Greetings From Lucasia Ranch,

Finally... it is May, the leaves are just starting to burst and the grass is greener every day. It was a long (not hard) winter and on the 6th of May while I was visiting a

friend, my crew at home was digging out of another 14 to 16 inches of snow. So the cows, horses and people are relieved to see new blossoms and new babies.



Grandma Judy & Grandpa Wayne's Pride: Sutton & Conner



Our newest grandbaby is Sutton. She was born the end of January but will soon play with Conner who celebrates his first birthday the end of May.

We're just wrapping up spring calving and starting on area brandings. We have a few baby foals (both light horses and perchersons) so far... and more to come.



Ever wondered where the Easter eggs come from???

Well, we discovered and solved the mystery this Spring...

Our bunny started "hanging out" with the chickens and roosters and then... around Easter time... our colorful "youngsters" presented us with colored eggs! Amazing, eh?! Secret unveiled....

With the arrival of spring, we start to welcome guests from all corners of the world again (from Europe to Asia). And



we are very blessed that many guests from the previous years will be coming back



again this year. It will be another great guest season.

"Claudia thinks if she whispers in his ear, he will follow her anywhere" This baby was so big that he needs help up, so I guess he will be easy to break later.

## BANANA CREAM GINGERBREAD

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Lucasia Ranch Wayne & Judy Lucas



2 cups flour

1 1/2 tsp baking soda

1 tsp salt

1 1/2 salt

1 1/2 ground ginger

1 tsp ground cinnamon

1/2 tsp ground cloves

1/2 cup shortening

1/2 cup packed brown sugar

1 egg

2/3 cup molasses

1 cup boiling water

## Filling:

2 cups whipping cream

2 tbsp icing sugar

2 bananas, sliced

Pre-heat oven to 375F. Oil two 8 inch round cake pans.

## Cake:

Combine first six dry ingrediends. Beat shortening, brown sugar and egg together thoroughly. Add molasses and water. Mix well. Add dry ingredients, beating until smooth. Pour into greased pan, dividing evenly. Bake at 375F for 20 - 25 mins or until toothpick inserted in centre comes out clean. Cool 10 minutes, then remove from pans and cool to slightly warm. Filling:

Beat cream and icing sugar together to form stiff peaks. Put cream and sliced bananas between layers and on top. Serve immediately.