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Cooks....ATTENTION !!!!!!

Dear Friends, The demonstration Passover meal was a treat for each of us in spirit as well as substance. The food was fantastic!

Many thanks to those who made it an evening of rememberance. All enjoyed the demonstration by the Bud and Gale Boyd family. The music by John Rona added to the evening in such a way as to set the spirit for our meal. Thanks, too, to Zona Landau, Ella McGavin, John Lieber-man, and many others for making the evening a success.

Brother Ted Cannon, secretary of the International Mission, enjoyed the evening. He said a few words of appreciation at the conclusion of the evening. Elder Carlds Asay, president of the International Matzo Balls Mission, originallyplanned to attend but was called out of town on Church business.

One event that most of you would appreciate knowing is the forthcoming translation of the "Temple Scroll" by Professor Yaden of Israel. There was a good bit of discussion concerning this scroll at B.Y.U.'s conference held on March 13-14 called " The Temple in Antiquity." Truman Madsen, of the B.Y.U., chaired the event. It was brought out that the particular temple discussed has yet to be built. However, it is to be built prior to the coming of the Messiah. Some of the biblical scholars believe the design including the dimensions of the temple were given by the Lord to Moses the 2nd time he ascended Mount Sinai. Of most importance is that the temple will be built in Jerusalem in the area called " Temple Square "which presently has two important Moslem The implications edifices there on. raise many questions.

We shall keep you informed as to when the book will be available.

> Sincerely, Al Ostraff

Gale Boyd has submitted the . recipe for the chicken soup that you all asked her for at the demonstration Passover Supper. Here goes .... 1 chicken --- about 6 cups of water --1 large onion, sliced or chunked salt and pepper (to taste) 2 large carrots --- 2 large stalks of celery--- about 1늘 teaspoons of dill 2 fresh garlic cloves or 1 tsp. of powdered noodles (Gale uses flat egg noodles, broken.)

늘 c. matzo meal 2 eggs water <u></u>tsp. salt dash of pepper margarine, melted

mix together and refrigerate 20 minutes.

Boil chicken in water with onion and spices til tender(abt. 45 min.). Meanwhile, make matzo ball mixture. Remove chicken from soup and add carrots, celery and noodles. Remove chicken from bones and return to soup. Cook about 20 minutes more. Bring to a boil. Roll teaspoons of matzo mixture into balls and drop into boiling soup. Simmer 20 minutes, add salt to taste. For less fat--Boil chicken in water and refrigerate overnight. Remove fat from top of soup and complete the recipe.

Good eating!!!!!!!!!

Any questions? - call Gale. She's the expect!

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