

# March 2008

## Minnieland

### Saint Patrick's Day

**St. Patrick:** The patron saint of Ireland and the Irish, was born about 385 A.D. in Northern Wales. He studied religion in Europe to become a priest and bishop. He then brought Christianity to the Irish by teaching in Ireland for 29 years. According to early Irish tradition, he died on March 17, 461 AD. The anniversary of his death is celebrated as Saint Patrick's Day. St. Patrick is most known around the world as driving all the snakes out of Ireland through trickery.

**The symbol of shamrocks:** An Irish tale tells of how Patrick used the three-leafed shamrock to explain the Trinity. He used it in his sermons to represent how the Father, the Son, and the Holy Spirit could all exist as separate ele-

ments of the same entity. His followers adopted the custom of wearing a shamrock on his feast day.

Green is associated with Saint Patrick's Day because it is the color of spring, Ireland, and the shamrock.

Today St. Patrick's Day is celebrated on March 17 by the Irish as well as many Canadians with parades, parties, wearing of green, Irish songs and jigs



### Weecycled Wardrobe

The Spring and Summer Weecycled Wardrobe Sale starts March 12th at the old Franks store in the Park and Shop Shopping Center. The address is 1257 Jeff Davis Highway. As a fundraiser if you take one of our flyers about the event and turn it in we will receive a \$1.00 and 10 % of that money will be donated to the Fredericksburg Habitat for Humanity. The Weecycled Wardrobe was voted the second

best second hand clothing store by Fredericksburg Parent Magazine.

If you have any questions email Vicki or Penny at

VickiandPenny@weecycledwardrobe.com.

You can also visit them at

[www.weecycledwardrobe.com](http://www.weecycledwardrobe.com).

### March 2008

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#### Special points of interest:

- February 29 & March 1 Dr Seuss Birthday
- March 7-Picture Day
- March 9-Daylight Savings
- March 17-St Patrick's Day and parties
- March 20-Annual Egg Hunt
- March 21-28 Public Schools Closed
- March 21-Easter Parties
- March 27th-Kamp Kreatures @9:30

# March Special Days

## Monthly

Women's History Month

Frozen Food Month

Noodle Month

Poison Prevention Awareness Month

Peanut Month

International Hamburger and Pickle Month (Ms Melissa loves all pickles)

## Daily and Weekly

March 1 Peanut Butter Lovers Day

March 2-8 Federal Employees Recognition Week (give yourself a hand)

March 2 Dr Seuss Birthday

March 9-15 Procrastination Week

March 14 Potato Chip Week

March 16-22 Poison Prevention Week and Chocolate Week

March 17 Saint Patrick's Day

March 20 Earth Day

March 22 Goof Off Day

March 23 Easter

March 23-29 Egg Salad Week

## Pot O'Gold Soup

### Ingredients

- 2 tbsp. butter
- 1 medium onion, chopped
- 4 medium carrots, sliced into 1/4-inch rounds
- 2 medium potatoes, peeled and diced
- 1 clove garlic, minced
- 4 cups chicken broth (or vegetable broth)
- 1 cup milk
- 1/2 tsp. salt, or to taste

### Cooking Instructions

In a large pot, melt the butter over medium heat. Add the chopped

onion and cook, stirring, until softened -- about 5 minutes.

Add the sliced carrots, potatoes and garlic and continue cooking for 2 to 3 minutes, stirring once or twice.

Now add the broth, stir to mix, then cover and bring to a boil. Lower the heat to low and let simmer for 20 to 30 minutes, or until the potatoes and carrots are tender. Remove from heat and, with a slotted spoon, fish out about 1/2 cup of the carrot slices. Reserve.

Working in two or three batches, transfer the soup to a blender or food processor and blend until completely smooth. Return the blended soup to the pot, stir in the milk and cook just until heated through -- don't let it boil.

Taste and adjust the seasoning with salt and pepper, if necessary (if the broth is highly seasoned, you may not need to add anything at all).

To serve, ladle soup into bowls and add a few of the reserved carrot "coins" to each serving.

## Leprechaun Pie

### Ingredients

- 5 squares white chocolate
- 1/4 cup whipping cream
- 4 oz. cream cheese, softened
- 1/2 tsp. liquid green food coloring
- 1/2 tsp. vanilla or peppermint extract
- 1/2 cup powdered sugar
- 1 cup whipping cream, whipped until stiff
- 1 9-inch graham cracker or chocolate crumb crust
- 1/2 cup mint chocolate chips or green melting wafers (the kind for candy-making)
- additional candies or sprinkles, if desired

### Cooking Instructions

In a large, microwave-safe bowl, combine the white chocolate and 1/4 cup of the whipping cream. Microwave on high power, 30 seconds at a time, stirring after each time, until the chocolate is completely melted and the mixture is smooth.

With an electric mixer, beat the softened cream cheese, the green food coloring, the vanilla or peppermint extract and the powdered sugar into the chocolate mixture until everything is evenly blended.

Gently fold in the whipped cream, taking care not to deflate the cream, until no white streaks remain.

Spoon into the prepared crumb crust, cover with plastic wrap and chill for at least 4 hours or overnight.

Melt the chocolate chips or green melting wafers in a double boiler over hot water, stirring until smooth. Drizzle over top of the chilled pie, then return to the refrigerator until set. If you wish, you can decorate the top of the pie with additional green candies or sprinkles before serving.

# Easter

Easter is the central point in a long season of religious observances. It is preceded by Lent, a 40-day period of penitence and prayer observed by many Christians. Among Western churches, Lent begins on Ash Wednesday and ends on Holy Saturday, the last day of Holy Week, which immediately precedes Easter Sunday. The Easter Season lasts until Trinity Sunday, the eighth Sunday after Easter.



Rooted in ancient tradition and centered on impressive church services, Easter is primarily a reli-

gious festival. However, many customs of the season are less serious in nature and have more to do with the beginning of spring. Painting eggs in bright colors with pretty designs is a popular Easter pastime that particularly delights children. Other customs include various Easter foods, the practice of wearing new clothes on Easter Sunday, and the traditional Easter egg hunts and Easter rabbits.

[http://encarta.msn.com/encyclopedia\\_761568507/Easter.html](http://encarta.msn.com/encyclopedia_761568507/Easter.html)

## Peeps on a Pond

### Ingredients:

- 1 6 oz pkg blue raspberry gelatin
  - 2 cups boiling water
  - 1 1/2 cups chilled ginger ale
  - 1 cup seedless green grapes
  - 1/2 cup maraschino cherries
  - 1 pkg Peeps marshmallow chicks
- **Method**

Put gelatin in a medium bowl and stir in boiling water. Continuing stirring until gelatin dissolves. Pour in

chilled ginger ale. Place bowl in refrigerator and chill until gelatin is slightly set but still syrupy in the middle. Stir in green grapes and maraschino cherries. Pour gelatin into an ungreased glass 8 x 8 square pan. Arrange Peeps on top of gelatin. Return to refrigerator and chill until firm, at least three hours.

Notes: Children will smile with glee when they see this special treat.  
<http://easter.betterrecipes.com/peepsonthepond.html>

## Resurrection Rolls

### Ingredients:

- 1 can refrigerated crescent rolls (8)
- 4 eggs, hard cooked
- 1/3 cup (light) mayonnaise
- 1 tablespoon prepared mustard
- Salt & pepper to taste
- 4 strips bacon, cooked and crumbled
- 2 tablespoons pickle relish
- 1 to 2 tablespoons chopped fresh chives

### Method

Cut hard cooked eggs in half length-wise. Scoop out yolks; mash and mix them well with the mayonnaise, mustard, salt and pepper. Add the bacon, relish and chives into the yolk mix. Fill eggs with this mixture and bring 2 halves together to make one whole stuffed egg. Unroll dough; separate into 4 rectangles, pinching seams to seal. Sprinkle dough with salt and pepper. Wrap the dough around the egg. Press to make it look egg-shaped. Place on ungreased cookie sheet, seam side down. Mark a "cross" (+) with a knife on top of the roll. Bake at 375 degrees for 11-13 minutes, until golden brown.  
<http://easter.betterrecipes.com/resurrectionrolls.html>

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We have made some recent changes to the online calendar at [achildsplace.com](http://achildsplace.com) so if you have a printed copy you may want to check it out.

Picture Day is March 7th. The back grounds will be Spring Meadows and Pastel Blue. Proofs should be here the week of March 24th.

Please remember to make your payment by Wednesday evening to avoid the \$15 late fee per week.

Please provide a dozen treat filled(no peanut butter) eggs for the Annual Easter Egg Hunt.

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### Minnieland News

*We are taking collections for the Thurman Brisben Center. Some of the items that are in short supply:*

*Coffee, tea, juices, cereal, coffee creamer, sugar, milk, paper towels, toilet tissue, plastic silverware, laundry soap (powdered), 39 gallon trash bags, plastic storage containers, shower shoes, plus sized clothing for men and women, umbrellas and art supplies for children. We have a complete list of needed items on the Parent Board.*

*We also would like volunteers to help serve dinner at the Center. We are working with them now to get a date. Once we have a confirmed date we will let you know so you can plan accordingly.*