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**100% Effective Natural Hormone Treatment**  
**Menopause, Andropause And Other Hormone Imbalances**  
**Impair Healthy Healing In People Over The Age Of 30!**

**GOSSAMER WINGS**

**By Carol Dorman**

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Hello, my baby. What dreams you hold in the palm of your tiny hand. What destinies. As time begins your preparation for life you silently grow. Already there is love between us. A love, incomprehensible to those who have not known it and so I will not speak of it - too often.

So many challenges await you. The terrifying journey from secure womb to cold, loud Earth will be softened by warm milk from my breast. And time will continue to prepare you.

We will rejoice at your first smile, your first step, your first word. A world of firsts for you, my precious one. Explore, discover and don't forget to dream. Big dreams! Follow them and you will grow so tall. Where will they take you, my baby? Will you ride horses? Will you sing songs? Perhaps the sea will beckon you, perhaps the sky. Perhaps the heavens! Wherever you go, little one; always remember your heart. Your dreams will be nothing without it.

The apple trees are laden with fruit, sweet and ripe. By the time you arrive, they will be all gone. The orchard is steadfast, however. Each year it produces – we are never in want. Like it, your home will be steadfast and strong. You will feel safe here and secure. There will be storms, as there are in the orchard but they will pass and the sunshine of your family's love will warm you once more. Time will take you by the hand and continue to prepare you.

## GOSSAMER WINGS

I walked by the sea yesterday. Angry waves lashed rugged rocks, punishing them for blocking their path to dry land. As the salty spray spritzed my face I heard a menacing challenge. "Come with us! Dare to be immortal!" But the rocks stood fast and so did I. In that moment of terrifying exuberance I have never felt more alive.

You also will see and feel wondrous things. You will grow towards these experiences as a flower grows towards the sun. Each one will enrich and teach you. You will also know heartache. Loss and sorrow which I will strive to ease but cannot. When such things happen, my darling baby do not cocoon, thus shutting out the world. Rather, let those who love you cry with you and share your

pain.

Healing will come, gently on wings of gossamer.

These feelings I express will eventually be familiar to you. You will become a parent yourself and know and cherish and soothe. Goodnight, my sweet one.

Goodbye, my baby. What dreams you held in the palm of your tiny hand. What destinies. As time began your preparation for life you silently died. Already there was love between us. Now, unbearable sorrow. There will be no journey from womb to Earth. It was the heavens that beckoned you. Fly away, my precious, fly away.

On gossamer wings.

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Carol Dorman is a WAHM from Sydney, Australia and publisher of Nuture the Nurturers ezine – "the ezine for every woman, everywhere" To subscribe <mailto:5016-subscribe@zinester.com>  
To request her FREE report titled: EARN \$\$ WHILE PROTECTING YOUR FAMILY <mailto:bewell@freeautobot.com>  
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None

**Easy, Tasty Chicken Wing Recipes**

## GOSSAMER WINGS

**By Rachel Paxton**

### **Easy, Tasty Chicken Wing Recipes**

by: **Rachel Paxton**

You can serve chicken wings hot or cold, for a meal, or for snacks. They're great as appetizers at parties, or when you're just looking for a tasty midnight snack. Try these four easy recipes:

**Baked Chicken Wings** 1/2 c. margarine, melted 1 t. dijon mustard 3 c. multi-grain flaked cereal  
16–18 chicken wings, broken into two pieces 1/2 c. grated Parmesan cheese 4 t. finely chopped parsley

Preheat oven to 350 degrees. In glass pie plate, combine melted margarine and mustard. In medium bowl, combine cereal crumbs, Parmesan cheese and parsley. Spoon onto waxed paper. Roll chicken pieces in margarine mixture, then in cereal mixture to coat completely. Place on rack in baking pan; drizzle with remaining margarine mixture. Bake 35–40 min., or until golden brown.

**Hot Chicken Wings** 12–15 chicken wings 1/2 c. (1 stick) butter or margarine, melted 1/4 c. Red Hot Durkee's Sauce (or more to taste)

Split wings at each joint and discard tips. Bake in 425 degree oven until crisp, turn halfway through. Drain. Combine hot sauce and butter until butter is melted, stir to mix thoroughly. Dip wings in sauce to coat completely. Arrange on plate.

**Sweet and Sour Chicken Wings** 3 lbs. chicken wings Accent seasoning Oil 1 c. water Cornstarch  
Garlic powder Beaten egg

Sauce: 3/4 c. sugar 3 or 4 tbsp. catsup Dash of salt 1/2 c. white vinegar 1 tsp. soy sauce 1/4 c. chicken stock 1 tsp. Accent seasoning

Cut wings into thirds. Boil tips in water for 5 min. for the stock. Sprinkle remainder of wings with garlic powder and Accent and let set for 1 hr. Dip wings into cornstarch, then beaten egg. Brown in oil on high heat. Place in 9x13 pan. Cover with sauce. Bake at 325 degrees for 1 hour.

**Teriyaki Chicken Wings** 12–15 chicken wings 1/3 c. water 1/4 tsp. pepper 1/3 c. soy sauce 1/4 c. brown sugar 2 green onions (diced) 1/3 c. cooking sherry (optional) 1/2 tsp. ginger

Combine all ingredients for marinade, heat just to dissolve sugar. Separate wings, pour marinade over. Refrigerate overnight. Place wings in greased pan. Pour marinade over, cover with foil. Bake for 30 min. at 375 degrees. Remove foil, bake 5–10 min. longer to crisp.

Rachel Paxton is a freelance writer and mom who is the author of *What's for Dinner?*, an e-cookbook

containing more than 250 quick easy dinner ideas. For more recipes, organizing tips, home decorating, crafts, holiday hints, and more, visit [Creative Homemaking](#) at



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