

2008 APRIL - MAY EDITION

the **CARIBBEAN**
Connection

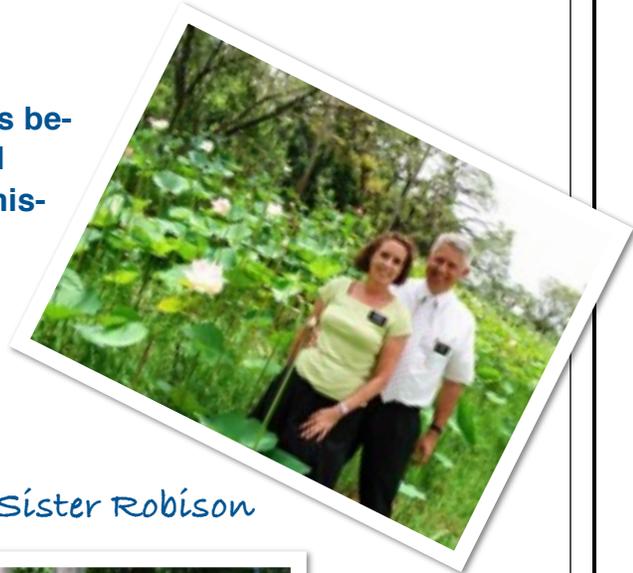
THE WEST INDIES MISSION COUPLES' NEWSLETTER

PRESIDENT'S MESSAGE

Dear Couples,

What a terrific mission. I believe that it is fabulous because of the impact you are having on these wonderful young men. You play a large part of the miracle this mission is experiencing. Your mentoring, training, coaching, urging, tutoring and teaching creates the mission climate. In that climate, the Spirit is felt and members come to Church and stay. Many of you have served missions before this one and many intend on serving more. How blessed we are to have you.

Love, President and Sister Robison



Taken just outside of the Canje chapel--two seniors are Elders Bullock and Larsen--the rest are the Canje elders and the 4 from Berbice



Poem by Sister Malmrose

It may not be on the mountain top,
Then again, it may well be.
Or on an island warm in the sun,
Glimmering in the sea.
Where or when matters not,
For the call is from the Lord.
We listen and obey that call,
His truth restored, our sword.



The army of God, arm in arm,
Together preaching the truth.
We work and pray, train and teach
The old as well as youth.
It is our way to show our God
That we will obedient be,
And help to spread the love of Christ
For all Eternity.

Sister Bullock and the Trench

As we walked home in the dark, I was watching my steps closely to avoid the mud and puddles. I came to an area that had a lot of mud and decided to move over to the left, when suddenly to my surprise, the unbelievable happened.



I stepped right in the huge trench...the same one where Travis had been taunting the alligators!

I was waist deep in muddy, dirty water and one of my knee-high rubber boots was stuck fast in the deep mud. Elder Bullock and the

two Elders, Webb and Williams, instantly grabbed me and began to pull me from the trench. There was no way I could get out on my own.

“Stop, take her picture before we pull her out!”, called Elder Bullock to the elder and Elder William's camera instantly flashed.

I tugged and tugged at my boot until it finally came loose from the deep quick-sand like mud, and they were able to drag me from the trench.

When we arrived home, the elders and Elder Bullock doused me with glee with bucket after bucket of cold water.

I've learned that you're not an official Guyanese until you fall in a trench! I guess I'm now official.



Stuart and Anesha Gopaul

have been preparing to go to the temple every since they were baptized in November of 2006. They have a bottle they had been putting money in for over a year saving for this event. They knew it would take years for them to save enough money for this temple visit.

The mission announced that there were funds to assist members in the Caribbean to go to the temple for their own endowment. Since Stuart is a student and has no money they were able to qualify for this assistance. They found out if they went to Puerto Rico instead of direct it would cost a lot less. However to go to Puerto Rico they had to have a passport and US Visa. The passport of their oldest son has expired and they had to apply again. This was a process that took time and money but after several weeks they got the passport.

The next step was to the US Embassy to get their visa. They had been to the US earlier in their marriage and their second son was born there. Because of this pregnancy and birth they over stayed their visa. When they went to the Embassy the first interviewer was a woman and she looked at their papers and told them there was no way they could get another visa and that she would need to confiscate their passports. They



tried to reason with her but she was not relenting. She did however allow them to go through to the second interview.

As the man began his interview he told them there was no way that he could allow them to get a visa, as Stuart had no job, he didn't have the required \$10,000.00 in the bank and he had overstayed his previous visa. He asked them why they had planned to go to the US.

Stuart then explained that they only wanted to fly to Puerto Rico and then on to Santa Domingo to the Mormon Temple for religious

purposes. When the man found out they were recent converts to the church he made a complete turn around. He told them he had lived in Utah four years prior to coming to Trinidad and that he really admired the Mormons and their faith. He gave them a limited visa so they could go to Santa Domingo and be married and sealed as a family.

When we do what is right the Lord opens doors. Just one of the little miracles we have witnessed here in our mission.

The Leavitts

French Chocolate Cake

Sister Robison's interpretation of
Sister Gamiette's recipe



Important! Get eggs and butter out an hour or so ahead so they come to room temperature

- 6 eggs (separated)
- 240 g butter (slightly more than half a 1 lb package)
- 400 g dark chocolate (not unsweetened--I used one large Hershey's special dark and one large Cadbury dark)
- 5 or 6 Tbs sugar
- 1 packet or 125 grams of powdered almond (this is a challenge--I used a scale to measure and ground 125 g of whole almonds in the Vitamix, about 2/3 - 3/4 cup)
- 2 Tbs flour

Melt the chocolate (carefully) with a little bit of milk do not burn it.

Beat sugar with egg yolks until light and clear.

Add almond powder, softened butter, melted chocolate, and then the flour.

Mix until blended.

In a very clean mixer bowl, whip the egg whites until stiff and fold into the batter.

Bake at 350°F for 20-30 minutes in 2 greased 8-inch cake pans (would probably work in an 8x10 as well). It's done when a toothpick inserted near the center comes out mostly dry. You can leave it less cooked depending on preference.

Sprinkle with powdered sugar and enjoy; it definitely does not need frosting!

Funeral Potatoes (serves 8)

- 6-8 medium pre-cooked potatoes (or a 2-lb pkg of frozen hash browns)
- 1/4 cup diced onion
- 1 can (10¾ oz) cream of chicken soup (or cream of celery)
- 1/2 soup can milk
- 1 cup sour cream
- salt and pepper to taste
- 3/4 cup crumbs*
- 3 tablespoons butter, melted
- 1 cup sharp cheddar cheese, grated



• Heat oven to 350°F.

• Thaw frozen potatoes or cook fresh potatoes and cut into cubes (skin on or peeled to taste).

• Place potatoes in a greased 2-3 quart casserole dish or a 9x13 cake pan.

• Saute onion in 1T of the butter and spread over potatoes.

• Combine soup, milk, sour cream and salt and pepper to taste. For a creamier dish, add 2-3 table-spoons additional milk. Mix well. Spread sauce over potato/onion mixture.

• Melt butter and combine with crumbs. Sprinkle crumbs over mixture.

• Sprinkle cheese over mixture.

• Bake uncovered at 325°F for 40 minutes or until hot and bubbly throughout.

• This recipe serves approximately 8, and is often served with ham and green beans.

*Many things can be used for crumbs, such as corn flakes or Chex cereal, bread crumbs, French's fried onions, or potato chips)

Cedar Creek Toasted Coconut Cake-Sister Conk

- Mix:
- 1 yellow cake mix
 - 1 small instant vanilla pudding mix
 - 4 eggs
 - 1/4 cup oil
 - 1 1/3 cups water

- Add:
- 2 cups coconut (angel flake)
 - 1 c chopped nuts

Bake at 325° in 3 8x8 pans for 30 minutes – test.

Frosting:

Toast 2 cups coconut in 2 T. butter until brown.

- Combine:
- 3 ½ cups powdered sugar
 - 8 oz cream cheese
 - 2 t. milk
 - 1/2 t. vanilla

Add: 1 c toasted coconut & sprinkle 1 c on top.



BBQ for 100 – Sister Dunn

- 15 lbs hamburger
- 2 (53 oz) cans pork and beans
- 3/4 can water pork and beans
- 1 lg stalk of celery
- 2 lg green peppers
- 1 (9 oz) bottle mustard
- 1 1/3 can (7lb 2oz) catsup
- 3/4 bottle (7.3 oz) minced onion
- 2 C brown sugar

Brown hamburger. Add the rest of ingredients and heat until boiling. Simmer for 20 minutes. Serve warm.