

## **Earl's Mokume Goo**

3.7g Kaolin  
16.8g Rottenstone  
6.3g Charcoal Powder  
1.3g paper pulp (pinch)

Slowly add water constantly mixing to a peanut butter consistency.  
Coat all exposed edges to 3mm thickness.  
Dry with a heat gun before fusing.  
Leave a small "window" if desired to see changes.

## **Anni's Persimmon Pudding**

1 cup Persimmon Puree (4 persimmons)  
2 teaspoon Soda  
1 cup Sugar  
1/2 teaspoon Cardamom, Mace, and Ginger  
1 cup Milk  
1/2 teaspoon salt  
1 cup flour  
2 tablespoons butter  
1 egg  
1/2 cup Raisins  
1/2 cup Dates or Currants or Dried Sweetened Cranberries  
1/2 cup Hazelnuts  
1 tsp Tangerine Oil

Mix Persimmon Puree with sugar, milk, egg, and butter, oil  
Add dry ingredients, sifted together.  
Pour into a greased baking dish or mold.  
Set into a shallow pan of hot water.  
Bake at 325 degrees for 1 1/2 hours or until firm.  
Serve hot with whipped cream, or hard sauce.