Eugenia’s Spaghetti with Asparagus

Servings: 4

1 to 1½ lbs asparagus  
2 Tbsp Worcestershire sauce  
½ C butter  
2 tsp fresh ground pepper  
3 to 4 large cloves garlic, minced  
8 to 12 oz. spaghetti  
¼ C fresh lemon juice  
fresh grated parmesan

Trim ends from asparagus, then slice asparagus diagonally into 1” pieces. Blanch in boiling water for two minutes, drain and refresh under running cold water. Set aside.  
Bring large pot of salted water to boil and cook spaghetti al dente. Meanwhile, melt butter in large skillet over medium heat. Add garlic, lemon juice, Worcestershire and pepper. Cook and stir for one to two minutes. Add asparagus and reheat for a few minutes. Toss asparagus and sauce with hot, drained spaghetti. Serve with plenty of fresh grated parmesan. A family favorite, this is also fast to prepare. Serve with toasted English muffins or Italian bread.

Eugenia P. King

A Celebration of Life

May 29, 1954 – May 21, 2008

Sunday, May 25, 2008       Bowdoin College Chapel  
Brunswick, Maine

We thought sharing one of Eugenia’s favorite recipes would be a wonderful way to celebrate her. Cheers, Eugenia!
Organ Prelude

Welcome
Sherrie Bergman

Words of remembrance
Judy Montgomery
Sherrie Bergman

Congregational Hymn: *Gift to Be Simple/Lord of the Dance*
*please stand*

Community tributes
David Israel
Others are invited to share thoughts and remembrances of Eugenia.

Interlude: Canon in D
*Johann Pachelbel (1653-1706)*

Words of remembrance
Paul Purman

Closing

Organ Postlude

Organist: Delmar D. Small

*All are invited to a reception in Main Lounge (Moulton Union) immediately following this service.*

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*Gift to Be Simple/Lord of the Dance*

Tis the gift to be simple, 'tis the gift to be free,
'Tis the gift to come down where we ought to be,
And when we find ourselves in the place just right,
'Twill be in the valley of love and delight.

*When true simplicity is gain'd,
To bow and to bend we shan't be ashamed,
To turn, turn will be our delight,
Till by turning, turning we come round right.*

I danced in the morning when the world was begun,
And I danced in the moon and the stars and the sun,
And I came down from heaven and I danced on the earth,
At Bethlehem I had my birth.

*Dance, then, wherever you may be;
I am the Lord of the Dance, said be.
And I'll lead you all wherever you may be,
And I'll lead you all in the dance, said be.*

They cut me down and I leapt up high,
I am the life that'll never, never die;
I'll live in you if you'll live in me;
I am the Lord of the Dance, said he.

*Dance, then, wherever you may be;
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["Simple Gifts" was written by Elder Joseph Brackett while he was at the Shaker community in Alfred, Maine in 1848.]
**Eugenia P. King**  
**A Celebration of Life**  
1954 - 2008

Organ Prelude

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Sherrie Bergman

Words of remembrance  
Judy Montgomery  
Sherrie Bergman

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[please stand]

Community tributes  
David Israel  
*Others are invited to share thoughts and remembrances of Eugenia.*

Interlude: **Canon in D**  
*Johann Pachelbel (1653-1706)*

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Closing

Organ Postlude

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**Gift to Be Simple/Lord of the Dance**

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