

WM Barbara Spencer WP Joe Spencer





FEBUARY 2023 WEEKLY READER #1

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- VOL.5 ISSUE. 5



February Birthdays

- 14 Shannon Blair
- 16 Jessica Lannon
- 17 James Sigler
- 18 Delphia Von Heeder
- 20 Don Giles
- 20 Tommy Thomlinson
- 25 Nina Beth Everhard
- 26 Diane Dow

Flower: Vio

Flower: Violet

Birthstone: purple amethyst

Zodiac Signs: Aquarius (Jan 21 - Feb 19) and Pisces (Feb 20 - Mar 20)



TMRC Daylight
Chapter #1145

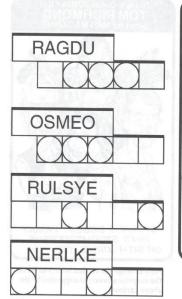
Next Stated meeting

- February 27th at 1:30 pm

Grab a pencil and piece of paper. How many words can you make using the letters in "Tater tots" We found 38!



Unscramble these four Jumbles, one letter to each square, to form four ordinary words.





Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Print answer here





February 2nd National Tater Tot Day

Tater tots are grated potatoes formed into small cylinders and deep-fried, often served as a side dish. The name "tater tot" is a registered trademark of the American frozen food company Ore-Ida, but is often used as a generic term Tater tots were invented in 1953 when American frozen food company Ore-Ida founders F. Nephi Grigg, Golden Grigg, and Ross Erin Butler Sr. were trying to figure out what to do with leftover slivers of cut-up potatoes. They chopped up the slivers, added flour and seasoning, then pushed the mash through holes and sliced off pieces of the extruded mixture. The product was first offered commercially in stores in 1956.

Americans consume approximately 70 million pounds (32,000 t) of Tater Tots, or 3,710,000,000 Tots per year.

In the United States, tater tots are common at school-lunch counters and cafeterias. They are also sold in the frozen food sections of grocery stores. Some fast-food restaurants also offer them.

BAGEL FLAVORS

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

EVERYTHING ASIAGO

BLUEBERRY

EGG GARLIC

ONION

PLAIN JALAPENO

RAINBOW

MULTIGRAIN WHEAT

SOURDOUGH

SALT CHEDDAR

MONTREAL





February 9 National Bagel Day

A bagel is a bread roll originating in the Jewish communities of Poland. It is traditionally shaped by hand into a roughly hand-sized ring from yeasted wheat dough that is first boiled for a short time in water and then baked. The result is a dense, chewy, doughy interior with a browned and sometimes crisp exterior.

The earliest known mention of a boiled-then-baked ring-shaped bread can be found in a 13th-century Syrian cookbook. Bagels have been widely associated with Ashkenazi Jews since the 17th century.

Bagels were brought to the United States by immigrant Polish Jews, with a thriving business developing in New York City that was controlled for decades by Bagel Bakers Local 338. They had contracts with nearly all bagel bakeries in and around the city for its workers, who prepared all their bagels by hand.

The bagel came into more general use throughout North America in the last quarter of the 20th century with automation.

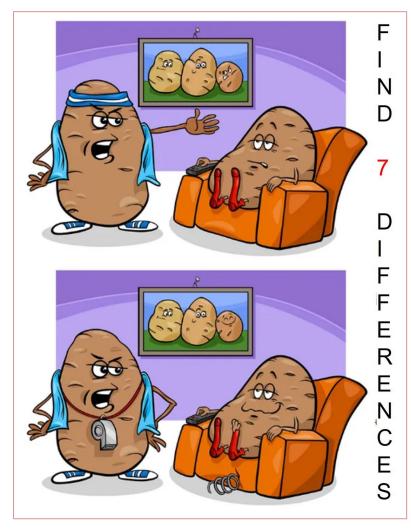
The ideal bagel should have a slightly crispy crust, a distinct "pull" when a piece is separated from the whole by biting or pinching, a chewy inside, and the flavor of bread freshly baked. The taste may be complemented by additions cooked on the bagel, such as onion, garlic, sesame seeds, or poppy seeds.

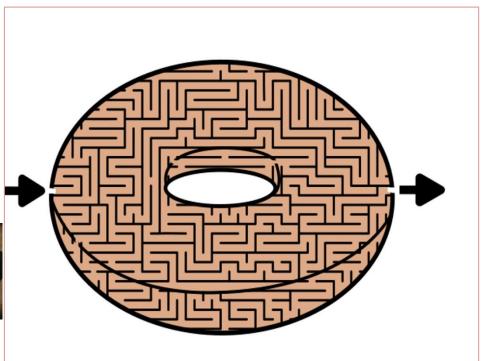


Bagel w/ lox and cream cheese



Pizza Bagels





Last edition answers were left out – here they are