

On Sunday October 11th, under clear sunny skies, we celebrated Segaki in memory of all those who have died in difficulty. About a dozen people, monks and laity, from as far away as Edmonton and Vancouver, Richmond and Ontario, gathered outside at the Segaki Lookout (See photo). We had our usual procession from Bodhidharma Hall with RM Aurelian blowing the conch in the four directions, inviting all beings to come. The altar was filled with all kinds of food from "the seas, the fields and the mountains" and the names of the dead were read during the incense offering as we sang Dedication of Merit. The fall weather was glorious! (photo by RM Aurelian)

Afterwards we had our traditional feast. A special treat was served which looks like it may well become a Segaki tradition - Indian milk fudge made by RM Koten from a recipe supplied by Michele Feist.

### Segaki Milk Fudge

1 and 1/2 Cups Milk powder  
1 Can sweetened condensed milk (300ml)  
8 Tbsp (1/2 Cup) Butter  
4 cardamom (peeled and crushed) 1/2 tsp

Melt butter in heavy bottomed pot.  
Add both milks, Mix well.  
Cook on low, Stir constantly until  
a thick paste forms.  
Add cardamom and mix well.  
Turn off heat and pour (scrape) into  
a 8 x 8 glass pan. Smooth out into pan.  
Let cool thoroughly and decorate with nuts.  
Cut into squares.  
This recipe works very well doubled.

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