

November 2014

My whole heart rises up in thanksgiving!

Words: Robert Browning.

Music: song/round on "Carry Us Through This Night" by Linda Allen

My Dear Beloved Community,

Thanksgiving has just passed. We were able to spend it with our family in our new home in Bellingham. ...our first gluten-free Thanksgiving feast! See the recipe for our fabulous pie below.

We're in the last six months of our time at Holden...feeling incredibly grateful for the gift that Holden has been, and enjoying the slow transition back home.

I've taken a number of walks this fall, noticing the dramatic changes in the landscape of this mountain valley. I've seen the ways that those things that are hidden become revealed. The trees lose their leaves, and the paths are covered in gold. Beyond the bare branches of the trees and bushes, I see Railroad Creek in all its rushing glory. The true colors of the leaves...bright red and gold, brown and purple, are revealed just before they are drawn back into the earth. Our community draws into itself as the remediation workers leave, the boat goes to its winter schedule of three days a week, and we prepare to wash dishes, sort garbage, stoke the furnaces, and take care of each other in so many ways. There's nothing quite like living in a remote community to experience how much we need each other.

And I am grateful: Grateful to be living and learning in community. Grateful to have a community of friends and family outside the village who I rely on in so many ways. Grateful for my health. Grateful for all the histories and stories that have made up my life, and offer me such memories to treasure. And thanks to all of you who take the time to read these very occasional writings, and who support this work that it has been such a privilege to do.

Here are a few things coming up:

In December I'll be doing a workshop at the **Bellingham Folk Festival**. I'll be hosting two retreats again at Holden Village in March: **Compassionate Voices** and the **Holden Village Folk Festival**.

Here in the village, I'm also leading an Artist Way class, coordinating our Artist Residency Program, and working on a musical revue called *Daughters of Lilith*, to be presented in March.

After June 1st, when I depart Holden, I'm available for house concerts, libraries, churches, schools and other small venues. I love doing them, and look forward to sharing the songs and stories I love.

Here's a link to my itinerary page for details.

<http://www.lindasongs.com/pages/itinerary.htm>

There's still plenty of time to order CDs and songbooks for holiday giving. And I've now managed to put most of my recordings online. You can download songs from "Mama Wanted to Be a Rainbow Dancer" and "Washington Notebook", now out of print, at CDBaby.com. All other CDs can also be ordered directly from me with a printable form, via CCNOW, or via CDBaby. Here's the link for listening to samples and purchasing:

<http://www.lindasongs.com/pages/ordering1.htm>

Please also check my **Facebook** page for updates.

Below is a link to an interview with Pete Seeger in which he dictated the preface to a new songbook, *Rise Again!*, from the folks who brought us *Rise Up Singing*. I'll have a song in it.

Here's the link: <http://youtu.be/6H2hlBYSo80> I found it very moving, as Pete talks about the power of singing together. If you'd like to contribute to the making of this new book, here's a link to the Indiegogo fundraising site. I think it's a very worthy cause. The deadline is Dec. 22nd. <http://igg.me/at/RiseAgain>

Here's the recipe I promised. This is the pie contribution from our friend, Bitsy Bidwell:

Layered Pumpkin Cheese Pie

Crust:

1 1/2 cups firmly packed gluten free crumbs (I found them at Fred Meyer in the health food section and don't remember the brand - already

recycled the box - sorry)

1/3 cup sugar

6 tablespoons melted butter

Combine all ingredients and press into the bottom and sides of a pie pan. Chill for at least one hour. Pre-heat oven to 325 degrees

Cream Cheese Layer

1 8 oz. package cream cheese, softened

1/4 cup sugar

1 1/2 teaspoons vanilla

1 egg

Combine cream cheese, sugar and vanilla and blend with an electric mixer. After well blended add egg and blend until well incorporat4ed. Pour mixture into crust.

Pumpkin Layer

*1 15 oz can of pumpkin puree
1/3 cup evaporated milk
1/2 cup sugar
2 eggs
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
dash ground nutmeg*

*[or I just used 1 1/4 teaspoon of pumpkin pie spice - same difference 😊]
dash salt*

Combine pumpkin filling ingredients in another bowl and mix well. Pour carefully over cream cheese layer. Bake at 325 degrees for 1 hour 15 minutes or until set. Chill. Serve with whipped cream.

Bitsy found this recipe here: <http://southernfood.about.com/od/pumpkinpies/r/bl51104.htm>

I'll close with a quote from a recent Threshold Choir newsletter:

Gratitude is the music of the heart, when the chords are swept by the breeze of kindness.

May such a breeze blow through your hearts this day!

Linda