

WM Barbara Spencer WP Joe Spencer





APRIL 2023 WEEKLY READER #4

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- YOL.5 ISSUE. 13



April Birthdays

- 15 Rhonda Weddle
- 17 Donna Adams
- 17 Barbara Spencer
- 25 Yvonne Ryan
- 29 Lucille Davidson



paper. How many words can you make using the letters in "April Fool" We found 46!

Grab a pencil and piece of

April:

Flower: Daisies and Sweet Peas

Birthstone: Diamond

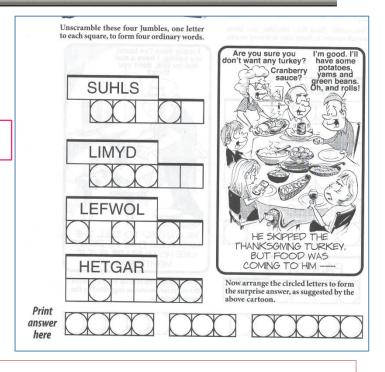
Zodiac Signs: Aries = March 21 -

April 19 -> Taurus = April 20 - May 20



TMRC Daylight Chapter #1145 April 24 - Stated Meeting 1:30 pm





The Daisy's name comes from "dægeseage" which means "day's eye". They got the name because the heads of these flowers close at night and reopen in the morning.

Although they originated in Europe and Asia's more temperate regions, today the only continent without daisies is Antarctica. In fact, they make up nearly 10% of the earth's flowering plants! We are most familiar with the whitepetaled daisy, but they come in many colors. You can find them in orange, purple, red, rose, and yellow, too.



A **sausage** is a type of meat product usually made from ground meat—often pork, beef, or poultry—along with salt, spices and other flavorings. Other ingredients, such as grains or breadcrumbs may be included as fillers or extenders. (cont'd pg 2)

FLOWERS

D	D	0	M	V	1	M	В	F	В	C	W	U	Z
U	A	A	0	Α	F	F	K	E	R	D	W	E	٧
T	Y	F	Н	1	L	V	J	S	G	0	Α	٧	С
Q	U	Q	F	L	Y	L	G	Z	R	0	S	P	L
Α	В	X	Z	0	1	J	0	S	J	E	N	E	E
Н	L	L	N	1	D	Α	V	W	L	W	W	1	M
0	U	I	I	L	N	I	٧	1	0	L	E	T	A
R	E	L	Н	1	Z	N	L	Α	В	R	1	P	T
C	S	Α	K	L	G	X	1	F	Ε	F	R	Н	1
Н	T	C	ı	Y	Z	С	G	Α	E	F	I	L	S
I	Α	C	R	0	C	U	S	Q	В	J	S	0	Y
D	R	P	0	Р	P	Υ	U	U	Α	R	I	X	W
R	٧	J	M	Α	R	I	G	0	L	D	Н	T	G
W	F	L	D	Α	1	S	Y	Н	М	C	S	Т	Α

DAISY LILY **POPPY CROCUS** VIOLET **CLEMATIS** ROSE LILAC **MARIGOLD** PHLOX **MALLOW** DAHLIA IRIS ORCHID ZINNIA



(Sausage cont'd)

When used as a noun, the word sausage can refer to the loose sausage meat, which can be formed into patties or stuffed into a skin. When referred to as "a sausage", the product is usually cylindrical and encased in a skin.

Typically, a sausage is formed in a casing traditionally made from intestine, but sometimes from synthetic materials. Sausages that are sold raw are cooked in many ways, including pan-frying, broiling and barbecuing. Some sausages are cooked during processing, and the casing may then be removed.

Sausage-making is a traditional food preservation technique. Sausages may be preserved by curing, drying (often in association with fermentation or culturing, which can contribute to preservation), smoking, or freezing. Some cured or smoked sausages can be stored without refrigeration. Most fresh sausages must be refrigerated or frozen until they are cooked.

History - Sausage making at home

Sausage making is a natural outcome of efficient butchery. Traditionally, sausage makers salted various tissues and organs such as scraps, organ meats, blood, and fat to help preserve them. They then stuffed them into tubular casings made from the cleaned intestines of the animal, producing the characteristic cylindrical shape. Hence, sausages, puddings, and salami are among the oldest of prepared foods, whether cooked and eaten immediately or dried to varying degree







FIND 10 DIFFERENCES



