

Psalm 101

¹⁻⁴ I will be a good boy and avoid evil.

⁵⁻⁸ I will destroy those who hurt their neighbor and embrace the faithful.

Dave Thoughts...

Wednesday, November 4, 2009

Scientists have recently confirmed that based upon the number of pumpkin seeds at the Paulsen house alone, the world will be overrun with gourds by the year 2081.

Thursday, November 5, 2009

One hour of parking at the Central Library: \$0.20...
Fee for damaged DVD case: \$3.00...

Kind soul who returned to the library the four books and one DVD that I left on top of my car: Priceless

Only 106 days until pitchers and catchers report to Spring Training!

Psalm 102

¹⁻¹¹ Dear Lord, I am messed up, broken, and lonely. My life will pass quickly.

¹²⁻¹⁷ Lord, you are eternal and powerful. You hear the prayers of those in need.

¹⁸⁻²⁴ Generations to come will know that the Lord saved those doomed to die, so don't let me die so soon.

²⁵⁻²⁸ You will reign forever, while us mortals will wear out like a pair of jeans.

Crunchy Muncher Cookies

A drop cookie

“Salty and soft, but crunchy to the bite, this cookie is a medley masterpiece. Only one word of caution. This cookie is delicious, but it makes a huge batch (108 cookies), so prepare for their arrival.”

1 cup Sugar
1 cup Brown Sugar
1 cup Butter
2/3 cup Vegetable Oil
1 teaspoon Vanilla Extract
3 Eggs
3½ cups Flour
1 teaspoon Baking Soda
1 teaspoon Cream of Tartar
¼ teaspoon Salt
2 2/3 cups Small Pretzels, coarsely crushed
1 cup Quick Cooking Oats
1 cup Corn Flakes, slightly crushed
1 cup Mini Semisweet Chocolate Chips
1 cup Butterscotch Chips

Preheat oven to 350 degrees.

Cream butter, sugar, brown sugar, vegetable oil, vanilla extract, and eggs. Set aside.

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

Gradually mix or stir “flour mixture” into “butter mixture.”

Stir in, one at a time, pretzels, oats, Corn Flakes, chocolate chips, and butterscotch chips.

Drop by rounded teaspoons onto parchment paper lined cookie sheets.

Bake 9 minutes or until lightly browned.

Makes 108 cookies

Revised Source: “Crunchy Muncher Cookies.” Betty Crocker “cookies cookies.” Page 23. 2009.

Cinnamon Toast Crunchers

A drop cookie

1 cup Butter
¾ cup Sugar
1 cup Brown Sugar
2 Eggs
1 Tablespoon Vanilla Extract
2½ cups Flour
1 cup Cinnamon Toast Crunch cereal,
slightly crushed
1 teaspoon Baking Powder
½ teaspoon Salt
1 bag White Chocolate Chips

Preheat oven to 350 degrees.

Cream the butter, sugar, and brown sugar.

Beat in the eggs, one at a time, and the vanilla extract. Set aside.

Combine the flour, Cinnamon Toast Crunch, baking powder, and salt.

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

Drop by tablespoons onto a parchment lined cookie sheet.

Bake for 9 minutes or until edges are lightly golden brown.

Makes 36 cookies.

Revised Source: My sister in Christ and cookies, Somer Koepper Kyhkynen

Psalm 103

1-5 Bless the Lord, who does good things for you.

6-14 The Lord is merciful and full of love for mortals, who respect him.

15-18 The Lord's love is eternal for people who have a proper relationship with him.

19-22 Bless the Lord, who rules all from heaven.

Dave Thoughts...

Friday, November 6, 2009

Good news regarding my "Library-books-left-on-top-of-car-incident"... After a meeting of the Wichita Library's High Court, it was decided that I would not receive a lifetime ban, but I will be required to wear a scarlet letter "K" on my forehead (the "K" stands for "Knucklehead"), when I am on library property.

Sunday, November 8, 2009

In order to keep the boys from fighting, I have instituted a new separation by floors policy. Unfortunately, I will need to build a third floor onto the house or permanently place five-year-old Jacob in the storage space above the garage.

Psalm 104

1-4 The Lord delights in all of his creation.

5-26 The Lord made everything we see: water, land, plants, animals, and humans.

27-30 The Lord's hand provides blessings, but when the Lord turns away we are doomed.

31-35 May the Lord rejoice in creation, as I praise the Lord.

Psalm 105

¹⁻⁶ Praise and seek the Lord. Tell of his wonderful works.

⁷⁻⁸ The Lord keeps his promises forever.

⁹⁻¹⁵ The Lord promised Abraham and kept that promise through Isaac and Jacob...

¹⁶⁻²² and Joseph...

²³⁻⁴² and Moses and Aaron.

⁴³⁻⁴⁵ The Lord kept his promise. Praise the Lord!

Dave Thoughts...

Monday, November 9, 2009

Very few things in life provide such immediate satisfaction as completely obliterating a pile of leaves with your mulching lawn mower.

Tuesday, November 10, 2009

Oh, the powerful grip with which Halloween candy controls our lives. Last night, two-year-old Samuel insisted on falling asleep staring at a single disc of "Smartie" candy.

Psalm 106

¹⁻³ Praise the Lord, who does wonderful things!

⁴⁻⁶ Even though we have all sinned, please remember us at the time of deliverance.

⁷⁻⁴⁶ Time and time again, the Lord's people have rebelled against him, but he has continually forgiven them.

⁴⁷ Save us God, so that we can give you thanks.

Fruity Pebble Cookies

A drop cookie

1 cup Butter
1 cup Sugar
2 Eggs
1 teaspoon Vanilla Extract
2 cups Flour
½ teaspoon Baking Powder
1 teaspoon Baking Soda
½ teaspoon Salt
2 cups Rolled Oats
2 cups Fruity Pebbles cereal
1 cup White Chocolate Chips

Preheat oven to 350 degrees.
Cream butter and then gradually add sugar.

Add eggs and vanilla extract. Beat until light and fluffy. Set aside.

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

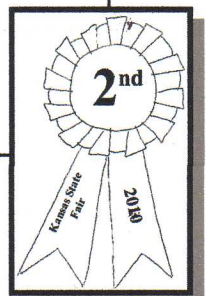
Gradually beat "flour mixture" into "butter mixture."

Stir in the rolled oats, Fruity Pebbles, and white chocolate chips.

Drop by tablespoons onto parchment paper lined cookie sheets.

Bake for 12 minutes.

Revised Source: the best sister in the world, Kathy Carlin and her "Kathy's Crazy Cookies."



S'mores Bars

A bar cookie

Crust Ingredients

14 Whole Graham Cracker Boards, crushed (makes 2¼ cups of crumbs)
3 Tablespoons Sugar
¼ teaspoon Salt
6 Tablespoons (¾ stick) Butter, melted

Brownie Ingredients

6 ounces Bittersweet Chocolate, chopped
¾ cup (1½ sticks) Butter
3 Eggs
1¼ cups Sugar
1 cup Flour
1 teaspoon Salt
2 teaspoons Vanilla Extract

Topping Ingredients

1 jar (7.5 ounces) Marshmallow Cream (contains about 1½ cups)
2 Tablespoons Milk
1 cup Mini Hershey's Chocolate Kiss candies (Milk Chocolate Chips can be used as a substitute)
3 Whole Graham Cracker Boards, broken up

Preheat oven to 350 degrees.

Combine 2¼ cups crushed graham cracker crumbs, sugar, salt, and 6 tablespoons of melted butter until moistened.

Press the "crust mixture" evenly over the bottom of a 13"x9" baking pan and about ½ inch up the sides.

Refrigerate the crust until chilled and set.

Melt together the bittersweet chocolate and butter, until smooth. Set aside.

Mix together the eggs and sugar.

Gradually mix in the melted chocolate and butter, until smooth. Set aside.

Combine the flour and salt.

Gradually mix the "flour mixture" into the brownie batter.

Stir in the vanilla extract.

Scrape the brownie batter into the prepared crust. Smooth the top.

Bake 30 minutes or until a toothpick inserted in the center comes out clean.

For the topping, whisk together the marshmallow cream and milk, until smooth.

Pour the "marshmallow mixture" over the brownies to completely top them.

Sprinkle mini kisses evenly over the marshmallow topping.

Scatter the broken graham crackers over the top.

Bake for 3 additional minutes or until the kisses are glossy and the marshmallow topping is set.

Cool completely in the pan on a wire rack.

Makes 24 bars.

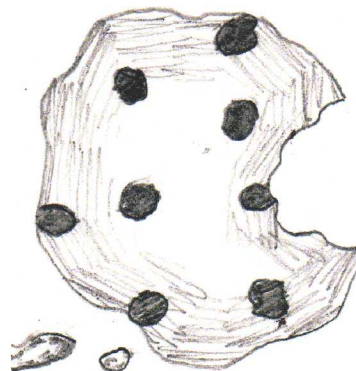
Revised Source: "S'Mores Bars." www.familycircle.com

Psalm 107

¹⁻³ Let those saved by the Lord give thanks.

⁴⁻³² The Lord satisfies the thirsty, feeds the hungry, frees prisoners from the distress of their sinful acts, heals the sick, and saves those sailing in stormy seas.

³³⁻⁴³ Verses 33-43: The Lord punishes the wicked, while blessing the hungry and needy.



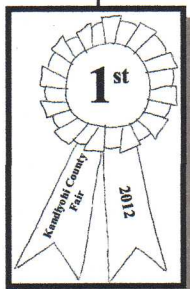
Psalm 108

"The Psalm Child of Psalms 57 & 60"

¹⁻⁴ I will sing with confidence for my Lord, who is faithful.

⁵⁻⁹ Lord, protect those you love in the promised land and throw your shoe at the foreign lands.

¹⁰⁻¹³ Only the Lord can help us overcome our foes.



Psalm 109

¹⁻⁵ God, help me. The wicked are telling baseless lies about me.

⁶⁻¹⁹ The wicked have created a nasty plan to destroy my family.

²⁰⁻³¹ Lord, rescue me and bring my accusers to shame.

Dave Thoughts...

Thursday, November 12, 2009

The other night, our family was in the car on our way to visit friends. As we passed the really-nice-jewelry-store-which-is-going-out-of-business-and-as-a-result-has-great-bargains, our two-year-old Samuel said, "That store has 'pretties.'" That my Facebook friends was the first "spoiled surprise purchase" of the 2009 Holiday Season.

Friday, November 13, 2009

Brownies, wine, and KU basketball... Could life get any better?

In a valiant effort to repair some broken ceramic salt & peppershakers, I inadvertently "Super Glued" my thumb and forefinger together. I briefly considered spending the remainder of the day giving everyone the "OK" sign with my newly redesigned left hand, until I finally broke down and followed the "In case of skin bonding..." directions on the back of the package.

A sign of a growing boy... This morning, I was enjoying my piping hot bowl of oatmeal. My two-year-old Samuel turned to me and said, "I can help you with that."

Psalm 110

¹⁻⁴ The Lord will bring my king victory over our foes.

⁵⁻⁷ The Lord is gonna shatter some heads.

Kiss Cookies

A molded cookie

3½ cups Flour
2 teaspoons Baking Soda
1 teaspoon Salt
1 cup Butter
1 cup Sugar
2/3 cup Powdered Sugar
1 cup Brown Sugar
2 Eggs
2 teaspoons Vanilla Extract
36 Hershey's Kiss candies

Preheat oven to 350 degrees.

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

Cream butter, powdered sugar, sugar, brown sugar, eggs, and vanilla extract.

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

Form into 1 inch balls.

Place a parchment paper lined cookie sheet.

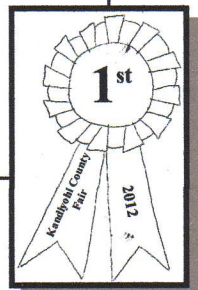
Bake 10 minutes.

Remove from oven and place a Hershey's Kiss candy in the center of each cookie.

Return to oven and bake for an additional 3 minutes.

Makes about 36 cookies.

Revised Source: "Chocolate Star Cookies" by Traci Wibeto. "Wallace Area (SD) Heritage Cookbook." Page 121. 1986.



Snow-Topped Chocolate Mountains

A molded cookie

"The Kiss in the middle makes this one a classic!"

1/3 cup Butter
2/3 cup Powdered Sugar
2 ounces Semisweet Chocolate, melted and cooled
1 teaspoon Vanilla Extract
1 1/4 cups Flour
2 Tablespoons Milk
24 Hershey's Kisses

Frosting Ingredients

2 Tablespoons Shortening
1/2 teaspoon Vanilla Extract
1/2 cup Powdered Sugar
1 Tablespoon Milk
3/4 cup Powdered Sugar

Preheat oven to 350 degrees.
Cream butter and gradually mix in powdered sugar.
Mix in melted chocolate and vanilla extract.
Gradually mix in flour.
Mix in milk.
Shape rounded teaspoons of dough around each Hershey's Kiss.
Place cookies pointed side up onto greased cookie sheets.
Bake 10 minutes or until the bottoms are lightly browned.
Cool.
Prepare frosting by mixing shortening and 1/2 teaspoon vanilla extract.
Gradually mix in 1/2 cup powdered sugar.
Mix in 1 tablespoon milk.
Gradually mix in 3/4 cup powdered sugar, until frosting is fluffy.
Top cooled cookies with frosting to make the appearance of snow-topped mountains.

Makes 24 cookies.

Revised Source: "Snow-Topped Chocolate Mountains." Better Homes & Gardens. "Cookies Cookies Cookies." Page 60. 1992.

Psalm 111

¹ I will praise the Lord.

²⁻⁹ The Lord has done some very good things.

¹⁰ Wisdom starts by following the Lord's commandments.

Dave Thoughts...

Saturday, November 14, 2009

Now I am officially eligible to join the "Old Men Who Should Not Have Access to Computers Club"... in preparing for a new work project, I cleaned out all of the old e-mails from my account... the problem is: I inadvertently deleted all of the new project's e-mails and attachments, instead... "Oops, my bad." says the Newly Minted Old Man.

Sunday, November 15, 2009

Food surprises: 5-year-old Jacob enjoys sushi, 11-month-old Ben likes beef brisquit, and 2-year-old Samuel actually touched a vegetable.

Monday, November 16, 2009

Time for a "Relationship Pop Quiz"... Yesterday, Charlene bought me a new turtleneck. This means: (A) I have an unsightly neck. (B) She thought that I would look good in it. (C) My wardrobe was pitiful and needed a change of direction. (D) Subliminally, Charlene was celebrating the end of NPR's pledge drive by dressing me like Carl Sagan. (E) All of the above... My guess is "E."

Psalm 112

¹⁻⁹ People who worship, love, obey, and revere the Lord will receive many blessings, their relationship with God will endure forever.

¹⁰ The wicked are in big trouble.

Psalm 113

¹⁻⁴ Praise the Lord, all the time!

⁵⁻⁹ The Lord makes all things possible.

Dave Thoughts...

Tuesday, November 17, 2009

A sure sign that the winter season is upon us... Your beagle returns from his trip outside with a fresh layer of snow on his back.

Wednesday, November 18, 2009

It does not look like a career as a food critic is in the cards for five-year-old Jacob... Typical Dinnertime Parental Question: "What did the 'steak fingers' taste like at school today for lunch?" Jacob's Answer: "Chicken."

Thursday, November 19, 2009

Since we already have a Snoopy (Jasper, our beagle) and Linus (two-year-old Samuel with his thumb in his mouth and his blue blanket)... I need to ensure that I end up as Charles Schultz and not Charlie Brown.

Friday, November 20, 2009

The following is a message from our sponsor: "We are the Vomit Rapid Response Team! We have been meeting all of your child vomit remediation needs, since 2003. Last night's pizza? No problem! 2AM? Not an issue! In your bed? Nothing stops the Vomit Rapid Response Team! Just be thankful that your computer monitor does not have a 'scratch and sniff' option."

Psalm 114

¹⁻⁴ The Lord used nature as his tool and delivered his people from Egypt.

⁵⁻⁸ All the earth trembles at the presence of God, who can make anything happen.

Surprise Snowballs

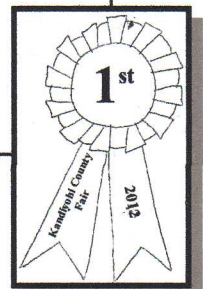
A molded cookie

$\frac{3}{4}$ cup Butter
 $\frac{1}{2}$ cup Sugar
 $\frac{1}{4}$ teaspoon Salt
1 Egg
 $\frac{1}{2}$ teaspoon Vanilla Extract
 $1\frac{1}{4}$ cups Flour
Jelly Beans
 $\frac{3}{4}$ cup Powdered Sugar

Preheat oven to 350 degrees.
Cream butter and mix in sugar and salt, until fluffy.
Mix in egg and vanilla extract.
Gradually mix in flour.
Shape dough into 1 inch balls.
Press a jelly bean into the center of each dough ball and shape the dough around it.
Place dough balls onto parchment paper lined cookie sheets.
Bake 15 minutes or until edges are lightly browned.
Cool slightly.
Roll cookies, while still warm, in powdered sugar, until completely covered.
Cool on wire racks.
When cool, shake some additional powdered sugar over the cookies.

Makes 36 cookies.

Revised Source: "Surprise Snowballs." Better Homes & Gardens. "Cookies Cookies Cookies." Page 63. 1992.



Pizzelles

A molded cookie

6 Eggs
¼ cup Vegetable Oil
¼ cup Butter
1½ cups Sugar
¼ cup Shortening
2 teaspoons Baking Powder
¼ teaspoon Salt
1½ teaspoons Anise Extract
2½ cups Flour

Preheat Pizzelle iron.

One at a time, mix the ingredients together.
Use cooking spray to coat the Pizzelle iron's
cooking surfaces.

Drop a large teaspoon of batter into the cen-
ter of each Pizzelle iron cookie mold.
Close lid and cook for 25 seconds or until
lightly brown.
Cool on wire racks.

Makes 72 pizzelles.

Note: this recipe requires a Pizzelle iron.

Revised Source: toastmaster recipe from
the instructions within their Pizzelle iron.

Psalm 115

¹⁻² Lord, you are good and other nations should not
question your love.

³⁻⁸ Lord, you are all powerful, unlike idols that just
sit around and collect dust.

⁹⁻¹⁵ The Lord will protect and bless the faithful.

¹⁶⁻¹⁸ Praise the Lord forevermore!

Dave Thoughts...

Saturday, November 21, 2009

I can only see three possible outcomes for my wife
nicknaming our redheaded 11-month-old "Lil'
Red"... a lifetime of resentment, an eventual gradua-
tion to "Big Red" status, or perhaps both.

Sunday, November 22, 2009

We interrupt this regularly scheduled Facebook
Status to bring you a baby update... Earlier today,
11-month-old Ben said his first confirmed word...
Drum roll, please... "Dog."

Monday, November 23, 2009

Recently, we were giving five-year-old Jacob a lec-
ture about talking back. His two-year-old brother
Sam added, "You should 'talk forwards,' Jacob."
Annoyed at his brother's unsolicited input, Jacob,
asked, "What is 'talking forwards?'" Sam thought-
fully replied, "Thank you and please."

Psalm 116

¹⁻² I will praise the Lord, because I prayed and he lis-
tened.

³⁻¹¹ I prayed and the Lord saved me from death.

¹²⁻¹⁹ I will visit the Temple and proclaim what the
Lord has done for me.

Psalm 117

Praise the Lord, who is faithful and loving!

Dave Thoughts...

Tuesday, November 24, 2009

2-year-old Sam goes to a pre-school with a sand playground. Today, before getting in the car, I took off Sam's shoe and grabbed his foot to clean off the sand. Upon touching his foot, Sam yelled, "You're hurting me!" Shocked, I looked at him and said, "I'm just cleaning your sock." He responded in a hushed tone, "I'm just kidding." I hope that he passes along the same story when Child & Welfare Services calls.

A history lesson and a call to action... In 1954, the Federal Government created the Pumpkin In Emergencies Supply (PIES) to address the need for fresh pumpkin pie in the event of nuclear winter. The PIES are located in an underground military facility near Wilkes-Barre, PA. With the nation in the grips of its worst canned pumpkin shortage ever, I call on Congress to release the PIES.

Wednesday, November 25, 2009

You know that you have Thanksgiving on the brain, when even reports from Afghanistan have you thinking about the turkey... "Kabul, Kabul"... This bad pun was brought to you today by www.iaintgotanythingelseleftinthetank.com

Psalm 118

¹⁻⁴ Everybody sing, "The Lord's love is forever!"

⁵⁻¹⁸ I asked for help and the Lord saved me. With the Lord by my side, I have nothing to fear.

¹⁹⁻²⁹ I give thanks to the Lord, who saves and loves me. Please, continue to bless us.

Chocolate Krumkake

A molded cookie

4 Eggs

1 cup, plus 3 Tablespoons Sugar

½ cup Butter, melted and cooled

½ teaspoon Vanilla Extract

½ teaspoon Cardamom Seed

1½ cups Flour

3 Tablespoons Baking Cocoa

2 Tablespoons Corn Starch

Preheat Krumkake iron.

Mix eggs and sugar together, but do not over beat.

Mix in butter, vanilla extract, and cardamom seed. Set aside.

Combine flour, baking cocoa, and corn starch.

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

Coat the Krumkake iron's cooking surface with cooking spray.

Place 1 inch balls of batter on Krumkake iron.

Cook for 30 seconds.

Cool on wire racks.

Makes 60 cookies.

Revised Source: Charlene's wonderful aunt, Gail Bruflat.

Note: this recipe requires a Krumkake iron.

The Making of a "Sorta Psalm"

Polvorones (a.k.a. Mexican Wedding Cookies)

A molded cookie

2 cups Flour
½ cup Powdered Sugar
Pinch of Salt
1 teaspoon Vanilla Extract
1 cup Butter
Colored chocolate sprinkles

Preheat oven to 350 degrees.
Mix the flour, sugar, and salt together.
Stir in the vanilla.
Cut in the butter, until it forms a ball.
Shape the dough into 28 patties.
Press each patty into a dish of chocolate sprinkles, in order to cover the top of each cookie.
Place on a parchment lined cookie sheet.
Bake for 14 minutes or until the cookies are delicately brown.

Makes about 28 cookies.

Revised Source: "The Complete Book of Mexican Cooking" by Elizabeth Lambert Ortiz. "pastelitos de boda (Bride's Cookies)". 1967. Page 295.

Psalm 119

Initial attempt at a "Sorta Psalm" for Psalm 119
(still too long... i.e. over 420 characters)

- 1-16 You will be happy, when you follow the law of the Lord.
- 17-40 Help me keep and better understand the law.
- 41-72 I will keep the law, as the Lord keeps his word.
- 73-88 Please, deliver me from bad times, as I strive to better learn your word.
- 89-104 I love your eternal word!
- 105-120 I will cling to the Lord's word and reject the wicked.
- 121-144 Save me from evil, so that I may delight in your law.
- 145-176 Oh, how I love your word. Please, rescue me from my oppressors.

Use
Study
Bible
to
shorten
text

Further
shorten
text

Psalm 119

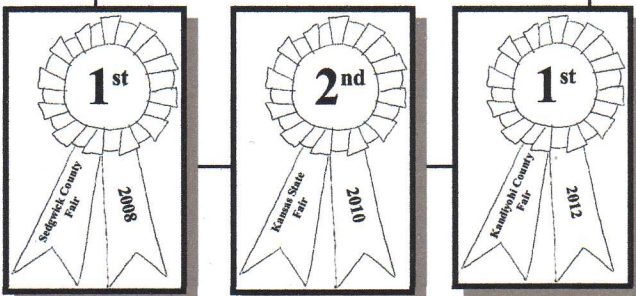
A "Mini" Version of Psalm 119

- 1-96 Blah, blah, blah.
- 97 I love the Lord's law! I will meditate on it all day.
- 98-176 Blah, blah, blah.

Editor's Note: I am sorry, but at 176 verses (longer than many books in the Bible), this psalm takes a serious commitment. Perhaps that is the point of the psalmist :-)

Psalm 119

- 1-88 I will happily keep the law, as I strive to better learn the Lord's commandments.
- 89-176 I love the word of the Lord and I plead for rescue from the wicked.



Psalm 120

¹⁻⁴ Lord, deliver me from the midst of liars.

⁵⁻⁷ I am one lonely dude. I am a peace lover, who lives far away in a land filled with those who love war.

Dave Thoughts...

Thursday, November 26, 2009

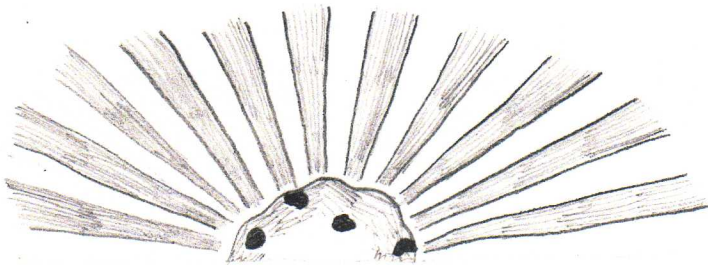
Six years ago today, in the early morning hours, I held in my arms our newborn son. It was by far the most awe-inspiring experience of my life. I will never be able to thank God enough for the astonishing ways in which our beloved Jacob has changed my life.

Psalm 121

Who will help me during my travels?

The Lord, that's who.

The Lord will always watch over you.



Psalm 122

Originally titled "My Kind of Town (Jerusalem Is)"

¹⁻⁵ O, how I love Jerusalem, my favorite place to give thanks.

⁶⁻⁹ Pray for peace in Jerusalem.

Spritz Cookies

A molded cookie

"I love this recipe. A little green food coloring, plus a triangle insert for your cookie press, and... Presto! You have yourself bit-sized Christmas trees."

1 cup Shortening
 $\frac{3}{4}$ cup Sugar
1 Egg
1 teaspoon Lemon Extract
 $\frac{2}{4}$ cup Flour
 $\frac{1}{2}$ teaspoon Baking Powder
 $\frac{1}{4}$ teaspoon Salt

Preheat oven to 400 degrees.
Cream shortening.
Gradually mix in the sugar.
Mix in the egg and lemon extract. Set aside.

Combine the flour, baking powder, and salt.
Gradually mix the "flour mixture" into the "shortening mixture."

Form by sending dough through a cookie press to create your desired shapes on parchment paper lined cookie sheets.

Bake 10 minutes.

Note: this recipe requires a cookie press.

Revised Source: perhaps, the best cookie baker that the world has ever known, Grandma Franck.

Hamentaschen

A molded cookie

“Based on the villain's hat in the Book of Esther, this cookie is sure to impress the folks at Church Coffee Hour.”

- 2/3 cup Butter
- 1/2 cup Sugar
- 1 Egg
- 1/4 cup Orange Juice, smooth, not pulpy
- 1 cup Flour
- 1 cup Wheat Flour
- 2 teaspoons Baking Powder
- Apricot Preserves

Mix butter and sugar.

Mix in egg.

Mix in orange juice.

Mix in flour, 1/2 cup at a time, alternating white and wheat, and blending thoroughly between each. Add the baking powder with the last half cup of flour.

Refrigerate the dough for at least four hours.

Preheat oven to 350 degrees.

Roll as thin as possible, without holes.

Cut out 3-inch circles.

Put a dollop of filling in the middle of each circle.

Fold up the sides to make a triangle, folding the last corner under the starting point, so that each side has a corner that folds over and a corner that folds under. Folding in this "pinwheel" style will reduce the likelihood of a side falling open while cooking.

Bake 17 minutes or until golden brown, but before the filling bubbles over. Also, make sure that the bottoms of the cookies do not burn.

Makes about 20 cookies.

Revised Source: “Judaism 101: Purim.”
www.jewfaq.org

Psalm 123

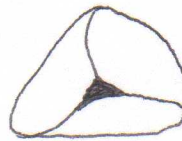
¹⁻² Our eyes turn to the Lord for help.

³⁻⁴ Have mercy on us, for we have been kicked around long enough.

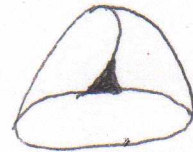
How to Fold a Hamentaschen



**Nice
Clockwise
Fold**



**Nice
Counter
Clockwise
Fold**



**Stop the
Folding!
The bottom
will open
while
baking.**

Revised Source: “Judaism 101: Purim.” www.jewfaq.org

Dave Thoughts...

Thursday, November 26, 2009

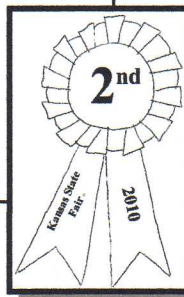
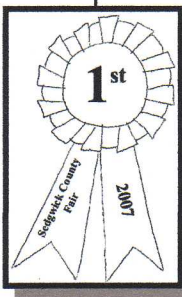
Today, I am thankful for my Facebook friends, who permit my daily venting of goofiness, which allows me interact with the general public in a relatively normal state the remainder of the day.

Psalm 124

¹⁻⁵ If the Lord had not been with us, we would have been goners.

⁶⁻⁷ We have escaped, because of the Lord.

⁸ Our helper is the Lord of all creation.



Psalm 125

¹⁻³ The Lord will protect his people.

⁴⁻⁵ The good will be rewarded, while the bad will be removed.

Dave Thoughts...

Friday, November 27, 2009

Three things that I realized during Thanksgiving 2009...

- 1) Giblets look nasty.
- 2) At least one of my boys freak out anytime we have guests.
- 3) Eggnog and pumpkin pie make a fine combo.

Saturday, November 28, 2009

Dave's Bad Poetry Diversion Excursion
"Bumbled Black Friday"

Good intentions

Alarm set for 3:45AM

Did not work

Embarassing 7:15AM JCP arrival

Lucky to get free snow globe

Short check out line in draperies

Miscalculated number of \$15 Radio Shack web cams needed

Two greedy people in front of me at Target took last three \$47 portable DVD players

Must buy a new alarm for next year

Sunday, November 29, 2009

Attention Animal Lovers: for a limited time, the Paulsen house features the rare "purple snout beagle"... needless to say that grape juice is no longer allowed in the exhibit area.

Psalm 126

¹⁻³ Lord, you have done great things for us and other nations have taken notice.

⁴⁻⁶ You have turned our tears into shouts of joy.

Linzer Cookies

A rolled cookie

- ½ cup Butter
- ½ cup Sugar
- 1 Egg Yolk
- 1 teaspoon Lemon Zest, finely grated
- ¾ teaspoon Clear Vanilla Extract
- ¼ teaspoon Almond Extract
- 1 cup Flour
- ½ teaspoon Cinnamon
- ¼ teaspoon Salt
- ¼ cup Seedless Raspberry Preserves

Cream the butter.

Mix in the sugar.

Mix in the egg yolk, lemon zest, clear vanilla extract, and almond extract until blended. Set aside.

Combine flour, cinnamon, and salt.

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

The dough should be soft.

Divide the dough into 4 equal portions and wrap each in plastic wrap.

Refrigerate for at least one hour.

Preheat oven to 350 degrees.

Remove 1 portion of dough at a time from the refrigerator, place between 2 sheets of waxed paper, and roll out ¼ inch thick.

Using a cookie cutter about 2½ inches in diameter, cut out the cookies.

Cut a hole in the center of half of the cookies with a 1¼ inch cutter.

If the dough is too sticky to roll out, set it in the freezer for a few minutes.

Using a spatula, carefully transfer the cookies to parchment paper covered cookie sheets.

Bake 12 minutes or until firm to the touch.

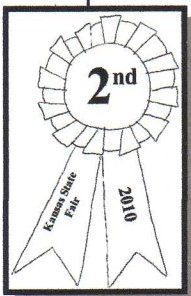
Cool completely.

To assemble, spread the solid cookie dough cut-outs with about 1 teaspoon of raspberry preserves to within about ¼ inch of the edges.

Top the solid cookies with the cutout cookies.

Makes about 12 cookies.

Revised Source: Williams-Sonoma "Cookies". Recipes by Marie Simmons. "Linzer Cookies". 2002. Page 22.



French Madeleines

A molded cookie

“Can this be too good to be true? An elegant cookie that is perfect for breakfast. Don't doubt it; just enjoy it.”

2 Eggs
2 Egg Yolks
¾ cup Sugar
1 teaspoon Vanilla Extract
Zest from ½ of a Lemon, grated
1¼ cups Cake Flour
¼ teaspoon Baking Powder
¼ teaspoon Salt
½ cup Butter, melted and cooled
Powdered Sugar for coating.

Preheat oven to 375 degrees.

Grease a 12-mold madeleine pan with butter and dust with flour.

Mix together the eggs, egg yolks, and sugar, until light and fluffy.

Mix in the vanilla extract and lemon zest. Set aside.

Combine the cake flour, baking powder, and salt.

Gradually fold the “cake flour mixture” into the “egg mixture.”

Fold in the melted butter, until well combined.

Drop by tablespoons into the madeleine molds. Each mold will be about ¾ full.

Bake 15 minutes or until golden brown and springy to the touch.

Immediately turn the mold onto a wire rack. If necessary, use a knife to gently free to cookies from their molds.

Wash, grease and flour pan.

Repeat with remaining batter.

Cool completely.

If desired, sprinkle cooled madeleines with powdered sugar.

Makes 24 madeleines.

Note: this recipe requires a “Madeleine Pan,” which molds the cookie batter into “shells.”

Revised Source: Williams-Sonoma “Cookies.” Recipes by Marie Simmons. 2002. Page 21.

Psalm 127

¹⁻² Unless the Lord is with you, your work will be in vain and you will suffer many sleepless nights.

³⁻⁵ If you have lots of sons rejoice, because they will be of use to you.

Dave Thoughts...

Monday, November 30, 2009

Perhaps it was my .091 batting average in high school or my inability to throw a baseball three times without my arm getting sore, but nothing makes this 37-year-old man act like a giddy child as much as meeting a Major League Baseball player... in yesterday's case, Wichita resident and Chicago Cubs backup catcher Koyie Hill.

Tuesday, December 1, 2009

Introducing the “Law of Paulsen Boy Object Interaction” – take any object (a matchstick, toaster, pillow, anything) and place it in a room with a Paulsen boy and only three outcomes are possible: 1) the object is altered (i.e. dismantled, destroyed, or relocated), 2) the boy will run and fall headfirst into the object, or 3) the object will be used to terrorize a Paulsen brother.

Psalm 128

¹⁻⁴ If you want a good reputation and a happy home, pursue the proper relationship with the Lord.

⁵⁻⁶ May those who have a proper relationship with the Lord be blessed and live a long lives.

Psalm 129

¹⁻⁴ Our enemies have been after us, since I was just a lad.

⁵⁻⁸ Let those who hate us be put to shame. Withhold your blessings from them and make them as worthless as dead grass.

Dave Thoughts...

Wednesday, December 2, 2009

Sadly, if last night's trip to the gym had an official name, it would have been the "Run-a-5k-Now-or-Purchase-Larger-Pants-Challenge."

Thursday, December 3, 2009

The following is an example of when it is best to question authority... In a moment of bedtime preparation chaos, I ordered six-year-old Jacob to "Get into the potty!" (a confused hybrid of "Get into the bath" and "Go potty")... Thankfully, he refused.

Friday, December 4, 2009

It is only a matter of time until I mistake the glue stick on our messy dresser for my chap stick.

Psalm 130

¹⁻⁴ Lord, I am a screw up and I will always be a screw up. If it was not for your forgiveness, I would be in deep trouble.

⁵⁻⁶ The morning sun reminds me of the Lord's forgiveness.

⁷⁻⁸ The people of Israel have sinned plenty, but the Lord's love will save them.

Orange Chocolate Chip Madeleines

A molded cookie

"In addition to wine, fries, and the bikini, another reason to thank the French."

2 cups Flour
1 cup Semisweet Chocolate Chips
4 Eggs
1 cup Sugar
1 teaspoon Orange Extract
1 teaspoon Vanilla Extract
2 tablespoons Orange Peel, grated
1 cup Butter, melted and cooled
1/3 cup Semisweet Chocolate Chips

Preheat oven to 350 degrees.

Grease and flour a madeleine baking pan.

Combine flour and 1 cup chocolate chips. Set aside.

Mix eggs, sugar, orange extract, vanilla extract, and orange peel, until light in color.

Fold "flour mixture" and butter alternately into the "egg mixture," beginning and ending with flour mixture.

Spoon batter by tablespoon into each prepared mold.

Bake 10 minutes or until wooden pick inserted in center comes out clean.

Cool in pan for 1 minute.

With the tip of a knife, gently release the madeleines onto wire racks to cool completely.

Wash, grease and flour pan.

Repeat with remaining batter.

Melt the remaining 1/3 cup chocolate chips, cool slightly, and pour into a high quality sandwich bag.

Cut a small hole in a corner of the bag; squeeze to drizzle chocolate over madeleines.

Allow chocolate to cool and set before serving.

Makes 30 madeleines.

Note: this recipe requires a "Madeleine Pan," which molds the cookie batter into "shells."

Revised Source: "Chocolate Chip Shells." Nestle Toll House "VeryBestBaking.com."

Candy Cane Biscotti

A molded cookie

2/3 cup Butter
1 1/3 cups Sugar
1 Tablespoon Baking Powder
1/4 teaspoon Salt
4 Eggs
1/2 teaspoon Peppermint Extract
4/4 cups Flour
1 cup Candy Canes (or Peppermint Candies), coarsely chopped
Red Food Coloring

Icing Ingredients

2 cups Powdered Sugar
1 tablespoon Peppermint Schnapps
2 tablespoon Peppermint Schnapps

Topping Ingredients

Candy Canes (or Peppermint Candies), coarsely chopped

Preheat oven to 375 degrees.

Cream butter.

Mix in sugar, baking powder, and salt, until combined.

Mix in eggs and peppermint extract, until combined.

Gradually mix in flour.

Stir in 1 cup of coarsely chopped peppermint candy canes.

Divide dough in half.

Tint one portion of the dough with red food coloring.

Divide each half of the dough into three portions.

On a lightly floured surface, roll each portion into a 14-inch-long rope.

On a parchment paper lined baking sheet, place a rope of each color side by side.

Twist pairs of ropes around each other several times.

Flatten twists until 2 inches wide. Place about 4 inches apart on baking sheet.

Bake 20 minutes or until light brown and tops are cracked.

Cool completely on baking sheet on a wire rack.

Reduce oven temperature to 300 degrees.

Transfer twists to a cutting board.

Using a serrated knife, cut twists diagonally into 1/2 inch slices.

Place slices, cut sides down, on parchment paper lined baking sheets.

Bake 10 minutes.

Turn slices over.

Bake 10 minutes more or until slices are dry.

Transfer biscotti to a wire rack and let cool completely.

Prepare icing by stirring together 2 cups powdered sugar and 1 tablespoon peppermint schnapps until smooth.

Add enough additional peppermint schnapps (about 2 tablespoons) to make an icing of drizzling consistency.

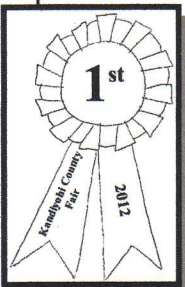
Drizzle cooled biscotti with peppermint icing.

Sprinkle with topping of additional chopped candy canes.

Let stand until set.

Makes 72 biscotti.

Revised Source: "Better Homes and Gardens – The Ultimate Cookie Book". 2007. "Peppermint-Twist Biscotti". Page 422.



Psalm 131

The "Sweet Child 'o Mine" Psalm

¹⁻² O Lord, I have humbled myself and now my soul finds the comfort of a child with their mother.

³ O Israel, always hope in the Lord.

Dave Thoughts...

Saturday, December 5, 2009

Must... resist... temptation... Must... not... eat... all... of... the... Chex Mix...

Sunday, December 6, 2009

Baseball Winter Pleasure: trade talks and potential 5th starter debates... Baseball Winter Pain: trying to explain the nuances of arbitration to a 6-year-old.

Psalm 132

¹⁻¹⁰ David found a place for the Lord to stay and a home for the ark.

¹¹⁻¹⁸ David's descendents shall be kings and Zion shall be home to the Lord. The Lord shall bless both the priests and the poor of Zion.

Psalm 133

¹ It is so nice, when God's people live in the same land.

²⁻³ It is like a welcoming oil shower or morning dew on a mountain. This is where the Lord provides his eternal blessing.

Dave Thoughts...

Tuesday, December 8, 2009

Hell hath no fury like a 2-year-old without a nap.

Wednesday, December 9, 2009

Ah, birthday time in the Paulsen house... presents, cake, and the crying that comes with immunization shots at the pediatrician's office.

Dave's Bad Poetry Diversion Excursion
"Farewell my dear friend... the Gillett Sensor Razor"

You saved my face from many attempts to grow facial hair

You valiantly survived the fall off the bathroom counter

You fought on long after your post could barely hold the razor steady

You will survive in my memory, while I enjoy the Gillett Fusion Power's decade of shaving advancement

Psalm 134

¹⁻² Come on, night owls. Let's go praise the Lord!

³ May the creator of all things bless you.

White Chocolate Cranberry Biscotti

A molded cookie¹

"Grab a latte, sit back, and dunk one of these tasty bad boys."

2 cups Flour
1½ teaspoons Baking Powder
¼ teaspoon Salt
½ cup Butter
½ cup Sugar
2 Eggs
1 teaspoon Vanilla Extract
1 package (12 ounces) White Chocolate Chips, divided
½ cup Craisins

Preheat oven to 325 degrees.
Mix flour, baking powder, and salt. Set aside.
Cream butter and sugar, until light and fluffy.
Mix in eggs and vanilla extract.
Gradually mix the "flour mixture" into the "butter mixture," until well blended.
Stir in ½ cups of white chocolate chips.
Stir in Craisins.
Divide dough in half.
On a floured board, shape each half into a 14"x1½" log.
Place, 2 inches apart, on a parchment paper lined cookie sheet.
Bake 25 minutes or until lightly browned.
Cool on cookie sheet 15 minutes.
Place logs on cutting board.
Cut with serrated knife into ¾ inch thick diagonal slices.
Place cut sides down, ½ inch apart, on cookie sheet.
Bake an additional 10 minutes or until slightly dry, turning over after 5 minutes.
Remove to wire racks and cool completely.
Melt remaining white chocolate.
Drizzle over biscotti.
Let stand until chocolate is firm.

Makes 36 biscotti.

Revised Source: "Chocolate Chunk Cranberry Biscotti." "The Cookie Bible" by Publications International, Ltd. 2004. Page 99.

Espresso Biscotti

A molded cookie

“Ladies and gentlemen, grab your coffee cups!”

5 Tablespoons Espresso Coffee Beans
2 1/3 cups Flour
2 teaspoons Baking Powder
1/2 teaspoon Salt
1/2 cup Butter, cut up
1 cup Sugar
3 Eggs, lightly beaten
1/2 cup Strong Coffee
1 Tablespoon Cocoa Powder
1/8 teaspoon Cinnamon

Preheat oven to 350 degrees.

Coarsely grind 2 tablespoons of espresso coffee beans in a bean grinder. Set aside.

Grind the remaining 3 tablespoons of espresso coffee beans, until very fine. Set aside.

Combine the flour, baking powder, and salt.

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

Mix in the 5 tablespoons of espresso bean, sugar, eggs, and strong coffee to form a stiff dough.

Divide the dough in three equal parts.

On parchment paper lined cookie sheets, form into three logs 2 inches wide, flatten slightly, and place 2 inches apart.

Sprinkle each log with cocoa powder and cinnamon.

Bake 25 minutes or until firm to the touch.

Cool for 15 minutes on the pan, placed on a wire rack.

Transfer each log to a cutting board.

Lower the oven temperature to 300 degrees.

Cut the logs on a diagonal into 1 inch slices.

Arrange slices cut-side up on parchment paper lined cookie sheets and bake for an additional 15 minutes or until golden and toasted.

Cool biscotti completely on wire racks.

Make 40 biscotti.

Revised Source: “Espresso Biscotti.”
Reader's Digest “Cookies.” 2004. Page 274.

Psalm 135

¹⁻⁷ Everyone praise the Lord, who commands all of creation.

⁸⁻¹² The Lord performed great acts to rescue his people from Egypt and bring them to the promised land.

¹³⁻¹⁸ The Lord is forever and helps his people. Idols of silver and gold are worthless and people who worship them are fools.

¹⁹⁻²¹ Everyone bless and praise the Lord!

Dave Thoughts...

Thursday, December 10, 2009

Reason No. 3,287 that “I could not survive in the private sector.” – My Recent Entrepreneurial Brainstorm... “Lego Coasters”

Friday, December 11, 2009

Non-washable crayons should be designated WMDs.

While debating which gene pool generated 2-year-old Samuel doing a shirtless silly dance, Charlene declared, “That is Paulsen, straight up.”

Psalm 136

¹⁻³ Give thanks to the Lord. His love is forever.

⁴⁻⁹ The Lord created the heavens and the earth. His love is forever.

¹⁰⁻²⁵ The Lord rescued his people from Egypt and gave them the promised land. His love is forever.

²⁶ Give thanks to God. Did I mention that his love is forever?

Psalm 137

¹⁻⁴ Our captors removed us from Jerusalem and mock us in Babylon.

⁵⁻⁶ Lord, if I forget you, punish me and make it impossible for me to play my beloved harp.

⁷⁻⁹ My captors destroyed Jerusalem. We'll all be happy when they are paid back and none of them are spared, not even their children.

Dave Thoughts...

Sunday, December 13, 2009

Earlier tonight, I was humbled... for the first time in my memory, I was too full to accept seconds of ice cream. Beware; it may be a sign of the end times.

Monday, December 14, 2009

I must admit that I was extremely proud, when I "fixed" my son's spiral notebook with duct tape.

Psalm 138

¹⁻³ I will thank the Lord, who has answered my prayers and strengthened my soul.

⁴⁻⁶ All kings shall praise the Lord, who helps the powerless.

⁷⁻⁸ Lord, you will protect me from my enemies and fulfill my life's purpose. Don't let me down.

Fortune Cookies

A molded cookie

"Give this treat a Biblical flair by adding a verse from Proverbs, as its fortune."

2 Egg Whites
½ teaspoon Clear Vanilla Extract
½ teaspoon Almond Extract
3 Tablespoons Vegetable Oil
8 Tablespoons Flour
1½ teaspoons Cornstarch
¼ teaspoon Salt
8 Tablespoons Sugar
3 teaspoons Water

Write fortunes on pieces of paper that are 3½ inches long by ½ inch wide.

Preheat oven to 300 degrees.

Grease a cookie sheet.

Lightly beat the egg white, vanilla extract, almond extract, and vegetable oil, until frothy, but not stiff. Set aside.

Combine the flour, cornstarch, salt, and sugar.

Stir the water into the "flour mixture."

Gradually add the "flour mixture" into the "egg white mixture" and stir until you have a smooth batter.

The batter should not be runny, but should drop easily off a wooden spoon.

Place a level tablespoon of batter onto the cookie sheet, then repeat with another level tablespoon of batter, and space the two droppings of batter at least 3 inches apart.

Gently tilt the baking sheet back and forth and from side to side so that each tablespoon of batter forms into a circle 4 inches in diameter.

Bake, two cookies at a time, for 14 minutes, until the outer ½ inch of each cookie turns golden brown and they are easy to remove from the baking sheet with a metal spatula.

While wearing cotton gloves (imagine the gloves a butler would wear) and working quickly, remove the cookie with the metal spatula and flip it over in your hand.

Place a fortune in the middle of a cookie.

To form the fortune cookie shape, fold the cookie in half, then gently pull the edges downward over the rim of a glass.

Place the finished cookie in the cup of a muffin tin, so that it keeps its shape.

Repeat for the second cookie.

Makes about 10 cookies.

Revised Source: "Fortune Cookie Recipe" by Rhonda Parkinson. chinesefood.about.com.

“Wait Till Next Year” Meringues

A drop cookie

“It is hard to beat a cookie for breakfast on New Year’s Day morning.”

2 Egg Whites
2/3 cup Sugar
1 teaspoon Clear Vanilla Extract
¾ cup Mini Semisweet Chocolate Chips

Preheat oven to 350 degrees.
Beat egg whites until frothy. Then beat them some more, just to make sure.
Gradually mix in sugar.
Mix in clear vanilla extract.
Continue to beat until very stiff with a spoon.
Stir in mini semisweet chocolate chips.
Drop by teaspoon onto foil lined cookie sheet.
Place in oven on New Year's Eve.
Close oven door tightly.
Turn off oven.
Leave cookies in oven overnight.
Enjoy a delicious meringue for breakfast on New Year's Day.

Makes 18 cookies.

Revised Source: “Forgotten Cookies” by Andrea, Kristye, and Shelbye Rains from “2000 Potatoes, Bread, and Milk – Good Food.” Zaugg family cookbook. 2000. Page 113.

Psalm 139

1-6 O Lord, you know all of my thoughts and actions.

7-12 You are everywhere and everywhere you will guard me.

13-18 You made me and gave me life. You are amazing beyond comprehension.

19-24 O God, kill the wicked. I hate them and do not want any part of them.

Dave Thoughts...

Tuesday, December 15, 2009

This morning, I realized that every room in the house is in some state of dishevelment. Sadly, the only realistic option is to abandon ship.

You may be kind of nasty; you may have a bitter flavor; you may even taste a bit like cough syrup, but I still love you black licorice.

Thursday, December 17, 2009

I am strangely pleased that “Brown Sugar” by the Rolling Stones (an edited version) has become our family’s baking anthem.

Friday, December 18, 2009

Consider this as one man’s plea to please, use the Federal stimulus funds to clean and modernize the rest areas along America’s highways.

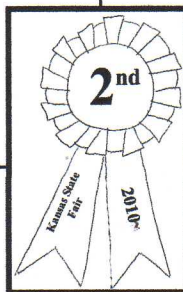
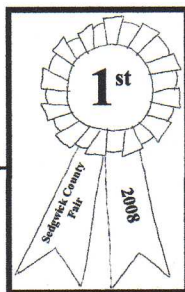
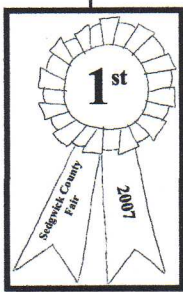
Psalm 140

1-5 O Lord, save me from the nasty people, who wish me harm.

6-11 I pray Lord that you are on my side and will let my enemies suffer horrible pain.

12-13 Surely, you provide justice for the needy.

Page 70



Psalm 141

¹⁻⁴ Lord, hear my prayer and stop me from saying anything bad.

⁵⁻⁷ Keep me from hanging out with the wicked, who will suffer horrible deaths.

⁸⁻¹⁰ Save me from the traps set by evildoers. Let the evildoers be captured in the nets they prepared for me.

Dave Thoughts...

Saturday, December 19, 2009

Of our three boys, we have one herbivore, one carnivore, and one bananavore.

Sunday, December 20, 2009

Perhaps this is the year that I will finally write my epic analysis of the television special "Frosty the Snowman," which clarifies that it is actually an elaborate attempt to repackage the story of Jesus. Come to think of it, I should pitch the idea to Dan Brown.

Monday, December 21, 2009

I am almost too stunned to type... I just saw one-year-old Ben actually playing with a toy appropriate for his age!

Baseball Off-Season Pleasure: watching your 6-year-old move his Roy Halladay baseball cards from behind the Blue Jays tab to behind the Phillies tab... Baseball Off-Season Pain: realizing that no Carlos Silva cards have been recently made to move behind the Cubs tab.

Psalm 142

¹⁻⁶ I cry to the Lord for help. A trap has been hidden for me and I have nowhere left to turn.

⁷ Save me, so I may sing your praises. Soon good people will surround me.

Bisquick Chocolate Pudding Cookies

A molded cookie

1 cup Bisquick Baking Mix
1 package (4 ounces) Chocolate Pudding Mix (can substitute vanilla or lemon pudding mix)
1 Egg, lightly beaten
¼ cup Vegetable Oil
Sugar

Preheat oven to 350 degrees.

Stir together the baking and pudding mixes.

Mix in the egg and vegetable oil, until well blended. The dough should be stiff.

Roll the cookie dough into 1 inch balls.

Dip a flat bottom glass into sugar and lightly press down onto each cookie.

Bake 10 minutes.

Makes 15 cookies.

Revised Source: "Easy Pudding Cookies" by Miss Virginia Schuessler. I will always consider myself blessed to have called Miss Virginia my friend. She was truly a saint on Earth.

Maple Bacon Chocolate Chip Cookies

A molded cookie

"The fact that someone was brave enough to add bacon to a cookie makes this recipe worthy of a honorable mention. Overall the cookie tastes very good, once you overcome the fear of eating bacon on a cookie. The maple glaze really brings this recipe all together."

1 cup Butter
2/3 cup Brown Sugar
2/3 cup Sugar
1 teaspoon Almond Extract
1/2 teaspoon Vanilla Extract
2 Eggs
2 1/2 cups Flour
1 teaspoon Baking Soda
1/2 teaspoon Salt
2 cups Semisweet Chocolate Chips
2 cups (about 2 pounds) bacon, cooked until crispy and chopped into pieces.
Leave some longer "cookie length" pieces for placement on top of the glaze.

Maple Cinnamon Glaze Ingredients

2 cups Powdered Sugar
1 Tablespoon Maple Extract
1 teaspoon Vanilla Extract
1 teaspoon Cinnamon
3 Tablespoons Water

Cream the butter, brown sugar, and sugar.
Mix in the almond extract, vanilla extract, and eggs, one at a time. Set aside.
Combine the flour, baking soda, and salt.
Gradually mix the "flour mixture" into the "butter mixture." The dough will be a little soft.

Stir in the chocolate chips and the smaller chopped bacon pieces.
Wrap the dough in wax paper and refrigerate for one hour.
Preheat the oven to 350 degrees.
Place rounded tablespoons of dough, rolled into balls, on parchment paper lined cookie sheets.

Use your fingers to slightly flatten the dough balls, in the center.
Bake 10 minutes or until lightly golden brown.
Cool completely.
Stir together the ingredients for the "Maple Cinnamon Glaze," until it forms a thick glaze.
Top each cooled cookie with a small dollop of glaze.
Place one of the longer "cookie length" pieces of bacon on top of the wet glaze.
Allow cookies to completely set.

Makes... oh, I forget how many this recipe makes. Just give it a try.

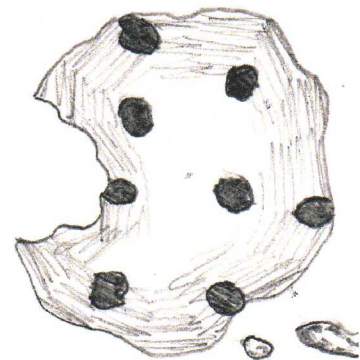
Revised Source: "Bacon Chocolate Chip Cookies w/ Maple Cinnamon Glaze" by Jesse on "Open Source Cook" at www.opensourcecook.com. Forwarded to me by my friend, Bill Crane, with special thanks to the master of cookie innovations, Gordon McCowey.

Psalm 143

¹⁻² Lord, even though I am not perfect (like everyone else), hear my prayer.

³⁻⁶ I remember old times, when my enemy was not crushing my spirit.

⁷⁻¹² Lord, I am fading fast. Please, save me and bring my enemies to ruin. Tell me what I need to do.



Psalm 144

¹⁻⁴ Lord, you are my strength and my mighty shield in battle.

⁵⁻¹¹ Come down, rescue me, and I'll sing to you on my gnarly ten-stringed harp.

¹²⁻¹⁵ Our people will be happy with many blessings, because the Lord is our God.

Psalm 145

¹⁻⁷ I will praise the Lord and tell of his wondrous deeds.

^{8-13a} The Lord is kind and loving. I will give thanks and tell of his power.

^{13b-20} The Lord cares for those who love him, but the wicked had better watch out.

²¹ I will praise the Lord forever.

Dave Thoughts...

Tuesday, December 22, 2009

I would like to thank the fine folks at the Children's Television Network for Cameron Diaz's guest appearance yesterday on Sesame Street. I believe that the "Word on the Street" was "hottie."

Wednesday, December 23, 2009

In a recent pack of football cards, entitled "Football Heroes," my 6-year-old received a card for the guitar player from the band "Black Sabbath" labeled "Guitar Hero." Not that I have a problem with product placement, but this seems to have gone a bit too far. Did I mention that I am typing this Status Update, while enjoying a delicious cup of piping hot coffee from www.macsjava.com?

Psalm 146

¹⁻⁴ Praise the Lord at all times. Do not put your trust in mortals.

⁵⁻⁹ The Lord helps those in need and, oh by the way, brings the wicked to ruin.

¹⁰ Praise the Lord, who will reign forever.

Waffle Cookies

A molded cookie

"Ever wanted to climb Mount Kilimanjaro or fly solo across the Atlantic? Well, the waffle cookie provides a similar experience of journey into the world's greatest challenges. I still prefer a regular batch of four dozen traditional chocolate chip cookies, but the process of making these large chocolate chip cookies provided a distinctive joy resulting from the struggle between human and cookie."

½ cup Butter, melted
½ cup, plus 2 Tablespoons, Brown Sugar
2 Eggs
1 teaspoon Vanilla Extract
¾ cup Flour
½ teaspoon Baking Soda
¼ teaspoon Salt
1½ cups Rolled Oats
1 cup Semisweet Chocolate Chips
Nonstick Cooking Spray

Heat the waffle iron.

Whisk the butter and brown sugar, until smooth. Whisk in the eggs and vanilla extract. Set aside. Combine the flour, baking soda, and salt. Gradually stir the "flour mixture" into the "butter mixture."

Stir in the oats and chocolate chips.

Grease the heated waffle iron with nonstick cooking spray.

Place a tablespoon of dough onto each waffle square.

Close the iron and cook for 90 seconds (1½ minutes) or until the cookies are set and beginning to brown.

Using a thin metal spatula, transfer the cookies to a wire rack to cool.

Spray the waffle iron with cooking spray, as necessary, and repeat the process for the remaining cookie dough.

Makes 24 cookies.

Revised Source: "Oatmeal-Chocolate Chip Waffle Cookies" by Lauren Chattman. "The Cooking." A special thank you to Gordon McCowey, the Thomas Edison of Cookies.

Chocolate No-Bake Cookies

A drop cookie

“Oven broken? No-Problem; No-Bake.”

¼ cup Cocoa Powder
½ cup Shortening
2 cups Sugar
1/8 teaspoon Salt
1 Tablespoon Vanilla Extract
½ cup Milk
3½ cups Quick Cooking Oats, placed in a large bowl

Boil the first six ingredients (everything, but the oats) together for 2 minutes, in a saucepan.

Pour the boiled ingredients over the oats and mix well.

Quickly drop by teaspoons onto waxed paper.

Let the cookies cool or place briefly in the refrigerator to accelerate the chilling.

Revised Source: “Chocolate No-Bake Cookies.” www.cooks.com.

Psalm 147

¹⁻⁶ Praise the Lord, who helps those in need and punishes the wicked.

⁷⁻¹⁰ Thank the Lord, who provides for people and animals.

¹¹ The Lord is happy, when we seek a proper relationship with him.

¹²⁻¹⁸ Praise the Lord, who is knowledgeable and powerful.

¹⁹⁻²⁰ Israel is special, because God gave it his laws.

Dave Thoughts...

Thursday, December 24, 2009

I have a feeling that Santa is going to need a lot of AA and AAA batteries for the Paulsen house.

Friday, December 25, 2009

The Cult of Snuggie... Resistance is Futile!

Warning... the Hot Wheels Super Jump Raceway does not come with safety glasses.

Saturday, December 26, 2009

In a fair and just world, I would have been rewarded yesterday with some college credit toward a Bachelor's Degree in Toy Assembly.

Psalm 148

¹⁻⁶ Angels, sun, moon, and stars praise the Lord of your creation!

⁷⁻¹² All the earth, from sea monsters to kings and everything in between, praise the Lord!

¹³⁻¹⁴ Praise the Lord! His glory is above all and he holds the people of Israel close.

Psalm 149

¹⁻⁵ Let's all bust out our tambourines and sing to the Lord.

⁶⁻⁹ Keep praising God, even while we take vengeance on the enemies from whom God rescued us.

Dave Thoughts...

Sunday, December 27, 2009

To borrow from an old billboard along the Pennsylvania Turnpike... "Mein Assëndraggen."

Monday, December 28, 2009

Early indication that 2-year-old Samuel will become a lawyer. Dave to Samuel, "Stop playing in Mommy and Daddy's closet." Smart-aleck Sam's response, "Don't talk with your mouth full." An obviously annoyed Dave displaying a wide open and empty mouth, "I don't have anything in my mouth." Sam's closing argument, "You have teeth and a tongue in your mouth."

Tuesday, December 29, 2009

Another sign that the Paulsen genes run a little too strong in the boys... the first thing that 6-year-old Jacob did in front of the newly installed webcam: shake his bottom in front of the camera.

Thursday, December 31, 2009

Year-End Paulsen House Conversation Summary... 70% two-year-old Sam... 20% six-year-old Jacob saying "Samuel interrupted me"... 5% Charlene responding to the boys expressing their affection for her... 4% Jasper the Beagle whining for food and barking to be let in... 3/4th of 1% one-year-old Ben, who only knows four words (Momma, Dadda, dog, and banana)... 1/4th of 1% Dave, who has given up trying.

Psalm 150

¹⁻² Praise the Lord in his sanctuary, because of his greatness!

³⁻⁶ Praise the Lord with whatever instrument you can find.

Chocolate Marshmallow Slice Cookies

A refrigerator cookie

"Here is a tasty no-bakè selection."

½ cup Butter, cut up
1 Tablespoon Dark Brown Sugar
1/3 cup Cocoa Powder
2 Tablespoons Light Corn Syrup
8 ounces Semisweet Chocolate, coarsely chopped
2 cups Mini Marshmallows, in a variety of colors and snipped
1 cup Raisins

Melt the butter, brown sugar, cocoa powder, and corn syrup, in a saucepan over low heat, until the sugar has dissolved completely. Set aside.

Melt the chocolate and stir into the "butter mixture."

Stir in the marshmallows and raisins. Spoon the cookie dough onto the center of a 8-inch square piece of plastic wrap.

Roll the dough to form a cylinder.

Place in the refrigerator for four hours or until firm.

Cut chilled dough into round cookies.

Makes 25 cookies.

Revised Source: "Chocolate Marshmallow Slice." "Cookies" by Zak Books.

The Great (Alphabetical) Cookie Index

Adam Eatin' Cookies (drop)... Page 12
Apricot Bars (bar)... Page 40
Barley Chocolate Chip Cookies (drop)... Page 1
Big Chocolate Chip Cookie (bar)... Page 6
Big Snickerdoodles (molded)... Page 21
Bisquick Chocolate Pudding Cookies (molded)...
Page 71
Blueberry Spirals (refrigerator)... Page 41
Brownie Cookies (drop)... Page 7
Candy Cane Biscotti (molded)... Page 66
Carrot and Zucchini Bars (bar)... Page 39
Cherry Pie Bars (bar)... Page 42
Chocolate Crinkles (molded)... Page 10
Chocolate Krumkake (molded)... Page 59
Chocolate Marshmallow Slice Cookies
(refrigerator)... Page 75
Chocolate No-Bake Cookies (drop)... Page 74
Cinnamon Streusel Bars (bar)... Page 36
Cinnamon Toast Crunchers (drop)... Page 52
Coffee Brownies (bar)... Page 32
"Cookie Touch" Applesauce Oatmeal Raisin
Cookies (drop)... Page 34
Corinne's Chocolate Chunk Cookies (drop)...
Page 2
Cornmeal Sunflower Crunch Cookies (molded)...
Page 35
Crunchy Muncher Cookies (drop)... Page 51
Diabetic Carrot Cookies (drop)... Page 38
Diabetic Raspberry White Chocolate Cookies
(drop)... Page 37
Double Chocolate Cranberry Cookies (drop)...
Page 8
Espresso Biscotti (molded)... Page 68
Final Four Cookies (drop)... Page 11
Fortune Cookies (molded)... Page 69
French Madeleines (molded)... Page 64
Fruity Pebble Cookies (drop)... Page 53
Grandma's Sugar Cookies (molded)... Page 27
Gumdrop Cookies (drop)... Page 50
Hamentaschen (molded)... Page 62
Hillary Clinton's Chocolate Chip Cookies
(drop)... Page 4
Kiss Cookies (molded)... Page 55
Kristie's Amazing Chocolate Chip Cookies
(drop)... Page 2
Lemon Cheesecake Bars (bar)... Page 43
Lemon Poppy Seed Slices (refrigerator)... Page
29
Lemon Shortbread (bar)... Page 24
Lime Sugar Cookies (molded)... Page 28

Linzer Cookies (rolled)... Page 63
M&M Cookies (drop)... Page 239
Maple Bacon Chocolate Chip Cookies (molded)...
Page 72
Molasses Cookies (molded)... Page 33
New York Times Chocolate Chip Cookies
(drop)... Page 5
Oatmeal Chocolate Chip Cookies (drop or bar)...
Page 15
Oatmeal Crispies (refrigerator or drop)... Page 17
Oatmeal Raisin Cookies (drop)... Page 14
Obama's Shortbread (bar)... Page 25
Orange Chocolate Chip Madeleines (molded)...
Page 65
Orange Slice Drop Cookies (drop)... Page 46
Orange Slice Fridgies (refrigerator)... Page 47
Orangesicle Bars (bar)... Page 49
Pizzelles (molded)... Page 58
Polvorones (a.k.a. Mexican Wedding Cookies)
(molded)... Page 60
Powdered Orange Slice Bars (bar)... Page 48
Pudding Chocolate Chip Cookies (drop)... Page 3
Pumpkin Cookies (drop)... Page 45
Pumpkin Pie Bars (bar)... Page 44
Rosemary Shortbread Cookies (rolled)... Page 23
S'mores Bars (bar)... Page 54
Shortbread (bar)... Page 22
Snickerdoodles (molded)... Page 18
Snickerdoodles Sans Cream of Tartar (molded)...
Page 19
Snow-Topped Chocolate Mountains (molded)...
Page 56
Sparkly Sunflower Cookies (rolled)... Page 31
Spritz Cookies (molded)... Page 61
Sugar Cookies (rolled)... Page 26
Surprise Snowballs (molded)... Page 57
Toll House Cookies (drop)... Page 2
Vanilla Chip Cherry Cookies (drop)... Page 13
Waffle Cookies (molded)... Page 73
"Wait Till Next Year" Meringues (drop)... Page
70
Watermelon Cookies (rolled)... Page 30
White Chocolate Cranberry Biscotti (molded)...
Page 67
Whole Wheat Chocolate Revel Bars (bar)... Page
9
Whole Wheat Snickerdoodles (molded)... Page
20
Zugg Family Oatmeal Chocolate Chip Cookies
(drop)... Page 16

All About the Author
DAVE PAULSEN

Dave Paulsen is a stay-at-home dad and a former city manager. Enough about me, I would like to tell you about my most notable* relative, my Great-Great-Great-Great Grandpa...

*Minister to the King of Denmark****

F.C. JENSEN

Although there are very few details about the life of F.C. Jensen, I am certain that he was chummy with the King of Denmark, Frederick VI, in the early 1800s..



Self Portrait of Dave Paulsen (Nov. 2010)

Legend has it that F.C. was known around Copenhagen as “Fresh Cookies” for his keen ability to maximize baked good freshness. In his later years, F.C. was known as “Father Cookie” for his ability to export cookie concepts and recipes around the globe. Below is a brief narrative explaining five of his major contributions to the art of cookie baking in the Western World.

- 1) Although he was not Napoleon's BFF, F.C. did supply him with the original recipe for Madelines.
- 2) His idea for Krumkake was stolen by the Norweigans, when they became part of the Swedish empire.
- 3) Ever wonder why Scottish Shortbread tastes so much like Danish Butter Cookies? After their naval conquest of Denmark, the British took his Danish Butter Cookie recipe and in turn used it with a bargaining chip to terminate all outstanding disagreements with the Scots.
- 4) One of the only things preventing the invading Russians from burning Copenhagen was F. C.'s agreement to part with his Russian Tea Cake recipe, which was then smuggled into Mexico as Mexican Wedding Cookies during the Cold War.
- 5) Several years after his death, the Germans waged war with the Danish, in order to obtain F.C.'s Springerle recipe, which was rumored to be tied to the territorial ownership of Schleswig and Holstein. The Germans were also bitter about Russians not negotiating for the recipe at the end of the Napoleonic Wars. This grudge led in part to WWII.

* - F.C. Jensen is indeed my most notable relative, as long as you don't count my distant cousin of Jinelle Zaugg-Siergiej. Jinelle was #27 on the 2010 Olympic Silver Medal USA Women's Ice Hockey Team. As best as I can tell, she is a great-granddaughter of my great-grandmother (on my mother's side) Rosa Zaugg's first cousin. Sure that is distant, but it still counts. I still wonder why I did not inherit some type of powerful “Zaugg Family Athletic” gene, but reading that her favorite “taste” from her hometown of Eagle River, Wisconsin, is “homemade cookies” erased any doubt that we are blood relatives.**

** - Jinelle answered the question regarding her favorite “taste” in Eagle River on the travel website “The Concierge Questionnaire - Travel answers from those who know...” (www.conciergequestionnaire.com)

*** - O.K., I have no idea what this title really means, but he was actually referred to as a “Minister to the King of Denmark,” which is pretty cool, no matter what he did in the King's company.

Entirely Fabricated Advance Praise for "Today is a Great Day for a Cookie"

"This book needs to decide what it wants to be when it grows up." - The New York Times Book Review

"Thanks to digital media, now I can just delete this crap." - Countless Readers

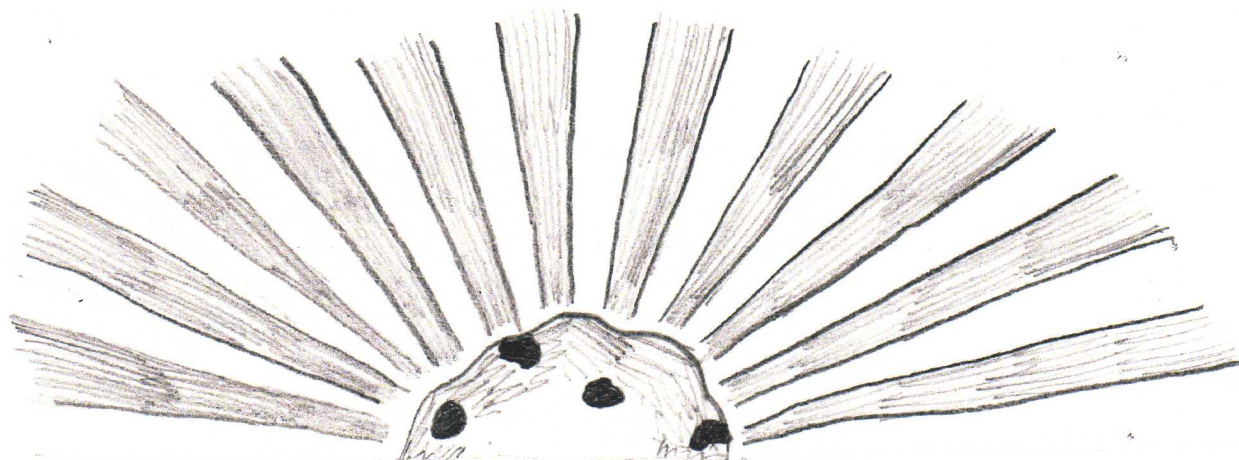
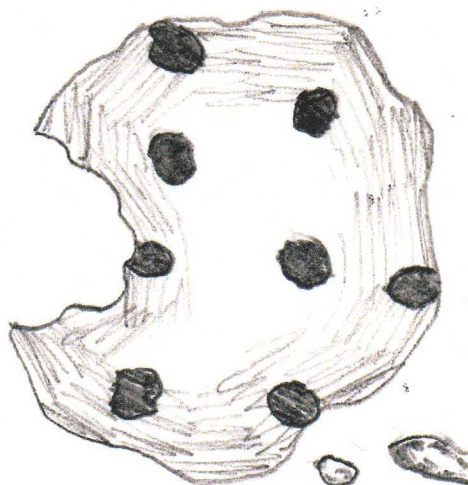
"He sure did butcher my work!" - King David

"Dave has such a firm grasp of the Founders' intent." - Chief Justice John Roberts

"I love the recipe for Performance Enhancement Cookies on page 73." - Barry Bonds

"This is the best 'Matlock' episode in recent memory." - John Grisham

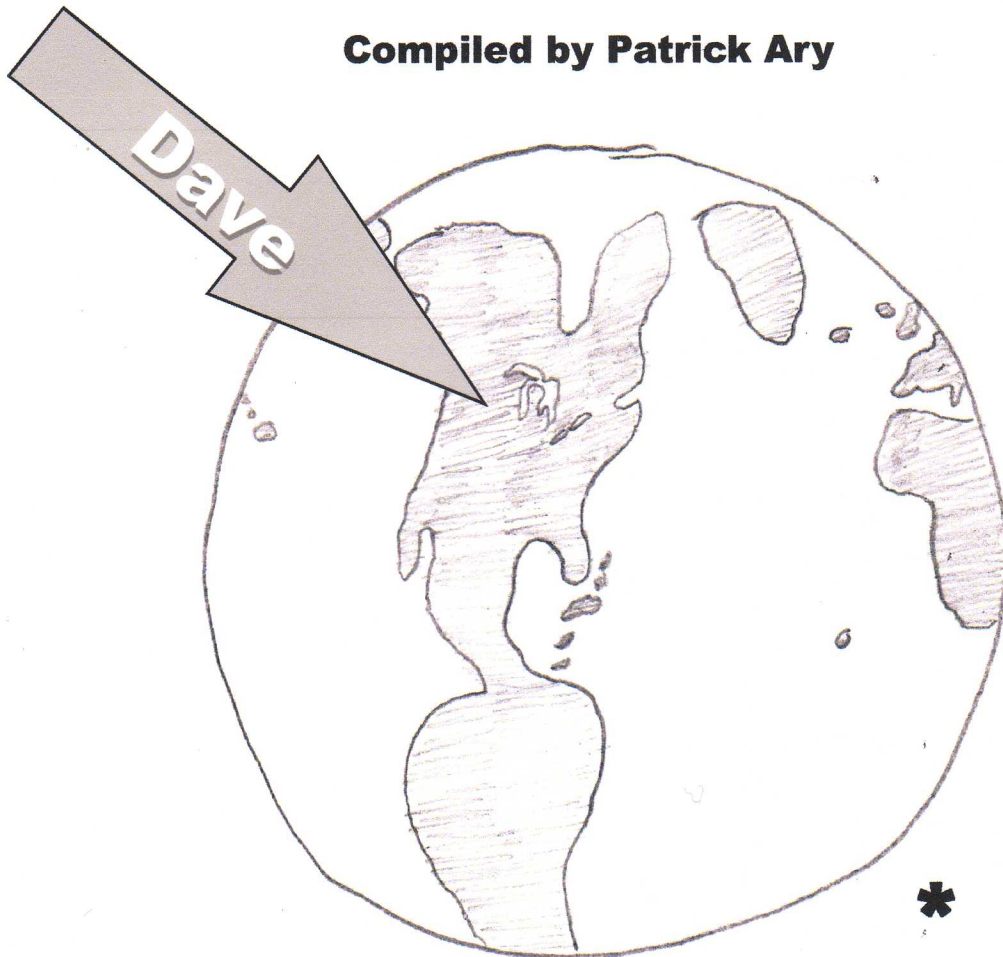
"Dave is so O!" - Oprah



Dave's World

The 2010 - 2012 "facebook" musings of Dave Paulsen

Compiled by Patrick Ary



**The Epilogue & Sequel (all for the price of one) to
"Today is a Great Day for a Cookie"**

*** - This map of the world is an artistic representation and should not be used for maritime navigation purposes. For example, the Atlantic Ocean is way too big and the list goes on and on.**

FORWARD

In the early days, I spent a lot of time NOT on Facebook. I just didn't see the point of throwing the odds and ends of my life up on the Internet for people I know to read. I really didn't think what I had for lunch would be all that interesting to the general masses. Eventually, I gave in. And I'm glad I did. I've found past friends that I haven't spoken to in years, keep in touch with family, track work related events and even play the occasional highly-addictive Facebook game.

I've known Dave Paulsen and his family since they joined St. Paul's Lutheran Church. When Dave began his daily Facebook posts, it was clear that this was something I would end up doing. His posts read like something Bill Cosby would write. Within a handful of sentences, you get to peek into the non-stop, fun-filled life of the Dave Paulsen family.

I hope you enjoy reading his list of posts as much as I did compiling them. Then someday, after Dave is retired and his son Sam is the absolute ruler of a small island country somewhere, we'll all be able to look back and say "I knew it."

- Patrick Ary

Here is the Dave Paulsen 2009 Cookie Consumption Breakdown...

45% St. Paul's refreshment hour

30% Dave (product quality control)

15% the Paulsen boys

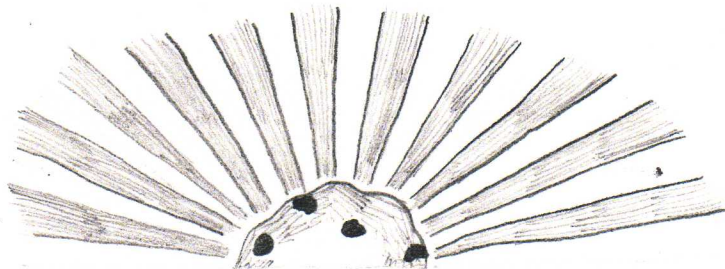
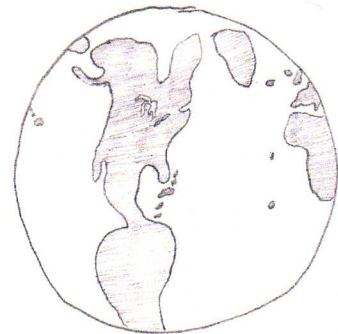
3% the amazing employees of Sedgwick County, Kansas

3% Charlene (she has impressive cookie self control)

1% Monte & Ann (our next door neighbors, because "good cookies make good neighbors")

3% the famous 'other' category

Special thank you to Patrick for not only compiling the "Dave's World" posts, but also for being the first and only person to read the complete "Chronicles of Davenia" series. - Cookie Dave



January 2010

Friday, January 1st

Drum roll, please... Dave's cookie total for 2009... 4,030 cookies!

Saturday, January 2nd

Now that one-year-old Ben is taking steps... it is only a matter of time until I have ten foot-steps shadowing me around the house... three boys and a beagle.

Sunday, January 3rd

My two-year-old son, Samuel's favorite saying when I get grumpy is "Be happy." As a result, I am making the following declaration... "2010 – The Year to 'Be Happy'"

Monday, January 4th

Sometimes solutions just come pouring out of your radio... While contemplating an appropriate punishment for my beagle, who confiscated a strawberry Pop Tart and ate it while perched atop our "nice" couch, he was scared out of his wits by the cow "mooring" in a NPR story about organic dairy farmers.

NFL Pleasure: 'Watching' football with three boys, while they try to tackle me and be tackled... NFL Pain: Receiving a knee to the ear.

Tuesday, January 5th

I am in good shape to defend my "Dork of the Year" title from 2009... On the way to pick up Jacob from kindergarten, I could not figure out why other cars were staring at me. Then I remembered that I had our old Christmas tree tied to the top of the car, in order to take it for recycling. Good thing that I did not travel through the car wash first on the way to pick up Jacob.

Wednesday, January 6th

Two-year-old Samuel's rendition of "Forever Young" sounds a lot more like Steppenwolf than Bob Dylan.

Thursday, January 7th

From the "Things NOT to Say to Your Father, who happens to have Large Facial Features" file... Two-year-old Sam recently said to me, "I like your hair. It is getting bigger, like your ears."

Friday, January 8th

You know that it is cold, when you have to dress in layers... in your pajamas.

Saturday, January 9th

A sign that my parental safeguard is operating properly... Two-year-old Sam, "What do mice eat?" My answer, "Cheese..." Sam, "What do monkeys eat?" My answer, "Bananas..." Sam, "What do bears eat?" My first instinct was to say, "Kids..." Good thing that the safety valve was operating properly and I said, "Fish and berries."

January 2010

Saturday, January 9th

You know it is cold, when opening the garage door reminds you less of Kansas and more like a scene from the planet Hoth in the Empire Strikes Back.

Sunday, January 10th

I would wager that our beagle Jasper now has the best breath of any dog on the block considering that I discovered his teeth marks in a bar of Irish Spring soap.

It is so cold in the house that I have resorted to covering up in Charlene's ultra pink Snuggie. Survival before fashion.

Monday, January 11th

"To pray, I think, does not mean to think about God in contrast to thinking about other things, or to spend time with God instead of spending time with other people. Rather, it means to think and live in the presence of God." – Henri Nouwen

Tuesday, January 12th

Two-year-old Sam ran out of his Thomas the Tank Engine brand toothpaste. In a gesture of kindness, I gave him some of my Colgate. Based upon his reaction, you would have thought that I had given the kid vinegar to brush his teeth.

Although I am happy that the weather is finally getting warmer, it makes me oh so sad that I will now have to venture into the backyard and clean up all of the dog dirt that has accumulated over the past week.

Wednesday, January 13th

Two-year-old Sam + Flashlight = Blinded Dave

Thursday, January 14th

Ah, pure joy in the Paulsen house... a new "Piggie and Elephant" book by Mo Willems arrived at the library.

Friday, January 15th

Recently, after one-year-old Ben saw me petting Jasper the Beagle, he came over and patted me on the head. Now, I am wondering if I should be happy that Ben realized what I was doing or very sad that he puts me in the same category as the dog.

Saturday, January 16th

You know that it is Saturday morning, when the exclamation, "I want to watch Bob the Builder!" brings an end to my "Weekend Edition" listening enjoyment.

Sunday, January 17th

Preparing to "go dark" for 24's season premiere.

January 2010

Dave's World

Monday, January 18th

Yesterday's game of baseball outside with my 6-year-old has me counting the days until Spring!

Tuesday, January 19th

You know that I am getting old, when a woman at the gym kindly referred to me as "dear" and it made me feel both happy and young.

Wednesday, January 20th

I fear that the siren song of Girl Scout cookies will signal another setback on the road toward "Summer Tummy 2010."

Thursday, January 21st

Oh my... oh yes... I am experiencing the magnificent feeling of comfy new running socks!

Friday, January 22nd

I find it kind of sad that I am the only one in the house who found it funny, when Charlene sang "You Can't Always Get What You Want," in response to two-year-old Sam's multiple requests to play another Wiggles DVD.

Saturday, January 23rd

Last week, I was mistaken once for a Grad Student and once for a Professor. Hopefully, they did not mean the Professor from Gilligan's Island.

Sunday, January 24th

I am wondering what role the tiny golf pencils in the church pews will play this morning for my family... wonderful drawing tool or small spear of pain.

Monday, January 25th

Based on 1 Corinthians 13:4-7 and Dave Fulton, Pastor of St. Paul's ELCA Lutheran Church in Wichita, Kansas... Is your Status Update patient? Kind? Is it envious or boastful or arrogant or rude? Does your Status Update insist on its own way? Is it irritable or resentful? Does it rejoice in wrongdoing? But rather, does your Status Update rejoice in the truth? Bear all things, believe all things, hope all things, and endure all things?

Tuesday, January 26th

I humbly submit myself to the mercy of the Sustainability High Court... if ever there was a justification for using an entire roll of paper towel at a single dinner, it is "Chili Night" at the Paulsen house.

Wednesday, January 27th

After "Chili Night" at the Paulsen house, a convincing argument could be made that the only thing clearly separating Human from Beast is the use of paper towels.

January - February 2010

Thursday, January 28th

Sam to his brother Jacob, "Your hair looks like a bush."

My feeble attempt to make Jacob feel better, "My hair looks like a bush, too."

Jacob's unexpected assault on his father's bad haircut, "Your hair looks like porcupine quills."

Moral of the Story... Think twice, before intervening in a verbal exchange between siblings.

Friday, January 29th

Happy Birthday, Kansas! I am celebrating by walking my Barred Tiger Salamander (the State Amphibian of Kansas) around the block... after of course; I shovel a path for him and put on his sweater.

Saturday, January 30th

Based on now-3-year-old Sam's birthday wish list, which contained a magic wand, a microphone, and a cowboy hat, it appears as if he is planning on a career as a "Magical Singing Cowboy." I am sure that there is some casino in Vegas in need of one.

Sunday, January 31

Please, note that this Status Update is Rated R - under 17 requires accompanying parent or adult guardian... "Most Horrific Shower Scenes of All-Time"... Psycho... Any memory involving Junior High gym class... My recent revelation that I need a lock on the bathroom door to prevent my one-year-old from joining me in the shower...

Monday, February 1st

Today's thought... we should concern ourselves less about what happens to us after death and more about the good that we can do in the present.

Tuesday, February 2nd

Earlier tonight, I enjoyed some sledding with the boys... yes, there are at least three hills in the entire State of Kansas high enough to use for sledding.

Wednesday, February 3rd

The King of Pop would have been proud... earlier today, I saw one-year-old Ben doing a sort of "Moon Walk" crawl across the kitchen floor.

Thursday, February 4th

Sneak preview of the new motion picture, "Daddy Dearest"... Three-year-old Samuel speaking to his father, "I don't like you." His father's heartfelt inquiry, "Why?" Samuel's response and brutal assessment, "You talk too much and you put me in timeout."

Friday, February 5th

My 6-year-old can attest to the fact that Spring is not far off, now that the new 2010 Topps baseball cards have arrived at Target.

February 2010

Dave's World

Saturday, February 6th

In the modern world, there is perhaps no better way to gain the instant respect of your child than kicking butt in a computer video game. Thank you Atari 2600. Your years of training in my youth made this feat possible.

Monday, February 8th

Yesterday, we pulled our son from church for rude behavior and I spent time sitting with him in the car. At the time, it did not strike me, but instead of feeling grumpy, I should have been reflecting on blessings that surrounded me... my wonderful son, fantastic friends, warm clothes, reliable car, full tummy, etc. Just a wakeup call regarding how I should reflect on the blessings surrounding me.

Wednesday, February 10th

You know that it is not going to be a good thing, when you have to Google... "How to remove dried Play-Doh from carpet"

Thursday, February 11th

Just another reason that I have trouble sleeping at night... earlier today, three-year-old Sam looked down the dining room's heat vent and said, "There is a man down there."

Friday, February 12th

Special "Runner's World" correspondent, Dave Paulsen reports that chili for lunch and enchiladas for dinner make for an unpleasant and somewhat painful evening jog.

Saturday, February 13th

What do John Travolta and my one-year-old son Ben have in common? The answer is primary colors. John Travolta was in the movie, "Primary Colors." Ben only eats the primary colors from his box of crayons.

Sunday, February 14th

"God of majesty, move within us, move among us. Save us, transform us, and bless us. In Jesus' name. Amen." – from "Christ in our Home," devotional prayer for February 14.

The Wonderful World of Dave's Formal Explanations...

Why Peanut Free?

When our oldest son Jacob turned 2, I gleefully introduced him to the world of peanut butter. Unfortunately, I was using an old baby book (not from the Stone Age, just a few years old) and did not realize that the new recommendation is to try waiting until age 4 or at least age 3. Ugh. Well, long story short, poor little Jacob ended up spending his 2nd birthday with hives and throwing up. As a result, welcome to the world of peanut free cookies.

February 2010

Sunday, February 14th

Valentine's Day Trivia...

In folklore, "Lilith" is the name given for Adam's first wife, prior to Eve. Lilith also appears as a night demon in Jewish lore and as a screech owl in which book of the King James Bible?

A) Genesis B) Psalms C) Isaiah D) Revelation

[Answer: Isaiah 34:14 "The wild beasts of the desert shall also meet with the wild beasts of the island, and the satyr shall cry to his fellow; the screech owl also shall rest there, and find for herself a place of rest."]

Monday, February 15th

Today's post is based on Romans 12:3a... "For by the grace given to me I say to everyone among you not to think of yourself more highly than you ought to think..." Humbling words, but they help remind us not to take ourselves too seriously, because the world does not revolve around our singular actions. We all need each other and a spiritual relationship with God.

Tuesday, February 16th

From the "Where did he learn that?" file... Charlene to the boys, "Stop running around the living room." Six-year-old Jacob's response, "I'm power walking."

Wednesday, February 17th

"Put me in coach..." Later today, pitchers and catchers report to Spring Training!

Thursday, February 18th

Things that you learn in preschool... ABCs, colors, nursery rhymes, and how to fist bump.

Friday, February 19th

3-year-old Samuel's take on Olympic cross-country skiing... "They should stop to pick blueberries."

Saturday, February 20th

Since when did "Please, get your coats on," translate into "Please, roll around on the floor like bear cubs"?

Sunday, February 21st

When I found out that I was a distant cousin of Jinelle Zaugg-Siergiej, who is #27 on Team USA's Women's Ice Hockey Team, I began wondering why I did not receive my share of the "Zaugg Family Athletic Genes."

February 2010

Dave's World

Sunday, February 21st

After I saw the following "cookie" comment on www.conciergequestionnaire.com, it erased any doubt that I was related to Olympian Jinelle Zaugg-Siergiej.

Question: What is your favorite smell or taste in Eagle River, Wisconsin (her hometown)?
Zaugg-Siergiej's Answer: The smell of the outdoors and taste of homemade cookies.

Monday, February 22nd

Today's Thought... "Did Jesus need others to become fully himself?" My initial thought was "no," but further considering his focus on neighborly love, it seems as if his purpose would have been empty without service to others.

Tuesday, February 23rd

In order to create a buzz about dinner, I was teasing the boys with hints about what I was making... One hint was "It has meat and bread"... Upon revealing the answer of "Pigs in a Blanket," my 6-year-old Jacob asked the question, "Is hot dog a meat?"... Sadly, I hesitated before answering...

Wednesday, February 24th

Would my Status Updates become more popular, if I changed my name to Davy Gaga?

Thursday, February 25th

A sure sign that Charlene is away at a conference... Yesterday, I seriously considered serving the boys donuts for dinner. That dinner would have been "Hot... Now."

Friday, February 26th

Impressive Baseball Stat... Yesterday, I was reading Sporting News' Baseball Preview with my 6-year-old son, Jacob. I expressed my amazement that the Phillies' 5th starter, Jamie Moyer, was born in 1962. Jacob misreading the birth date of 11/18/62 said, "No, Dad. He was born in 1862!" No matter how well he pitches this year, no one should complain about a 147-year-old pitching in the major leagues.

Saturday, February 27th

Another reason why they invented Spring Training... I think I threw out my shoulder, while adjusting my seatbelt.

Sunday, February 28th

I can always judge how well my children are doing in church based upon how many people around us are praying for the service to conclude.

March 2010

Monday, March 1st

Little Known Historical Fact... Saint Paul was once imprisoned for his excessive use of run-on sentences.

Tuesday, March 2nd

And then it hit me... The Man with the Yellow Hat is really the problem. Why does he keep leaving Curious George without proper supervision? The man is unfit to have a monkey in his custody.

Wednesday, March 3rd

Pray for me... it appears as if one-year-old Ben will be a "climber."

Thursday, March 4th

Baby cannot sleep... time for a "24: Season One" DVD marathon... I figure that Jack Bauer can help find a solution for any problem, even a restless baby... No, wait a second. Perhaps, Jack is not the best person to call in this case.

Friday, March 5th

Life would be so much easier, if each Friday, I just had a standing happy hour appointment with the pediatrician... "What will it be?"... "Oh, the usual. Child A needs his ears checked, listen to Child B's breathing, and please tell me why again that Child C is so loud."

Saturday, March 6th

Paulsen Family "Backyard Baseball" Sports Newsflash... In an upset, Dave Paulsen dropped the season opener to 6-year-old son Jacob, 43 to 42, with the wind blowing out on Stoneridge Street. The Commissioner's Office is investigating allegations that Dave grooved the final pitch, which was hit for a walk-off home run. In a related story, Dave's attempts at a "back-to-home-plate-Willie-Mays-catch" really need work.

Sunday, March 7th

Spring Training Pleasure... teaching your 6-year-old to only look at the first four innings of early Spring Training game box scores, since the remainder of the game is filled with minor leaguers.

Monday, March 8th

It is amazing what sticks... At the Wichita Garden Show, we were touring a garden based on the woods of North America. The garden contained a live horned owl. The folks behind us were commenting on how the owl was "saved." Our 3-year-old Samuel added, "He was baptized."

Tuesday, March 9th

It is sobering to read, "Dealing with People You Can't Stand," and find a reasonably accurate description of yourself on page 136.

March 2010

Dave's World

Wednesday, March 10th

Since 3-year-old Samuel talks nonstop, you know that trouble is brewing, when he is quiet. This early warning system is of course referred to as "The Silence of the Sam."

Thursday, March 11th

Yesterday's Manly Moment: changing my wife's flat tire... Yesterday's Un-Manly Moment: using my wife's deodorant, when my Speed Stick ran out... hey, it is "Strong enough for a man," after all.

Friday, March 12th

It turns out that "the early bird who got the worm" was up due to a hungry beagle, with no sense of time.

Saturday, March 13th

The Paulsen Boys at Play... Laughter to Tears in 3.2 Seconds!

Sunday, March 14th

Homeland Security Update... Thanks to the X-Ray machine at City Hall, I now know that Oatmeal Raisin Cookies can easily pass as Oatmeal Chocolate Chip Cookies, under even the most watchful eye of security.

Monday, March 15th

Today's post uses 2 Corinthians 3:17-18: "Now the Lord is the Spirit, and where the Spirit of the Lord is, there is freedom. And all of us, with unveiled faces, seeing the glory of the Lord as though reflected in a mirror, are being transformed into the same image from one degree of glory to another; for this comes from the Lord, the Spirit." How do you see God reflected in others? How do others see God reflected in you?

Tuesday, March 16th

I cannot wait for the release of this upcoming "tell all" book... "The True Cost of Loving 'Clifford the Big Red Dog': The Real Reason I Cannot Afford College" by Emily Elizabeth.

Wednesday, March 17th

My attempts at "baseball brainwashing" my boys is starting to show results as early as age 3... my 6-year-old Jacob was filling out his NIT bracket (yes, that is right, he is filling out a NIT bracket, too). He wanted to know an abbreviation for Coastal Carolina. I indicated that "C.C." would work fine. Upon hearing "C.C.," my 3-year-old Samuel posed the following question, "Sabathia?"

Thursday, March 18th

I know that it is wrong, but for me, it may be a case of "Love at First Sip"... McDonald's Caramel Frappe... Yummy!

March 2010

Spring Break in South Dakota

Friday, March 19th

How nice to finally be able to jog outside again. Spring is a wonderful thing!

I am amazed that it takes less than 5 minutes alone in our car for our beagle to "dogify" it.

3-year-old Sam in response to Charlene stealing a drink from his chocolate shake, "If you drink someone else's shake, you will die!" I am not sure if it was a threat or a promise.

Saturday, March 20th

My vision of Hell includes sleeping on a pull out couch.

South Dakota... "America's Top Spring Break Destination"

Sunday, March 21st

Note from a sad Jayhawk fan... I keep telling myself that losing makes winning more enjoyable, when it finally does happen... if only this were true... ugh.

Word from a recovering Jayhawk fan... During a painfully long drive back to Wichita, it struck me... Everything will be o.k. With our strong basketball tradition, Kansas will be back on top of the college basketball world very soon and all of this will seem like a distant bad memory. Hang in there, Jayhawks. Rock Chalk, Jayhawk, KU!

Monday, March 22nd

My 6-year-old Jacob expressed an interest in reading the story of Jacob from the Bible. Very proud of my boy, we began reading portions of the story every night at bedtime. We were doing fine, until I hit Genesis 29:23, "But when evening came, he took his daughter Leah and gave her to Jacob, and Jacob lay with her." Now, Jacob will likely have a dual major in college: Religious Studies and Sex Ed.

Tuesday, March 23rd

Happy 59th Birthday to "The Polish Rifle," Ron Jaworski! For your "Ron Jaworski's Birthday" celebration enjoyment, here is some trivia... A three-sport star in high school, Jaworski turned down a professional baseball offer from the St. Louis Cardinals to play college football at Youngstown State.

March 2010

Dave's World

Wednesday, March 24th

I realized that I was sick (health care pun intended) of both sides of the health care debate, when I passed on treadmills parked in front of CNN and FOX News at the gym to use the treadmill showing "Dancing with the Stars." I did not learn anything new about the health care bill, but I did come to the realization that Erin Andrews is indeed yummy.

Thursday, March 25th

My new favorite bumper sticker: "Reading is Sexy."

Friday, March 26th

As my gift to the world, I resisted the urge to sing along with "Unchained Melody" at the grocery store.

Saturday, March 27th

Spring Soccer = COLD!

This morning, our 6-year-old son Jacob scored 3 goals during his soccer game. 2 for his team and 1 for the opponent.

In what may be an attempt to better defend himself, when we open the dishwasher, one-year-old Ben always goes for the knives.

Sunday, March 28th

After one week, I finally discovered what is missing from the Special K diet: FOOD

Monday, March 29th

The Internet can often be a source of pessimism, today let us use this powerful tool to provide words of encouragement and comfort.

Tuesday, March 30th

Public Service Announcement: Although it may be entertaining, pouring dirt on your brother's head is not an acceptable pastime.

Wednesday, March 31st

3-year-old Samuel even looks suspicious of plastic "play food" vegetables.

April 2010

Thursday, April 1st

Dear Homeland Security,

No need to increase the threat level. That extremely bright light in Wichita was simply the sun reflecting off my lily-white legs, which were making their first appearance of the Spring in shorts. My apologies.

Sincerely,
Dave

Friday, April 2nd

You may have missed this due to the offshore drilling announcement, but our Diaper Genie has been declared a Superfund site.

Sunday, April 4th - Easter Sunday

"He is not here, but has risen." - Luke 24:5

Monday, April 5th

Take a 3-year-old, without a nap, add large amounts of candy and you get one very long Easter.

Wednesday, April 7th

Considering that I spent Tuesday undoing everything that I had done on Monday, will today be a start-of-the-week-do-over?

Thursday, April 8th

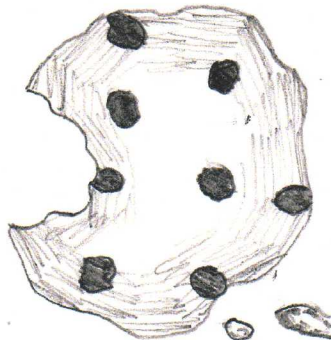
3-year-old Samuel looking at one of his books about Easter, "Jesus needs a haircut."

Friday, April 9th

Step aside Holy Lands, the Vatican, and Mecca, the new religious "Hot Spot" has arrived... yesterday at the grocery store, I could have sworn that I heard the following announcement, "God to Customer Service. God to Customer Service."

Saturday, April 10th

Consider today an official "Day of Mourning"... our 3-year-old Samuel has given up napping.



April 2010

Dave's World

Sunday, April 11th

Words that you cannot fully comprehend and never want to hear... "Dad, my underwear went down the toilet."

Monday, April 12th

Never have truer words been spoken, although there is no mention of Clorox bleach cleaning supplies that will follow... "If there is poop in the bathtub, then we get out."

Tuesday, April 13th

I feel awful. I forgot to include the voles living in our backyard on our Census form.

Wednesday, April 14th

"We Didn't Start the Fire" Update...

No freedom in Iran, Karzai flirts with Taliban

Unmanned drones, Tina Fey, Justice Stevens goes away

Tiger Woods at Masters, coal mine disaster

Tea Party, Palin, dancing with Kate Gosselin...

Kyrgystan drama, President Obama

U.S.-Russian nuke reduce, sadly Catholic sex abuse

Health Care, Black Eyed Peas, pirates on the open seas

Avatar in 3D, Polish aircraft tragedy

Thursday, April 15th

In honor of yesterday's come from behind Cubs win, I promise to completely stop swearing for the remainder of the baseball season and instead substitute any profanity with the name of the Chicago Cubs Rightfielder... "Fukudome!"

Friday, April 16th

Eternal Sunshine of the Spotless Mind – The Financial Edition... I celebrated "Tax Day" by shredding past returns that were over 7 years old. During the celebration, I realized that I could now destroy the year 2000 return. 2000 was the year, where I fukudomed up my deductions and ended up owing \$3k. Shredding has never felt so good!

Saturday, April 17th

Lessons learned from yesterday's harrowing "Overturned Shopping Cart Incident"...

3) Never take your children into a store containing thousands of glass bottles...

2) If you have no other choice and are forced to take your children into a liquor store, secure them in the 6'x6' area by the cash register, which contains no glass bottles...

1) It appears as if 3-year-old Sam can bounce, when dropped from a low altitude.

Sunday, April 18th

I am considering entering the "Baby Olympics" in the "Pouring-a-Black-and-Tan-while-Holding-an-Infant" competition.

April 2010

Monday, April 19th

Perhaps 3-year-old Sam will be a motivational speaker... He has already mastered the art of how to talk to his mother, especially during her quest for a "Summer Tummy 2010"... "You are a small mommy."

Tuesday, April 20th

When I heard the phrase "financial regulatory constraints," I realized how boring my radio station selection must be for the kids in the car.

Wednesday, April 21st

Early Warning Signs of Hoarding... I found a mini-golf score sheet from 1990 in our storage room... The good news is A) I won the game and B) it has now been recycled for future generations to use in recording their putt putt scores.

Thursday, April 22nd

I dare say that the recent projectile vomiting in the Paulsen house has caused almost as much chaos and hardship as that volcano in Iceland.

Friday, April 23rd

In order to protect myself from the virus that is sweeping through the Paulsen house, I am wearing a full body suit made entirely of Clorox disinfectant wipes.

Saturday, April 24th

My apologies to anyone who woke up this morning, due to the loud noise emanating from the Heartland. At 5:30AM, 3-year-old Sam put up an impressive protest to my ruling that he could not have ice cream and chocolate chips for breakfast.

Sunday, April 25th

Bible Mystery Revealed... When Jesus said, "Get behind me, Satan!" in Matthew 16:23, he was actually prophesying about my recent temptation by Dairy Queen's new Caramel Brownie Blizzard.

Monday, April 26th

I am not sure that 3-year-old Samuel took the right message away from Easter... Recently, he says, "I will put you on a cross," when he gets upset with someone.

Tuesday, April 27th

Barber-I-Am-Not... Yesterday, we returned from 3-year-old Sam's trip to get a haircut to realize that his bangs were slanted to the south (my guess is that he had his head tilted during the haircut). Rather than driving back to the haircut place to have the problem professionally fixed, I gave it a try. I must say that my stern look and swift use of kitchen shears resulted in a passable job.

April - May 2010

Dave's World

Tuesday, April 27th

Ben's 16-month baby tune-up earlier today went well (ear tubes on both sides and a tongue tie removal). In order to save on health care costs, I performed the surgery myself using a butter knife.

Wednesday, April 28th

The following is a Public Service Announcement... Do not try to drink coffee, while repairing a broken "Perfection" game... unless of course, you really enjoy scalding hot showers and brown clothing.

Thursday, April 29th

Random Baseball Statistic from ESPN the Magazine... If you took every hot dog purchased at Major League Baseball games last season and laid them end-to-end, they would stretch from Coors Field in Denver to Fenway Park in Boston. My stomach hurts just thinking about it.

Friday, April 30th

Such sadness among the boys when the sample cookies are not out at the grocery store. This sadness led to my best investment of the week: the "advance purchase" of a \$0.59 donut to make 1-year-old Ben happy during the trip around the store. Special thanks to Jenny Ryun Foster Fujinaka, who years ago taught me that it is o.k. to bring an empty wrapper up to the checkout line and pay at the end.

Saturday, May 1st

Sadly, drastic measures must be taken as the "War on Terror in our Backyard Victory Garden" takes to the sky. This can only mean one thing: the purchase of a scowling plastic owl. It is either that or contracting with the Kansas Air National Guard to call in air strikes.

Sunday, May 2nd

Leading indicator that Charlene is out of town... Innovations in Pizza: Cheese and Beef Pizza with Semi-Sweet Chocolate Chips sprinkled on top. PS - It was actually kind of tasty. PPS - Special thanks to 6-year-old Jacob, the future "Thomas Edison of the Pizza World"

Monday, May 3rd

Running behind? Never seem to have enough time for the pesky details of personal hygiene? Never fear, full-service Daddy is here. Now featuring our "Bathroom-to-You" service, with a comb and fully loaded toothbrush delivered to your breakfast table or car seat. Legal Notice: "Bathroom-to-You" service is only licensed for operation in Wichita, Kansas. Special terms and conditions apply.

Tuesday, May 4th

How long does it take for a toddler to dismantle an electric clock? I will let you know, once the clock is up and running again.

May 2010

Wednesday, May 5th

Not sure how the bruise on my left love handle got there.

Thursday, May 6th

One of life's small pleasures: the crumbs at the bottom of a box of cereal.

Saturday, May 8th

3-year-old Samuel suggested that we purchase Charlene a new baseball glove for Mother's Day.

Bring it on! The theme for this year's Kansas State Fair cookie jar competition is... "Sheep Thrills." Only four months until my cookie triumph at the 2010 Kansas State Fair!

Sunday, May 9th

You know that life is good, when you have a decent "sandal tan" in early May.

Monday, May 10th

Proud of my Neanderthal heritage.

Tuesday, May 11th

Dave Paulsen "Roving Food Critic"... Today's topic: Pretzel M&M's... Not a bad alternative to the traditional Peanut M&M, but definitely not worth a trip out in a tornado to try one.

Yesterday at Wichita's Riverfest, 18-month-old Ben enjoyed some Chocolate Covered Bacon, while 3-year-old Sam refused the carnival culinary innovation.

Food Review... Behold... Chocolate Covered Bacon featured at this year's Wichita Riverfest. The chocolate and bacon went pretty well together. Kind of a gentle dance between sweet and salty, in the style of a Payday candy bar. The Chocolate Covered Bacon did not hold up well however in the midday Kansas sun.

Food Review... I enjoyed a "Squealer" at Wichita's Riverfest. The Squealer is a hamburger with chopped up bacon and cheese on the inside. Pretty tasty for carnival food.

The MLB All-Star ballots are at Lowe's. Vote early. Vote often. If you are so inclined, you can also cast your NL Catcher vote for Chicago Cubs backup catcher, Koyie Hill.

May 2010

Dave's World

Wednesday, May 12th

Gone fishin'

Monday, May 17th

While driving to northern Minnesota, I listened to "The Da Vinci Code" on CD. Two critical minutes of audio were obscured. I can think of only three parties that may have been responsible for this cover up: a previous library patron (small gasp), Nixon (louder gasp), or the Pope (gasp of total shock)... P.S. Find a Librarian.

Tuesday, May 18th

Who knew? Judging from the "Prepare to meet thy God" billboard at I-29 Exit 95 in Iowa... God resides in Little Sioux, Iowa.

If you need something to be thankful for today... be thankful that you were not stuck in the car with me for 26 hours, as I sang along with the Rolling Stones.

Wednesday, May 19th

For a relaxing morning, mentally transport yourself to Cotton Lake, Minnesota. Now, just imagine the smell of a morning cup of coffee and a freshly baked Madeline cookie, added to the setting. Perfection.

In addition to "You can lead a horse to water, but you can't make it drink"... "You can take a 3-year-old to swim class, but you can't make him get in the water."

Thursday, May 20th

The torch has officially been passed to the next generation... my playing days long past; I am now "Coach Dave" of the Greater Wichita East YMCA Machine Pitch Baseball League... Connie Mack, watch your back.

Friday, May 21st

All of my jeans and shoes have at least one hole, which leaves me with only one option: a summertime shift to "all shorts and all sandals, all the time."

Saturday, May 22nd

I hope that you are sitting down... Here is my Kansas State Fair Cookie Jar prototype concept to fit with this year's "Sheep Thrills" theme: Juggling Solar Powered Rotating Sheep!

Sunday, May 23rd

Happy Pentecost... The church holiday, which features one of the Bible's best lines, as delivered by Peter... "Indeed, these are not drunk, as you suppose, for it is only nine o'clock in the morning." (Acts 2:15)

May 2010

Sunday, May 23rd

I am not one for conspiracy theories, but it seems a little too convenient for Jasper the Beagle's recent "accident" to coincide perfectly with Charlene's request to have the carpets cleaned.

Monday, May 24th

CCTU (the Cookie Counter Terrorism Unit) Wichita Bureau – "Fighting Terror, One Baked Good at a Time"

Tuesday, May 25th

A sign at Dillons grocery store reads, "Due to a bad crop, we are out of canned pumpkin. Our next shipment is expected Summer 2010"... The long national nightmare of the "Pumpkin Shortage of 2009-2010" is almost over.

After enjoying the kiddy pool, I called the boys to dinner. I notified them that Mommy has a rule that everyone must wear a shirt at the dinner table. 3-year-old Samuel then asked for some clarification, "No pants?"

Notify the authorities... Charlene's childcare provider was spotted enjoying a refreshing mid-afternoon Leinenkugel's "Summer Shandy" brew by the kiddy pool... Special thanks to Steve Franklin for introducing me (er, the childcare provider) to Leinenkugel's so many years ago.

Wednesday, May 26th

Kim Jong-il owes me one for having to explain the situation in North Korea to a six-year-old.

Thursday, May 27th

Now, can we please part ways with Rich Rod? - This message has been brought to you by the Frustrated University of Michigan Football Fans Alliance.

Friday, May 28th

Either I need to get smaller or the kiddy pool needs an addition.

The Wonderful World of Dave's Formal Explanations...

Why Facebook posts?

Why not? It serves as a daily journal, as well as a means for venting silliness, before I interact with the non-cyber world. Like many non-Facebookers, I used to doubt the value of daily posts, now I realize that if Laura Ingalls Wilder was still around, she too would have a Little Facebook Wall on the Prairie.

May - June 2010

Dave's World

Saturday, May 29th

I finally heard the ice cream truck slowly driving down our street! I dashed out of the kiddy pool wearing only my Cubs hat and swim trunks. Running through the house, I grabbed my wallet to discover... I only had \$3 in cash. Considering that this measly sum could not purchase the required treats, I returned to the backyard crestfallen and half-naked. Ice cream trucks should really take debit cards.

Sunday, May 30th

At the pool, there ain't no hidin' where I packed away those Christmas cookies.

Monday, May 31st

This conversation brought to you by 13 years of marriage. Setting: Dave has asked Charlene to apply sunscreen to his back. Dave: "A little more on the (love) handles." Charlene: "Maybe a little less handles."

Tuesday, June 1st

I am anxiously awaiting the Supreme Court's interpretation of the Second Amendment and how it impacts water pistols at our kiddy pool.

Wednesday, June 2nd

Oh, how I wish that 3-year-old Samuel would use the potty more. Recently, while I was changing his dirty diaper, he said to me with a laugh, "Watch out! It will bite you."

Friday, June 4th

Kids Tear Free Sunscreen... I beg to differ.

Saturday, June 5th

I am seriously thinking about contracting with Halliburton to help mobilize my troops for the pool.

Sunday, June 6th

While making Beer Can Chicken, I had the uncontrollable urge to make the bird dance and sing "Sledgehammer" by Peter Gabriel. I blame the MTV of my youth.

Monday, June 7th

In honor of this week's Vacation Bible School theme "High Seas Adventure," I have changed my Facebook language settings to English (Pirate). Arrrrrrrrgh.

June 2010

Tuesday, June 8th

Vacation Bible School "High Seas Expedition" Report: Captain Dave says that four days of no shaving does not produce sufficient scruff for a good pirate look.

Wednesday, June 9th

Last night, a thunderstorm woke up our dog at 4:30AM. I soon realized that the rain gutters were blocked, so in spite of the rain and lightning, I grabbed the metal ladder and climbed up in my bathrobe. I wish that I could say that common sense brought me down from the ladder, but instead it was the thought that I did not want anyone to find my dead body under such circumstances.

Thursday, June 10th

Random Baseball Card Quote of the Day courtesy of Topps... Vladimir Guerrero - "Recalling his childhood in the Dominican, Vladimir laughs about the times a donkey bit him on the leg and a cow knocked him over while he tried to milk it."

Friday, June 11th

Vacation Bible School "High Seas Expedition" Update: Only six hours until I can shave off my pitiful attempt at "pirate stubble."

Saturday, June 12th

For all who yearn for the seemingly impossible in life, there is hope! An Ice Cream Truck was successfully stopped on Stoneridge Lane!

Most Memorable Moment from 2010 Vacation Bible School "High Seas Expedition"... 3-year-old Samuel proudly demonstrating his new ability to rhyme words for Pastor Dave Fulton, "Sam rhymes with Damn!" Given his budding interest in hydrology, I am sure that he was referring to the famed Hoover Dam on the Nevada-Arizona border.

Sunday, June 13th

Bedtime at the Paulsen house can be more accurately described as bedlam.

Monday, June 14th

Open message to Chicago Cubs Manager Lou Piniella. Yesterday during the church service, my 6-year-old son Jacob had an epiphany. Jacob turned to me and said, "I know what is wrong with the Cubs. It is Starlin Castro. He is making too many errors." Considering that the message appears to have been delivered by the Holy Spirit, please consider his advice.

Tuesday, June 15th

Opening Night Update... 3-year-old Sam prior to his first night of "micro t-ball." Practice only lasted about 5 minutes for Sam, as he began crying for his mother during the drive to the game and continually requested to be carried on the field. I believe that Hall of Fame Pitcher Bob Gibson started his career in a similar fashion.