





WM Barbara Spencer WP Joe Spencer

DECEMBER 2022 WEEKLY READER #5

Нарру

Birthday

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- VOL.4 ISSUE. 52

BEER

## **January Birthdays**

- 2 Donna Ott
- 3 Charmaine Mitchell
- 3 Sandra Perdue
- 5 Judy Scott
- 7 Marie Duncan
- 9 Diane Barrett
- 17 Janelle Chadwick
- 19 Gary Blair
- 21 Al Foley
- 21 James Manley
- 22 Joyce Bagwell
- 23 Denise Wilson
- 26 Kirby Rudisill
- 31 Denise Alexander

**TMRC Daylight Chapter #1145 Next Stated meeting** - January 23rd at 1:30 pm

Grab a pencil and piece of paper. How many words can you make using the letters in "Happy Holidays"-We found 59!

#### January:

Flower: carnation and snowdrop

Birthstone: Garnet

Zodiac Signs: Capricorn (December 22 January 19) Aquarius (January 20 -

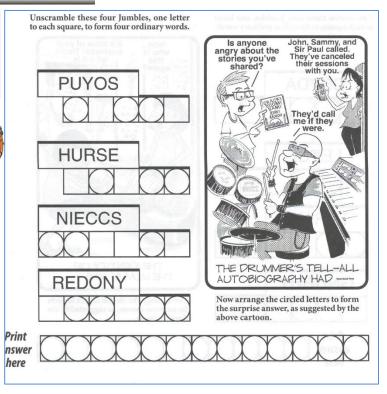
February 18)

# **Crossed fingers**

To cross one's fingers is a hand gesture commonly used to wish for luck. Occasionally it is interpreted as an attempt to implore God for protection. The gesture is referred to by the common expressions "cross your fingers", "keep your fingers crossed", or just "fingers crossed". The act of crossing one's fingers mainly belongs to Christianity. The earliest use of the gesture had two people crossing their index fingers to form a cross.

The use of the gesture is often considered by children as an excuse for telling a white lie. By extension, a similar belief is that crossing one's fingers invalidates a promise being made.

Common usage of the gesture traces back to the early centuries of the Christian Church, and likely earlier. Christians who would cross their fingers to invoke the power associated with Christ's cross, i.e. blessing. In 16th-century England, people would cross fingers or make the sign of the cross to ward off evil, as well as when people coughed or sneezed.



## ALCOHOLIC BEVERAGES

CHAMPAGNE MOONSHINE  $\subset$ **SCHNAPPS** VERMOUTH Ι WINE S BOURBON Ι GIN RUM 5 SCOTCH J Τ VODKA BRANDY Ι Ι **LAGER** G SAKE Р **TEQUILA** G Z WHISKEY S Ι

## January 1 is National Bloody Mary Day

A Bloody Mary is a cocktail containing vodka, tomato juice, and other spices and flavorings including Worcestershire sauce, hot sauces, garlic, herbs, horseradish, celery, olives, pickled vegetables, salt, black pepper, lemon juice, lime juice and celery salt. Some versions of the drink, such as the "surf 'n turf" Bloody Mary, include shrimp and bacon as garnishes.



In the United States, it is usually consumed in the morning or early afternoon and is popular as a hangover cure.

The Bloody Mary was invented in the 1920s or 1930s. In the United States, the Bloody Mary is a common "hair of the dog" drink, reputed to cure hangovers with its combination of a heavy vegetable base (to settle the stomach), salt (to replenish lost electrolytes), and alcohol (to relieve head and body aches). Bloody Mary enthusiasts enjoy some relief from the numbing effects of the alcohol, as well as the placebo effect. Its reputation as a restorative beverage contributes to the popularity of the Bloody Mary in the morning and early afternoon, especially at brunches.

The Bloody Mary is traditionally served over ice in a tall glass, such as a highball, flared pint or hurricane glass. The two critical ingredients, vodka and tomato juice, are relatively simple; however, the drink almost never consists of these two ingredients alone. Among the more common additions to the juice base are salt or celery salt (either mixed in or as a salted rim), cracked pepper, hot sauce (such as Tabasco), citrus juices (especially lemon or lime), Worcestershire sauce, celery seed, horseradish, clam juice or olive brine, brown sugar or molasses, or bitters.

## January 3rd is "National Chocolate-Covered Cherry Day.

Chocolate-covered cherries are a traditional popular

dessert confection. Variations include cherry cordials with liquid fillings often including cherry liqueur, as well as chocolate-covered candied



cherries and chocolate-covered dried cherries.
Major U.S. brands of chocolate-covered cherries include
Cella's, Brach's, Queen Anne's (World's Finest Chocolate)

## January 2nd Creampuff Day

A profiterole or cream puff (US) is a filled French and Italian choux pastry ball with a typically sweet and moist filling of whipped cream,



custard, pastry cream, or ice cream. The puffs may be decorated or left plain or garnished with chocolate sauce, caramel, or a dusting of powdered sugar. Savory profiterole are also made, filled with pureed meats, cheese, and so on. These were formerly common garnishes for soups.







KEPERCUSSIONS
Jumple answers: SOUPY, USHER, SCENIC, YONDER

F I N D

1

DIFFERENCE