



Cesarina "Rena" Guest

SEP 26, 1929 - DEC 16, 2022



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Cesarina "Rena" Guest

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Rena Guest, age 93, passed away December 16, 2022 in South Jordan, Utah. Her long-time home was Jackson, Wyoming.

Cesarina "Rena" Maddalena Anesi Guest was born Sept. 26, 1929 in Beselga di Pine, Trento, Italy, the daughter of Giovanni "Hans" Anesi and Orsola Natalia Giovannini di Anesi.

In about 1948 she visited her uncle, Joe Giovanini, in Rock Springs, Wyoming, who became like a father to her. She remained close to her cousins Joe Giovanini and DJ Anselmi. She married Oreste "Rusty" Cristofolini in 1948 in Italy and arrived back in the U.S. in May 1948, settling in Rock Springs. Rusty died in 1953.

She married Roger Thomas Guest in Evanston on September 16, 1961. They were inseparable for nearly 60 years before he died August 5, 2021. They left Rock Springs 1968 and eventually settled in Jackson.

Rena was a wonderful cook and always made delicious spaghetti whenever we visited in Star Valley. They had many adventures then, including a pet fox named Red. They also spent some years in Mexico and Arizona. She was a member of the Dancing Grannies, a group of senior citizen ladies who danced in the Phoenix fourth of July parade. Those years had a profound influence on Rena's art. She was an excellent needlepoint, crochet and lace artist; skills she learned in Italy.

Rena was famous in her later years for her Italian Pizzelle, which she shared with everyone. Thank goodness she taught Gayle to make them! She was able to do so herself one last time in 2021 at Sunrise of Sandy. There is nothing better than powdered sugar smiles!



Obituary

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Every year Roger and Rena with many friends from the Teton Recreation Center would go hiking to gather huckleberries. Oh, how we wished we could be there, but the timing had to be perfect and we never made it. They were dedicated community volunteers and Rena worked a number of years at the National Museum of Wildlife Art in Jackson. Until the end of her life, she continued to receive visits, cards and notes from precious Jackson, Star Valley and lifelong friends.

Rena was always very athletic. She golfed, skied, played tennis, and hiked. It was said that as a child, Rena would often walk alone in the forest for hours. She taught many to treasure memories of forest hikes; including her husband, step-children, grandchildren, and friends. Roger and Rena requested that their ashes should be spread in the area of White Grass Ranch in Grand Teton National Park. That will occur in late June of 2023.

Rena is survived by step-children, Gayle Guest Shuler (Craig), Sandy, Utah and Robert "Rob" Roy Guest (Julie), American Fork, Utah; her sisters Maria Anesi Gottardi and Franca Anesi and 4 nieces in Italy; and many cousins. She was preceded in death by her husband Roger, her parents, and her sister Giovannina "Giannina" Anesi.



Tribute Wall

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Elizabeth V Shockley posted:

Rena and I worked together as school cooks at the Wilson School in the late 70's. We developed a wonderful friendship and she could keep me entertained for hours with her experiences about growing up with her cousins (mostly boys). We became neighbors and shared our love of cooking especially during berry season. Rena taught me how to make some killer jams. I was fortunate that she taught me how to make her famous Pizzelles. I would take mine over for an evaluation and she patiently would tell me what I needed to do to correct my recipe. I loved Rena. I loved her relationship with Rodger. You will always have wonderful special memories in my heart and I will miss you. Rena was a very special lady indeed!

January 19 at 7:23 AM



Premier Funeral Services shared 3 photos to the **Recipes** album.



January 16 at 5:44 AM



Premier Funeral Services shared 3 photos to the Recipes album.

January 16 at 5:44 AM

Pizzelle

Equipment: Pizzelle iron

Ingredients

- 3 large eggs
- 3/4 cups (149g) granulated sugar
- 3/8 teaspoon salt
- 1 teaspoon pure Vanilla
- 1 3/4 (212g) cups all purpose flour
- 2 teaspoons baking powder
- 8 tablespoons (113g) unsalted butter, melted

1. Beat eggs, sugar, salt, and vanilla until well combined.
2. Stir in the flour and baking powder, mixing until smooth.
3. Add the melted butter, mixing until smooth. The batter will be thick and soft.
4. Heat your pizzelle iron. Grease it as directed by the manufacturer. As the iron heats, the batter will stiffen.
5. Cook the pizzelle according to instructions that came with the iron or until brown. Rena said two minutes.
6. Remove the pizzelle from the iron and place on a fluffy, clean kitchen towel.
7. Trim the edges with scissors. Sprinkle immediately with powdered sugar.
8. Dust cooled pizzelle with more powdered sugar and pat with the towel.
9. Pizzelle are best eaten immediately. Leftovers can be stored up to one week in an airtight container or frozen up to 1 month.

Classic Flavors: anise extract or anise seed, lemon (my choice), butter rum. Add to batter to taste. Start with 1/4 teaspoon. I use grated lemon. Rena made them plain whenever I tried them. Once Rena dipped a towel in oil and rubbed it on the pizzelle iron's interior plates to clean it afterwards.



Rena making Pizzelle in 2021

At-Home Three Berry Kutchen ("koo-ken")

Ingredients

- 1 3/4 cups all-purpose flour, divided
- 2 tsp. Baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 4 egg whites
- 2 Tbsp. granulated sugar
- 2/3 cup applesauce
- 1/4 cup non-fat plain yogurt
- 1 tsp. lemon zest
- 2 cups assorted berries (huckleberries, raspberries, blackberries) frozen, fresh, or canned
- 3/4 cup light brown sugar
- 2 Tbsp. Butter or Margarine



- Heat oven to 350 degrees.
- Spray a 10" round springform pan with cooking spray.
- In a medium bowl, combine 1 1/2 cups of the flour, baking powder, soda and salt.
- In large bowl, whisk egg whites and sugar until stiff. Add applesauce, yogurt and lemon zest, mixing until smooth.
- Add the flour mixture all at once to the wet ingredients. Stir until blended.
- Pour into prepared pan.
- Place berries on top of the batter.
- In a small bowl, cut the cold butter into the remaining flour and the brown sugar until evenly blended.
- Put topping on batter.
- Bake 50-55 minutes.
- Carefully scrape around the edges with a spatula and cool briefly on ice cubes, being careful not to allow water into the pan.
- Cool 20 minutes before serving. Makes 8 servings.

This was one of the discoveries in Rena's recipe box





Memories only last if you share them

Join us in honoring Cesarina by contributing to a collection of shared memories.



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