

# King Praising King

Our new addition, Luke James, is almost 2 months old (already!), and he loves music. While I sit cuddling, feeding, and playing with him, I've been perusing youtube.com looking for music for us to enjoy together. Being the time of year that it is, we've really been appreciating Christmas tunes, especially Martina McBride and Celine Dion's versions of O Holy Night. How I love to sit with my little Luke and think about what the lyrics of these songs REALLY mean! I've also been especially appreciative of Elvis' gospel songs and praise music lately. My favorites are "How Great Thou Art" and "Put Your Hand in the Hand". Today it came to my attention that my friend's dad composed a praise song for Elvis and sang backup for the track with his music group, The Imperials! How cool is that! Thanks to Amanda who shared her dad's talent on this song, "If the Lord Wasn't Walking by My Side":

---

# Death, Murder, Love, and FUN!

Maybe you've noticed that at some point this winter, I began to blog less... I no longer write reviews about every movie, tv show or play I see – it mostly has to do with the fact that there just isn't time for me to sit at my computer uninterrupted long enough to do that – well, not if I want my toddling, climbing 18-month-old to stay safe anyway. But this Valentine's Day weekend of 2010 saw me venturing to two local plays, both involving fellow tangenteers, so I figured I could let Hubby hold down the fort long enough for me to write a quick little blurb.

First of all, let me say how thankful I am for my babysitter who worked overtime this weekend – she usually doesn't do weekends, and without her, we couldn't have afforded to support our friends at either show. Friday night's selection was *Dearly Departed*, a southern comedy about a crazy family coming together for the funeral of the patriarch. The show was hilarious, and my friend [justj](#) was very memorable as a fire n' brimstone type southern preacher. I have to say that my favorite part of the show was his other character however, a wheelchair bound man named Norval who is depicted as practically a houseplant by his caregiver wife when she describes how she cares for him – which pills, what he can and can't eat, that sort of thing. But on stage, Norval was anything but a houseplant, and justj depicted him with just the right amount of humor – not over the top, but not comatose either – I felt that achieving this perfect balance was much more difficult than it looked. It should come as no surprise that I absolutely LOVED the music in the show, and it was amusing for me to think about how much that must have irked the director (who had left a party we threw one time because

there was 'too much country music' – even though the only country song I played was Travis Tritt's remake of the Eagle's classic 'Take It Easy', which I didn't even consider country, but apparently some would beg to differ) – haha. I need to find out what that Elvis song was in the second act; it was wonderful.

Saturday night we tried out a murder mystery dinner theater starring [Jamiahsh](#), and we had a blast! We rounded up some friends, and when all was said and done, we had a somewhat rowdy table of 8 with whom to enjoy the show. Without having to draw any sort of diagrams or assemble any calculative theories like someone at our table who shall remain nameless ☐ I guessed the murderer correctly and was entered into the drawing to win a prize – a free one hour massage! But I tore my ballot wrong, and my friend who was also the director felt it would have been obvious if she had chosen my idiotic-looking ballot to win the prize. I agree with her; it was my own fault, and I'm happy that another patron's experience was even more enhanced by his free massage. Besides, my hubby gives THE BEST massages, and they're always free! But we had a super time at the dinner theater, the food was good, and Jamiahsh was wonderful as the bumbling FBI agent who was trying to crack the case. I loved the relaxed atmosphere of the show with members of the cast joining us for dinner and chatting casually – although too casually at times, because several members of the cast came out of character at times asking us if our questions were for their characters or for them "in real life" – oops. But of course ours truly Jamiahsh remained in character and professional at all times!

So bravo to many jobs well done on this weekend of community theater! Knowing that my days of keeping my kids out so late are numbered (especially judging by the way they screamed on the way home), I am thankful for every show I get to experience!

And wrapping up the weekend, of course, is Valentine's Day,

and that's where the love comes in – hopefully the kids will fall asleep before Hubby and I crash so that we can snuggle and watch a scary movie – who needs chick flicks on Valentine's Day?!? Hope you had a wonderful weekend!

---

## Random Night Of The King

On a random note, I decided at the last minute to kind of theme-up game night a little bit last week. I went to the library to find some background music to put in the kitchen CD player during game night, and the first thing I found was a Garth Brooks Greatest Hits collection – and not one of the two that I owned back when I was a huge fan – one of the reasons why Garth Brooks became intolerable, what a sell-out. But he has some really good songs, and I thought it'd be great to hear some of them again. Realizing I've tortured enough unwitting souls with my love of country music, I looked through the regular music. But it was the adult section of the library, and I had two of the kids with me, so I was in a big hurry and all I could find was an Elvis greatest hits collection. Thinking about it on the way home, I remembered a recipe I had come across months ago and put aside – Elvis' favorite sandwich in a cookie. What was Elvis' favorite sandwich? Peanut butter, banana, and *bacon*. So I made the peanut butter, banana, and *bacon* cookies, we rocked to Elvis, even though he ruined more than a few people's careers in the [\*Mafia\*](#), I think. I didn't come across anyone all night who was ecstatic about my Elvis cookies, but they were more for the experience of emulating Elvis (this would have made a fun dress-up version of game night, haha) than they were for people to find delectable. I, for one, found them tasty, but not great. I'm not a big cookie person anyway, and I found the combination of bacon and banana quite interesting, though

in a good way. Coincidentally, I found out that 3 days before our game night was the 32nd anniversary of Elvis' death, so it ended up being a tribute of sorts, I guess. I like the idea of themed game nights once in a while, especially if it doesn't require much extra dough (pun intended) or work. How about we light up the comment board with suggestions for possible future game night themes?

\*\*\* – Here is some bonus footage – the Elvis cookie recipe. Enjoy and let me know any alterations and feedback you have! From the article where I read about it:

“Go with your gut – not your head – on this one; the combination of peanut butter, bacon, and bananas really is delicious.

#### ELVIS COOKIES

Makes 30 cookies

1 cup smooth peanut butter

1/2 cup packed light brown sugar

1/2 cup granulated sugar

1 large egg, lightly beaten

1/4 cup all-purpose flour

1 teaspoon baking soda

1/2 cup crumbled cooked (very crisp) bacon (about 6 strips)

1/2 cup diced firm banana

Heat the oven to 350F. Line 2 baking sheets with parchment paper. (I did some research because I didn't want to buy many extras like parchment paper, so I just greased a cookie sheet with margarine and it worked fine. So in place of the parchment paper, lightly grease a cookie sheet.) In a large bowl, combine the peanut butter, brown sugar, and granulated sugar. Use an electric mixer on medium to beat until well combined. Beat in the egg until just combined and set aside. In a medium bowl, whisk together the flour and the baking soda. With the mixer running on low, add the dry ingredients, scraping down the sides of the bowl as needed. Gently mix in the bacon and the bananas, trying not to mash the bananas.

Using slightly wet hands, roll rounded teaspoons of dough into balls and place on the prepared baking sheets, leaving about 1 inch between them. Dip the tines of a fork into water, then use it to flatten the cookies until they are about 1.5 inches around. Bake on the middle rack for 11 minutes. Cool the cookies on the baking sheet for 2 minutes, then remove with a metal spatula to racks to cool completely.

NOTE – a guest commented that he wished there was more bacon!