fridge to the oven to your mouth."

¾ cup Butter
1 cup Sugar
1 Egg
1 Tablespoon Milk
2 teaspoons Grated Lemon Peel
½ teaspoon Vanilla Extract
½ teaspoon Lemon Extract
2½ cups Flour
¼ cup Poppy Seeds

Cream butter and sugar.
Beat in egg, milk, lemon peel, and extracts.
Gradually add flour and poppy seeds.
Mix well.
Shape into two 8-inch rolls.
Wrap each in plastic wrap.
Refrigerate for 3 hours or until firm.
Preheat oven to 350 degrees.
Unwrap and cut into ¼-inch slices.
Place 2 inches apart on parchment paper lined baking sheets.
Bake for 10 to 12 minutes or until edges are golden.
Cool for 2 minutes on baking sheets.
Remove to wire racks to cool completely.

Makes about 66 cookies.

Revised Source: "Best of Country Cookies". "Lemon Poppy Seed Slices". Page 91.



Watermelon Cookies

A rolled cookie

Dough Ingredients

2 cups Flour
1½ teaspoons Baking Powder
½ teaspoon Salt
1/3 cup Butter
½ cup Shortening
¾ cup Sugar
1 Egg
1 Tablespoon Milk
1 teaspoon Vanilla Extract
Red Food Coloring

Icing

1 Egg White
½ pound Powdered Sugar
1 teaspoon Lemon Juice
Green Food Coloring

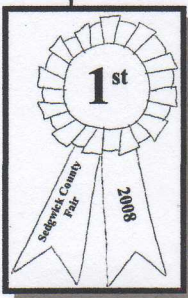
“Seed” Decoration Ingredients

1/3 cup Mini Semisweet Chocolate Chips

Combine flour, baking powder, and salt. Set aside.
Beat butter and shortening with a mixer until fluffy.
Gradually add sugar, beating well.
Stir in egg, milk, and vanilla.
Gradually add flour mixture to creamed mixture, mixing well.
Add a small amount of red food coloring to color dough as desired, beating until blended.
Shape dough into a ball; cover and chill for 3 hours.
Preheat oven to 375 degrees.
Roll dough to a ¼ inch thickness on a lightly floured surface.
Cut dough with a 3-inch round cookie cutter.
Cut circle in half.
Place on a parchment lined cookie sheet.
Press several chocolate mini chocolate chips into each cookie.
Bake for 8 minutes, but do NOT brown.
Cool on wire racks.
Make frosting by beating the egg white until light and frothy.
Gradually beat in the powdered sugar until the icing is stiff enough to stand in peaks.
Beat in the lemon juice.
Beat in the food coloring.
Use immediately.
Dip round edge of each cookie in green icing.
Place cookie on wax paper until icing is firm.

Makes 18 cookies.

Revised Source: "Watermelon Cookie" submitted by Linda on allrecipes.com.



Psalm 59

¹⁻⁵ I have not done anything to deserve the bloodthirsty, who are out to get me.

^{6&14} Like howling dogs, they return every night.

⁷⁻¹³ God, after you defeat them, everyone will know of your reign.

Psalm 60

¹⁻³ God was upset with us and allowed us to suffer defeat.

⁴⁻¹² Don't worry. God will keep his promises, rescue us, and trample our foes.

Psalm 61

¹⁻⁵ I pray to God for refuge.

⁶⁻⁷ Please, protect the king, as well.

⁸ I will sing God's praises every day.

Psalm 62

^{1-2 & 5-6} God alone is the source of hope and strength.

³⁻⁴ The wicked pick on the weak.

⁷⁻¹⁰ Trust in God alone and he will keep you safe.

¹¹⁻¹² God will make sure that what goes around comes around.

Sparkly Sunflower Cookies

A rolled cookie

“A taste of Kansas at your fingertips.”

1 cup (2 sticks) Butter
2/3 cup Sugar
1 Egg
1 teaspoon Clear Vanilla Extract
½ teaspoon Salt
2½ cups Flour

Filling

½ cup Mini Semisweet Chocolate Chips
1 Tablespoon Brown Sugar
1 Tablespoon Apricot Preserves
¼ teaspoon Cinnamon

Topping

Mini Semisweet Chocolate Chips
2 teaspoons Heavy Cream
Yellow Colored Sugar

Cream together the butter and sugar.

Beat in the egg.

Beat in the clear vanilla extract.

Set aside.

Combine salt and flour.

Gradually mix the “flour mixture” into the “butter mixture,” until well blended.

Chill dough overnight, or at least for 3 to 4 hours.

Preheat oven to 350 degrees.

Prepare filling by stirring ½ cup mini chocolate chips, brown sugar, apricot preserves, and cinnamon together in a small bowl. Set aside.

Roll out the chilled dough on a lightly floured work surface to 1/8 inch thickness. Note that since the cookies will be layered, it is very important to roll out the dough as thin as directed.

Cut out cookies, utilizing a “sunflower” shaped cookie cutter (approximately 2½ inches in diameter).

Transfer half of the cookies to parchment paper lined baking sheets.

Place 1 teaspoon of filling in the center of each sunflower.

Brush edges with water.

Place another sunflower on top and press all the way around to seal.

Arrange mini chocolate chips in center of each “sunflower” to create the appearance of “seeds.”

Brush exposed portion of tops (part without the mini chocolate chip “seeds”) with cream and dust with yellow colored sugar.

Bake 8 to 10 minutes or until just turning light golden brown around the edges.

Place baking sheets onto cooling racks and let stand for 2 minutes.

Utilizing a metal spatula, transfer the cookies directly onto cooling racks. Let cool completely.

Makes about 20 cookies.

Revised Sources:

“A Baker’s Field Guide to Chocolate Chip Cookies” by Dede Wilson. “Sparkly Sunflower Cookies” (pages 152-153) and “Surprise Chocolate-Filled Heart Cookies” (pages 154-155).

“Railroad Crossing Cookies” by Ann Clark Ltd.

Coffee Brownies

A bar cookie

"This recipe has a few too many 'ready made' ingredients for my taste, but it received rave reviews at church refreshment hour."

One 16.5 to 18-ounce package Refrigerated Sugar Cookie Dough
2 Eggs, lightly beaten
One 19.5-ounce package Milk Chocolate Brownie Mix
½ cup Vegetable Oil
1/3 cup Strong Coffee, cooled
1 cup Semisweet Chocolate Chips

Preheat oven to 350 degrees.
Press sugar cookie dough into bottom of a 13"x9" pan. Set aside.
Combine eggs, brownie mix, vegetable oil, and cooled coffee.
Spread batter over cookie dough.
sprinkle chocolate chips on top.
Bake for 40 minutes or until edges are set.

Makes 24 brownies.

Revised Source: "Coffee and Cookie Brownies." Better Homes and Gardens. October 2007 issue.

Psalm 63

¹⁻⁴ God of power and glory, I yearn for you.

⁵⁻⁸ I sing for joy, as you sustain me.

⁹⁻¹¹ My enemies will be stopped and the king will rejoice.

Dave Thoughts...

Friday, August 28, 2009

Sometimes I have trouble believing that my boy is old enough to compete with me every morning for the newspaper's Sports section.

Sunday, August 30, 2009

Happy Birthday, Cameron Diaz! Feel free to call or text.

Monday, August 31, 2009

Another great benefit to having a 5-year-old... on occasion, you can read them the backs of baseball cards, in lieu of books, at bedtime.

Tuesday, September 1, 2009

I have the unfortunate feeling that sometime today, I will stub my toe on the elaborate "Thomas the Train" rail system in our basement. Perhaps, we can receive some of the stimulus money to convert it to a "high speed rail corridor."

Psalm 64

¹⁻⁶ The evildoers think they are so clever.

⁷⁻⁹ God will stop them in their tracks and everyone will see their ruin.

¹⁰ The righteous will be happy, as the Lord protects them.

Psalm 65

¹⁻⁴ Praise and pray to God and you will be satisfied.

⁵⁻⁸ God, your power over creation is awesome.

⁹⁻¹³ You provide a magnificent harvest that sings of joy.

Dave Thoughts...

Wednesday, September 2, 2009

Question... What has been rendered as porous as the U.S.-Canadian border? Any closed door in the Paulsen Household, now that 2-year-old Sam has mastered the fine art of turning a doorknob.

Thursday, September 3, 2009

With seven days and counting... after two consecutive humiliating defeats... the "Rocky Balboa Cookie Baker of Battle Creek" is stepping back into the Kansas State Fair cookie competition ring... cue "Eye of the Tiger"...

Sunday, September 6, 2009

Less than seven hours, until the Paulsen House is filled with the sweet purr of our Sunbeam mixer preparing the first cookies for the State Fair. Bring on the baking!

Monday, September 7, 2009

Great start to Labor Day... a cup of coffee, a freshly baked "Oatmeal Crispy" cookie, and the morning paper.

Tuesday, September 8, 2009

Two days and ten batches of cookies later... the cookie warrior rests.

Psalm 66

¹⁻⁷ Sing praises to God, who has done amazing things.

⁸⁻¹² God has tested and delivered us.

¹³⁻²⁰ I will sacrifice livestock, as I tell how God loves me and listens to my prayers.

Molasses Cookies

A molded cookie

1 cup Sugar
¾ cup Shortening
¼ cup Molasses
1 Egg
2 cups Flour
1½ teaspoons Baking Soda
Dash of Salt
1¼ teaspoons Cinnamon
¾ teaspoon Cloves
½ teaspoon Nutmeg
1½ teaspoons Ginger
½ cup Sugar

Preheat oven to 375 degrees.

Cream the 1 cup of sugar and shortening.

Mix in the molasses and egg.

Combine the flour, baking soda, salt, cinnamon, cloves, nutmeg, and ginger.

Gradually mix the "flour mixture" into the "molasses mixture."

Roll into balls, about the size of walnuts.

Roll each ball in the ½ cup sugar.

Bake 12 minutes, but take care not to over cook. The bottoms of the cookies will burn.

Revised Source: Gingersnaps by Jeannene Schweitzer of St. Paul's Lutheran Church in Wichita, Kansas.

“Cookie Touch” Applesauce Oatmeal Raisin Cookies

A drop cookie

“I am pretty sure that this recipe comes from the 'Cookie Touch' episode of Sesame Street, but I am not sure, because I blacked out from watching the episode too many times.”

1 cup Brown Sugar
¾ cup Unsweetened Applesauce
1 Egg White
1½ cup Flour
2 cups Rolled Oats
1 teaspoon Baking Soda
1 teaspoon Cinnamon
1 cup Raisins

Preheat oven to 350 degrees.
Mix brown sugar, applesauce, and egg white. Set aside.
Combine flour, rolled oats, baking soda, and cinnamon.
Gradually mix “flour mixture” into the “applesauce mixture.”
Fold in the raisins.
Drop by teaspoons onto a parchment paper lined cookie sheet.
Bake 15 minutes.

Revised Source: Sesame Street's “Cookie Touch” episode, although I am not 100% certain.

Note: In the “Cookie Touch” episode, Cookie Monster wishes for a “cookie touch,” that will turn anything he touches into a cookie. Crazyness ensues.

Psalm 67

¹⁻³ God, make yourself known to the nations.

⁴⁻⁵ The nations will be very happy, because of God's justice and guidance.

⁶⁻⁷ God has blessed us and will continue to bless us.

Dave Thoughts...

Wednesday, September 9, 2009

The “Daily Prayer” in this morning’s “Wichita Eagle” newspaper seems so fitting for everyone’s personal “State Fair”... “God, we sometimes are tempted to give up after the second or third try or even the first. Help us remember that perseverance and hard work will be rewarded. Amen.”

Thursday, September 10, 2009

I am about to take an enormous step in nutrition and eat Special K with Strawberries, rather than cookies, for breakfast.

Friday, September 11, 2009

Tomorrow, for my annual State Fair “Fried Fest,” I am planning on enjoying Fried Cheese Curds and a Fried Coke, but I am still open to alternatives.

Psalm 68

¹⁻¹⁰ God scatters his enemies and protects the lowly.

¹¹⁻²³ From high on a mountain, God defeats armies.

²⁴⁻³⁵ God has arrived. Let the party start and sing praises. God will make everything right.

Psalm 69

1-5 Lots of people hate me and I don't deserve it.

6-12 I am mocked, because of my faith in God.

13-18 God, when the time is right save me, but don't wait too long.

19-29 Punish those who dishonor you.

30-36 Let everything praise God.

Dave Thoughts...

Saturday, September 12, 2009

Alas, my long awaited cookie championship was not meant to be in 2009, as I suffered a cookie crumbling State Fair defeat... but, I promise you, my foodie Facebook friends... someday, I will rise from the ruins of this broken cookie jar of dreams and achieve cookie immortality... Watch out, 2010 Kansas State Fair!

Psalm 70

1&5 Quick, God! Help me!

2-4 Bring shame on those who hurt me and let those who seek you rejoice.

Cornmeal Sunflower Crunch Cookies

A molded cookie

"I love the cornmeal and sunflower flavor of these cookies. Plus, you cannot beat a healthy punch of turbinado sugar."

1½ cups all-purpose flour
½ cup yellow cornmeal
1 teaspoon baking powder
¼ teaspoon salt
¾ cup (1½ sticks) unsalted butter, at room temperature
¾ cup sugar
1 teaspoon grated lemon zest
2 egg yolks
1 teaspoon vanilla extract
1 cup sunflower seeds
3 tablespoons natural cane turbinado sugar

Preheat oven to 350 degrees.

Stir flour, cornmeal, baking powder, and salt together. Set aside.

Mix the butter, ¾ cup sugar, and lemon zest until smooth and creamy.

Add egg yolks and vanilla.

Gradually add "flour mixture" to the "butter mixture", just until incorporated.

Mix in sunflower seeds.

Spread the 3 tablespoons of turbinado sugar on a large piece of wax paper.

Using a ¼ cup measuring cup, scoop out portions of dough.

Roll until the ¼ cup of dough forms a ball, then roll in the turbinado sugar.

Flatten each ball of dough to a 3½ inch circle.

Place on parchment paper lined cookie sheets, about 2 inches apart.

Bake until edges are lightly browned, about 15 minutes.

Cool on the baking sheets for about 5 minutes.

Then use a wide metal spatula to transfer them to a wire rack to cool completely.

Makes about 14 cookies.

Revised Source: "Big Fat Cookies" by Elinor Klivans. "Cornmeal Currant Crunch Cookies". Page 94.

Cinnamon Streusel Bars

A bar cookie

Cookie Crust Ingredients

2 cups Flour
1½ teaspoons Cinnamon
¼ teaspoon Salt
1 cup Butter
1 cup Sugar
1 Egg Yolk

Topping Ingredients

¾ cup Flour
1 cup Sugar
½ teaspoon Cinnamon
¾ teaspoon Salt
½ cup Butter, cold and cut into ¾ inch pieces

Vanilla Glaze Ingredients (makes about ½ cup)

1 cup Powdered Sugar
3 Tablespoons Heavy Cream
½ teaspoon Vanilla Extract

Preheat oven to 325 degrees.

Press aluminum foil onto the bottom and over the sides of a 15½"x10½"x1" pan.

Butter the aluminum foil.

To make the crust, combine the flour, cinnamon, and salt. Set aside.

Cream the butter and sugar.

Mix the egg yolk into the "butter mixture".

Gradually mix the "flour mixture" into the "butter mixture."

Press the dough over the bottom and 1 inch up the sides of the aluminum foil covered pan. Set aside.

For the topping, combine the flour, sugar, cinnamon, and salt.

Cut the cold butter pieces into the "flour mixture" until ½-¾ inch crumbs form. Some loose flour will remain.

Sprinkle the "topping mixture" evenly over the dough.

Bake 40 minutes or until the top is lightly browned.

Transfer to a wire rack and cool for 5 minutes.

Cut into 54 pieces, then let cool for about 1 hour or until the top feels room temperature to the touch.

Holding the ends of the foil, lift the cooled bars onto a cutting surface.

Slide the bars apart to separate them slightly.

To make the vanilla glaze, place the powdered sugar in a small bowl.

Add the cream and vanilla and stir until a glaze forms.

Drizzle thin lines of glaze over the bars.

Makes 54 bars.

Revised Source: "Cookies, Brownies, & Bars: Dozens of Scrumptious Recipes to Bake and Enjoy" by Elinor Klivans (2007 edition). "Glazed Cinnamon Streusel Bars". Page 79. "Vanilla Glaze". Page 88.

Psalm 71

Dear Lord, I am old and in danger.

I turn to you for protection, as I sing your praises for generations to come.

Dave Thoughts

Saturday, September 12, 2009

Word of Cookie Wisdom...
Never eat a cookie that your child has dropped onto the floor of your car... Please, note "The 5 Second Rule" does NOT apply in this case, due to the high probability that a rock, sand, auto glass, or some other extremely hard item instantly attached itself to a moist chocolate chip... the unfortunate and likely result: immediate tooth pain!

Psalm 72

¹⁻⁷ May the king live long and do good.

⁸⁻¹⁴ May the king kick some tail, because he does good.

¹⁵⁻¹⁷ May the king be blessed and may all the nations be blessed through him.

Psalm 73

1-14 I know that God is nice to the upright, but the life of the wealthy and vain sure seems swell.

15-20 When I entered God's sanctuary, I realized that the ways of the wealthy will lead to ruin.

21-26 When I am weak, God is my strength.

27-28 Those far from God will perish. It is good to have God with you.

Dave Thoughts...

Sunday, September 13, 2009

Although the State Fair judge's comments will not be released for a week, I believe that my defeat can be in part credited to the use of Performance Enhancing Sweeteners, such as turbinado sugar.

Monday, September 14, 2009

90% of medical professionals agree that if the State Fair were held year-round, I would be dead within 90 days (based on the nutritional value of Sunday evening's dinner of fried pickle spears with ranch dressing, pink cotton candy, and a strawberry shake followed by a vanilla shake).

Psalm 74

1-2 Hey God, remember us?

3-11 Your foes have trashed your sanctuary. Why don't you strike them down?

12-17 God, you can do anything that you want.

18-23 Please, do not deliver us into the hands of your enemies.

Diabetic Raspberry White Chocolate Cookies

A drop cookie

4-ounces White Chocolate
½ cup Butter
1 cup Sugar
1 teaspoon Baking Soda
¼ teaspoon Salt
2 Eggs
2¾ cup Flour
4-ounces White Chocolate
½ cup Sugar Free Raspberry Preserves
Additional White Chocolate

Preheat oven to 375 degrees
Heat 4-ounces of white chocolate over low heat, stirring constantly, until melted. Cool.
Cream butter.
Mix in sugar, baking soda, and salt.
Mix in eggs, one at a time.
Mix in the melted white chocolate.
Gradually mix in the flour.
Chop the second 4-ounces of white chocolate.
Stir into the cookie dough.
Drop by teaspoons onto parchment paper lined cookie sheets.
Bake for 7 minutes or until edges are lightly browned.
Place cookie sheets on baking racks. Cool for 5 minutes.
Transfer cookies directly onto baking racks.
Cool completely.
Heat raspberry preserves over low heat, stirring occasionally, until melted. Spoon about ½ teaspoon of preserves on top of each cookie.
Melt the additional white chocolate and drizzle over the cookies. Before serving, allow white chocolate drizzle to cool completely.

Makes 48 cookies.

Revised Source: "White Chocolate Raspberry Cookies." dLife.com

Diabetic Carrot Cookies

A drop cookie

- ½ cup Margarine
- 1 cup Honey
- 1 cup Carrots, raw and grated
- 2 Egg Whites, well beaten
- 2 cups Flour
- 2 teaspoons Baking Powder
- ¼ teaspoon Baking Soda
- ¼ teaspoon Salt
- 1 teaspoon Cinnamon
- 2 cups Quick Cooking Oats
- 1 cup Raisins

Preheat oven to 350 degrees.
Cream margarine and honey.
Mix in egg whites.
Stir in carrots.
Set aside "honey mixture."
Combine flour, baking powder, baking soda, salt, and cinnamon.
Gradually stir "flour mixture" into "honey mixture."
Stir in oats.
Fold in raisins.
Drop by teaspoon onto parchment paper lined cookie sheet.
Flatten slightly.
Bake for 10 minutes or until lightly browned.

Revised Source: "Carrot Cookies." dLife.com.

Psalm 75

1-5 Thank you, God, for rendering your judgment.

6-10 The wicked will drink a nasty wine of judgment, while I will sing praises to God.

Dave Thoughts...

Tuesday, September 15, 2009

I will have to have a very long talk with my 5-year-old. Although I think he was just teasing me, this morning, he announced that his favorite college football team is... Texas?!... This after a weekend of impressive Michigan and Kansas victories. Then he informed me that his favorite college basketball team is... horror of horrors... North Carolina?! Where did I go wrong?

Wednesday, September 16, 2009

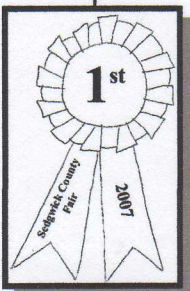
Top 10 Signs that Charlene has been away at a Conference

- 10 – Mandatory 4:30PM bedtime
- 9 – The mountain of dishes has been designated part of the National Parks system
- 8 – Too much time on Facebook
- 7 – Leftovers are now known as "classics"
- 6 – "Fried Food Day" at the Kansas State Fair
- 5 – The Five Food Groups are now cereal, cereal, cereal, cereal, and milk
- 4 – The dog now sits at the table during meals
- 3 – Shirtless Tuesdays
- 2 – I misplaced Samuel
- 1 – I've sold the naming rights to all three boys

Psalm 76

1-6 Armies don't stand a chance against God.

7-12 Our awesome God can defeat anyone.



Psalm 77

¹⁻⁴ I can't sleep a wink.

⁵⁻¹⁰ Has God changed his mind about me?

¹¹⁻²⁰ I must remember when God helped Moses. God often saves, while remaining unseen.

Dave Thoughts...

Wednesday, September 16, 2009

It is so wrong that my only thought upon seeing the 158-pound watermelon at the Kansas State Fair was, "I could eat that big boy."

Thursday, September 17, 2009

While I am happy that my 2-year-old, Samuel, loves to sing, I am a bit concerned that he tends to sing with the inflection of a young Bob Dylan... "Toot, toot. Chugga, chugga. Big Red Caaaar."

Friday, September 18, 2009

You know that you have hit a new low in parenting, when you frequently use your shirt as an emergency burp cloth.

Psalm 78

(Sung to the tune of the Gilligan's Island theme)

Oh, sit right back and you'll hear a tale, a tale of God's people.

They often did the wrong thing, while God remained faithful.

Carrot and Zucchini Bars

A bar cookie

"During the height of 'Zucchini Season,' Charlene rocks these refreshing treats."

1½ cups Flour
1 teaspoon Baking Powder
½ teaspoon Ground Ginger
¼ teaspoon Baking Soda
2 Eggs, lightly beaten
1½ cups (about 3 medium sized) Carrots, shredded
1 cup (1 medium sized) Zucchini, shredded
¾ cup Brown Sugar
½ cup Raisins
½ cup Vegetable Oil
¼ cup Honey
1 teaspoon Vanilla Extract

Frosting Ingredients

8-ounces Cream Cheese, softened
1 cup Powdered Sugar
½ teaspoon Lemon Zest
½ teaspoon Orange Zest

Preheat oven to 350 degrees.
Combine flour, baking powder, ginger, and baking soda. Set aside.
Stir together eggs, carrots, zucchini, brown sugar, raisins, vegetable oil, honey, and vanilla extract.
Stir the "carrot mixture" into the "flour mixture."
Spread batter in an ungreased 13"x9" pan.
Bake 25 minutes or until a toothpick inserted into the center comes out clean.
Cool in pan on a wire rack.
Mix together cream cheese, powdered sugar, lemon zest, and orange zest.
Spread frosting over the cooled bars.
Store bars in refrigerator.

Makes 36 bars.

Revised Source: "Carrot and Zucchini Bars." Better Homes and Gardens "The Ultimate Cookie Book." Page 357. 2007.

Apricot Bars

A bar cookie

Brown Sugar Cookie Mix (makes about 8½ cups)

3 cups Flour

1 cup Whole Wheat Flour

2 cups Brown Sugar

2 teaspoons Baking Powder

½ teaspoon Baking Soda

1½ cups Shortening

1 Egg, slightly beaten

1 Tablespoon Water

½ teaspoon Vanilla Extract

¾ cup Oats

12-ounce Apricot Filling or 1 cup Apricot Preserves

¼ cup Oats

¼ teaspoon Nutmeg

¾ cup Powdered Sugar

4 teaspoons Lemon Juice

Prepare the brown sugar cookie mix by combining flour, whole wheat flour, brown sugar, baking powder, and baking soda.

Cut in shortening until the mixture resembles fine crumbs.

Store in an airtight container, at room temperature, for up to 3 weeks.

Set aside.

Preheat oven to 350 degrees.

Combine egg, water, and vanilla extract.

Stir in 2 cups of brown sugar cookie mix and ¾ cup oats.

Spread mixture into the bottom of a greased 9"x9" baking pan.

Bake for 10 minutes.

Spread the apricot filling or preserves onto the partially baked crust.

Set aside.

Combine ½ cup of brown sugar cookie mix, ¼ cup oats, and nutmeg.

Sprinkle over apricot filling.

Bake 15 minutes or until top is golden brown.

Cool in pan on a wire rack.

Stir together ¾ cup powdered sugar and enough lemon juice to make an icing of drizzling consistency.

Drizzle icing over bars.

Cut into bars.

Makes 24 bars.

Revised Source: "Apricot Bars." Better Homes and Gardens "Christmas Cookies." Page 171-172. 2003.

Psalm 79

¹⁻⁴ O God, Jerusalem is a mess and your people are dropping like flies.

⁵⁻¹⁰ Come on God. Forgive us and help us out.

¹¹⁻¹³ Rescue your people, who are now prisoners, and we will sing your praises for generations to come.

Dave Thoughts...

Saturday, September 19, 2009

Parents Programming Your Children, Beware: I made a CD to accelerate the boys' appreciation for baseball. I included songs such as "Go, Cubs, Go." I also included "Oh, Canada" in the event that they see a Blue Jays game. Now, it is our most requested song. When they are expats, at least I will know where it started.

Sunday, September 20, 2009

With the last day of the Kansas State Fair upon us, my single regret is that I have only one digestive system to sacrifice toward the sampling of fried foods.

Psalm 80

¹⁻³ God save us!

⁴⁻⁷ Please, don't be mad any longer. You have already made us look like fools.

⁸⁻¹⁹ You tended to us like a vine, but now our enemies trample us. God save us and we won't leave you.

Psalm 81

1-5 Grab an instrument and sing to God.

6-10 In the past, God helped you.

11-16 Don't be a big dummy and ignore the word of God.
The Lord will care for you, if you would just listen.

Dave Thoughts...

Monday, September 21, 2009

Now that the Kansas State Fair has ended, I only have 252 days until Memorial Day 2010 to get my "summer tummy" back.

Tuesday, September 22, 2009

If you listen closely, you will hear the sound of the "baby gate" returning to the Paulsen house, as young Ben has figured out how to climb stairs.

Wednesday, September 23, 2009

Unsteady legs + wooden train table = poor little Ben's first shiner.

Thursday, September 24, 2009

Why is it so hard to get kids to wear nice looking clothes for "School Picture Day," rather than the favorite beat up t-shirt? Perhaps it is some sort of cosmic payback for me being such a pain while I was young or even more fearful... perhaps it is something written deep within the Paulsen genetic code.

Friday, September 25, 2009

Today, poor Jacob forgot to return his book about kangaroos to the school library... like father, like son...

Psalm 82

Whether you are an angel or a prince, you had better act the right way or God will strike you down.

Blueberry Spirals

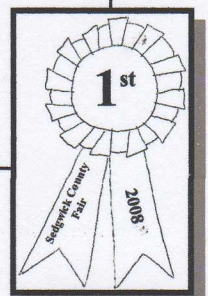
A refrigerator cookie

½ cup Butter
1 cup Sugar
½ teaspoon Baking Powder
1 Egg
3 Tablespoons Milk
1 teaspoon Vanilla Extract
2¾ cups Flour
1 cup (about ½ of a 21-ounce can)
Blueberry Pie Filling
Powdered Sugar

Cream the butter.
Mix in the sugar and baking powder.
Mix in the egg, milk, and vanilla extract.
Gradually mix in the flour.
Divide the dough into two portions.
Between two sheets of wax paper, roll each half into a 12"x8" rectangle.
Remove the top sheet of wax paper.
Spread half the pie filling over each rectangle, within ½ inch of the edges.
From the long side, roll up the dough sheets. As you roll, remove the waxed paper.
Press edges to seal.
Wrap each filled roll in waxed paper.
Refrigerate rolls for 4 hours.
Preheat oven to 375 degrees.
Cut filled rolls into ¼ inch thick slices.
Place slices on parchment paper lined cookie sheets.
Bake for 10 minutes or until edges are firm and bottoms are lightly browned.
Before serving, sift powdered sugar onto cooled cookies.

Makes 60 cookies.

Revised Source: Better Homes and Gardens "Cookie Classics." 1998.



Cherry Pie Bars

A bar cookie

"Here is a lovely 'pie-like' cookie that is best enjoyed with a big scoop of vanilla ice cream."

1 cup Flour
1 cup Quick Cooking Oats
2/3 cup Brown Sugar
¼ teaspoon Baking Soda
½ cup Butter
1 can Cherry Pie Filling

Preheat oven to 350 degrees.

Combine flour, oats, brown sugar, and baking soda.

Cut the butter into mixture, until it resembles coarse crumbs.

Reserve ½ cup of the crumb mixture.

Press the remaining crumb mixture into the bottom of an ungreased 9"x9"x2" baking pan.

Spread with the cherry pie filling.

Sprinkle with the reserved crumb mixture.

Bake for 30 minutes or until the top is golden.

Cool on a wire rack.

Cut into bars.

Makes 25 bars.

Revised Source: Better Homes and Gardens "New Cook Book". 1996. "Fruit-Filled Oatmeal Bars." Page 181.

Psalm 83

¹⁻⁸ God, help us! Lots of our enemies are conspiring against us.

⁹⁻¹⁸ Take your pick to make them like dung, set them ablaze, or blow them away. However, you choose, let them die in shame.

Dave Thoughts...

Friday, September 25, 2009

Oh, yes... tired legs, after yesterday's run... "Summer Tummy 2010" you will be mine!

Saturday, September 26, 2009

The stars were so clear and beautiful during this morning's jog, although it was hard to fully appreciate them and still focus on not stepping in puddles.

Yesterday, as I drove my car through large puddles on the street, my two-year-old son coined the term "car sneezes."

Sunday, September 27, 2009

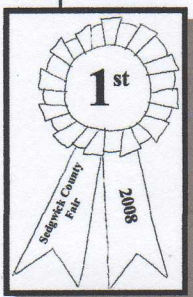
Unfortunately, I have been unable to gather much consistent information about my 2-year-old son's new imaginary friend "Greapsa" (pronounced Greap-sa)... As a result, I am becoming concerned that "Greapsa" may be a shape-shifter.

Psalm 84

¹⁻⁴ Your Temple sure is lovely. It is a great place to call home.

⁵⁻⁷ People enjoy trips to your house.

⁸⁻¹² O Lord, hear my prayer. I love visiting your Temple.



Psalm 85

¹⁻⁷ Lord, you forgave us in the past. Please, forgive us again.

⁸⁻⁹ The Lord will save those who turn to him.

¹⁰⁻¹³ Everything will be peachy once again.

Dave Thoughts...

Tuesday, September 29, 2009

When sung very softly and without Axl Rose's inflection, Guns N' Roses' "Sweet Child o' Mine" makes a great lullaby.

Wednesday, September 30, 2009

Welcome to Dave's Bad Poetry Diversion Excursion... "Goodbye Dear Summer"

My sandal tan is starting to fade

A crisp Autumn rests on the driveway along with my morning paper

I miss the afternoon games of catch with my boy, who is now learning that a diamond shape is really a rhombus

The tension builds...

Where are my jeans?

Will they still fit?

Thursday, October 1, 2009

A sign of a summer well spent... we were watching the Cubs play... it was the bottom of the first and the Cub's Jeff Baker was the runner at second base with two outs and a 3-2 count... the Pirate pitcher began his delivery and unprompted my 5-year-old, Jacob, said "Baker will be running."

Psalm 86

¹⁻⁷ Lord, I am a good guy, who really needs your help.

⁸⁻¹³ Lord, you are great. Please, teach me your ways. Thank you for saving me from death.

¹⁴⁻¹⁷ Put to shame the ruffians, who are out to get me.

Lemon Cheesecake Bars

A bar cookie

2 cups Flour
½ cup Powdered Sugar
1 cup Butter
One 8-ounce package Cream Cheese
2 Eggs
2/3 cup (5 fluid ounce can) Evaporated Milk
½ cup Sugar
1 Tablespoon Flour
1 Tablespoon Lemon Juice
2 teaspoons Lemon Peel, grated
1 teaspoon Yellow Food Coloring
1 cup Sour Cream

Preheat oven to 350 degrees.

Combine 2 cups flour and powdered sugar.

Cut in butter, until crumbly.

Press onto bottom and 1 inch up the sides of an ungreased 13"x9" baking pan.

Bake for 25 minutes.

Use a blender to combine cream cheese, eggs, evaporated milk, sugar, 1 tablespoon flour, lemon juice, lemon peel, and yellow food coloring. Blend until smooth.

Pour into partially baked crust.

Bake for 15 minutes or 'until set.

Cool in pan on a wire rack.

Spread sour cream on top.

Refrigerate.

Cut into bars.

Makes 24 bars.

Revised Source: "Lemon Cheesecake Bars." VeryBestBaking.com.

Pumpkin Pie Bars

A bar cookie

"If you love pumpkin pie, you will love these bars. Although, the judges at the Kansas State Fair proclaimed, 'These are not cookies!' I could not care less what they think... bars are cookies, these are bars, and these bars are delicious. You be the judge!"

1 package (18.25 ounce) Yellow Cake Mix
½ cup Butter, melted
3 Eggs
3 cups Pumpkin Pie Filling
2/3 cup Milk
¼ cup Sugar
1 teaspoon Cinnamon
¼ cup Butter (not melted)

Preheat oven to 350 degrees.
Grease the bottom of a 9"x13" inch pan.
Pour one cup of yellow cake mix into a mixing bowl. Set aside.
Mix together remaining cake mix, the ½ cup melted butter, and 1 egg.
Press into the "cake mix/butter/egg mixture" into the baking pan, in order to form a crust. Set aside.
Mix together the pumpkin pie filling, 2 eggs, and milk.
Pour the "pumpkin mixture" evenly over the crust in the 9"x13" inch pan.
Pour the sugar and cinnamon into the mixing bowl containing the 1 cup of yellow cake mix.
Cut in the ¼ cup "unmelted" butter until the mixture looks crumbly.
Sprinkle this mixture over the pumpkin filling.
Bake for 55 minutes or until a knife inserted into the bars comes out clean.
Let cool on a wire rack before cutting.

Makes about 24 bars.

Revised Source: allrecipes.com



Psalm 87

¹⁻³ The Lord loves the city, where he dwells.

⁴⁻⁷ Let's celebrate that all people were born through God with us.

Dave Thoughts...

Monday, October 5, 2009

Jeans Update: They fit... barely...

Tuesday, October 6, 2009

This morning's paper did not contain any baseball standings... such a cold, sad, empty feeling...

I continue to wonder why children find it so hard to sleep.

Friday, October 9, 2009

If one more person in our house gets sick, we will qualify for hospital non-profit status.

Saturday, October 10, 2009

To jazz up snack time, I added chocolate chips to Cheerios... treat innovation or defiled classic?

Monday, October 12, 2009

Perhaps it would just be easier to have our home's water line replaced with one supplying a constant stream of Purell Hand Sanitizer.

Psalm 88

A downer Psalm.

¹⁻¹² God, I cry out to you. I am near death. Am I too far gone for you to hear me?

¹³⁻¹⁸ Why have I been cast off? I live a life of despair.

Psalm 89

1-18 The mighty Lord made a covenant with King David.

19-37 David's descendents were promised to rule forever, even though a wayward king would need to be punished, every now and then.

38-51 But the Lord has rejected that covenant and now we are in big trouble.

Dave Thoughts...

Wednesday, October 14, 2009

After three days without a fever, a Paulsen boy has again run a temperature... I suspect the "Australian Boomerang Flu."

Tuesday, October 20, 2009

Something is wrong in the world, when I can receive a clear radio signal from Minneapolis in the middle of Kansas, but I cannot hear the local "ESPN Radio" station in my basement at home.

Wednesday, October 21, 2009

You know that you are getting a little too "defensive" in your driving, when you are passed by a "smart car" on the expressway.

Psalm 90

1-10 Lord, you are forever, but our time is short.

11-17 Teach us to live wisely and treasure our days.

Pumpkin Cookies

A drop cookie

"This traditional pumpkin cookie makes for a great 'Fall' cookie. It also features a delicious brown sugar frosting."

2 cups Flour
1 teaspoon Baking Powder
1 teaspoon Baking Soda
½ teaspoon Salt
1 cup Sugar
½ cup Shortening
1 cup Pumpkin
1 Egg
1 teaspoon Vanilla Extract
1½ cup Raisins

Frosting

3 Tablespoons Butter
½ cup Brown Sugar
4 Tablespoons Milk
1 cup Powdered Sugar
¾ teaspoon Vanilla Extract

Preheat oven to 350 degrees.

Combine flour, baking powder, baking soda, and salt. Set aside.

Cream sugar and shortening.

Mix pumpkin, egg, and vanilla into the "shortening mixture."

Gradually add "flour mixture" to the "shortening mixture."

Stir in raisins.

Form into 1 inch balls.

Place on a parchment paper lined cookie sheet.

Bake for 10 minutes.

Cool.

To prepare the frosting, for 2 minutes, while stirring constantly, boil butter, brown sugar, and milk.

Cool.

Beat in powdered sugar and vanilla.

Top cooled cookies with the frosting.

Makes about 36 cookies.

Revised Source: "Pumpkin Drop Cookies" by Mrs. Theodore (Johren) Gullickson from "Wallace Area (SD) Heritage Cookbook" 1986, page 132.

Orange Slice Drop Cookies

A drop cookie

1 cup Orange Slice Candies
¼ cup Sugar
½ cup Butter
½ cup Shortening
¾ cup Brown Sugar
½ cup Sugar
1 Egg
1 teaspoon Vanilla Extract
2 cups Flour
2 teaspoons Baking Soda
1 teaspoon Salt
1½ cups White Chocolate Chips

Preheat oven to 375 degrees.
Cut each orange slice into 6 pieces.
Roll in the ¼ cup sugar and set aside.
Cream butter, shortening, brown sugar, and ½ cup sugar.
Mix in egg and vanilla extract.
Combine flour, baking soda, and salt.
Gradually add the "flour mixture" into the "butter mixture."
Stir white chocolate chips and cut orange slices into the dough.
Drop by teaspoons onto parchment paper lined cookie sheets.
Bake 11 minutes or till edges are lightly browned.

Makes about 24 cookies.

Revised Source: Taste of Home's "2002 Quick Cooking – Annual Recipes" – recipe by Britt Strain of Idaho Falls, Idaho – page 212.

Psalm 91

¹⁻¹³ Seek the Lord's protection and you will be guarded by angels.

¹⁴⁻¹⁶ Those who love the Lord will be rescued and receive salvation.

Dave Thoughts...

Wednesday, October 21, 2009

With two-year-old Samuel's new ultra short haircut and his occasionally demanding personality, life is like living with a mini drill sergeant, minus of course the excessive profanity.

Thursday, October 22, 2009

"Be happy." - Two-year-old Samuel giving advice to his grumpy five-year-old brother, Jacob.

Earlier today, I accidentally walked into the Women's Restroom at Sears. Fortunately, I quickly realized my error and there was no need for Mall Security to intervene... ah, the seldom discussed hazards of shopping for cargo pants.

I found that our Beagle makes a great ShopVac substitute in cleaning Cheerios off the floor of our car.

Psalm 92

¹⁻⁴ I will give thanks to the Lord and sing for joy.

⁵⁻⁹ Even though evil doers are plentiful, they will all perish. Follow the ways of the eternal Lord.

¹⁰⁻¹⁵ The righteous will be lifted up and be like a tree that produces plenty of fruit.

Psalm 93

¹⁻² The Lord has always been and always will be king.

³⁻⁴ The Lord is more majestic than the loud and mighty waves of the sea.

⁵ The Lord's decrees are eternal, right, and holy.

Dave Thoughts...

Friday, October 23, 2009

I am a little concerned that two-year-old Samuel has adopted the Bush Doctrine of early military intervention, when it comes to any interest that his ten-month-old brother, Benjamin, shows in his toys.

Saturday, October 24, 2009

There may not be enough pizza in the Hut to talk me into taking the children out to dinner again.

Tuesday, October 27, 2009

I almost took out a shelf of holiday glassware at the grocery store, because I was distracted by the "University of Kansas Football Mr. Potato Head Doll" display.

Breathe deep and smile.

Psalm 94

A "God the Avenger" Superhero Psalm

¹⁻² O Lord, give the proud what they deserve!

³⁻¹⁰ The evildoers are killing the week. They don't think you know about their wicked deeds.

¹¹⁻²² I know they are wrong and that the Lord will not abandon the righteous.

²³ The Lord will wipe out the wicked.

Orange Slice Fridgeies

A refrigerator cookie

2 1/3 cups Flour
1 cup Sugar
3/4 cup Butter
1 Egg
2 teaspoons Orange Peel, finely shredded
2 Tablespoons Orange Juice
1 teaspoon Orange Flavoring
1 teaspoon Baking Powder
1/4 teaspoon Salt
1 cup Powdered Sugar
1/2 teaspoon Orange Flavoring
1 Tablespoon Milk
4 drops Yellow Food Coloring
1 drop Red Food Coloring

Beat together flour, sugar, butter, egg, orange peel, orange juice, 1 teaspoon orange flavoring, baking powder, and salt.

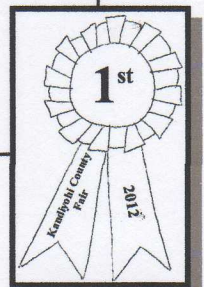
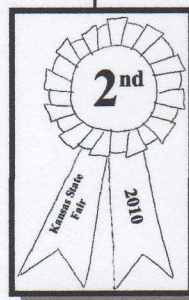
Shape into two 7-inch rolls. Flatten one side of each roll. Wrap each in waxed paper. Chill for at least 12 hours. Preheat oven to 375 degrees. Cut dough into 1/4-inch-thick slices. Place 1 inch apart on parchment paper lined cookie sheets. Bake 10 minutes or until the edges are lightly browned.

Let cookies cool on a wire rack. Prepare decorator's icing by combining powdered sugar, 1/2 teaspoon orange flavoring, milk, and food coloring.

Pipe icing in loops on cooled cookies to make the appearance of orange sections.

Makes about 60 cookies.

Revised Source: Better Homes and Gardens "Cookies Cookies: Any-Day Treats." "Slice-of-Orange Cookies." Page 33.



Powdered Orange Slice Bars

A bar cookie

"Here is an old bar standby. These sweet bars offer a chewy texture and the substantial zing of orange slice chunks."

½ cup Butter, melted
2 cups Brown Sugar
4 Eggs
2 cups Flour
1 pound Orange Slice Candies, finely
chopped
1 cup Powdered Sugar

Preheat oven to 350 degrees.
Cream butter and brown sugar.
Mix in the eggs, one at a time.
Gradually mix in the flour.
Stir in the chopped orange slice candies.
Pour the batter into a greased 15"x10"x1"
pan.
Bake for 25 minutes.
Cool in pan for 15 minutes.
Remove bars from pan.
Cut in half diagonally and roll in powdered
sugar.

Makes 72 bars.

Revised Source: "Orange Slice Bars."
"The Southern Heritage Cookie Jar Cook-
book." Page 97. 1985.

Psalm 95

1-7a Sing and bow down before the Lord, who made
all creation.

7b-11 Don't be a knucklehead, like your ancestors who
tested the Lord.

Dave Thoughts...

Wednesday, October 28, 2009

The other day, ten-month-old Ben said his first con-
firmed "Dada"

At Target, you cannot find a "dog" costume for a 5-
year-old, but you can find dozens of costumes for
your dog.

Thursday, October 29, 2009

In honor of last night's Phillies World Series victory,
I have slicked back my hair "Utley-style".

Friday, October 30, 2009

Celebrate Fall. Eat Pumpkins.

Life would be grand if... NPR members who have
already pledged were given access to a "secret" ra-
dio frequency that provides access to "regular" pro-
gramming, during the fund drive.

Psalm 96

1-6 Worship the one true god.

7-9 Worship the Lord and tremble before him.

10-13 Let all of creation worship the Lord our king,
who is coming to judge the earth.

Psalm 97

¹⁻⁵ Rejoice, because the Lord is coming in an awesome way to consume his adversaries.

⁶⁻⁹ Rejoice, because those who worship worthless idols will be put to shame.

¹⁰⁻¹² Rejoice! The Lord will rescue the righteous.

Dave Thoughts...

Friday, October 30, 2009

Only two games into the World Series and I am already tired of Joe Buck's seemingly endless stream of Yankee trivia... "This is the 32nd consecutive World Series game for the Yankees in which a squirrel has failed to run onto the field."... "Yankees starters are 12-5 in post-season appearances since Pluto was removed from the roster of 'official' planets."... blah, blah, blah, blah, blah...

Saturday, October 31, 2009

For some strange reason, I pronounce "pumpkin" as "punkin"... it is driving my poor wife mad.

I am somewhat concerned that our two-year-old, Sam, is not getting enough love at home... the other day, he said, "I love you," to the man at the liquor store, who was helping us carry beer to the car... This tender Facebook moment was brought to you by Budweiser, the King of Beers.

Psalm 98

A Party Psalm.

¹⁻³ The Lord has been victorious.

⁴⁻⁶ Sing to the Lord.

⁷⁻⁹ Good things are on the way.

Orangesicle Bars

A bar cookie

"Tang?!? That's right, not only do they still make Tang, but it is a key ingredient in this great bright orange colored bar. They are both 'out of this world' innovative and you can use the left over bars an alternative to traditional road flares."

½ cup Tang
¾ cup Sugar
1¼ cups Flour
½ teaspoon Baking Soda
½ teaspoon Baking Powder
¾ cup Butter
2 Eggs, slightly beaten
1 teaspoon Vanilla Extract
1 Tablespoon Water
1¼ cups White Chocolate Chips

Preheat oven to 350 degrees.
Combine Tang, sugar, flour, baking soda, and baking powder. Set aside.

Cream the butter.
Mix in the eggs, one at a time.
Mix in the vanilla extract and water.
Mix the "Tang mixture" into the "butter mixture."

Stir in the white chocolate chips.
Spread the batter into a greased 9"x12" pan.

Bake 20 minutes.
Cool in pan on a wire rack.
Cut into 2-inch squares.

Makes 24 bars.

Revised Source: "Dreamsicle Bar Mix." "Gifts in a Jar - Bars & Brownies." 2001.

Gumdrop Cookies

A drop cookie

"These tasty and colorful cookies are one of Charlene's favorites."

¼ cup Shortening
¼ cup Butter
½ cup Sugar
¼ cup Brown Sugar
1 Egg
1 teaspoon Vanilla Extract
1 cup Flour
1/8 teaspoon Baking Soda
1 cup Gumdrops, snipped

Preheat oven to 375 degrees.
Cream the shortening and butter.
Mix in the sugar, brown sugar, egg, and vanilla extract.
Combine the flour and baking soda.
Gradually mix the "flour mixture" into the "shortening mixture."
Stir in gumdrops.
Drop by teaspoons 2 inches apart onto parchment paper lined cookie sheets.
Bake 10 minutes or till edges are lightly browned.

Makes about 18 cookies.

Revised Source: Better Homes and Gardens "Cookies, Cookies, Cookies" Christmastime Treats. Page 7. 1992.

Psalm 99

¹⁻⁵ Tremble and worship at the mighty Lord's feet; for he loves justice.

⁶⁻⁸ Moses, Aaron, and Samuel all called on the Lord. The forgiving Lord answered their calls.

⁹ Worship the Lord; for he is holy.

Dave Thoughts...

Sunday, November 1, 2009

Based upon last night at the Paulsen house, there is a ton of money that could be made out of "Baby's First Ear Ache" apparel. If only I had an entrepreneurial bone in my body...

Monday, November 2, 2009

In case you were wondering, a carton of vanilla yogurt with an expiration date from Spring Training (March 29) will not remain fresh in the back of the fridge until the World Series.

Tuesday, November 3, 2009

In a desperate attempt to get vegetables into his system, we have hooked up two-year-old Samuel to a "Ketchup IV."

Wednesday, November 4, 2009

This morning, I taught five-year-old Jacob that he should pray for Yankees fans... specifically, "Dear God, please allow the Yankees fans not to feel too bad, when the Phillies beat them tonight. Amen."

Psalm 100

¹⁻³ Sing to the Lord, who made us.

⁴⁻⁵ Give thanks to the Lord, whose love and faithfulness lasts forever.

