

23 North Center
Barnes, Kansas
www.Our-DailyBread.com
or www.barnesks.net

Give us this day
OUR DAILY BREAD

785-763-4269
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BAKE SHOPPE & BISTRO

"I am that Bread of Life"
John 6:48



November 2005

*We bring you wonderful taste as well as the feeling of home,
of times gone by, of good quality, of healthy food and warm hearts.*

The Ladies of
"Our Daily Bread" & Sweeney

*"I have good plans for you, not plans to hurt
you....Jeremiah 29:11*

November has come to greet us with frosty mornings, thoughts of the coming winter, and of course that wonderful Thanksgiving Holiday. It is always a joy to gather around all of the seasonal delights of a family Thanksgiving. Many times through the years our parents opened their home and hearts to extended family and friends during the holidays. My mother often said, "anyone who sticks their hand in my cookie jar is family". Connie just chuckles as she watches the men load their plates with all of the wonderful treats. There is such a variety of colors and smells, and no way to get it all on the plate with one trip, but they certainly try. We all fondly remembered one thanksgiving when Ernie went through the line, took one piece of .sour cream raisin pie, and stuck the rest of the pie in the cupboard. Dad went through and kept asking "didn't Connie make sour cream raisin?" Erne kept affirming that she had as he sat there in front of Dad, and ate his piece (I don't think he could believe that Ernie would do that!)

Our family has changed a lot these past few years as we have celebrated marriages, babies, and saying our goodbyes to those who were so important to us. We are watching as another generation finds their place and space.

We have certainly had a full plate of experiences in this journey the last few years. Each day has had it's joys and challenges. Some days we have looked at the plate laid before us with more

enthusiasm than others. At times it seemed like we were looking at a portion that was going to be hard to swallow, or at the very least not appealing. Apparently God must know something that we don't about what it takes to strengthen us. Yvonne says her favorite verse is "I can do all things through Christ who strengthens me".

I am always so thankful that most days, have a little bit of it all. Some tender mercies to add some color to my plate. I have to remember most of all who prepared the meal, and trust what He has told me, "that His plans for me are not intended to hurt, but for my good." He doesn't mind if I need to talk to Him about the fact that my portion may sometimes be hard to swallow. Jesus did!

*"We know the love that God has for us,
and we trust that love. 1 John 4:16"*

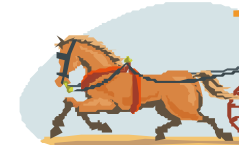
.....Blessings!

..The Ladies of Our Daily Bread



Holiday Hours at Our Daily Bread
Veterans Day: Nov 11th: Open 11am-2pm
Friday, November 25th: Open 11am-2pm
Sat., December 24th: Open 9am-11am
Mon, Dec 26th: Open for lunch 11am-2pm .
Sat., December 31st: Closed!

You are cordially invited to the...



*Barnes
Annual*

Lighted Horse Parade

On Center St. in beautiful Barnes,
Kansas

Saturday,

November 26th

Parade at 7:00pm

Gourmet Hors doeuvres Buffet

at Our Daily Bread 5-8pm

*Hot & Cold Hors doeuvres, Desserts,
(Mulled Cider & Wine are extra)*

Here's a kitchen poem that appeared in a recent recipe web sit. I thought it was quite appropriate for your establishment.
-Myron Drinkwater- Lake Forest, CA

"My Little Kitchen"

God bless my little kitchen
I love its every nook
And bless me as I do my work
Wash pots and pans and cook.
And may the meals that I prepare
Be seasoned from above
With Thy great blessing and Thy grace
But most of all, Thy love.
As we partake our earthly food
The table before us spread
We'll not forget to thank Thee, Lord
Who gives us daily bread.
So bless my little kitchen, Lord
And those who enter in
May they find naught by joy and peace
And happiness therein.

Thank you..and Blessings...Myron



The Fruitcake.....

for people who don't like Fruitcake
The Kansas Traveler recently featured a picture of Connie's Fruitcake. She make it from scratch and uses lots of nuts and fruit, and a little white wine. It is truly a unique fruitcake that challenges even those who have sworn off Fruitcake for years.

Our Cookbook that is **ALMOST FINISHED!** We are proofreading and adding those special touches so it will be ready for the holidays! The date that we are planning on having them ready for all of you is December 1st. We can reserved one for you so you can get one hot off the Press!...Enjoy!

We all Love that Special Touch...

Our Daily Bread Bake Shoppe and Bistro loves to treat you that way. Call ahead and we'll make it special for your whole group, or even if it's just the two of you. Lunch is served daily from 11am – 2:30pm.

Just a Note: Limited Dining Space on Saturday, November 19th as we are hosting a dinner for the Daughter's of the American Revolution.

For those who would prefer making their own fruitcake, the Kansas Traveler included this recipe for:

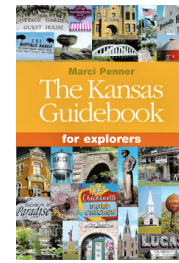
THE BEST FRUITCAKE EVER

1 cup butter, 1 cup sugar, 4 large eggs, 1 cup dried fruit, 1 tsp. baking powder, 1 tsp. baking soda, 1 tsp salt, lemon juice, 1cup brown sugar, 1 or more quarts whiskey.

Before you start, sample the whiskey to check for quality. Now go ahead. Select a large mixing bowl, measuring cup, etc. Check the whiskey again, as it must be just right. To be sure the whiskey is of the highest quality, pour one level cup into a glass and drink it as fast as you can. Repeat. With an electric mixer, beat a cup of butter in a large fluffy howl. Add 1 teaspoon thuger and beat well. Meanwhile, make sure the whiskey is of the finest quality. Cry another tup. Open second quart if necessary. Add 2 large eggs , 2 cups fried druit and beat til high. If druit gets stuck in beaters, just pry it loose with drewscraver. Sample the whiskey again, checking for tonscisticity. Then sift 3 cups of salt or anything, it really doesn't matter. Sample the whiskey. Sift ½ pint lemon juice. Fold in chpped butter and strained nuts. Add 1 babblespoon of brown thugar, or whatever color you can find, and mix well. Grease overn and turn cake pan to 350 degrees. Now pour the whole mess into the boven and ake. Check the whiskey again, and go to bed.

Source unknown.

This is my 3rd visit here – all the way from Boston! Definitely the best food in Marshall County1 (or Washington?)
-Patsy Kraemer , Arlingon, MA



Marci Penners Kansas Guidebook for Explorers

is available at
"Our Daily Bread".
It is a wonderful
432 page spiral bound
travel guide.

There are over 400 color photos and 3,597 entries in this awesome travel guide, featuring Kansas rural culture. Our Daily Bread along with many other out of the way places in Kansas are highlighted in this lovely book. You to read all about it at
www.kansasguidebook.com

Dear Barnes Girls:

I so enjoy getting "Our Daily Bread" and envisioning things back home. I am a home town farm girl and am so glad to see things being restored and brought to life in Barnes and to hear the faith walk that is being carried on as well. I am forwarding a weekly email that I get from a man in Iowa who is a "farm boy" and thought you might like to read what he has to say as it resonates with all that you write about. Thank you again for sharing your "joy" and I rejoice with you and continued success,

-Cheryl (Wesche) Trumble
Dayton, OH

(The web site that Cheryl refers to can be found at <http://dlampel.com>)

The writing of david s. lampel

*It is delightful Cheryl,
thank you for sharing that with us...
-cindy+*



Would you like to have this newsletter emailed to you?

You can visit our website at www.barnesks.net and click on "Events Calendar" You will receive our newsletter in full color and also be notified of all the Special Events that are taking place in Barnes.