

What's the Buzz at Reformation?

May 5, 2019

May 11	Sat.	Men's Group
May 12	Sun.	Mothers' Day
May 14	Tues	Election Day
May 20	Mon.	Ronald McDonald House
May 27	Mon.	Memorial Day
June 8	Sat.	Free Community Breakfast at Reformation 9-10:30am Volunteers please be here 8am-until about 11:30am
June 9	Sun.	Pentecost: wear red &/or bring geraniums to be planted

Misunderstandings (Mondegreens) Leading to Good Things

The term "mondegreen" refers to something that is misheard. The term stems from a mishearing of a line of a 16th-century poem, "And laid him on the green" became "and Lady Mondegreen." The essential thing is that the mishearing is better than the original!

"We have nearly complete misunderstanding between people of different faiths in Lake Wobegon, and that's probably one reason we get along so very well ...when you feel the other person is dumber than dirt, too dumb for words, why waste your breath - you get along pretty well. There's no bond between people that's quite so strong as when people each feel slightly superior to the other one." ~Garrison Keillor

<u>What they thought it was</u>	<u>What it was supposed to be</u>
Shadrach, Meshach, & to bed we go	Shadrach, Meshach, & Abednego
Cockeyed Spaniard	Cocker spaniel
The girl with colitis goes by	The girl with kaleidoscope eyes (song)
There's a bathroom on the right	There's a bad moon on the rise (song)
'Scuse me while I kiss the sky	'Scuse me while I kiss this guy (song)
Taco Bell Cannon	Pachelbel Canon
I led the pigeons to the flag	Pledge of Allegiance
And to the republic, for Richard Stans	"
With liver tea and just this for all	" [I'm on the next boat outta here]
Make Believe Rag	Maple Leaf Rag
Elemental P	L, M, N, O, P
Lead a snot into temptation	Lead us not into temptation (Lord's Prayer)
Harold be Thy name	Hallowed be Thy name "
Surely good Mrs. Murphy	Surely goodness & mercy "
Up from the gravy, a rose	Up from the grave, He arose (hymn)
Haffly, Gaffly, Gaffly, Gonward	Half a league, Half a league, Half a league Onward (poem)

Jalapeño Poppers

Makes 24 appetizers

12 jalapeño peppers, rinsed and dried off

1/2 cup cream cheese

12 slices bacon

Preheat oven to 325 degrees F.

Slice peppers in half lengthwise, remove seeds. For each pepper, fill pepper halves with cream cheese, put two halves together and wrap a slice of bacon around it, securing with a toothpick. Place on a baking sheet and bake 20 minutes.

What's the Buzz at Reformation?

May 12, 2019

Are You My Mother? Match Bible children on the left with their moms. Answers on p. 2.

- | | |
|-----------------------|--------------|
| 1. Jesus | A. Anne |
| 2. Mary | B. Elizabeth |
| 3. John the Baptist | C. Bathsheba |
| 4. Solomon | D. Rachel |
| 5. Jacob & Esau | E. Eve |
| 6. Joseph & Benjamin | F. Sarah |
| 7. Isaac | G. Rebekah |
| 8. Cain, Abel, & Seth | H. Mary |

Philip Dey (P. D.) Eastman (1909-1986)

Philip Dey "Phil" Eastman was born in Amherst, Massachusetts. He graduated from Amherst College, and the National Academy of Design in New York City. He became a screenwriter, children's author and illustrator (for his children's books, he was known as P.D. Eastman). One of his sons also became an illustrator.

From 1936-1941, Eastman worked at Walt Disney Productions as an animator and writer. From 1941-1942 he worked at Warner Brothers. Even when he began military service in 1942, he was still able to continue drawing, because he was in the Army Signal Corps Film Unit. This unit was headed by Theodor Geisel, later known as Dr. Seuss.

After serving in the army, Eastman was a writer and storyboard assistant for *Mr. Magoo*. He also co-wrote the screenplay for *Gerald McBoing-Boing*, which won an Oscar for Best Animated Short Subject.

Some of his titles include *Go, Dog, Go!*, *Are You My Mother?*, and *Flap Your Wings*.

May 12, 2019 (p. 2)

Answers: 1 - H, 2 - A, 3 - B, 4 - C, 5 - G, 6 - D, 7 - F, 8 - E

Zucchini Brownies

Makes one 9 x 13" pan (2 dozen brownies)

Time: 45 minutes

2 cups flour

1 1/2 cups sugar

1/2 cup vegetable oil

1/2 cup unsweetened cocoa powder

2 cups coarsely shredded zucchini

1 1/2 tsp. baking soda

1 cup chopped walnuts, if you like

Preheat oven to 350 degrees F. Grease or spray 9 x 13" baking pan.

In a large bowl or in mixer bowl, mix oil & sugar. Add flour, cocoa powder, and baking soda. Fold in zucchini and walnuts, if using. Spread evenly in pan. Bake 25-30 minutes to desired doneness, or until starting to pull away from the sides of the pan. Do not overbake. Allow to cool before cutting.

Coffee

During the 16th century, Europeans learned from the Turks about a new drink, made from a small fruit. This fruit had been used for centuries in Africa. In Africa, the fruit was crushed into balls of fat which were easily portable and often the only food available on long journeys through the desert. The Turks made a beverage out of the fruit.

Wonderful, almost magical powers were ascribed to the drink. It could delay or decrease fatigue, increase strength and energy, and undo the effects of shock or some poisoning. The Europeans were amazed but also suspicious - could this be the work of the Devil or witchcraft? Many of the clergy banned what some called the "infidel" drink. Pope Clement VIII to the rescue! In 1592, after one sip, he issued an order that approved the new drink as something Christians could drink. To this day, coffee is the only beverage to be officially sanctioned by the Catholic Church.

Caffe sospeso, the charming custom of paying ahead for the next customer's coffee reportedly started in Naples, Italy. In Edmonton, Canada, one person paid for the next 500 coffees, snowballing into 10,000 coffees bought in 30 locations.

J.S. Bach wrote a lighthearted Coffee Cantata in the 1700s, with two main singers: Herr Schendrian "Mr. Routine" & his coffee-loving daughter Lieschen (Liesgen). The father wants her to give up her coffee habit, and complains to the audience that whatever he says to her, goes in one ear and out the other (loose translation). Then he threatens to punish her by taking away her right to leave the house, look out the window, or have new clothes or ribbons for her bonnet. None of these threats bother her, but then the dad says she can't get married, and she surrenders...but as Father goes to find her a husband, Lieschen vows that she won't get married unless it is written in the marriage contract that she is allowed three cups of coffee per day.

One study found that drinking coffee helps reduce the risk of cirrhosis. The two oldest cats in the world also apparently benefited from a diet of coffee, bacon, eggs, and broccoli, both lived to be 34 or older. And a unique way to enjoy coffee, is to be found at the Yunessun spa resort in Japan, where for about \$30, you can have coffee or green tea poured over you, before you go for a swim in ramen noodles!

Sources: Hobbie, K.R., et al, *Weird and Wacky Facts* (New York: Sterling Publishing)

"11 Things You Didn't Know about Coffee", *Huffington Post*.

"Coffee Cantata," *Wikipedia*.

May 19, 2019 (p. 2)

Sour Milk Coffeecake and variations (Makes 1 Bundt pan, tube pan, or loaf in 40-45 min)

Spooning the filling into the ditch prevents it from sticking to the bottom of the pan, but if you don't mind about that, you can just mix the filling into the batter.

Batter:

2 1/4 cups all-purpose flour

2/3 cup sugar (or 1 cup if using rhubarb)

3/4 cup sour milk (or milk + 1 tsp. vinegar or citrus juice), sour cream, or yogurt

3/4 cup (12 Tbs) butter or margarine or a mix; I like at least 4 Tbs. butter
OK to substitute 8 Tbs. applesauce for 4 Tbs. of the butter or margarine

1 egg

1/2 tsp. each baking powder & baking soda

Filling (optional):

about 9 slices crystallized ginger, chopped fine (taste first, I like the brand distributed by S.I.C. from New Jersey, it tastes good for sweets)

OR 1-2 cups chopped strawberries, rhubarb , chocolate chips, chopped nuts, etc.

Topping (optional - you don't need both a filling and a topping):

1/2 cup poppy seeds, plus lemon glaze made of 1 1/2 cups powdered sugar + 3/4 cup lemon juice + 1 Tbs. grated lemon zest

OR chopped or slivered nuts

OR streusel (1/4 cup flour, 1/4 cup sugar, 2 Tbs. butter, opt. cinnamon, crumbled)

Preheat oven to 350 degrees F. Grease or spray a Bundt, tube, or loaf pan.

Mix batter ingredients until smooth. Pour about half of the batter into pan, forming a ditch. Spoon filling into the ditch. Top with rest of batter. Put on topping, if using. Bake 35-40 minutes, until toothpick comes out clean if you haven't speared a gooey bit of filling.

(adapted from a recipe by Heidi Tran)

What's the Buzz at Reformation?

May 26, 2019

Free community breakfast June 1, remember to sign up on white board in narthex.
Breakfast is served 9-10:30 am, volunteers please come 8 til about 11:30am.

How Pink Lemonade Was Invented

The story of pink lemonade began with a circus worker named Pete Conklin. The former ballyhoo man was called on to sub for a clown who had quit. After a while, Conklin asked for a raise. Management refused, saying he wasn't all that good.

Conklin decided to sell lemonade, still tagging along with the circus. One day, sales were so good that he ran out of lemonade, so he grabbed a bucket of water and made more lemonade, which magically turned out pink. He advertised it as "straw-berry lemonade" and it sold well. Later on, he found out that the bucket of water had been used to soak a performer's red tights!

Source: Hobbie, J.R., et al, *Weird and Wacky Facts* (New York: Sterling Publications)

I live in New York City and it's the greatest city
but sometimes I want to move to the place
with the porch and the lemonade and the farm.
~ LeeLee Sobieski

I used to get tired of drinking iced tea,
so I asked my wife if we had any lemonade,
and I just dumped it right in there.
~ Arnold Palmer

At my lemonade stand I used to give the first glass away free
and charge five dollars for the second glass.
The refill contained the antidote.
~ Emo Philips

May 26, 2019 (p. 2)

Lemonade (makes 2 qt.=8 cups)

Syrup:

1 cup sugar

1 cup water

1-2 tsp. grated lemon zest, if you have the time, make a few slices for optional garnish

juice of 4-5 lemons, enough to make 1 cup

In a 1 1/2-qt. or 2-qt. pot, boil water, stir in sugar until it dissolves. Remove from heat and allow to cool down some.. Add the other ingredients. Then pour the syrup into a 2-qt. pitcher and fill with water. Serve over ice and garnish if you like.

Strawberry Lemonade (makes 1 gallon)

Strawberry Syrup:

2 cups sugar

**1 lb. strawberries, hulled and either sliced, chopped, or juiced
(if you juice them, you won't have to strain the solids out of the pot)**

1/2 cup tightly packed fresh basil leaves, optional

2 cups lemon juice, preferably fresh

sliced lemons for garnish, optional

In a 3 qt. or 4-qt. pot, boil water, stir in sugar until it dissolves. Add strawberries and simmer 5 minutes. Remove from heat and allow to cool down. Strain out the solids if there are any. In a 1-gallon container, add lemon juice 14 cups cold water, and the strawberry syrup. Serve over ice and garnish if you like.