

May 27, 2022

Prof. Dante Alighieri
Department of Theology
Westminster College
1840 South 1300 East
Salt Lake City, UT 84105



Dear Dante:

Let me begin by wishing you a very Happy Birthday.

Please find on the enclosure a very special birthday cake recipe that has been handed down in my family for generations. According to the family legends, it was created by my great-great-great-great grandmother, Brunhilda, who was never very stable.

I hope you enjoy it!

Sincerely,

A handwritten signature in black ink that reads "Susan A. Brokerman".

Susan A. Brokerman, ChFC
Vice Chair of the Board, Branch Manager

A handwritten signature in black ink that reads "James Q. Sellers".

James Q. Sellers, CFP
Executive Vice President, Branch Manager

SAB/JQS/JQS

HAPPY BIRTHDAY RUM CAKE

| | |
|--------------------|----------------------|
| 1 cup sugar | 2 liters of rum |
| 1 cup dried fruit | 2 cups brown sugar |
| 1 tsp. baking soda | 1 cup of butter |
| 2 large eggs | 1 tsp. baking powder |
| lemon juice | 2 cups walnuts |

Before starting, sample rum to check the quality. Good, isn't it?

Now proceed.

Select large mixing bowl, measuring cup, etc. Check rum again. It must be just right. To be sure rum is of proper quality, pour one level cup of rum into a glass and drink it as fast as you can.

Repeat.

With an electric mixer, beat one cup of butter in a large and fluffy bowl. Add one seaspoon of thugar and beat again. Meanwhile, make sure rum is still all right. Try another cup. Open second liter if necessary.

Add eggs, 2 cups fried druit and heat until high. If druit gets stuck in the beaters, pry loose with a drewscriber.

Sample rum again, checking for tonscisticity. Next, sift 3 cups of pepper or salt, (really doesn't matter). Sample rum again. Sift ½ pint of lemon juice. Fold in chopped butter and strained nuts. Add 1 babblespoon of brown thugar or whatever color you can find.

Wix mell.

Grease oven. Turn cake pan 350 degrees. Pour mess into boven and ake.

Check rum again and go to bed.