



Cormaria
Sixty Years of Spirituality
2009

Cormaria

60 Years of Spirituality 2009

A Collection of Recipes from
Cormaria Retreat House
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Printed in the U.S.A. by



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We Give Thanks

Lord, let us bring around this table
our happy experiences. Bless every
member of this family, here and far
away. We thank you for this good
food and all your blessings.

You are our strength, O Lord.
You are our Living Bread.
You are all-sufficient
Your grace is with us.
We are thankful. Amen.

Blessed are You, O Lord our God,
Creator of the Universe, who
brings forth bread from the earth.

We praise you O God for the
festivities of this happy occasion.
We remember with gratitude the
blessings you have given us. We
rejoice and thank You for this
feast, in the spirit of Christ
Our Lord. Amen.

Earth that gave us all this food
Sun that made it ripe and good.
Dearest earth and dearest sun
We'll not forget what you have done.

Eternal God, we thank you for home
and family, for food and fellowship,
for truth and love. Make us glad as
we receive this meal; with gratitude
we pray.



Cormaria Retreat House
P.O. Box 1993
Sag Harbor, L.I., New York 11963

*"To all who journey here ...
God is Good ... All the Time."*

My Dear Friends,

This cookbook was created in celebration of Cormaria's 60th Anniversary as a Retreat House in Sag Harbor, New York.

As we read the Gospel stories of Jesus we read that many of His encounters with people and many miracles took place around a meal: the feeding of 5,000 people, the miracle at Cana, the visits to Bethany and especially the Last Supper.

Since there are many encounters around meals at Cormaria, we decided to create a cookbook for you to cherish.

Every year, Cormaria provides a place of reflection and respite for more than 4,000 retreatants, and serves more than 15,000 meals! In addition, our special events - from the Strawberry Tea in June to the Holiday Tea in December - serve delicious cakes, cookies, and pies made by our generous friends in the community. Many of their recipes are included here. We have also included several recipes provided by the Religious Sisters of the Sacred Heart of Mary who have a long tradition of cooking at Cormaria.

As we celebrate our anniversary, we are ever mindful of our mandate: to keep our doors open to any and all who seek refuge and time with their God, regardless of the seekers' religious denomination and/or their ability to meet the expenses of their retreat experience. Proceeds from the sale of this book will help us with this mission.

I am grateful for all the enthusiasm and support this book has received in its preparation. Special thanks are due to Michael Grim, Pat Farrell and Carol Ahlers for overseeing the project during the winter of 2009.

My prayer for you as you prepare these recipes is for you, your family, and your guests to be blessed with the loving spirit of hospitality - and to enjoy your time together.

Sincerely,

Sister Ann Marino
Director

Combine the butter and sugar. Add eggs. Gradually add baking powder, salt, almond extract and flour. Press through a cookie press. Decorate with sprinkles. Bake at 400° for 10 minutes. Makes 12 dozen.

OATMEAL RAISIN COOKIES

Ann Marino, RSHM

1½ c. flour	2 eggs
1 tsp. baking soda	1 tsp. vanilla extract
1 tsp. salt	3 c. raw, quick-cooking oats
1 c. shortening	1 c. seedless raisins
1 c. granulated sugar	
1 c. firmly packed light brown sugar	

Preheat oven to 375°. Lightly grease cookie sheets. Sift the flour, baking soda and salt. In a large bowl with electric mixer at medium speed, beat the shortening, sugars, eggs and vanilla until light and fluffy. Add flour mixture and oats; beat with wooden spoon until well blended. Stir in raisins. With hands, roll into balls using a slightly rounded tablespoon for each. Place 2 inches apart on prepared cookie sheets. Bake for 12-14 minutes or until golden brown. Let stand for 1 minute, then remove to wire rack. Cool.

PEANUT BUTTER CUP COOKIES

Merry Kay Stoner

½ c. butter	1 tsp. vanilla
½ c. peanut butter	1½ c. flour
½ c. brown sugar	1 tsp. baking soda
½ c. sugar	1 bag mini Reese's peanut butter cups
1 egg	

Cream the butter, peanut butter, sugar, egg and vanilla. Add flour and baking soda. Roll into small balls and place in ungreased mini muffin pans. Bake at 350° for 8 minutes. Look for cracks on top. Immediately from oven, press peanut butter cups into the center of each cookie. Let cool for 10 minutes. Remove carefully and let cool on wire rack.

BUTTER COOKIES

Sami Grim

1¼ c. flour	1 c. sugar
½ tsp. baking powder	1 egg
½ tsp. salt	½ tsp. vanilla
8 T. unsalted butter, softened	

Sift the flour, baking powder and salt together; set aside. Beat butter in a bowl with mixer on medium speed. Gradually add sugar then beat
(continued)

until mixture is light and fluffy. Beat in egg and vanilla; reduce speed and gradually add flour until just combined. Divide dough in $\frac{1}{2}$ and wrap with plastic wrap; refrigerate for at least 1 hour. Preheat oven to 325° . Roll out half of dough to $\frac{1}{8}$ -inch thickness on a lightly floured surface. Cut into desired shape. Arrange on lightly buttered cookie pan. Sprinkle if desired. Bake for 10 minutes, rotating the cookies after first 15 minutes or golden brown. Transfer to cookie rack and cool.

GRANDMA EDIE SCHMITZ'S CINNAMON TEACAKES

Barbara Schmitz

1 c. butter	$1\frac{1}{2}$ tsp. cinnamon
$1\frac{1}{2}$ c. confectioners' sugar	$\frac{1}{4}$ tsp. salt
$2\frac{1}{4}$ c. flour	1 tsp. vanilla

Beat the butter until fluffy. Add $\frac{1}{2}$ cup confectioners' sugar, flour, $\frac{1}{2}$ teaspoon cinnamon, vanilla and salt. Blend well. Dough will be stiff. Chill for 1 hour. Preheat oven to 400° ; roll dough into 1-inch balls. Place on slightly greased cookie sheets. Bake for 10 minutes until light golden brown. Roll in 1 teaspoon cinnamon and 1 cup confectioners' sugar while still hot. Cool on a rack. Yield: about 70 cookies.

AUNT TILLIE'S STROFFILLI

Roseann Bucking

2 c. flour	1 tsp. brandy
4 eggs	3 T. Crisco
1 tsp. vanilla	Honey
Dash of salt	Sprinkles
2 tsp. baking powder	Oil

Mix the flour, vanilla, salt and baking powder by hand. Make a well in the flour; add eggs, Crisco and brandy. Mix into flour a little at a time. Knead into a ball, cover with Saran wrap and leave at room temperature for one hour. Separate mixture into several balls and roll each one into a string. Cut marble-size balls from the string. Deep-fry balls in oil until browned. Remove from oil with slotted spoon and place in colander. Let stand for one day. Pour honey over balls and add sprinkles.

RUM BALLS

Lorraine Grim

$2\frac{1}{2}$ c. finely crushed vanilla wafers	2 T. cocoa
1 c. confectioners' sugar	$\frac{1}{3}$ c. rum
1 c. chopped nuts	3 T. light corn syrup

Mix all ingredients. Roll into balls then roll in granulated sugar. Store tightly covered.

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