

### Jack's Soy Eggs

4 eggs  
1/2 cup soy sauce  
1/2 cup chicken broth  
1/4 cup sugar  
1/4 tsp sesame oil  
1 tbsp minced onion

Cover eggs with cold water and boil gently for five minutes. Remove eggs and put under cold running water for five minutes. Peel carefully.

In a very small pan, combine soy sauce, broth, sugar and oil; wrap onion in cheesecloth, place in liquid, and bring to a boil. Add eggs and simmer for ten minutes, covered, occasionally turning the eggs to color evenly. Remove from heat and allow to sit for thirty minutes, turning a couple of times. Marinate overnight in refrigerator.

Slice in half lengthwise and serve. Makes 8.

Adapted from *Lee Gold's Recipes* (2021).

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### Astrid's Cookie to the Stars

1/4 lb butter  
1/2 cup sugar  
1/4 cup molasses  
1/2 tsp ginger  
1/2 tsp cloves  
1/2 tsp nutmeg  
1/2 tsp cardamom  
1 tsp cinnamon  
2 eggs, beaten  
2 cups flour  
1/2 tsp salt  
1 tsp baking soda  
4 dozen almond slices

Melt butter and cool. Cream in the sugar and molasses, then stir in the ginger, cloves, nutmeg, cardamom, and cinnamon. Beat eggs in well.

Sift the flour with the salt and baking powder. Stir into the batter. Cover and keep refrigerated overnight. Roll into a flat disc, wrap, and refrigerate for another day. Roll thin on waxed paper, cut into 2-inch rounds, and decorate each with one almond slice. You may find it easier to cut into rounds if you chill yet again after rolling onto wax paper.

Bake on a lightly-greased cookie sheet for 6-8 minutes at 350°. Makes 48.

Adapted from *Lee Gold's Recipes* (2021).

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### Klingstein Cream Sherbet

3 large lemons  
1 large orange  
2 egg yolks  
1 cup sugar  
2 cups whole milk  
1 cup cream  
2 egg whites  
pinch of salt  
1/2 cup sugar

Coarsely grate the lemons and orange; this should provide three or four teaspoons of peel. Juice the lemons and orange. Beat yolks. Beat in the peel, juice, one cup of sugar, milk, and cream.

Beat the egg whites with salt until stiff, then gradually beat in the 1/2 cup of sugar. Fold into the yolk mixture. Place in freezer until almost firm, then beat until fluffy. Pour into a chilled 1-1/2 quart container and put back in freezer until hard.

Adapted from *Some Recipes of Howard & Judith Klingstein* (1999) by Lee Klingstein Gold.

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“They also have to explain why, if there is not an eggman there is no walrus.”

—Jack Harness



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“Reason is just the lackey for instinct.”

—Poul Anderson  
*Trader to the Stars*

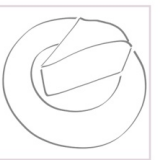


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“I was inspired, rhymes blazing like fire. When I ran across a patch of ash honey, and the bees swarmed up and stung me, I cried out in joy, because I knew just how they felt.”

—Lee Gold

*Valhalla: Into the Darkness*



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## Tattered Potato Soup

2 cups potatoes      parsley  
4 cups water or stock      celery seeds  
salt      butter  
pepper      onion or garlic

Bring water to a simmer. Chop potatoes into little squares. Simmer in water, adding salt, pepper, parsley, celery seeds, butter, and onion or garlic, until soft, about fifteen to thirty minutes. Mash as much (or as little) as you wish to give the soup a body.

Adapted from *Leonora Wise Klingstein's Recipe Book* (1999) by Lee Klingstein Gold.

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## Matzo Meal Pancakes

2 cups milk      ¼ tsp salt  
3 eggs, separated      1 to 1-¼ cup matzo meal

Beat the egg yolks, and then beat in the milk and salt. Stir in enough matzo meal to thicken barely enough for pancakes. The meal will thicken on its own for several minutes after being mixed in, so use sparingly. Whip the egg whites to soft peaks, and fold into the batter.

If the batter gets too thick, thin it with a little milk.

Fry in a hot greased pan, flipping when it begins to bubble around the edges.

Adapted from *Leonora Wise Klingstein's Recipe Book* (1999) by Lee Klingstein Gold.

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## Avocado Cake

½ cup butter	½ tsp salt
1-¾ cup sugar	½ tsp nutmeg
1 cup mashed avocado	½ tsp cinnamon
2 eggs	½ tsp allspice
⅓ cup buttermilk	½ cup candied green cherries
1-½ cups flour	½ cup chopped dates
1 tsp baking soda	½ cup macadamia nuts

Cream together butter and sugar. Cream in the avocado. Add eggs one at a time, beating thoroughly. Whisk the flour, baking soda, salt, nutmeg, cinnamon, and allspice together, then stir in alternately with the buttermilk. Fold in cherries, dates, and nuts.

Pour into one 8x4x3-inch loaf pan (it will look like too much; it is not). Bake at 375° for an hour and fifteen minutes. Let rest for another fifteen minutes, and remove from pan. Cool on wire rack.

Adapted from *Alarums & Excursions* 568 (2023).

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Read slowly, pause patiently.

Think seriously. Use cleanly.

Return duly with the corners of the pages not turned down.

—Leonora Wise Klingstein

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If thou art borrowed by a friend

Right welcome should she be

To read, to Study, not to lend

But to return to me.

Not that imparted knowledge

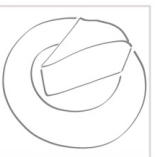
Doth diminish learning's store

But books I find if often lent

Return to me no more.

—Leonora Wise Klingstein

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“Originally there was nothing. Where do the sky, the ground, the mountains, and the rivers come from? If you open your mouth everything appears.”

—John Redden

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