

The 2021 Knight Family Calendar

Look What We Cooked Up to celebrate thirty years of Knight Family Calendars. The tradition started with the 1992 edition, using the original poems of our big family's matriarch, Geraldine Knight. We followed in 1993 with family photographs as our theme, and we have kept going with something different every year. With this edition, we now have three decades worth of unique annual calendars with a wide variety of family themes, including five recipe editions. For 2021, we asked you to make a dish or meal from one of the five recipe calendars, describing and taking photos of the result.

I hope you will let me know your thoughts over the next few months about continuing the tradition into 2022 and beyond. And if any of you would like to join the fun of doing them, I would enjoy the company. We can do it by long distance with no problem.

For my part, I have ended every year of the last thirty with the sense of joy that Santa and his elves must themselves feel for a job well done. And they aren't calling it quits, either.

...with that, for 2021, Look What We Cooked Up!

Denny

Liz, Vince, Emmett



After going through the calendars, my first preference was actually Cousin Kevin's Antelope Stroganoff (2012). Hard to say if it was purposeful or not, but Kevin's directions were a little vague. So, after a great deal of running around trying to exhaust the local fauna, as instructed, I finally came home with a fuzzy gray critter that I assumed must be an "antelope." Emmett and Liz both politely informed me that the critter I had caught was in fact a "kitten" named "Pebble" and that under no circumstances was I allowed to make it into stroganoff, family recipe or no. Back to the drawing board! I finally made it back 6! leap years to 1996, wherein Uncle

Mick had a similar, more detailed recipe in which he recommended substituting beef for antelope (or cat). The beef recipe was indeed a hit, particularly with the unharmed Pebble, who, as you can see, nearly absconded with my serving before I sat down. Emmett topped off our meal with Uncle Mick's delicious Eagle Brand Caramel Pudding recipe. Thanks for the trip back in time, and for all the tasty recipe's over the years.

Love, Vince, Liz, and Emmett (and Pebble)







Christi and Gunther

I made Grandma Payton's Blueberry Pie. This was originally submitted by Aunt Maureen in the 2012 Calendar Recipes to Make Denny Skinny....or Remind Him How Fun It Was to Get Fat.



When I told my momma Kathi what I planned on making she got excited and said she would be really happy (about 23 times 😀)

if I made this pie!" I am usually not allowed in the kitchen because Gunther does all the cooking and baking so I tried to channel my best Grandma Knight and Joleen Spirit and make a beautiful pie to honor my Great Grandma Payton. Instead my inner 6 year old came out and I made a Happy Face Blueberry Pie. It looked kind of of scary but it tasted delicious! Even Gunther gave it a thumbs up for yumminess!!



Barbara

Me on my way out on a chilly night to make Stormy Knight's Sauerkraut Surprise (2001). Mine didn't turn out as good as his, seeing as how I had a glass jar instead of can.



Nick and DeAnna

DeAnna and I, along with our 2 doggies, Pepper and Monster baked a banana cake from the 2012 calendar. Lately, we've been on a banana nut bread fix. Before 1 loaf is finished, we bake another. Our favorite is banana nut bread loaded with walnuts and 2 added ingredients that make it hands down the best banana nut bread ever. Cinnamon sugar and sour cream. As well, that recipe just happens to be in the 2012 calendar. For those who haven't tried it, you don't know what you're missing.

After about 12 loaves, uh, it was time for a change. As you've probably guessed, we love bananas. We made a mess, had fun making it, and the finished product was part of our Thanksgiving dessert.

On a side note. Reindeer love bananas and I'm guessing Santa will be helping himself to the bananas on our kitchen counter.

Merry Christmas, everybody.







Rebecca and Austin

I visited Austin a few times this fall and we did some cooking together. She taught him how to use a knife properly and how to cut an onion, and a few other veggies. Austin loves flavorful food and has an adventurous palate. We made chicken tortilla soup from one of the calendar recipes.





Rebecca, Peter, Alena, Andy, Dylan, Kyle, Jake

The Thanksgiving Brigade. Clockwise from Top, Potatoes Crew (Kyle, Alena, Jake and Dylan), Peelers (Jake and Dylan), Baking Bread (Dylan), Peter (Making a Potato Dish



Alyssa, Joey and Charlie

We made my late Grandma Joanne's "Farm Castle" recipe (2001). Perfect over a bowl of rice. I miss her dearly, and I just know if she and my late Uncle Robert were here, we would be having a blast cooking and eating dinner together. I hope to come across more of her recipes, we all really enjoyed this one.





Daniel

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Christopher

This Thanksgiving I tried my hand at the sour cream potatoes that we have every year. I've always eaten them but this is the first time I've ever made them. Because of the pandemic we had a small celebration this year, so I didn't get to share them with Peter and everyone else who likes them. But that's okay — all the leftovers were gone within a day or two.





Kenna, Kevin and Anamaria

We love sloppy joes so Kenna and I decided to make the homemade kind from different family calendars. We started with Uncle Tim's version but added a few twists from Uncle Denny's recipe — especially yellow mustard and his "secret ingredient," hot sauce, to add a little zing on top of Uncle Tim's chili powder. (And of course, we didn't forget the "Woochestersher" sauce.) The result was a big hit — especially with Anamaria!

Jerry and Rosie

Jerry made Spaghetti Pie (1994 calendar) for Rosie's birthday.

Rosie made Spice Cake with Coffee Frosting (1996) for Jerry's.



Jim and Angel

Angel and Jim came up with a combination of two from the 2005 calendar, Brett's mandarin cake and Mary Kay's pumpkin cranberry bread. They combined the two and made mandarin cranberry muffins for Thanksgiving.









Jerry, Rosie, Jim, Kevin, Anamaria, Mary, Mick, Stormy, Janetta

In early November 2020 we had a picnic in the park at Loveland, Colorado. In attendance were Jerry & Rosie, Jim, Kevin & Anna Maria, Mary & Mick, Stormy and Janetta. Mary and I prepared the Bow

Tie Salad recipe submitted by Kathi in the 2012 calendar "Recipes to Make Denny Skinny". Rosie made no bake cookies and Jim made cupcakes. Sandwiches came from nearby delis. Janetta was an unexpected guest having just arrived from Texas after her job ended there. She left for Alabama to start a new job a few days later. Anna Maria was the hit of the party, bringing smiles to all our faces. It was a beautiful day, not only the weather but because of the joy we shared. Peace, Joy and Good Health to you all.









Maureen, Jill, Gavin



Aunt Josie's Blueberry Cake taken from the



Gavin has been home schooling at Grandma's house and is enjoying Uncle Tim's contribution of a Peanut Butter and Bacon sandwich found in the 1994 calendar.





Bonus Recipe from Maureen. She says this is a wonderful recipe and it's too bad it hasn't been in a prior calendar.

Grandma Ida Payton's Apple Sauce Cake

Cream together:	2 cups sugar
	½ cup shortening
Add:	2-1/2 cups flour
	2 tsp baking soda
	1 tsp salt
	1/2 tsp each ginger, cloves, nutmeg
	1 tsp cinnamon
	2 cups applesauce

Mix at medium speed 2 minutes, add 2 eggs, 1 tsp vanilla, Mix for 2 minutes more, Add 1 cup raisins & 1 cup nuts Bake 350 degrees for about 40 minutes

Judson, Maureen, Edith Byrd, Kathi and Maureen's Mother, Marcia

Dinner at Kathi's house in Logan, Utah. We settled on tortilla soup and baked apples, both recipes from the 2012 calendar. Judson made the soup with assistance from his kitchen helper, Edith Byrd. Kathi made the apples. Maureen, and her lovely mother, Marcia, we're in attendance along with Miss Edith. We had a salad and cornbread muffins on the side. We all agreed it was a meal worth repeating!!!







Thomas, Jehnie, Jewelie and Janvi

Thomas has brought many amazing things into our lives but Loco Moco has to be one of our favorites! This was a dish Thomas shared in the 2012 family calendar. It's a meal we all enjoy. Janvi prefers hers deconstructed with every component in its own home on the plate. While Thomas likes extra green onion and mine is heavy on the gravy. Jewelie's plate is a happy medium with just enough of everything altogether. The first step to making this dish is cooking Japanese style rice. There is an art to the rinsing and gentle scrubbing of the small pearly grains. I don't know that I have mastered this art yet, but Thomas assures me I'm getting there. Here's to many more years and many more bowls full of this delicious dish together!

Dan, Kelly, Gavin and Broden

Who Loves Tacos?

Pop-Over Tacos from Aunt Rosie Knight (2005) was totally delicious. These growing teenagers had two helpings, and it was a simple family recipe! Thanks, Rosie.



Jimmy & Sheki

2006 Back of the Box. It's the night before Thanksgiving and we wanted something quick & easy. So Uncle Gene's sausages & potatoes was perfect!!





Denise

Jill's Lemon Basil Chicken recipe from the 2012 calendar. Denise made it, shared it with Charles, Eileen, Tracy, Gideon and Josslyn. Very tasty 🙄



Dennis

I made Mike's recipe for Chili Casserole from the 1994 calendar. It's a dish great for tailgating or enjoying at home for the Superbowl. It was the last submission for the whole calendar, received from a most accomplished (if I do say so myself) procrastinator.