



ANNE ARUNDEL ASSOCIATION
FOR FAMILY & COMMUNITY EDUCATION

Newsletter

NOVEMBER - DECEMBER 2014

Dear Members,

I hope you are enjoying this sparkling fall weather as much as I am. The beautiful colors and moderate temperatures are perfect for our outdoor activities. We have exciting activities planned for both November and December. In November Barbara Perry will present a program given at the recent MDAFCE state conference: "Strut Your Stuff - Developing Brochures." This interactive program will give us the opportunity to share our ideas for a state brochure advertising all the good work done by MDAFCE and the county clubs. In addition to Barbara's presentation we will complete our program list for 2015, and trim newborn mittens destined for Anne Arundel Medical Center Nursery. Please bring your pinking shears if you have them. Please bring a sandwich as well.

In December we will have our holiday celebration at the home of Shirley Andrzejewski. We will share a delightful luncheon, followed by a nominal gift exchange, with our renowned auction of our newspaper wrapped treasures completing this special day. The proceeds of this unusual auction are donated to NCEON (North County Emergency Outreach Network) which is our local food bank.

In conclusion, I would like to send a huge AAAPCE thank you to Jeanne Purich, Louise Ediger, and Barbara Perry for their assistance in our quest to obtain an Anne Arundel Local Development Grant; we hope to use these funds to extend our community outreach.

I am looking forward to seeing all of you in November and December.

Sincerely,
Virginia McKenzie
Vice President for Programs
AAAPCE



We recently received this letter from Libby Wade, President,
and wanted to share it with you all. (Ann)

Subj: Wonderful Blanket

Dear MDAFCE,

My name is Kristi Whitfield and I am writing to you from my son Samuel's hospital room at Children's Hospital. He's 2 months old and was brought here over a week ago with violent diarrhea and dehydration.

Before they transferred us from the Emergency Room to the floor, they gave us one of your blankets. In the chaos, I didn't give it much thought except to remember that years ago my mom used to knit blankets as part of Project Linus in Howard County.

We had no idea we would be here this long (12 days so far) and to say it's been grueling is an understatement.

When your baby is sick and you're out of your home and there is so much chaos spinning around you, the simplest things can make such a difference. Samuel's blanket helps humanize his hospital bed and make it a comfy place. It's bright and soft and warm and its dramatically different from the hospital bedding that's so institutional.

I don't know which program makes these blankets but I wanted folks to know that the blankets make such a dramatic impact in a family's life. At a time when things are so scary and out of control, the kindness from the effort of a stranger makes a big difference. It makes you feel connected to a family of people rooting for you that you don't even know. And that's extremely comforting.

Thank you for making and sharing these blankets. We will cherish ours forever. Your efforts have a real and tangible impact in the lives of families.

Sincerely,
The Whitfields
Washington, DC

UPCOMING EVENTS

- Nov. 2 Daylight Savings Time
cns. Set clocks back
one hour.
11 Veterans Day
12 *Meeting - Barbara Perry,
Speaker
- Dec. 7 Pearl Harbor Day
11 Thursday, 11:30 a.m.
Christmas Party at
Shirley Andrejewski's
25 Christmas Day
- * Meeting will be held at 10:00 a.m.
at Dairy Lane, Gambrills.



* * *



RECIPES

Party Potatoes
Ann Fishell

- 1 pkg. (32 oz.) Frozen Hash Browns, thawed
 - 1 pan Cream of Celery Soup
 - 1 cup Sour Cream
 - 2 cups (8 oz.) Shredded Cheddar Cheese
 - 1/2 cup Melted Butter
 - 1 small Onion grated
- Topping:
- 1 cup Cornflake Crumbs
 - 1/4 cup melted Butter

Combine all ingredients, except topping. Spoon into buttered 13 x 9 x 2" pan. Combine topping ingredients and sprinkle over potato mixture. Bake 40-45 min., or until bubbly, at 350°.

Can be mixed together day before and then baked before serving.

P.S. Can use fat-free items except butter.

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Sally Craze's Pulled Chicken

adapted by Gini McKenzie

Ingredients:

12 - 16 oz. of your favorite BBQ sauce, bottled or homemade
Ground ginger to taste
Garlic powder to taste
one onion minced
6 - 8 Boneless chicken breasts

In a baking pan spread half of your favorite BBQ sauce, bottled or homemade. Sprinkle finely minced onion, ground ginger, and garlic powder to taste over sauce. Place boneless chicken breasts in a single layer on top of onions and sauce. Pour the remaining BBQ sauce over chicken. Cover and seal pan with tin foil. Bake at 350° F for one (1) hour. Let cool a bit, then shred chicken with two forks. You may need to add or subtract BBQ sauce to taste.

Serve on rolls with additional BBQ sauce if desired. This is also good topped with coleslaw.

This recipe is merely a guide. You can add your favorite spices, but remember that the BBQ sauce will be salty, so proceed cautiously with salt.

Marina's Green Beans
from Gini McKenzie

1/2 Cup sliced or chopped onions
2 cloves garlic, minced
2 lbs cleaned Green Beans
1 lb diced tomatoes
Olive Oil
Salt and pepper to taste
Herbs

Saute onions and garlic in olive oil until light brown. Add green beans; simmer 5 minutes, then add tomatoes, 4 cups water, herbs of your choice. Simmer until tender (1 to 1 1/2 hours.)

Alternately, combine 1 can green beans, 1 can diced tomatoes, onions, garlic, herbs, enough water to cover. Simmer to incorporate flavors.

The herbs I use are rosemary, basil, oregano, parsley, or Italian seasoning or herbs de Provence. This is a nice change to plain green beans or green beans simmered with meat.

30 Day Coleslaw
From Carolyn Council

3 to 4 lb cabbage, shredded
1 green pepper chopped

Sauce ingredients:
2 cup sugar
1 cup cider vinegar
1 cup oil
1 Tablespoon salt
1 Tablespoon Celery seed

Bring sauce ingredients to a boil; pour over cabbage and peppers; mix together to combine. Let stand in refrigerator in an airtight container for 2-3 days.

Keeps 30 days.



Christians are like pumpkins.

A woman was asked by a co-worker,

"What is it like to be a Christian?"

The co-worker replied,

"It is like being a pumpkin. God picks you from the patch, brings you in, and washes all the dirt off of you. Then he cuts off the top and scoops out all the yucky stuff. He removes the seeds of doubt, hate, greed, etc., and then He carves you a new smiling face and puts His light inside of you to shine for all the world to see."