

2023 Photo Gallery



Figure 1: Trevor wearing Uncle Mike's vintage jean jacket white-elephant exchange



Figure 2 Mo and Simba neighborhood watch



Figure 3 Simba and sofa



Figure 4 Front porch sitting area



Figure 5 Mike & Scott music jam with Mary & Mom



Figure 6 Backyard concert with Mike & Scott



Figure 7 Michael's music corner and movie room



Figure 8 Mike's music corner downstairs

Anne's Office room

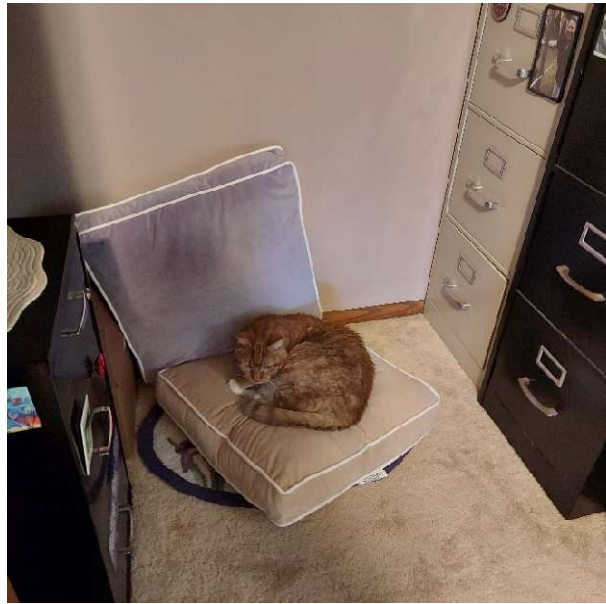
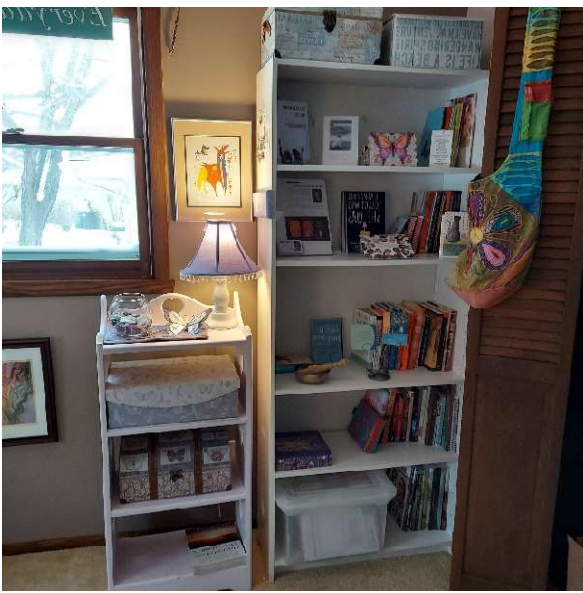
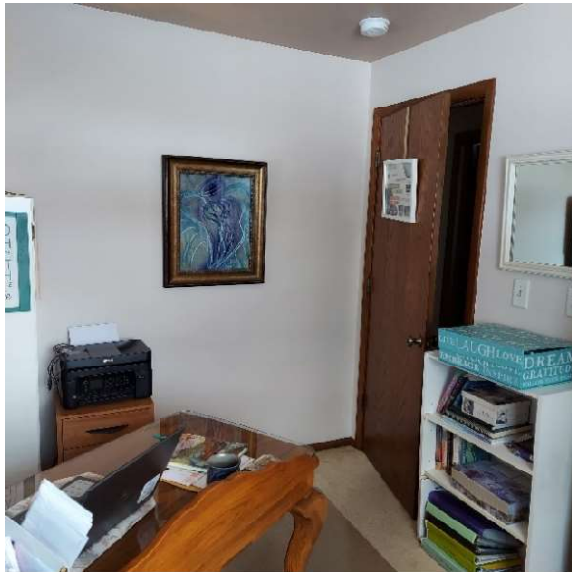




Figure 9 Vivian Probst (vivanprobst.com) and Anne



Figure 10 Janet Golownia (purbalanceyogatherapy.com) and Anne

Home Farm in LeRoy - Wild Elements Flower Farm Market Saturday (<https://www.wildelementswi.com/>) Nephew Bryan Wondra and his wife Kelly live here now and have reimagined this place.



Figure 11 Barb Due, Denny's daughter, Jan Commo, and Anne (law-office days friends)



Figure 12 Mom getting kitty snuggles at Planet Perk Purrrk Club (planetperkcoffeehouses.com/planet-purrrk-club)

Lake Michigan Beach walking at Sheboygan Beach



Michael Music Gigs





Figure 13 Mom and Aunt Ceil Birthday girls Feb 2023



Figure 14 Uncle Joe and Cousin Sue Belligan



Figure 15 Vanilla-Spiced Pears



Figure 16 Vanilla-Spiced Quince



Figure 17 Making Ice Cream at home





Figure 18 Peanut Sweet Potato Stew

SWEET POTATO-PEANUT STEW

MAKES 8 SERVINGS

I make several different versions of this stew, and it's a recipe I always share with clients. It's easy, super nutritious, and high in protein. It doesn't require meat, it travels well, and even picky kids like it. It's a good recipe to have in your culinary back pocket.

- 2 tablespoons coconut oil
- 2 red sweet peppers, chopped
- 1 large onion, chopped
- 2 celery stalks, chopped
- 6 cloves garlic, minced
- 2 teaspoons ginger
- 1 teaspoon ground allspice
- 1/2 teaspoon cinnamon
- Dash of hot sauce or pinch of cayenne pepper (optional)
- 2 pounds sweet potatoes, peeled and cubed into 1/4-inch pieces
- 4 cups vegetable or chicken broth
- 1 6-ounce can tomato paste
- 1 14-ounce can unsweetened coconut milk
- 1 cup natural peanut butter
- 2 tablespoons chopped cilantro (optional)

1. In a large pot, heat the oil over medium heat. Add the peppers, onions, and celery and cook until soft, about 5 minutes.
2. Add the garlic, ginger, allspice, cinnamon, and hot sauce (if using), and cook for another minute.
3. Add the sweet potatoes, broth, and tomato paste, and bring the mixture to a boil.
4. Quickly reduce the heat to low, cover, and allow to simmer for 20 minutes, or until the potatoes are fork-tender.
5. As the soup is simmering, whisk together the coconut milk and peanut butter in a small bowl. Dip into the soup pot for 1-2 tablespoons of hot liquid, and whisk that into the coconut milk and peanut butter; the warmth will help the two ingredients combine more easily.
6. Add the coconut mixture to the soup. Stir in the cilantro and heat for 2-3 minutes to allow flavors to blend.





Figure 19 Rhubarb Crumble



Figure 20 50-year Class Reunion