

# From the North Pole to:

*Ray*

Long ago, as a child, I would stand at my mother's apron strings while the traditional "fruit cake" was prepared for the yule time festivities. It is now my pleasure to share with you this guarded recipe.

## The Best Fruit Cake Ever

1 cup butter

1 cup sugar

4 large eggs

1 cup dried fruit

1 tsp baking powder

1 or 2 quarts whiskey

1 tsp salt

lemon juice

1 cup brown sugar

nuts

1 tsp baking soda

Before you start, sample the whiskey to check for quality. Good, isn't it? 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 one cup of butter in a large fluffy bowl. Add one tsp of thugar and beat again. Meanwhile, make sure that the whiskey is of the finest quality. Dry another tup. Open second quart, if necessary. Add to arge leggs, two cups fried fruit and beat till high. If druit gets stuck in beaters, just pry it loose with a drewscriver. Sample the whiskey again, checking for tonscisticity. Next, sift three cups of salt - or anything, it really doesn't matter. Sample the whiskey. Sift 1/2 pint lemon juice. Fold in chopped butter and strained nuts. Add one babblespoon of brown thugar, or whatever color you can find and wix mel. Greas oven and turn cake pan to 350 gredees. Now pour the whole mess into the coven and ake. Check the whiskey - again, and bo to ged.

One of the real joys of the Holiday Season  
is the opportunity to say Thank You  
and to wish you the very best  
for the New Year.

Tidewater Financial Corp.

Jim Gasser

&

Sharon Felton

*Sharon*

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