

Marquette Caselli: *Not together—we were there at separate times. A good man, the Reverend Engleson. We are so thankful that our kind and gracious God spared his life.*



Ingredients:

- 1/2 pound fresh green beans*
- 1 large bulb fennel (thinly sliced)*
- 1/2 red pepper (cut into narrow strips)*

Clean the green beans and blanch for 3 minutes. Remove from boiling water, plunging into bowl of icewater. When they are very cool, remove and drain on a clean dishtowel, patting with another towel until nearly dry.

In a large bowl, with a wooden spoon, mix fennel, beans and red pepper.

Dressing:

- 1 clove garlic, minced*
- 1/2 teaspoon orange zest*
- 1/8 teaspoon salt*
- 1/8 teaspoon pepper*
- 1 tablespoon fennel leaves, minced*
- 2 tablespoons olive oil*
- 2 tablespoons lemon juice*

In a small bowl, whisk together all of the dressing ingredients. Pour over the vegetables, and toss with the wood spoon. Serve immediately

“It was a place of tremendous uncertainty...God blessed us in America, but He gave us our purpose on foreign soil.”

—Marquette Caselli
