

What's the Buzz at Reformation?

Jan. 6, 2019

Jan. 6	Sun.	Epiphany
Jan. 12	Sat.	Breakfast at Tee Jaye's Brice Rd, 8am
Jan. 13	Sun.	National Rubber Ducky Day
Jan. 20	Sun.	Congregational meeting after the service
Jan. 21	Mon.	Martin Luther King Jr. Day, +Ronald McDonald House

Shopping, back in the day - remember these?

Drugstores: (thank goodness for White's on Livingston)

Drug Emporium	Gray Drug
Phar-Mor	Super-X
Revco	Wentz's (Bexley)

Variety:

F. W. Woolworth's	S. S. Kresge
T. G. & Y.	Ben Franklin

Grocery & Bakery: (thank goodness for Resch's on Livingston)

Big Bear	Cub Foods
Fazio's	Super Duper
Giantonio's	Mozart's (still open on High St.)

Clothing:

Casual Corner	F. & R. Lazarus
Lord & Taylor	Madison's
Montaldo's	Paul Harris
Ups n' Downs	Foxmoor
The Union	O.P. Gallo's (tuxedos)

Miscellaneous:

Roy's Jewelers	The Boston Store
W. T. Grant	So-Fro Fabric
Gold Circle	Service Merchandise

Remember when escalators were an exciting innovation? Dogs used to be allowed in stores through most of the 70s, although sometimes it was tricky trying to persuade Fido to get on the devices. Before escalators, there were elevators in stores, and often the elevators were staffed by a man or woman who shut the gate and worked the controls make the elevator stopped just so. Back then, your bill was tallied up by hand on paper (as in some Chinese restaurants), and in some fancy New York stores, the money went into a pneumatic tube; your change came back the same way. We have the same technology today at drive-through banks. When credit cards first appeared, they were called charge cards or charge-a-plates, and usually only one was issued per family. And there was real service. Sales staff

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were abundant and much of the merchandise was in glass cabinets, so you had to ask to see it. Self-service was for variety stores, not department stores. Some stores offered alterations or repairs. For a window on this past world, watch episodes of "Are You Being Served?" or movies like "Brooklyn", or visit a small shop. In France, pharmacies with green crosses outside carry prescription medicine, but ordinary drugstores do not. In the UK, a drugstore is a Chemist's. Dogs were allowed in many US stores through the 70s, and are still allowed in many UK pubs and cafes. Cat lovers: there are cat or rabbit cafes in Japan and California, where you can pet resident kitties or bunnies. Check out kitten & baby owl online.

Go-to-Salad Dressing (adapted from Stone Soup blog)

Time: 10 minutes

One great advantage of this salad dressing is that it can be left out on the table for MONTHS since it doesn't need to be refrigerated. The second good thing is, it will save you a bunch of money. If you add garlic or herbs, the salad dressing will need to be refrigerated, and will only be good for 2 weeks or less.

1 cup extra virgin olive oil (or other oil that doesn't need refrigeration)

4 Tbs. sherry, rice vinegar, or wine vinegar

1 Tbs. soy sauce (optional)

1-2 Tbs. Dijon or whole-grain mustard (optional)

Combine ingredients. Pour into a jar or bottle. Put the cap or lid on.

Seal and shake well before serving.

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Happy National Rubber Ducky Day!

The first patent for a rubber ducky (also spelled duckie) was obtained by Landon Lawrence in 1918. It was weighted to help it float upright. A Russian sculptor named Peter Ganine made a model that more closely resembles the toy we have today. When rubber was in demand for the military in the 1940s, duckies were also made out of vinyl and plastic. Children and dogs liked them either way, and the toy had another surge in popularity in the UK in 2001, after it was reported that Queen Elizabeth had one in her bathtub with a crown.

Sesame Street's Ernie and Big Bird featured a calendar marked with Rubber Ducky Day in 1970, and so all around the US you'll find people celebrating it in various ways.

Phrases We Borrowed from Sailors

A Clean Bill of Health - At one time, ships needed to show a certificate telling whether or not any of the crew had infectious disease.

Feeling Blue - When a ship lost its captain, the ship would fly blue flags and have a blue band painted along the hull when she returned to port.

Pipe Down - Pipe Down was the last signal from the Bosun's pipe each day, which was the signal for lights out, quiet down, bedtime.

Toe the Line - The crew was called to stand in line with their toes touching a line or seam of the deck planks.

By and Large - "by" meant into the wind, and "large" meant off the wind.

Loose Cannon - if a cannon came loose on a ship deck, it could be dangerous.

A Square Meal - The wooden plates once used, used to be square.

Hand over Fist - Sailors would tug at lines hand over fist, as fast as possible to trim sheets and raise the sails.

Source: CaptainGino.com "Life's a Breeze", quoted in Galley Gossip Dec. 2015, pub.by ColumbsSailAndPower.org

For boating classes at all levels, or free boat inspections, contact ColumbusSailAnd Power.org.

Easiest No-Bake Limeade Pie

Time: 10 minutes, plus 2-3 hours to chill in fridge

- 1 (14 oz.) can sweetened condensed milk, such as Eagle Brand**
- 1 6-oz. can frozen limeade concentrate**
- 1 (9-inch) graham cracker pie crust**
- 8 oz. frozen whipped topping (such as Cool Whip), thawed**
- 8-12 slices lime OR curls of lime peel, or lime zest for garnish, optional**

Combine sweetened condensed milk, and lime juice. Fold in whipped topping. Pour into graham cracker crust. Chill 2-3 hours until set. Garnish with lime slices, curls, or zest before serving, if you like.

Lime Cookies

Makes about 6 dozen

- Zest & juice of 3-6 limes, plus enough lime juice to make a total of 2/3 cup juice (6 limes usually makes enough so you won't have to use any bottled).**
- 5 1/2 - 6 1/2 cups flour (reserve 1 cup of this as you might not need it)**
- 2 1/2 cups sugar**
- 3 sticks margarine or a mixture of margarine & butter, cut into 1" thick pats**
- 2/3 cup cornstarch**
- 1/4 tsp. salt, optional**
- 4 Tbs. milk**
- green sprinkles**

Preheat oven to 350F. Line cookie sheets with waxed paper or parchment. No need to grease or spray. Mix all ingredients (5 1/2 cups of flour to start with) except green sprinkles. The dough needs to be stiff enough to roll out (even stiffer than chocolate cookie dough), so if it's too soft, add some or all of the reserved cup of flour. Cover the mixing bowl and refrigerate dough at least 30 minutes. Form chilled dough into walnut-sized balls OR roll out 1/4 inch thick and cut into shapes. Place cookies 1/2" apart (they do not spread) on prepared cookie sheets. Sprinkle tops of cookies with green sprinkles. Bake 10-13 minutes. Cookies will still be pale. Remove them from oven, let cool 10 minutes, then remove from wax paper. Store in an airtight container.

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Real or Fake Headlines - circle the numbers of the fake ones (answers on next page)

1. Typo Leads to Creation of \$179M Gorilla Warfare Program
2. Scientists Trace Heat Wave to Massive Star at Center of Solar System
3. Beezow Doo-doo Zopitybob-bop-bop Jailed for Drugs
4. Big Rig Carrying Fruit Crashes 210 Freeway, Creates Jam
5. Chick Accuses Some of Her Male Colleagues of Sexism
6. Bugs Flying Around with Wings are Flying Bugs
7. Deaf People Focus of Fraud "I tried to warn people, and saved some of them from investing, but some didn't listen."
8. Alton Attorney Accidentally Sues Himself
9. Man Eats Underwear to Beat Breathalyzer
10. Waterford Boy, 8, Saves Sister's Life "I wouldn't do it again. She's been a pain this week."
11. Even CEOs Can't Figure Out How Radio Shack Still in Business
12. Statistics Show that Teen Pregnancy Drops Off Significantly after Age 25
13. City Unsure Why Sewer Smells
14. County to Pay \$250,000 to Advertise Lack of Funds
15. Mayor Parris to Homeless: Go Home
16. Mississippi's Literacy Program Shows Improvement
17. Most Earthquake Damage Caused by Shaking

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Answers : 1, 2, and 11 are fake. The rest are real.

Sources:

Simmons, Andy, and Brandon Specktor, "Laughterpedia" Reader's Digest, Dec. 2013
The Onion

Pineapple Upside-down Cake, adapted from *Saveur*

Time: 1 hour or less

Makes one 8" x 8" cake

5 T. vegetable shortening

8 T. butter, salted or unsalted

1 cup light brown sugar

1 15-oz. can pineapple rings, drained and patted dry

1 4-oz. jar maraschino cherries, drained, stems removed

6 T. milk

1/2 tsp. vanilla extract

1/4 tsp. almond extract

1 cup plus 2 T. cake flour

1 1/4 tsp. baking powder

1/2 tsp. salt, optional (definitely omit if using salted butter)

3/4 cup sugar

2 eggs

Preheat oven to 350F. Grease an 8" square cake pan with 1 T. shortening. Melt 6 T. butter in small pan over low heat. Pour melted butter into cake pan, then sprinkle evenly with brown sugar all the way from side to side. Arrange pineapple rings in rows touching each other, and put a cherry in the center of each ring.

In a small bowl, combine milk, vanilla, and almond extracts. In another small bowl, combine flour, baking powder, and salt if you are using it. In the bowl of a stand mixer, mix sugar, the remaining 4 T. shortening, and remaining 2 T. butter on medium speed until light and lemon-colored, about 3 minutes. Add eggs and milk, beating after each addition. Pour the batter over the pineapples, smoothing batter with a rubber spatula.

Bake about 35 minutes until golden and center is set. Remove from oven, run a knife around the edges, and then flip the cake out onto serving platter. Let cool before serving. For each serving, cut a square around each pineapple.

What's the Buzz at Reformation?

Jan. 27, 2019

As They Say in England - Match the British term on the left with its meaning on the right.

- | | |
|-------------------------------|----------------------------------|
| ___ 1. jumper | A. hot water bottle |
| ___ 2. puncture | B. fine and dandy |
| ___ 3. banger | C. even, a tie |
| ___ 4. jacket in a packet | D. living, alive |
| ___ 5. quick | E. splurge |
| ___ 6. scrumpy | F. cleaning woman |
| ___ 7. grass | G. a strip of grassy land |
| ___ 8. plug point | H. make a mistake |
| ___ 9. tickety-boo | I. flat tire |
| ___ 10. lash out | J. sausage |
| ___ 11. char | K. sweater |
| ___ 12. hottie | L. electrical outlet |
| ___ 13. at quits | M. to tell on a fellow wrongdoer |
| ___ 14. hedgehopper | N. cider |
| ___ 15. machair | O. dish soap |
| ___ 16. drop a clanger | P. baked potato |
| ___ 17. nineteen to the dozen | Q. trainee pilot |
| ___ 18. fairy liquid | R. really fast |

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Answers: 1-K, 2-I, 3-J, 4-P, 5-D, 6-N, 7-M, 8-L, 9-B,
10-E, 11-F, 12-A, 13-C, 14-Q, 15-G, 16-H, 17-R, 18-O

Lemon Angel Hair Pasta

Time: 30 minutes or less

Serves 4-6 as a side dish

1 lb. angel hair (capellini) pasta OR thin spaghetti

1/2 lb. snow peas, rinsed

6-8 T. butter, melted

1 T. grated lemon zest

3 T. lemon juice

1/4 tsp. lemon pepper OR a pinch of black or white pepper

In a large pot, cook 1 lb. pasta to desired tenderness; when there are 2 minutes to go, add snow peas. Drain.

Place pasta and snow peas in a large bowl. Add other ingredients and stir to combine.

This is good alongside salmon or any protein that gives a contrast in color.