



FEBRUARY



COOKING AND BAKING WITH
EASE AND ELEGANCE IN
EVERYDAY LIVING

It's a busy year in store for us in 2015!

First of all, let's begin saying that New Year's is over, that January is just about at a close, and February is sailing into view.

What does February bring? I think it's hearts, valentine cards, pin cushions stitched, that funny (silly) love-muck!

We have our signature cake, the Red Balsamic Velvet Cake to bake again. We might bake some pretty sugar cookie hearts with pastel colors. We've, at least, got to crack open an 'Ugly Heart Cake' and call it done! We'll stop and smell the roses, we'll count our

blessings, yet once again, and remember that February is a celebration of love. We'll get mushy for a moment and ponder as we bake the cookies, the brownies, and churn homemade ice cream into sundaes. And we'll cook some nourishing soup!



SITK TURNS 5 IN MAY

'Skirt in the Kitchen Pizza My Heart'



We'll plant more Don Juan roses!



Special Moments of Skirt in the Kitchen in 2014, extending into 2015... Goals, functionality & journey-

"You've come a long way, baby", is the term that can be summed up in a single sentence when I think of all the cooking, the baking, the gardening, the photos/editing, the learning... everything that was nurtured and developed along the way-even though we still have far to go. It's been a beautiful walk-sometimes a trot and a fall. I still feel the excitement and the joy, even on the trying days of wondering how to get it all done. I don't think it will ever be "all done", and I wouldn't want it to be. I want us to keep breathing, keep moving, keep experiencing, and keep opening the doors that lead us to our final

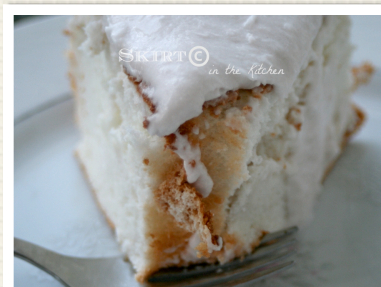
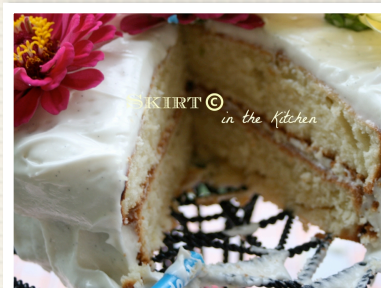
"I SHALL COUNT MY BLESSINGS AND REMEMBER WHERE I CAME FROM, WHERE MY HEART SPOKE".

destination-a place where all of this was originally thought of-from the very hands of God. It is by Him that all of this has been made possible. Every rut and bump in the road has been worth the miles on this tread.

Skirt in the Kitchen officially turns five this coming May, but her birthday is celebrated on or around my mother's birthday of every year-August 21st. I usually don't sound a peep until her birthday comes around, and then nobody really knows that I'm celebrating both momentous days with a featured cake on the blog. This has led to Skirt in the Kitchen Sunday Dinner Cakes-a domino effect.

Sundays were always special days, a time for families to relax, be together, unwind after worship. It was meant to be a day set apart from the rest of the days of the week. Cake and a good roast can help make it just right!

SUNDAYS



“What is ‘My Father’s Foods’?”...

This can take a while, it can be a lengthy story to begin explaining.

Unfortunately, my father never got to see/know/understand what Skirt in the Kitchen was, actually. He never got to see a picture, never read, ate or tasted any of Skirt’s food... if you want to count the adult years... Skirt in the Kitchen really began when I was a pip-squeak, when oatmeal cookies were being taught, when my oblong chocolate cakes shrank from the sides of the pan-but Dad still gleamed and smiled when he’d carry the cake into his mother’s kitchen saying in a proud and almost-laughing way, “Lynette baked a cake!” Well, the embarrassment of an ugly cake... ! Grandma would respond, “She did?!” Yeah, I did. I baked and loved it. I made and flopped so many desserts, then gravy and biscuits. Each and every time, my dad was proud of me. So was my mother. It was a lesson I was learning-they liked it when I was “me”, when I loved doing what I loved doing, then got better at doing something that caused me to hear the smile and love in a voice that I still need to this day. I’ll never outgrow them.

So when I think of it, when I really think of it, Dad DID already have a part of Skirt in the Kitchen. He left this world wondering what the heck I was actually doing online, what I was going to do with the rest of my life, and I’m sure he worried a lot of the time where I was going. Don’t we all? If you’re a parent, a good parent, you will wonder and worry about your “youngins”. That’s just life. I can even hear him say it-“That’s just life”.

Since Dad’s been gone for a little over two years now, much of Skirt in the

Kitchen has been dedicated and devoted to him even though it’s also about another father-our Heavenly Father. My Father’s Foods now holds the meaning of my two fathers-my Heavenly father and my earthly father who is now in the same place as our wonderful Creator who loved us this much, so much more than we can truly know. Maybe someday it will be/can be revealed to us just how much our parents loved us, and how much more our Heavenly Father loved us to prepare for us such a place where there is no end. That place is lived in, breathed in, loved in and rejoiced in.

Most everyone knows by now that Dad cooked in the Navy, but he began much sooner than that. He was instilled the love of baking and cooking, providing and caring, when he was taught and depended upon to help with the chores of his family. I’ve heard it said that his maternal grandmother, Charity Jeanette, taught him how to cook and bake. I was told that she was a delicious cook and an excellent provider. She gave him his passion for what he enjoyed doing all his life, and I think it was her way, too, of spending real quality time with her grandson. He was close to his maternal grandmother. I was almost named her at the time of my birth-“Charity Lynette”.

When I grew tall enough to look over the table top, Dad was in the kitchen with Mother teaching me how to use a long-blade knife, teaching me how to pare and peel with a small one, how to put meat in a grinder, how to do this and that when it came to food preparation and the cooking and baking of delicious meals. Skirt in the Kitchen was already in existence simply because

of those moments that they shared with me. The skirts were the aprons and pretty cotton dresses.

My little sister was there, too, just when she tired from playing outdoors, running and jumping in the sun, and getting another flat on her bicycle. We both like to cook and bake to this day; I just seemed to have the sweet tooth for cake over pink bubble gum even though her favorite cake is a white double-layer with white frosting!

Skirt in the Kitchen/My Father’s Foods has been in the editing and publishing mode dragging its heels. It’s been a challenge, that’s for sure. It’s also had its moments of setting on the shelf so I could catch up to it, then be able to afford the cost for the completion of its publishing. Hopefully, it will come to the final stage where it needs to be, this year, and be in physical print. We’ll have to wait and see.

Before an actual cookbook, I’ve decided on a way to make a little extra that might help with the cost of My Father’s Foods: I’m putting a small cookbook, Skirt in the Kitchen Pizza My Heart, on iTunes for the sheer cost of \$1.99 per download. I’ve also joined a cookbook club in order to do so.

Over the summer, I came up with a series of homemade pizzas that I jotted in a spiral notebook. Some of them are unusual. A lot of them were made outdoors since I cooked outside all summer long, and most of the pizzas were made from garden produce and edible flowers. I’ve also incorporated different meats and sauces, spices and seasonings. I want to throw in a few dessert pizzas, too. This book will hold 10 to 20 different pizzas.

GRAPES AND EDIBLE FLOWERS



OUR #1 PLANTS-

1. DON JUAN CLIMBING RED ROSES FOR FLAVORING HONEY, FOR BAKING IN CAKES, AND FOR COOKING IN SAVORY MEALS
2. MOON MARVEL HIBISCUS FOR BBQ AND IN JELLY
3. ZINNIAS AND MARIGOLDS
4. HERB VARIETY, PUMPKINS
5. LETTUCE, INCLUDING LETTUCE BLOOMS FOR SALADS; PLUS FRUIT TREES
6. CONCORD GRAPES

The love for organic gardening, including fresh herbs and flowers-

Part of the elegance of Skirt in the Kitchen is the regular use of fresh herbs and edible flowers during the warm months. Such plants dress up a plate, they enhance the flavors and textures, and it's a lot of fun having a variety of plants for their greens and blooms. It's a vitality that is necessary for the kitchen in culinary cooking.

Not only are these colors cheerful and pretty, but they make the culinary experience an art. In addition, they are packed with health benefits.

Not a single bit of pesticide goes in the ground here. Dandelions are welcomed, because even they, have a place at the table for their greens and blooms over eggs yolks. They are healthier than some vegetables!

In the winter months, the yards look drab and untidy. Leaves have fallen and collected, resembling a mess to have to tend to when it gets spring. Autumn's leaves are essential in the protection and nourishing of the soil during the months when the animals hibernate.



"I THANK GOD FOR YOU,
IN THE VERY
REMEMBRANCE OF YOU."

-SKIRT IN THE KITCHEN



Susan Nuyt
skirtinthekitchen.com

Sift together 2 1/2 c sifted all-purpose flour, 1 tsp baking powder, 1 tsp salt, & 1 tsp baking soda. Add to batter, alternating with 1 c buttermilk, having flour be last addition. Bake @ 350. Frosting: Cream softened butter, cream cheese, powdered sugar & vanilla with blue food coloring.

BEAT WHITES WITH A PINCH OF CREAM OF TARTAR 'TIL STIFF PEAKS FORM. FOLD INTO BATTER, BAKE @325 FOR APPROXIMATELY 1 1/2 HRS.

Incorporate brown sugar into batter. Blend 2 c flour, 2 c oats, 1/2 tsp baking soda, 1/2 tsp salt, & 1 tsp cinnamon. Stir in 1/4 c creamy peanut butter. Spoon-mix ingredients into batter. Add 1/3 c plus 1 T more of fig jam. Do not use electric mixer-to prevent toughening. Bake @350.



RED BALSAMIC VELVET CAKE

CREAM 1/2 C SOFTENED UNSALTED BUTTER WITH 1 1/2 C SUGAR. ADD 1 TSP VANILLA EXTRACT. IN A SEPARATE DISH, MIX 2 T COCOA, 1 T DRY INSTANT ESPRESSO, & 2 OZ RED FOOD COLORING. ADD DYE MIXTURE TO BATTER. DRIZZLE RED BALSAMIC VINEGAR. (CONT. OPPOSITE PG.)



UGLY HEART CAKE

DUST BUTTERED CAKE PAN WITH COCOA POWDER. COMBINE 6 OZ MILK CHOCOLATE & 4 OZ BUTTER IN SAUCEPAN TO MELT ON LOW HEAT. COOL. WHISK 7 OZ SUGAR & 4 EGG YOLKS UNTIL THICK & PALE. ADD MELTED CHOCOLATE AND 4 OZ GROUND NUTS. (CONT. ON OPPOSITE PAGE.)



FIG OATMEAL COOKIES

MEASURE 1/2 C UNSALTED BROWNED BUTTER, 1/2 C PACKED BROWN SUGAR, 1/2 C GRANULATED SUGAR, & 1/2 C FIG JAM. CREAM SUGARS, 1 EGG, FIG JAM, 1 T WHOLE MILK, 1 TSP VANILLA, & 1 TSP FIREBALL CINNAMON WHISKY. (CONTINUE ON OPPOSITE SIDE OF PAGE.)

PHOTOS FROM 2014

