



# Lamb's Gate Antiques

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## Summer Memories and Autumn Happenings

*This is my first attempt to write a newsletter, so hopefully it will convey to you the thoughts that have been swirling inside my brain.*

*First, I want to thank you all for your continued support of the shop. I love having you come in to chat, shop, and share your lives with me. You are a continued inspiration for me to search out those "treasures" that make you happy. So many people come in to the shop and say that they love the way "old things" bring back so many memories and invoke those sweet feelings of days gone by.*

*This summer has flown by and hopefully you have made many memories that you can dwell on in the years to come. Memories can be a funny thing, they can be good or bad, fleeting or permanent... but hopefully you can glean something from them even if it's to help someone who has had similar experiences.*

*For me, my mission trip to Uganda was the highlight of my summer. I went to New Hope Kasana Childrens Center. I worked in the baby house, school, clinic, fields (picking soybeans), and even did some construction. My favorite thing I did was telling a story I wrote called, "The Elephant Who Lost His Mommy" to the school children through an interpreter. The looks on their happy faces is one I will never forget. I was "stretched" in every way possible...and it was so good for me. In a country that has had so much trouble, New Hope Kasana has brought hope to over 450 children. I was privileged to be a small part of that... the people and children of Uganda have captured my heart forever.*

*So...until I see you in the shop, remember to make good memories with those you hold dear.*

*Fondly,  
Carol, and the "gang" at Lambs' Gate  
(Ruth, Stan, Rox, Cindy, Ron, Jae, and Vicki).*

*Ahhhhhhh... the smell of autumn is in the air. I adore the fall season... wearing fuzzy sweaters, smelling apples, baking them into pies, the brilliant colors on the trees, and hanging bunches of dried flowers in the nooks and crannies of my house (and shop). I get happy just thinking about it! I have included my Mother's wonderful pie crust recipe and one of my hubby's favorite pies in this newsletter. Be sure to check our events page for all the fun events coming up around here.*

*Don't forget the vintage clothing room...you might find inspiration for a great Halloween costume! Soon we will be putting out the Christmas treasures that we have stashed in the basement...everyone is asking already!*

### Mom's Pie Crust

2 CUPS FLOUR    ¼ TSP SALT    1 EGG    1 CUP CRISCO    1TBS VINEGAR    5 TBS COLD WATER

In medium bowl cut flour, salt, & Crisco into small bits. Beat egg, add vinegar & water. Mix well. Add slowly to flour mixture & mix with fork or hands until it comes together. Form into a flat ball & wrap in wax paper. Refrigerate at least 2 hours. Makes 2 crusts

### Southern Chocolate Pecan Pie

1pkg (4oz) Bakers German Sweet Chocolate	3 tbs. butter	1 tsp. instant coffee
1/3 cup sugar	3 eggs, slightly beaten	1 cup light corn syrup
1 tsp vanilla	1 cup chopped pecans	1 unbaked pie crust

Heat chocolate, butter and instant coffee in saucepan over very low heat, stirring until chocolate is melted and mixture is smooth.

Combine sugar and syrup in saucepan. Bring to a boil over high heat, stirring until sugar is dissolved. Reduce heat and boil gently for 2 minutes stirring occasionally. Remove from heat; add chocolate mixture. Pour slowly over eggs, stirring constantly. Stir in vanilla and nuts. Pour into pie shell. Bake at 375' for 45-50 minutes, or until filling is puffed across top. Cool.

*Yummy with whipped cream or vanilla ice cream!*

