



ANNE ARUNDEL ASSOCIATION
FOR FAMILY & COMMUNITY EDUCATION

Newsletter

NOVEMBER - DECEMBER 2013



Dear Members,

UPCOMING EVENTS

There is a little nip in the air! I guess winter is approaching. Brrrrr! Just two more meetings in 2013. It seems the year goes faster and faster. At our last meeting, we planned our calendar for 2014. There are a lot of interesting programs and good things for us. Some of our members will be presenting these programs. They are all capable and do a wonderful job. I want to thank them - for being so willing and helpful. We accomplish so much for a small group.

- Nov. 1 *Meeting - Kathy Anthony, artist - painting pendants
3 Daylight Savings Time ends
Turn clocks back 1 hour
11 Veterans Day
28 Thanksgiving Day
Dec. 6 *Christmas Party at Thelma Gore's home, 7000 Locust Drive, Hanover (off Dorsey Road) at 11:00 a.m.

- 21 First day of winter
25 Christmas Day
31 New Year's Eve

*Meetings will be held at 10:00 a.m. at Dairy Lane, Gambrills.

Dessert and beverage will be furnished.

• * *

At our November 1 meeting, we are pleased to have our artist friend, Kathy Anthony, visit us again. She will demonstrate how to make and paint a pendant. With her guidance and patience, we will all take home a lovely pendant. After lunch, Judy and Gini will have material for us to cut for pillow cases. Bring regular scissors and pinking shears. We will also trim mittens for newborns. These are projects that we do for Baltimore-Washington Medical Center and are much appreciated.

Are you getting ready for Christmas? It's coming soon. We will celebrate at our annual party on December 6 starting at 11:30. - Please bring a wrapped \$5.00 gift to exchange. We always have a good time and it is a great way to start the holidays.'

Sincerely,

Thelma Gore



Take Back Our Streets, the organization that gave us the generous donation last year is having a "drop in" holiday event. The following is from their website:

Take Back Our Streets, Inc. will host its annual Holiday Sharing Party to benefit local underprivileged youth and families on Tuesday, December 3, 2013 from 6pm to 8pm at Michael's Eighth Avenue in Glen Burnie. The holiday-themed party is open to the public with

: admission being a canned food item and a new unopened toy for a child (infant through age 18, no stuffed animals please).

Through its partnership with Michael's Eighth Avenue, Abundant Life Church and the North County Emergency Outreach Network, Take Back Our Streets, Inc. collects gifts and non-perishable food items to be distributed to families in need in Anne Arundel County during the holiday season.

We would like to support Take Back Our Streets in this endeavor. Let's all plan to attend on.

December 3, 2013 dropping in sometime between 6 and 8 PM. Thank you. Gini McKenzie

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Save the geraniums

unlike most annuals geraniums can survive in a dormant state for long periods. Here's how to save the plants for next year:

CLEAN OFF SOIL. Carefully dig up the plant before the first frost. Shake off the soil so that the plant is bareroot, *right.*

STORE THE PLANT Roll the plant up in newspaper, or place in a paper bag. Some gardeners simply hang the plants upside down. Regardless, store in a dark, dry, cool place (but don't let it freeze)-a basement is perfect. Two or three times during Winter, soak the plant in: water for 1-2 hours. remove any dead stems or leaves. then return to storage after it has dried.

REPLANT IN SPRING When weather begins to warm, pot the plant up in fresh soil. keep it well-watered, and watch it grow!

SYMPATHY

We extend deep sympathy to the Gore family on the recent sudden death of their daughter-in-law.

* * ,,

APPLE CRISP

- 6-8 apples
- 1 cup sugar or sugar substitute
- 2 cups oatmeal
- 1 egg or 1/4 cup of egg substitute
- 1. Wash apples
- 2. Peel and slice apples
- 3. Lay apple slices in pan
- 4. In a bowl mix - sugar, oatmeal and egg
- 5. Crumble mixture on top of apples
- 6. Cover with foil
- 7. Bake for 30 minutes at 375° _

APPLE CHIPS

- 3 medium size apples
- Mixture of cinnamon and sugar
- Preheat oven to 350 degrees F.
- 2. Wash the apples
- 3. Core apples using an apple corer
- 4. Thinly slice the apples (about 1/8 inch thickness)
- 5. Spread out apple slices on a baking sheet and lightly sprinkle with the cinnamon and sugar mixture
- 6. Bake for 3 hours. (Flip them over at the 2 hour mark, and return to oven for the last hour.
- 7. Remove from oven and let them cool. Store in an airtight container. Enjoy!

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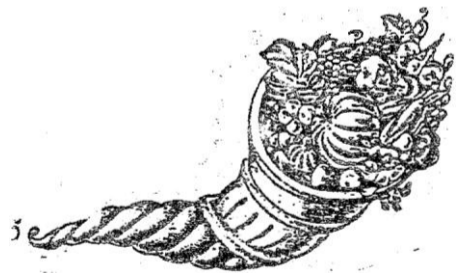
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MEXICAN CHICKEN WRAPS

- 4-cups of leftover chicken
- 1 16 oz. can of corn
- 1 29 oz. can of black beans
- 1 package shredded cheddar cheese
- 2 cups of salsa
- Package of whole grain tortillas
- Cook the chicken and cut it up.
- In a sauce pan, combine **cut up** chicken, corn and black beans
- Heat through
- Add salsa, heat for 5 minutes
- Spoon mixture into whole grain tortillas
- Sprinkle with cheese
- Fold up, add more salsa if desired and enjoy.

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(These three recipes were in the Carroll County Newsletter. (Ann)





Clever uses for...

Spaghetti

These pasta strands can handle more than just dinner.

1

Make a knife block

Rid your utensil drawer of sharp blades. Cut dry spaghetti so it's the same height as a straight-sided, wide-mouthed jar or container that's taller than your longest blade. Loosely pack the pasta inside, then slide the knives in point-side down.

2

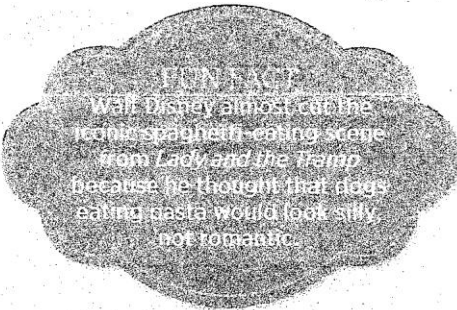
Draw a line
Can't find a ruler in your desk drawer? A piece of spaghetti can double as a straightedge in a pinch.



3

Unclog a shaker

Insert uncooked spaghetti through each plugged-up hole and swirl it around a few times to loosen stuck-on seasoning.



5

Craft a centerpiece

Top your dinner table with a wheat-like decoration. Bundle a few pounds of dry spaghetti together with a rubber band, fan out the top and bottom by twisting the ends clockwise, then knot a thick ribbon around the center.

4

Grab a garnish

Pluck an olive, maraschino cherry or pearl onion from the bottom of the jar by piercing it with the end of a piece of spaghetti.

