It was mom taught me to dance. I was prepping for my first high school date. She demonstrated the guy's step for me, a simple side-back-rock step, practiced to the music of Elvis the King; "Hound Dog" as I recall.

That simple combination step has served me reliably for nearly fifty years.

~ David





"Nothing gold can stay." ~ Robert Frost

"The past is never dead.

It is not even past."

~ William Faulkner

...How many people thought you'd never change?
But here you have. It's beautiful.
It's strange.
"There Comes the
Strangest Moment"
~ Kate Light



It is best not to begin with Adam and Eve. Original sin is baffling, even for the most sophisticated minds. Besides, children are frightened of naked people and apples. Instead, start with the talking snake. Children like to hear what animals have to say. Let him hiss for a while and tell his own tale. They'll figure him out in the end. Describe sin simply as those acts which cause suffering and leave it at that. Steer clear of musty confessionals. Children associate them with outhouses. Leave Hell out of the discussion. They'll be able to describe it on their own soon enough. If they feel the need to apologize for some transgression, tell them that one of the offices of the moon is to forgive.

~ "Teaching a Child the Art of Confession" (by David Schemate)

# In Loving Memory Of...



Catherine L. D. "Kaye" Henderson January 8, 1935 ~ October 4, 2020 "If ever there is tomorrow when we're not together...
there is something you must always remember.
You are braver than you believe, stronger than you seem,
and smarter than you think. But the most important thing is,
even if we're apart... I'll always be with you."

~ Winnie the Pooh
(by A. A. Milne)

#### The Lord's Prayer

Our Father who art in heaven, Hallowed be thy name.

Thy kingdom come, Thy will be done,

On earth as it is in heaven.

Give us this day our daily bread,

And forgive us our trespasses,

As we forgive those who trespass against us.

Lead us not into temptation, But deliver us from evil.

~ Matthew 6:9-15



"... she conceived life as a road down which one traveled; an easy enough road through a broad country, and that one's destination was there from the very beginning, a measured distance away, standing in the ordinary light like some plain house where one went in and was greeted by respectable people and was shown to a room where everything one had ever lost or put aside was gathered together, waiting."

~ Marilynne Robinson (American Writer)

## Memorial for Catherine "Kaye" Henderson

Thursday, October 15, 2020
Two O'Clock in the Afternoon
Horan & McConaty Family Chapel
5303 East County Line Road ~ Centennial, Colorado



#### Order Of Service

Greeting / Rite of Blessing	Deacon Sam Lopez
Opening Prayer	
"Precious Lord, Take My Hand"	
•	Curtis Henderson
	(piano)
A Reading from the Letter of Paul to the Romans	
	Curtis Henderson
	(Romans 8:31-39)
A Reading from the Holy Gospel according to John	
Rola	ınd Philip Henderson
(John 14:1-6, 25-27 "The Message" by Eugene	Peterson) (grandson)
Eulogy	Cathy Henderson
Video Tribute	
Sharing words from a neighbor	Barbara Henderson
	(daughter-in-law)
Sharing words from a friend	David Henderson
Sharing words from Connie (Kaye's sister)	David Henderson
Open Sharing	Audience Participants
"Come Thou Fount Of Every Blessing"	Ed McCampbel
	Curtis Henderson
	(piano)
Homily	Deacon Sam Lopez
Final Prayer	

Cathy's favorite mama Kaye's meat recipes with picante sauce substitution for tomato sauce

MEAT BALLS & ITALIAN SAUSAGE IN SAUCE

1 lb. Italian Sausage 1½ lb. ground round 1 tsp. salt

½ tsp. pepper
1 c. grated Parmesan
 cheese
1 c. bread crumbs

1 c. bread crumbs 2 tsp. grated @nion 2 eggs flakes
2 - 12 oz. cans
tomato paste
1 onion, sliced &
diced
1½ tsp. salt
½ tsp. black pepper

4 T. dried parsley

Heat tomato paste, salt, pepper & onion with 8 - 12 oz. cans of water until a very slow boil. Cut Italian sausage into inch-long pieces. Brown on all sides; then drain and drop into tomato sauce. Then in sausage grease brown meat balls made of mext 9 ingredients. Drain meat balls and put into tomato sauce. Cook on low heat for 5 hours until sauce is of right consistency. Serve over long, thin, cooked and drained spagetti with parsley sprigs on the side and topped with Parmesan grated cheese. If any grease forms on top of sauce, skim off.

From the Home of Andy Koestner



## SHORT RIBS 3 - 4 lbs. beef short ribs 1½ tsp. salt

1 clove garlic, minced 1 large minced onion l can stewed tomatoes cut in strips 1 bay leaf & c. flour tsp. rosemary 1 c. dairy sour leaf of thyme leaf of marjoram Isan green beans Brown ribs on all sides in greased dutch oven or heavy skillet. During last few minutes of browning time, add the garlic and onion. Pour off excess grease. Blend in tomatoes and seasonings. Bring to boiling point, reduce heat and simmer, covered, about 2 hrs. or until meat is tender. Turn ribs occasionally. During last 30 - 40 min. cooking time, add the carrots and pepper.

Remove ribs and vegetables from liquid, keep warm, skim off fat. With 2 c. of liquid (add water); blend in flour mixed with ½ c. water, cook, stirring constantly, until thickened. Remove from heat, stir in the sour cream (at room temp.), heat to serving temp. Do not boil. Place hot cooked noodles on platter top with meat and vegetables. Serve with gravy. Serves 4 - 5.

From the Home of Steven Mullison