

## Emily's Sunday Children's Book

Written by Gene Walker

### EMILY'S SUNDAY ACT ONE

NARRATOR- It is a beautiful Sunday early afternoon in a green, well-manicured suburban neighborhood as an emerald green little sedan travels on its way.

Emily is a very sweet and happy little child. She and her parents have just returned from her very first church Sunday school service. They are now traveling to her favorite lady in the whole world, her beloved Grandmother...It is also a very special day because it will be her first visit all alone with Grandmother—just the two of them. They will spend the entire afternoon together, and she will be picked up by her parents in the evening.

MOTHER- "Now Emily, I don't want you to wear your grandmother out—do you hear me?"

FATHER- "It's too late for that now. Grandma knows what she's gotten herself into..."

EMILY- "I promise Daddy, I won't work the old girl too hard---not like you and Mommy."

NARRATOR- Emily's parents look at each other with amused concern, the way they have a thousand times before. They never tire of their child's talented blend of mischievous humor, wonder, and unpredictable potential for chaos that preschool children seem to be experts at. This was not the promise of a typical five-year-old. This promise to behave came from, as her Aunts and Uncles describe Emily; "A forty-year-old adult in a five-year-old child's body."

As Emily's Father turns onto the block leading to her Grandmother's home, she remembers all the wonderful treats there; the smells of fresh home baked cakes, cookies, pies and their wonderfully sweet flavors entered her vivid imagination. This gives Emily a splendid idea...

EMILY- "A tea party—we can have a tea party Mommy!"

NARRATOR- Emily could never figure out how her Grandmother always seemed to finish cooking and baking just as they reached her house...

EMILY- "The old girls got great timing— "

NARRATOR- Emily exclaimed, again to the bewilderment of her amused parents. Her Father turned into the driveway, and their car barely came to a stop before the precocious little girl struggled out of her safety seat...

When her Father opened the rear door of their car, Emily hopped out and raced wildly up the front steps, completely forgetting her promise to behave just moments before. She was at Grandma's Antiques Palace now. A place where the sights and sounds were of an era gone by, and the tastes and smells of her scrumptious cooking are heavenly. Emily will remember all these things about her Grandmother when she grows up...

EMILY- "Grandma, I'm here! I'm here to take care of you!"

NARRATOR- Emily rang the doorbell, and for good measure, knocked on the door as well. This brought on the scorn of her parents, both hurrying to catch up with their excited little girl.

Emily waited patiently, as patiently as any little girl could for her parents, but as the door slowly opened, Emily turned around, wide eyed, to see a gray haired little lady pulling off her apron, as she had many times before. The gentle old woman stepped back, her arms wide, bracing for the impact of her angelic little ball of energy. Emily raced through the door and launched herself into the arms of her beloved Grandmother...

GRANDMOTHER- "There's my baby girl! Come here and give me my sugar!"

EMILY(excited)- "Grandma! I'm here to take care of you, Grandma. I missed you..."

GRANDMOTHER(excited)- "Emily, oh I'm so glad to see you! I missed you too."

MOTHER- "You two act like you haven't seen each other in years. We brought you here two weeks ago."

FATHER- "These two are going to get into trouble"

NARRATOR- Emily's Parents greet her Grandmother with a warm embrace then make a hasty retreat so that these two can get on with their Sunday visit. They promise to pick Emily up in the evening after their own day of brunch and an afternoon movie, but her attention is focused elsewhere. Emily runs into the dining room which is already prepared for company. The antique dinner table is full of home-made foods and deserts all created by her Grandmother. Emily is surprised at all the different dishes that her Grandmother had prepared. It is a feast fit for a little princess.

NARRATOR- Emily's Father also is drawn to the sights and aroma of the delicious foods on display. As she surveys the delicacies, her Father attempts to invite himself to the party. Emily's mother will have none of it.

FATHER- "Oh my, will you look at all that food! You must have been up all night Momma! You've got to be tired."

GRANDMOTHER- "I wanted to give her a day to remember, Son. Today it's just me and my little baby granddaughter."

NARRATOR- Emily's Father was raised on her Grandmother's cooking. So, as he heads back out of the entrance, he suggests to Emily's Mother—

FATHER- "Sweetheart, maybe we could stay and have brunch here? There's so much food here, and it all tastes so good— "

NARRATOR- THIS STOPS EMILY, HER MOTHER AND HER GRANDMOTHER IN THEIR TRACKS. IT WOULD RUIN HER SPECIAL DAY, AND THE LADIES WOULD NOT HEAR OF IT.

MOTHER- "Mister, you promised me brunch in the city and a movie. Now, let's leave your Mother and Emily alone and go. Mother Dear, we'll be back in a few hours. You two girls have fun. Emily, I expect you to behave young lady. Do you hear ME?"

EMILY- "Yes Momma, I promise."

NARRATOR- And with her Mother's orders given, she pulls Emily's Father back out of the entrance of his childhood home, protesting all the way. Emily and her Grandmother giggle as they listen to her Father's futile pleas to stay. He certainly was not leaving by choice. This amused them to no end as the door closed behind them.

GRANDMOTHER- "I thought they would never leave us child."

NARRATOR- They held hands, danced a little jig and continued to laugh and celebrate their playtime as only the very young and the young at heart can. For you see, if Emily was considered an old soul, her grandmother was the exact opposite. She was well beyond retirement age, but getting younger every day in her outlook on life. She reverted to her childhood when her little Granddaughter visits. And for that she can only thank the good Lord, and her angel, this little child that promises to take care of her.

EMILY- "Grandma, can we have a tea party?"

GRANDMOTHER- "Anything you want to do honey. But first I want you to help me set our places at the table, okay?"

NARRATOR- Emily dutifully began to set an area of the large table for two, just as her old grandmother had taught her before.

GRANDMOTHER- "Now remember, forks on the left side, knives on the right. The spoon is

Next to the knife on top of the napkin, and drinking glasses are right above the napkin. Good girl..."

NARRATOR- Emily's Grandmother begins to serve their Sunday brunch, a feast of various basic recipes, passed on and updated for generations, and eventually, passed on to her. She's prepared small variety of simple traditional foods that little Emily can enjoy:

Smothered fried chicken breast, sliced turkey breast; brown rice pilaf with peas and carrots; baked potatoes with an assortment of toppings; mixed collard and turnip greens with diced chicken breast, simmered in chicken stock, apple juice, lime juice and apple cider vinegar; macaroni and mixed three cheese casserole; buttered honey and molasses candied yams; mixed salad picked from her own garden, with thin sliced and quartered tomatoes, julienne carrots, chopped mushrooms and sliced black olives; diced pear halves, orange wedges and seedless grapes; sweet iced green tea with lime juice.

And to celebrate Emily's first brunch, her Grandmother baked smaller servings of Emily's favorite deserts:

Mocha cake, mini sweet potato pies, mini pecan pie squares, peanut butter cookies, chocolate oatmeal cookies, and her famous butter vanilla tea cakes.

NARRATOR- Nothing was too good for her little angel. And she knew that the leftovers would go home with Emily's hungry Father. He looked so sad having to leave them without even sampling her cooking.

Just before the meal, Emily's Grandmother takes pictures of her Granddaughter seated at the table. She would often take photographs of her children over the years as they grew up. These pictures would be saved for Emily when she grows up to share with her own children, and serve as a reminder of her Grandmother's eternal love.

GRANDMOTHER- "And now, onto the feast...But first—, we give thanks to the good Lord, child..."

NARRATOR- Emily and her Grandmother bow their heads and the old Matriarch begins a  
Brief prayer...

GRANDMOTHER- "Heavenly Father, we thank you for this delicious bounty---"

EMILY (loud and drawn out for emphasis)- "Aaaaaahmen!"

GRANDMOTHER- "Child, I'm not finished saying grace yet."

EMILY- "But Grandma, I'm hungry."

GRANDMOTHER- "Patience child. You must learn to always pay your respects to The Creator of the Earth and the Heavens---Thank you Heavenly Father, for your blessings in our lives. We pray also that you may bestow your blessings on the less fortunate in the world who need food, shelter, and an abundance that can be found only, in Your Grace..."

NARRATOR- Grandmother opens her left eye and looks in Emily's direction. Emily opens Her righteye and looks up at her Grandmother, who gives her a nod and a wink, signaling to her that it's okay to say-

EMILY (full of mischief)- "Aaaaaaamen!"

GRANDMOTHER- "Is that what they taught you today in Sunday school little girl?! I'm going to have a little talk with your Daddy! He should know better than to play with the Lord like that! Well, now we can have brunch..."

NARRATOR- Grandmother always serves Emily smaller, child sized portions so that she will not eat too much, and she will be able to taste a little of everything

prepared for her special day. Emily rarely eats her vegetables at home, but Grandmother's vegetables are irresistible. Emily's eyes widen as she looks at her plate, a miniature portioned version of her Grandmother's.

GRANDMOTHER- "Well child, don't wait on me..."

NARRATOR- Emily samples her meal, and with each bite she savors the delightful foods.

GRANDMOTHER- "Is it that tasty child? Slow down, don't eat so fast!"

EMILY- "It's yummy Grandma!"

GRANDMOTHER "Now you save some room for desert little girl..."

NARRATOR- As Emily and her Grandmother enjoy their brunch together, they talk about her first Sunday school lesson.

GRANDMOTHER- "Did you enjoy Sunday school today? What did you learn?"

EMILY- "They taught us about creation, and that Jesus was our Savior... Grandma, what's a Savior?"

GRANDMOTHER- "Honey, Jesus is the Son of Our Creator, the Son of God. He is The Savior of all mankind, all of us. That means you and me..."

EMILY- "What does a Savior do Grandma?"

GRANDMOTHER- "Well, Jesus healed the sick and fed the poor and hungry people who didn't have anything to eat."

EMILY- "Did he feed them as good as you Grandma?"

GRANDMOTHER- "He fed them better, because he also fed their hearts and souls with love and care for one another. Jesus set the purest and most perfect example of goodness and kindness. And people all over the world now follow his example. And I want you to follow Jesus' example too, Emily. I want you to be a good girl, always Emily. And I want you to learn to care for others, the way Jesus cares for us..."

NARRATOR- Emily listened intently, and seemed to understand her Grandmother's instructions to her. And she added-

GRANDMOTHER- "But that's not the only reason he came here all those many years ago. Jesus came to visit us to prove, that there is a Creator of all life. A Creator of the earth—of the stars that we see every night—and of the Heavens, beyond our realm of man's understanding. And, that there is everlasting life after we grow old and pass away..."

EMILY- "We get to live on after grow old Grandma?"

GRANDMOTHER- "We all do child. I know we do..."

NARRATOR- Emily and her grandmother continued to feast on their special meal for nearly an hour. They chatted and giggled together like school girls and sang little songs. The room was filled with the warmth and love. And as Emily, nearly stuffed with food takes one last bite of fruit she asks—

EMILY- "Grandma, where did grapes come from?"

NARRATOR- Grandmother starts clearing the dinner table.

GRANDMOTHER- "God made them honey. And, he created the apples, and oranges, and every living thing on earth and under the Sun and the stars. And, God created you..."

NARRATOR- Grandmother kisses Emily on the forehead as she heads for the kitchen.

EMILY- "But why, Grandma? Why did he make everything?"

NARRATOR- Grandmother stopped clearing the table and looked at her bright, caring little Granddaughter. She wanted to give her a reason that a five-year-old mind could understand.

GRANDMOTHER- "Emily, God created everything, mainly out of love. God's Love is the purest and highest form of love..."

NARRATOR- Emily, suddenly remembers another lesson from her first Sunday school.

EMILY- "Ooh Grandma, we learned new songs today in Sunday school You wanna' hear 'em?!"

GRANDMA- "Sing 'em baby..."

EMILY- "Yes, Jesus loves me. Yes, Jesus loves me. Yes, Jesus loves me, for the Bible tells me so!"

NARRATOR- Emily proudly sang her Sunday school song for her Grandmother, and at the top of her lungs no less. Grandmother clapped her hands and her whole face seemed to light up with pride.

EMILY and GRANDMOTHER(together)- "Yes, Jesus loves me. Yes, Jesus loves me. Yes, Jesus loves me, for the Bible tells me so!"

GRANDMA- "That was excellent! Oh Emily, you sang that so well!"

EMILY- "You wanna' hear another one? We sang them today in front of the whole church!"

GRANDMA- "The stage is yours child..."

EMILY- "She's got the whole world in her hands, she's got the whole world in her hands, she's got the whole world in her hands, she's got the whole world in her hands..."

NARRATOR- Grandmother stands up clapping as Emily takes a bow.

GRANDMA- "I like your version of that song better! That was beautiful honey. Now, I want you to help Grandma wash and put away the dishes..."

EMILY- "Then, can we have our tea party?"

GRANDMA- "Right out back, near the garden."

NARRATOR- They began to clean the dishes. She looked out the kitchen window, standing next to her Grandmother on a mini stepladder in front of the sink. She carefully dried each plate, cup, fork and spoon her Grandmother handed her. As the afternoon sun turned towards the early evening, Emily kept thinking about her Grandmother's teaching today.

For their tea party, Grandmother would serve more of her sweet green tea from a little ceramic teapot, plus a little milk for Emily to eat with her cookies and teacakes. Keeping up with her little granddaughter, plus all the cooking earlier in the day, was beginning to wear down the elder matriarch. She would be having a cup of coffee with her teacakes.

The two ladies prepared their tea party treats on the backyard patio table. Angle rays pass through the trees surrounding the patio, making their time together even more special. Grandmother's faithful little beagle, Ziggy, barked and wagged her tail excitedly, knowing that tasty table scraps were forthcoming. Ziggy could count on Emily to sneak her a few morsels of the sweet treats.

To Emily, this day felt so special. She somehow felt changed, having learned one more new lesson about life. Her Grandmother knew that Emily would have lifetime of wonderful new lessons to learn beyond her imagination, and she was thankful to be alive to help her understand her first Sunday school lesson.

After they finished their tea party, Emily and her Grandmother explored the flower and vegetable gardens. Emily picked flowers while her Grandmother pulled up ripe veggies ready to be cooked.

As the golden sunsets in the west, a familiar car's horn blows at the front of the house. Emily's parents are back to pick her up. Emily reached out for Grandmother's hand as they walked around the side of the house.

As Emily's Mom and Dad got out of the car, they reached out for their little girl, she looked up to her Grandmother and hugged her. Emily was saddened that it was time to leave.

GRANDMOTHER- "Go on child, your old Grandma will always be here for you."

EMILY- "You promise Grandma?"

GRANDMOTHER- "I promise honey, I'm going to live long enough to see you graduate college little girl. Now go on to your Momma and Daddy. They miss you..."

NARRATOR- And with that assurance, Emily raced to the waiting arms of her parents as only a 5-year-old can. She gave her mother the flowers she picked with her Grandmother.

GRANDMOTHER- "I packed some of our Sunday brunch for you two. I put an extra portion of mixed greens in there too. I know how you love them, son. And, that's less cooking for you today, dear. You should have seen his father around dinnertime. What a mess!"

MOTHER IN-LAW- "Thank you Mom."

NARRATOR- Emily's father rushes off into his childhood home to pick up the meals her Grandmother packed for them.

EMILY- "Yeah what a mess."

NARRATOR- Three generations of ladies laugh out loud at Emily's contribution to their grown-up conversation. The leftovers are loaded in. And, as Emily and her parents back their car out of the driveway to pull away, Emily waves tearfully at her Grandmother and promises--

EMILY- "We'll be back, Grandma, every Sunday!!"

NARRATOR- Her parents quickly correct her, telling her Grandmother that they would visit--

FATHER- "--Every couple of weeks or so, we'll call first, Mom."

MOTHER- "Emily, visiting your Grandmother every weekend will make her very tired."

NARRATOR- As the car pulls away, Emily promises--

EMILY- "I'LL MAKE SURE NOT TO LET MOMMY AND DADDY FORGET!"

NARRATOR- Grandmother waves until the car drives away.

END ACT ONE

EMILY'S SUNDAY ACT TWO

NARRATOR- Emily continued to wave as she looked back at her dear old grandmother fading from view. For a while, she was very quiet. After a long moment, she said...

EMILY- "I missed you Mommy,"

NARRATOR- Emily replied—

FATHER- "What about me?"

NARRATOR- Emily's father exclaimed, pretending to be hurt at her not mentioning missing him as well.

EMILY- "I missed you too Daddy."

NARRATOR- This warmed her father's heart, as he drove his precious cargo—his family, homeward, as carefully and safely as a man could. Emily fell silent for a long time on the way home. Then thoughtfully, she asked...

EMILY- "Daddy, why is Grandma all alone?"

FATHER- "Honey, your Grandfather passed away, years ago, before you were born."

EMILY- "Grandma says that we live on after pass away. "

MOTHER- "Sweetie, what your Grandmother meant was that our love ones are always with us. Grandpa's spirit will always be with her."

EMILY- "What's a spirit?"

MOTHER- "Emily, our spirit, or our soul, we each have one inside of us—it is the energy of our mind and our body, but it is not always at home in our body. When we grow old and pass away, our spirit lives on—especially in the hearts and minds of our loved ones and family.

EMILY- "In heaven?"

FATHER- "Yes honey, in heaven."

EMILY- "Where is heaven Daddy?"

NARRATOR- Emily's father pondered this question briefly, amazed and proud that his little five-year-old daughter would want to know the answer to such a grown up, spiritual question. He tried to frame his answer to fit her understanding.

FATHER- "Heaven is, a place beyond the stars, beyond time, there is no beginning and no end to heaven. It is where our soul—our spirit, returns. Because there is no sense of time, or of growing old, the souls of our families and loved ones are free to visit and to watch over us. They are always with us. Your Grandmother's and Grandfather's parents raised them and watched them grow up and start their own families. When their parents grew old and eventually died, they passed onto heaven to meet their parents and grandparents—our ancestors; our family that passed on before us, and so on. One day you will grow up and have your own family. And the cycle life will go on, forever. Do you understand Emily?"

NARRATOR- Emily smiled, some-what puzzled and a little overwhelmed by her father's explanation. Then her young mind filled with one question.

EMILY- “And it never ends, Mommy?”

MOTHER- “Oh yes, honey. Heaven is where all life begins, and never ends.”

NARRATOR- Emily’s father pulls into a Salvation Army homeless shelter. He opens the trunk of their car and begins to pull out boxes, placing them in front of a drop off site. A man wearing a dark-blue uniform, waves in greeting to him and thanks her father. They begin to carry the boxes into the building.

NARRATOR- Emily notices a line of people—men women and little children, and inside of the building where they are in line standing, people are in line with meal trays and food is being served to them. Other people are sitting and eating. The line was moving slowly but steadily. Emily notices a little girl just about her age, who does not look happy. Emily asks –

EMILY- “Mommy, what is this place?”

MOTHER- “This is a place that helps homeless and hungry people. If they need a meal or shelter or help finding a job, these people will try to help them.”

EMILY- “Does Daddy work for them?”

MOTHER- “No honey, your Daddy is just dropping off some of our older clothes and some of your old baby clothes. We washed and had some of them dry cleaned then so that they are just like new. We decided to donate them so that if anyone who doesn’t have enough clothes to wear and needs them can have some of ours. People leave cleaned clothes and canned food and even donate money to shelters all over the world to help people in need.”

EMILY- “Why don’t they have anything Mommy. Why don’t they have a home and food?”

MOTHER- “Sometimes people fall on hard times Emily. Someone may lose a job, or home, it may be the result of a weather emergency or natural disaster. Some people are not stable families with a lot of money. Some people are all alone, and just need help. Some people need more help than others, their lives are in disarray. And sometimes, just sometimes, some people just give up hope and don’t want to help themselves anymore. They just give up.

Emily, don’t ever give up on yourself, do you hear me? Always believe in yourself, and believe that God will help you always to make something out of your life. God doesn’t ever want us to ever to simply give up on having a good life. We must always try harder to make the next day better than the last. Sometimes we have to help others to make our life better.”

NARRATOR- And with those wise words from her mother Emily noticed the little girl in line again. As her father returned and started the car engine, Emily noticed that the little girl had no stuffed teddy bear and no doll. And that touched Emily’s heart. She knew what she had to do.

EMILY- “Wait Daddy.”

NARRATOR- Emily unbuckles her car seat as her puzzled parents looked on, then said as she pointed at the little girl in line—

EMILY- “She can have my teddy bear---can’t she?”

NARRATOR- "Emily's parents smiled at each other, nodded their approval, helping her to unbuckle from her car seat. Emily grabbed one of her beloved stuffed bears, her golden brown "traveling bear", the one she loved and kept clean and groomed the most. Her father opened her door and escorted her to the little girl in line. Emily's father asked the little girl's parents respectfully---

FATHER "Excuse me, my daughter saw you in line and would like to give this stuffed bear to your little girl. We keep all our daughter's toys very clean. Is it alright?"

NARRATOR The struggling but proud young couple looked at each other, and then at their little daughter, whose eyes were wide at the prospect of a new teddy bear. The couple gave their approval and expressed their thanks. Then Emily passed her beloved teddy bear to its happy new owner.

EMILY "Hi, I'm Emily. I hope you like it? What's your name?"

MARY "I'm Mary... Thank you..."

NARRATOR The tearful little girl hugged the plush golden stuffed bear, then smiled at Emily.

The families exchanged waves and goodbyes as Emily and her parents pulled away.

MOTHER "You did a good thing honey. We are very proud of you. How do you feel?"

EMILY "I hope Mary gets enough food to eat and has a home to stay tonight. Can she stay with us?"

NARRATOR Emily's parents looked at each other, then her father replied...

FATHER "The shelter will help them tonight, honey. But I promise, I will look into their situation tomorrow morning on my way to work."

EMILY "You'll help Mary and her mommy and daddy?"

FATHER "We will see what help they need, what their situation is all about, if they allow us to. And, if the shelter services can't help them I'll see what our church can do to help Mary and her family."

EMILY "Thank you Daddy. I love you."

FATHER "Aw you're just saying that. You have been watching your mother have her way with me young lady."

MOTHER "But it's true, we do love you."

NARRATOR Emily's mother kisses her father on the cheek, and Emily follows with a kiss of her own.

FATHER Well, thank you. And I love my two ladies. Now let's you get back in your car seat honey, and buckle up for safety. And, let's get home to those good leftovers."

MOTHER Now honey, you know you can't have a heavy meal this late in the evening. You won't rest well tonight."

FATHER "It's still early and no one is going to keep me from your Grandmother's greens, pies and cookies."

EMILYANDMOTHERINUNISON "We will!"

NARRATOR “Emily’s father drives on, as he protests the edit of the two ladies in his life. He loved the attention of his wife and daughter to his health and well being, but he can’t let them know that. A sorrowful performance now will ensure more loving attention from them when they get home. And make it easier to sneak in a late-night snack in the kitchen while the girls are asleep.

ENDACT TWO

EMILY’S SUNDAY ACT THREE

NARRATOR Emily and her mother sat out on their backyard wooden porch swing and enjoy the view of the stars. For the first time in her young life, Emily notices the infinite number of points of light in the heavens. The Moon is in its closest orbit of its monthly cycle around the Earth. Its yellowish haze startled Emily. She is curious about the stars and this place called heaven.

EMILY “Mommy, is the moon a star?”

MOTHER “No honey, it’s just a big round rock leftover from when the Earth was created.”

EMILY “The Earth was created by God?”

MOTHER “Yes honey. The Earth and the stars and the heavens...”

EMILY “There’s more than one heaven?”

NARRATOR Emily’s father over hears his daughter’s questions from the kitchen, where he has just successfully sampled everything her dear Grandmother prepared for their Sunday meal.

Before Emily’s mother could ponder an answer their five-year-old could understand, her father interceded with a suggestion...

FATHER “Emily, I’m going to bring out some things that will help your mother and me to answer your questions.”

NARRATOR And within a minute, Emily’s father brought out three important tools to help his daughter on her new scholarly journey. He brought out a wooden box that Emily uses to stand on when she helps her mother in the kitchen, and a long canvass package on a shoulder strap. Inside the box, there was a Public Library Science Desk Reference book, and a bible with an extensive concordance reference section. And finally, he unpacked an astronomical telescope. Emily’s father had always been an avid amateur astronomer.

Her father figured, since Emily was beginning her own life long journey towards knowledge and discovery on this special Sunday, then as her Dad, it was his duty to do all that he could to give his daughter a good first understanding of the physical world around her, the blessing and miracle of life, and of the present, human condition. Mankind’s current scientific knowledge was still rather limited, but was growing every day.

As he finished setting up the telescope and focused it upon the stars, Emily’s father began to explain in simple terms to his-five-year-old daughter, the growing relationship between science and spirituality...

FATHER “Come here sweetie. Stand on this box and look through this telescope at the stars. Keep looking as I read from this science reference book and from this Bible...”

Emily, there are people who study the stars in the sky for a living. They are called astronomers. People have been looking up at the stars and trying to understand them for hundreds of years. There are other people who work with them for a living called astrophysicists and theoretical physicists. They try to understand how all this creation came to be and how it all functions. They have discovered that all the stars and clusters of stars called galaxies, and all the galaxies combined, called the universe, have been around for hundreds of trillions of years. And, that our home planet, called the Earth, is billions of years old. That's longer than you or I could ever imagine, but to the Lord God, Creator of the Heavens and the Universe, it is but a blink of the eye. To the Creator of the Universe, there is no sense of time. The universe has no end and reaches out in all directions, and continues to expand...

A solar system is a family of planets, some small, and some midsized like our home planet Earth, which evolved into a life bearing planet. And, other large planets, composed of thick gasses and heavy liquids, where as far as we know, life does not exist. Some planets have many moons, like the one you see through the telescope. Earth has only one. In a solar system, planets orbit around a central sun. A star is called a sun when it has planets or at least one planet revolving around it. Most stars are suns with a family of one or more planets orbiting or circling around them.

That big old moon out there is believed to be either extra material from the Earth's early formation or from a collision with another large body called an asteroid. Asteroids and smaller free floating bodies called meteorites are believed to be extra material from our solar system's formation, and are like the seeds your Grandmother uses in her garden. They can carry material to planets with environments where life can grow and flourish.

We believe the Lord God created the Earth and heavens for us, to grow and flourish."

NARRATOR Emily smiled in wonder, she seemed to be quietly processing it all. And then she asked...

EMILY "God made all this?"

MOTHER "All this and more. Emily, God created the inner universe as well, the world so small it can't be seen by the human eye. Doctors, and medical science are, with the good Lord's blessing, researching and discovering new, safer ways to heal the sick and cure diseases. Medical science is learning to decode to very essence of all life. And God has more positive news and scientific revelations in store for us, more than we can ever image. God makes this possible out of love for his obedient, compassionate children, and for the love of creation itself."

FATHER "Come over here honey, sit with us. We'll read from the Bible now."

NARRATOR Emily runs back to the porch

FATHER "Listen to this honey:

GENESIS 1:1 In the beginning, God Created the Heavens and the Earth.

GENESIS 1:3 And God said, "Let there be Light" and there was Light.

GENESIS 1:9 And God said, "Let the water under the sky be gathered in one place, and let dry ground appear," and it was so.

GENESIS 1:10 God called the dry ground "land" and the gathered waters "seas."

GENESIS 1:11 Then God said, “Let the land produce vegetation: seed bearing plants and trees on the land that bear fruit with seed in it, according to their kinds.

GENESIS 1:14 And God said, “Let there be Lights in the Expanse of the sky to separate the day from the night, and let them serve as signs to mark seasons and days and years.”

GENESIS 1:15 “And let there be Lights in the Expanse of the sky to give Light on the Earth” and It was so.

GENESIS 1:16 He also made the Stars.

GENESIS 1:17 God set them in the Expanse of the sky to give Light to the Earth.

GENESIS 1:18 To separate the Light from the darkness.

GENESIS 1:20 And God said, “Let the water teem with living creatures and let birds fly above the Earth and across the Great Expanse of the sky.

GENESIS 1:24 And God said, “Let the land produce living creatures according to their kinds”

GENESIS 1:26 Then God said, “Let Us make Mankind in Our Own Image, in Our Likeness, and let Him Oversee the fish of the sea and the birds of the air, oversee the livestock, oversee all creatures that move along the ground.

GENESIS 1:27 And God Created Man in His Own Image, in the Image of God, He Created Male and Female.

GENESIS 1:28 God Blessed Them and said to them, “Be Fruitful and Increase in Number. Oversee the fish of the sea and the birds of the air and oversee every living creature that moves on the ground.”

GENESIS 1:29 Then God said, “I give you every seed-bearing plant and every tree that has fruit with seed in it. They will be yours for food. I give you every green plant for food. “

GENESIS 1:31 God saw all that He had made, and it was “Very Good.”

NARRATOR Emily was enthralled by the scripture, but the little five-year-old’s energy was beginning to fade...

FATHER “I have just one more verse to read to you. It’s very important Emily, so listen carefully...

GENESIS 15:15 Look Up at the Heavens and count the Stars—if indeed you can count them. So, shall Your Offspring be...

Emily, God made all of this for us. But we can only enjoy in his bounty and blessings when we are obedient of all his commandments. We must be obedient of God, the way a child must always obey their parents; even when you don’t think they are around. Emily, God is always with us, watching over us. He sends his angels to protect us and always answers our prayers in times of need.”

EMILY “Like when I pray at night, and when I wake up in the morning?”

MOTHER “That’s right sweetie. Giving thanks every day for your blessings and praying for those in need. That’s a part of obedience to the Lord. And now you understand why your Father and I want you to always be good and kind to others at all times.”

NARRATOR Emily let out a slow deep yawn, covering her mouth with her hand as her parents taught her. The little girl has had a long day, full of wonder and new insights on life.

MOTHER “Now, let’s get you washed up and ready for bed. (Mother to Father) Will you come up after you finish in the kitchen? I’ll have her ready in about a half hour to tuck in for bed. And honey, go easy on the deserts, will you? You’ll dream and toss and turn all night.”

FATHER “Yes, honey. I’ll be up to see you two in a little while...”

MOTHER “I mean it. Go easy on the sweets mister!”

EMILY “Yeah, go easy mister.”

NARRATOR Emily washed up and brushed her teeth in final preparations for bed under the watchful eye of her Mother. Emily kneeled by her little bed, closed her eyes, and began to make her prayers. Her Father joins her Mother at the door of her room and looked on as she began. She couldn’t help but to misbehave a little to make her parents laugh.

EMILY “Whoaaaa, Lord!”

MOTHER “Emily, stop playing little girl. And say your prayers properly, with respect.”

FATHER (laughingly, whispering) “She’s been paying too much attention to our pastor’s performance. I think we have a little actress on our hands.”

NARRATOR Emily’s Mother shook her head as she chuckled silently.

EMILY “Dear Lord, bless my Mommy and Daddy, and bless Grandma and Grandpa in heaven and Grandma’s puppy Ziggy; and bless Mary and her family to find a home and food; and bless all of the people in the shelter...And God bless my teachers, and my friends in kindergarten, and my after school playmates and my baby sitter and---“

MOTHER “Honey, I think that’s about everyone....”

EMILY “Wait, Mommy. And God, thank you for giving us a blessed day...”

NARRATOR Emily’s parents smile at this last statement, but are startled by her loud, bellowing, low-toned--

EMILY “Aaaaaahmen!”

NARRATOR Emily’s parents shake their heads at their little girl’s humorous close to her prayers.

And with that, Emily dashed under the bed covers and pulled her assortment of stuffed animals and dolls near. She was tired from her long day of discovery. Her parents sat on both sides of her bed. One by one, the both gave their precious daughter a good night kiss on the crown of her head and on her cheeks. She closed her eyes, and quickly fell away to the world of deep sleep.

They were truly proud of their little daughter today. As they left her to slumber, Emily’s mother turned out the lights and left a small opening in the doorway. Emily was normally afraid of the dark, but tonight, she had no fear of the night.

MOTHER "Good night sweetie, call me if you get scared or need some water..."

FATHER "We love you baby, goodnight."

NARRATOR From the hallway, Emily's parents observe her drift off and into deep slumber.

MOTHER "When are we going to tell her that she has a little sister or brother on the way?"

FATHER "Soon. We'll probably need to ask her pediatrician what's the simplest way to explain where babies come from to a five-year-old."

MOTHER "She did learn a lot today, didn't she?"

FATHER "Today, she was given the keys to the Kingdom."

NARRATOR Her parents smile as they looked on at their sleeping child. They knew little Emily would sleep secure and peacefully, because she now knows that the angels and her ancestors watch over her, sent by a loving and generous Creator. The Creator of the Earth, the Stars and the Heavens...

The End

GRANDMOTHER'S SUNDAY BRUNCH RECIPES From the children's book 'Emily's Sunday' Emily's Grandmother's Sunday brunch, a feast of various basic recipes, has been passed on and updated from generation to generation. They consist of a variety of simple, healthy traditional foods that families can enjoy:

### Smothered Fried Chicken Breasts

- 8 large whole chicken breasts,
- 1 teaspoon plus 1 tablespoon salt,
- 1 teaspoon plus 1 tablespoon freshly ground black pepper,
- 2 cups plus 2 tablespoons all purpose flour,
- 1/2 cup vegetable oil,
- 2 large onions, coarsely chopped,
- 2 green bell peppers, cored, seeded, and coarsely chopped,
- 2 stalks celery, coarsely chopped,
- 2 cups water.
- 2 tablespoons onion powder
- 2 tablespoons granulated garlic
- 1 teaspoon cayenne pepper

Trim the excess fat from the chicken breasts, split the whole breasts into two even portions and sprinkle them with 1 teaspoon each of the salt and pepper. Season 2 cups of the flour with the remaining 1 tablespoon each of salt and pepper. Dredge the chicken breasts in the flour until coated on all sides. Shake off any excess flour. Heat the vegetable oil in a heavy deep sauté pan or skillet (cast-iron is preferred) over high heat until the edge of a chicken piece dipped into the oil sizzles. Add as many chicken breasts to the pan as will fit. Fry until browned on all sides. Adjust the heat as necessary during frying to keep a medium heat without over browning. Remove the fried chicken breasts to drain and repeat with the remaining pieces. Pour off all but a few tablespoons of drippings. Reduce the heat to medium and add the onions, peppers, and celery to the pan. Cook until brown and translucent. Move the vegetables to one side of the pan and sprinkle the 2 tablespoons of flour over the other side of the pan. Cook the flour until golden brown, stirring constantly. Be careful not to let the flour burn. Slowly pour in the water and stir until the gravy is smooth, add onion powder, granulated garlic and cayenne pepper. Place all the breast pieces into a large Dutch oven. Top with the gravy and vegetables and cover tightly. Simmer over low heat until the vegetables are tender and the chicken is cooked through. Check the seasoning and add salt and pepper as necessary. Serve the chicken, spooning some of the gravy and vegetables over each piece. Pass extra gravy. Makes 16 servings

### Sliced Smoked Turkey Breast

12 cups (3 quarts) water,  
divided 3/4 cup kosher salt,  
1 medium shallot, roughly chopped,  
1 medium clove garlic, smashed,  
Zest of 1 lemon, removed in large strips with a vegetable peeler,  
10 thyme sprigs,  
8 sage leaves,  
4 bay leaves,  
1 tablespoons allspice berries,  
6lb. boneless whole turkey breast,  
1lb wood chips (about 8 cups), such as apple or hickory wood

Place 4 cups (1 quart) water, salt, shallot, garlic, lemon zest, thyme, sage, bay leaves and allspice berries in a large saucepan; bring to a boil. Remove from the heat and let cool to room temperature, about 1 hour. Pour the brine into a large bowl or clean tub; add the remaining 8 cups (2 quarts) water. Set turkey breast in the brine and refrigerate for 6 hours. Two hours before preheating the grill, place wood chips in a large bowl of water to soak. 4. About 20 minutes before you are ready to grill, preheat a gas grill with all burners lit to 300°F or build a fire in a charcoal grill and let it burn down to low heat (about 300°F). Drain the wood chips. If using a gas grill, fold a 12-by-20-inch piece of heavy-duty foil in half to create a 12-by-10-inch double-thick piece. Transfer the wet wood chips to the center of the foil and crimp up the edges to create a "basket" (If you have a gas grill with a smoking box, place the chips directly into the box). Set the foil basket on the grill rack directly over the heat source. If using a charcoal grill, you will add the chips directly to the coals as the turkey breast cooks. If using a gas grill, turn off one burner (leaving 1 to 2 burners lit, depending on your grill). If using a charcoal grill, move the coals to one side. Remove the turkey breast from the brine, pat dry and set on the unheated side of the grill rack. If using a charcoal grill, place one-third of the wood chips on the coals. Close the lid and roast undisturbed for 40 minutes. Rotate the turkey breast 180 degrees, add half the remaining wood chips to the coals if using a charcoal grill, cover and continue roasting for 40 minutes. Rotate the turkey breast 180 degrees one more time, add the remaining wood chips if using a charcoal grill, cover and continue roasting until an instant read thermometer inserted into the meat without touching bone registers 165°F, 40 minutes to 1 hour more. Transfer the turkey breast to a clean cutting board and let rest for 10 minutes before carving.

### Brown Rice Pilaf, with peas and carrots

1 1/2 c. water,

1/2 t. salt,

3/4 c. uncooked brown rice,

3 T. butter,

1 1/2 c. chopped onion,

1 clove garlic, minced,

2 carrots, diced,

2 c. fresh sliced mushrooms,

1 can peas,

Freshly ground black pepper

1/4 c. chopped fresh parsley

Bring 1-1/2 cups water to boil, add rice. Bring contents back to a boil, cover the pot and simmer for 45-50 minutes, or until rice is tender. Approximately 20 minutes before rice is finished cooking heat the butter in a large skillet over medium heat. Stir in onions and sauté them, stirring frequently until they soften. Add the garlic and carrots and continue stirring for 5 minutes. Place mushrooms inside of pan and cook until mushrooms begin to brown, about 10 minutes. Add the peas and cook 1 more minute. When the rice is finished, remove the pan from the heat, stir in pepper and parsley. Spoon the cooked rice into the pan and stir well. Serve the pilaf hot with soy sauce on the side for added flavor.

### Baked Potato, with an assortment of toppings

Large baking potatoes are pre-cooked and kept warm until serving time. This is perfect for a mixed group of children and adults or for meat eaters and vegetarians. It also makes for a delicious meal where individual tastes and special diets can be accommodated.

Large baking potatoes (2 per person)

Butter, Sour cream, Chopped chives or green onions, Grated cheddar cheese, Bacon bits (fresh).

More Ideas for Potato Toppings:

Sliced olives (black or a gourmet assortment), Chopped green peppers, Diced tomato chunks, Broccoli, Salsa, chopped chicken, Cooked mixed vegetables, Parmesan cheese, Various gourmet cheeses, melted or shredded, Chili (meat or vegetarian), Cheese sauce, Bar-be-cue sauces, Gravy.

### Mixed Stir Fried Collard and Turnip Greens, with diced Chicken Breast

2 pounds of collard and turnip greens each,

2 cups of chicken stock,

1/2 cup apple,

juice 1/4 cup lime juice,

1/4 cup apple cider vinegar,

4 chicken breast, diced,

3 tablespoons Canola oil,

2 tablespoons hot sauce,

1/2 cup red onions sliced,

1/2 cup red bell peppers, sliced

Wash, remove stems, and slice greens. Place greens in large pot of boiling chicken stock. Boil 5 minutes; drain. Cut chicken into 1-inch pieces. Heat oil in large sauté pan and add chicken and red onions. Toss over medium heat for 3 to 5 minutes until nearly done. Add greens apple juice, lime juice, apple cider vinegar and hot sauce. Toss until greens are heated through and coated with chicken juices. Yields 8 servings.

### Macaroni and Cheese Casserole

3 cartons elbow macaroni (cooked and drained),

1 can Cheddar cheese soup,

1 carton milk,

1/4tsp. kosher salt (optional),

1/4tsp. pepper,

3c. shredded Cheddar

2tbs. granulated garlic

2tbs. onion powder

½ tsp cayenne pepper

1 tbs. steak seasoning

Preheat oven to 350 degrees. In 1 and ½ quart casserole, mix hot macaroni, soup, milk, seasonings and Swiss, Cheddar and Parmesan. Bake uncovered at 350 degrees for 25 minutes or until heated through. Top with remaining cheese and cheeses are golden brown. Makes 4-6 hearty servings.

### Buttered Honey and Molasses Candied Yams

½pound of Butter (2 sticks) 1 pound of Dark Brown Sugar 1 Cup of Pancake Syrup 1 Cup of Molasses 2 Cinnamon Sticks 1 teaspoon of Salt. In a good-sized saucepan over a low flame, warm the pancake syrup, molasses, brown sugar, butter and cinnamon sticks until everything is liquefied and hot. Stir gently as things melt. DO NOT BOIL. And don't leave the pan unattended while the flame is on. Once everything is melted and blended, turn off the flame. Peel the yams and cut them crosswise into good, ½" thick slices. In a 9" by13" baking pan (cake pan), or larger --with sides at least 2"deep --arrange the yam slices Ladle the hot syrup mixture very carefully over the yam slices. Make sure the yams are completely coated by the mixture. There should be enough syrup to fill the pan about halfway. Roast the yams for anywhere from 4 to 6 hours at about 325 degrees Fahrenheit, basting any exposed yam surfaces every couple of hours. Make sure that the pan is never boiling rapidly, or else it might foam up or boil over. A light simmer is acceptable. You can very loosely cover the pan with foil if the yams brown too much. You may find that as the liquids evaporate over the hours spent in the oven that you can reduce the temperature slightly, to about 300 degrees, or even 275. This will help avoid burning, scorching or smoking. But the pan should never bake dry. The yams are done when the slices have shrunk a bit, and their exposed edges are browned and somewhat crusty. The center of most of the slices should look as if the syrup has thoroughly penetrated them, and their color will have deepened and bronzed. When done, the sweet potatoes maybe gently transferred to a warmed dish or platter for serving.

### Mixed Garden Salad

3 cups loosely packed mixed torn greens, such as romaine, red or green leaf lettuce, washed and dried 1/2 red bell pepper, seeded, halved, and thinly sliced 1/2 yellow bell pepper, seeded, halved, and thinly sliced snaps peas, blanched or steamed 1 small jar of mushrooms, finely minced 5 broccoli florets, blanched or steamed, quartered 1 small jar of sliced black olives 2 scallions, white and green parts, chopped 1 medium carrot, julienne sliced Kosher salt and freshly ground black pepper, salad dressing of your choice 1 large tomato, cut into thin wedges In a large serving bowl, toss together the lettuce leaves, bell peppers, snap peas, black olives, broccoli, minced mushrooms, scallion, and carrot and season with salt and pepper to taste. Lightly dress with the salad dressing. Season the tomato wedges with salt and pepper and arrange around the inside edge of the bowl. Serve.

### Pears, peeled and sliced, Orange wedges and seedless Grapes

Kid friendly, healthy treats to nibble on while deserts are served. Just rinse and prepare.

### Iced Green Tea, with lime juice, sweetened with natural raw sugar

1/2 lime, juiced

6 large mint leaves 1/3 cup chilled brewed green tea 2 table spoons of raw sugar

(Optional for the adults: 2 tablespoons white rum per drink.) Pour the lime juice into a highball glass. Add the mint and crush with a spoon. Fill a glass with ice and add the tea, raw sugar (and rum). Stir well and garnish with a mint leaf, if desired.

And to celebrate family, her Grandmother baked smaller, child- sized servings of Emily's favorite deserts:

### Mocha Cake

2 1/2 c. cake flour (not self-rising),

2 tsp. baking soda,

1/2 tsp. salt,

1 c. vegetable oil,

1 c. buttermilk,

1 3/4 c. sugar,

3 lg. eggs, at room temperature,

1/2 c. cocoa powder

Preheat oven to 350 degrees. Lightly grease two 9x11, 2-inch layer cake pans; dust lightly with flour; tap out. On waxed paper sift together flour, baking soda and salt. Combine vegetable oil and buttermilk. In large bowl with electric mixer at high speed, beat sugar and eggs until light and fluffy. At low speed, blend in cocoa. Beat in flour mixture alternately with buttermilk mixture, beating after each addition until smooth and creamy. Scrape sides of bowl down with rubber scraper after each addition. Pour batter into prepared pans. Bake 30 to 35 minutes or until the centers spring back when they are lightly pressed with fingertip or a wooden pick inserted in center comes out clean. Cool layers in pans on wire racks 15 minutes; loosen around edges with knife; turn out onto wire racks; cool completely. Put layers together with Chocolate Mocha Frosting; frost sides and top with remaining frosting. Makes one 9-inch two-layer cake.

Chocolate Mocha Frosting: 3/4 c. (1 1/2 sticks) unsalted butter, softened to room temperature, 1 pkg. (1 lb.) 10X (confectioner's powdered) sugar, 1/4 c. cocoa powder, 1/3 c. cooled espresso or strong coffee. In large bowl with electric mixer at medium speed, beat butter until fluffy light. At low speed, add sugar and cocoa powder alternately with cooled espresso or coffee until creamy-smooth. Use to fill and frost Chocolate Cake. Makes 2 1/2 cups.

### Mini Sweet Potato Pies

3/4-pound sweet potato, peeled and diced, 1 (9 inch) refrigerated pie crust, 3/4 cup evaporated skim milk, 2 egg whites, 1/4 cup white sugar, 2 tablespoons brown sugar, 3/4 teaspoon ground cinnamon, 1/8 teaspoon ground nutmeg, 1/8 teaspoon ground cloves. Place the sweet potato in a saucepan with just

enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain and mash with a fork or potato masher. Preheat the oven to 425 degrees F (220 degrees C). Divide the pie crust into 24 small balls. Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside. Spoon the sweet potato into a blender or food processor, and add the evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves. Puree until smooth. Spoon about 1 tablespoon of this mixture into each tart shell. Bake for 10 minutes in the preheated oven, or until a toothpick inserted into one of the tarts comes out clean. Cool in the pans over a wire rack. Garnish each tart with whipped cream or a small scoop of vanilla ice cream before serving.

### Mini Pecan Pies

1(3oz.) pkg. Philadelphia cream cheese

1/2cup butter

1cup sifted flour

Cream cheese and butter together. Mix in flour and blend well.

FILLING: 1egg

1carton brown sugar

1tsp.butter

1tsp.vanilla

1dash salt

1can chopped pecans

Beat egg, sugar, butter, vanilla and salt until smooth; then add pecans. Bake minipies at 325 degrees for 25 minutes.

### Peanut butter Cookies

1 1/4 cups flour, sift or stir before measuring, 1/2 teaspoon salt, 1 teaspoon baking powder, 1/2 cup shortening, 1/2 cup peanut butter, 1/2 cup granulated sugar, 1/2 cup light brown sugar, packed 1/2 teaspoon vanilla, 1 egg. Sift together flour, salt, and baking powder; set aside. Cream shortening, peanut butter, and sugars; beat in vanilla and egg. Stir in flour mixture, blending well. Shape mixture into 3/4-inch balls; place on greased baking sheets. Flatten each cookie with the tines of a fork; dip fork in flour periodically to keep it from sticking to the peanut butter cookie dough. Bake peanut butter cookies at 375° for about 10 to 12 minutes.

### Chocolate Macadamia Oatmeal Cookies

1/2 cup butter, softened, 1/2 cup white sugar, 1/2 cup packed brown sugar, 1 egg, 1 teaspoon vanilla extract, 1 1/2 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 1/2 cups rolled oats, 1 cup chopped white chocolate, 1 cup chopped macadamia nuts, Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture. Mix in the oats, white chocolate, and macadamia nuts until evenly distributed. Drop by teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, or until edges are toasted. For crisper cookies, bake longer. If you leave the cookies on the cookie sheet for a few minutes before transferring to cool on wire racks you will have a softer bottomed cookie.

### Butter Vanilla Tea Cakes

1 1/2 c. sugar, 2 eggs, 2 sticks butter, 4 c. plain flour, 1/2 c. buttermilk, Scant tsp. soda, 1 rounded tsp. baking powder, dash salt, 1 tsp. nutmeg, 1tbs vanilla, Beat butter and sugar until creamy. Add eggs and beat. Add flour that has been sifted together with soda, baking powder, and salt. Alternating with additions of buttermilk. Add flavoring and stir. Roll out on floured surface and cut rather thick. Bake at 350 degrees about 10 minutes. For softer teacakes use 2 cups sugar.