

400° - 10-15 Min Butterhorns
 from the recipe file of Belle Crest Farm ^{old}
 1/2 c flour 1/2 c butter
 1/2 c sugar 1/2 c shortening
 1 tsp salt - mix as for
 pie crust - Beat 1 cup warm
 sweet cream, 3 eggs, 2 tsp
 vanilla, 2 pkg. Deep yeast
 dissolved in a little warm
 water. Combine with flour
 mixture. Put in refrigerator

one meter. Bend into 6
 sections, roll into circle
 spread with canned almond
 filling. Cut into 8 pieces
 roll up & bake. Frost
 while hot.
 * Home butter & shortening
 cold



IN LOVING MEMORY OF
Beverly "Bev" Bellehumeur



BORN TO LIFE
 August 2, 1928

BORN TO
 ETERNAL LIFE
 October 27, 2023

A Limb Fallen

A limb has fallen from our family tree.
 I keep hearing a voice that says
 "Grieve not for me."

Remember the best times, the laughter, the song.
 The good life I lived while I was strong.

Continue my heritage, I'm counting on you.
 Keep smiling and surely the sun will shine through.

My mind is at ease, my soul is at rest.
 Remembering all, how I truly was blessed.

Continue traditions, no matter how small.
 Go on with your life, don't just stare at the wall.

I miss you all dearly, so keep up your chin.
 Until the day comes we're together again."

MEMORIAL MASS

Friday, November 17, 2023

5:00 p.m.

Holy Angels Catholic Church
 West Bend, Wisconsin

OFFICIATING

Father Howard Haase

FINAL RESTING PLACE

St. Catherine Catholic Cemetery
 Milwaukee, Wisconsin