

DALAWA NA!

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change them. She also loves talking to him. She came running up yesterday asking, "What's your name, Ricky?" When Ricky wakes up from his nap and starts crying, Sam is usually the first one there and she keeps running back and forth between the living-room and Ricky, frantically saying, "Mama, you get the Ricky," and "I here, Ricky." So sweet! Today a midwife visited to weigh and measure Ricky and Sam took such an interest in everything that was happening. While the midwife was listening to his heartbeat she asked, "What she doing, Mommy?" When I explained that she was listening to his heart she asked, "He like it?" I said yes, to which she replied, "OK. He like it," and scampered off, happily satisfied that he was all right. All in all Sam is adjusting to her new role as *"Ate Sam"* very well. She's made it over that initial hump and is finding out that having a sibling can be fun! One of the things I wondered about throughout almost my entire pregnancy was, "How will I ever love another child as much as I love Sam?" I expressed this concern to my mom and she told me, "Honey, your love won't be divided. It'll be multiplied." In these past few weeks I've found that statement to be absolutely true and in addition to that I've found my happiness has been multiplied as well. *"A baby is a small member of the home that makes love stronger, days shorter, nights longer, the bankroll smaller, the home happier, clothes shabbier, the past forgotten and the future worth living for."* LL

TAYO NA SA SEMENTERYO

by Bingbing Juarez

NOVEMBER 2, 2001

BAMBI JUST CAME HOME FROM DUTY IN THE HOSPITAL AND GREETED her kids. "What did you do today?"

"We had a picnic in the cemetery!" Nico answered joyfully.

"Did you have fun?"

"We had pizza, drinks and ice-cream from the vendor who passed by. We sat on the benches of the tombs near Lolo Grande and Lola Grande Laico (Great-grandfather and great-grandmother Laico). Then we prayed the rosary and Grandpa let me light the candles with matches," (that was an exciting job for him).

That's the way we celebrate All Saints Day in the Philippines. It's a big picnic. Some people stay with their departed loved ones the whole day. They put up tents for the night or as shade for a day of hot sun. They bring chairs, tables, card games, stereos -- I even saw a rice cooker standing on the side of the street -- why? -- it was being used to reserve the space for her car, still stuck in traffic outside the gates of the cemetery. The wife probably walked ahead to get to their plot faster than the car which was going at a snail's pace in the traffic, and her job was to save a parking space for the car.

It's a yearly tradition here in the Philippines that we visit and pray for the dead on November 1 and 2, so traffic is a nightmare with all the cars going to the cemetery, but we still go as a sacrifice, a love offering for our dearly departed. Some people travel in from the provinces and others go from the city to the provinces. Those who come from faraway places camp out with the dead. There are some cemeteries that allow carnival rides like Ferris Wheels, the Octopus, etc. and games to entertain the visiting relatives. It's a great big fair.

As for the Laicos, we just stay a few hours to pray, bring flowers, light candles, have our snacks, our picnic, the way Mama taught us. We were never allowed to go to the rides or games. But she used to let Popoy collect the melted wax from the candles and shape it into a big ball. As soon as he had accomplished this we would pack up and go. I was told since childhood, we have to go every year because if we don't, the dead might haunt us.

I think it's a very good tradition (in spite of the dreadful traffic) because it keeps us thoughtful of the dead. I brought my grandchildren to teach them this, and if they ever decide to fly away from here, they will keep this tradition and practice it even in a foreign country. LL

Lemon Bars: Ganado si Aling Cristi... Another Recipe

by Nonon Flores

Ingredients:

1 box yellow cake mix
2 eggs
1/3 cup canola or vegetable oil
1 - 8 oz. pkg. cream cheese, softened
1/3 c sugar
1 tsp lemon juice

Mix dry cake mix, 1 egg, 1/3 c. oil until crumbly. Reserve 1 cup of mixture--set aside. Pat remaining mixture lightly into an ungreased 13"x9"x2" pan, and bake 15 minutes at 350 degrees. Meanwhile, beat together cream cheese, sugar, lemon juice & 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Return to oven and bake 15 minutes longer. Allow to cool. Cut into bars. LL