



WM Barbara Spencer
WP Joe Spencer

February



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



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 "Honey Mustard" We found **69!**



February:

Flower: Violet

Birthstone: purple amethyst

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

February 15, 1768

First mustard manufactured in U.S.

Mustard is a condiment made from the seeds of a mustard plant. whole, ground, cracked, or bruised mustard seeds are mixed with water, vinegar, lemon juice, wine, or other liquids, salt, and often other flavorings and spices, to create a paste or sauce ranging in color from bright yellow to dark brown. The seed itself has a strong, pungent, and somewhat bitter taste. The taste of mustard condiments ranges from sweet to spicy.

Mustard is commonly paired with meats, vegetables and cheeses, especially as a condiment for sandwiches, hamburgers, and hot dogs.

Mustard has been used in Africa and China for thousands of years. Yellow mustard paste originated in China during the Zhou Dynasty (1046-256 BCE) where the mustard seeds were ground and made into paste. It was often used in the royal courts to help whet the appetite for the later courses in a meal.

The Romans were probably the first to experiment with the preparation of mustard as a condiment. The Romans likely exported mustard seed to Gaul, and by the 10th century, monks of Saint-Germain-des-Prés in Paris absorbed the mustard-making knowledge of Romans and began their own production.



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

TABAE

SAHLS

ERRDAH

VIDLER

Today's Guest JUMBLER is
TOM RICHMOND
artist for MAD MAGAZINE

CHEWIE'S BIGGEST WORRY ISN'T STORMTROOPERS OR SITH LORDS... IT'S ---

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

Print answer here

CONDIMENTS

J	Z	Q	Z	S	N	P	X	Z	Q	Z	N	N	H	L	Q	M	G	K	S
J	G	N	D	Q	H	A	X	L	L	M	U	S	T	A	R	D	K	Z	M
G	R	O	P	Y	C	V	G	L	I	A	I	P	T	G	Z	N	P	X	C
B	V	U	E	C	A	R	Y	E	C	L	S	B	A	Z	Q	M	M	F	Y
U	F	H	S	A	Z	E	B	J	E	U	W	J	B	Y	T	X	Z	G	D
T	H	R	R	G	N	P	O	R	F	R	M	J	A	N	Z	W	Z	M	U
T	G	E	U	O	J	P	E	X	H	R	C	B	S	J	T	K	F	T	R
E	N	K	H	S	P	E	C	X	C	M	Q	V	C	H	O	E	G	A	E
R	T	W	A	B	P	P	U	W	J	E	A	C	O	N	P	J	G	I	I
E	R	L	D	C	M	D	A	E	C	I	U	J	N	O	M	E	L	J	P
X	T	C	S	I	O	A	S	S	B	C	B	L	Q	Y	N	N	L	S	Z
Z	K	L	A	S	I	Y	Y	A	E	W	H	C	M	I	E	K	H	U	A
M	K	T	O	K	Z	R	O	O	F	F	S	I	V	B	M	O	O	K	S
R	T	T	V	Y	U	K	S	P	N	L	K	P	L	E	A	H	Y	N	W
B	P	T	Z	P	L	D	U	G	X	N	Q	T	J	I	B	H	W	G	G
N	T	Q	K	Z	X	H	A	L	P	G	A	T	C	Z	S	J	V	E	L
Q	I	T	U	P	C	S	M	Q	W	J	C	I	Q	K	J	A	B	O	D
K	P	E	X	T	L	Y	Z	X	Z	C	K	J	S	G	O	J	U	A	I
Q	B	C	E	A	A	I	T	O	C	G	C	R	A	E	N	N	Z	C	D
D	P	K	S	S	B	B	Q	S	A	U	C	E	C	Y	O	I	D	C	E

- LEMONJUICE
- MAYONNAISE
- PEPPER
- SOYSAUCE
- CHILISAUCE
- MUSTARD
- SALT
- VINEGAR
- SALSA
- TABASCO
- SYRUP
- HONEY
- BUTTER
- RELISH
- BBQSAUCE
- KETCHUP

(cont'd) The first appearance of mustard makers on the royal registers in Paris dates back to 1292. Dijon, France, became a recognized center for mustard making by the 13th century. The popularity of mustard in Dijon is evidenced by written accounts in 1336. In 1877, one of the most famous Dijon mustard makers, **Grey-Poupon**, was established as a partnership between Maurice Grey, a mustard maker with a unique recipe containing white wine; and Auguste Poupon, his financial backer. Their success was aided by the introduction of the first automatic mustard-making machine. Due to its long tradition of mustard making, Dijon is regarded as the mustard capital of the world.

Prepared mustard is sold in glass jars, plastic bottles, or metal squeeze tubes. Because of its antibacterial properties and acidity, mustard does not require refrigeration for safety; it will not grow mold, mildew, or harmful bacteria. Mustard can last indefinitely without becoming inedible or harmful, though it may dry out, lose flavor, or brown from oxidation. Mixing in a small amount of wine or vinegar may improve dried-out mustard. Some types of prepared mustard stored for a long time may separate, which can be corrected by stirring or shaking. If stored unrefrigerated for a long time, mustard can acquire a bitter taste.

American yellow mustard

The most common mustard in the United States is known simply as "yellow mustard". Made entirely with the less-piquant yellow mustard seeds and a high proportion of vinegar, it is a very mild prepared mustard colored bright yellow from the inclusion of turmeric powder. It was introduced in 1904 by George J. French as "cream salad mustard". Yellow mustard is regularly used to top hot dogs, sandwiches, pretzels, and hamburgers. It is also an ingredient of many potato salads, barbecue sauces, and salad dressings. It is commonly referred to as "hot dog" or "ball park" mustard because of its traditional popularity on hot dogs at baseball games.



Spicy brown mustard is also common in the United States. It includes some coarsely ground brown mustard seeds, giving it a spicier flavor than American yellow mustard.

Honey mustard is a blend of mustard and honey. It is commonly used both on sandwiches and as a dip for finger foods.

Grey Poupon is a brand of Dijon mustard which originated in Dijon, France. It is now manufactured by Kraft Heinz. Like other Dijon mustards, Grey Poupon contains a small amount of white wine.

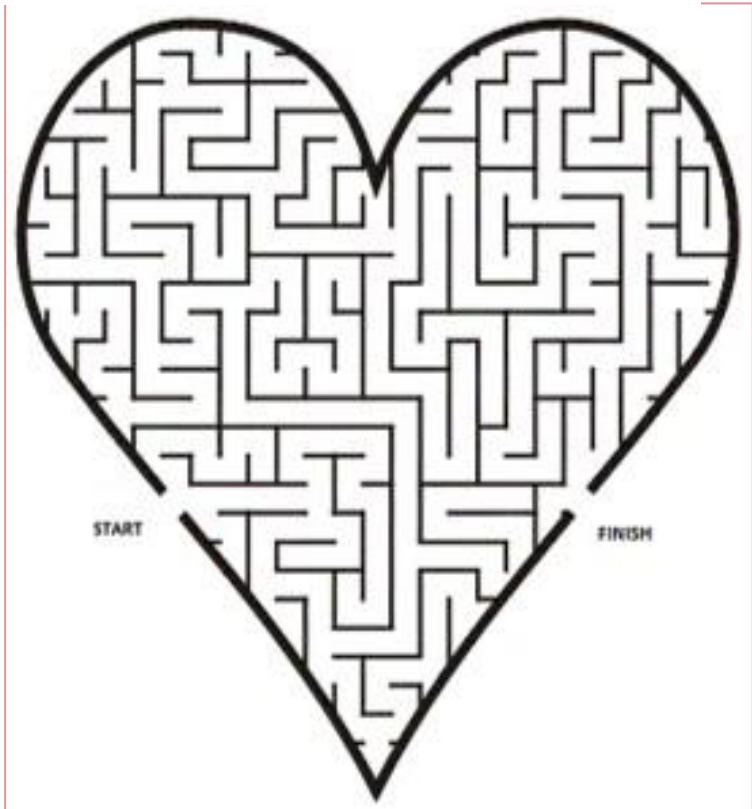
Plochman's, an American brand of mustard made by Plochman, Inc., is recognizable by its barrel-shaped bottle.



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February 12 is Abraham Lincoln's Birthday.
 February 14 is Valentine's Day.
 February 20 is Presidents' Day, a federal holiday also known as Washington's Birthday that is celebrated on the third Monday in February. (George Washington's actual birthday is February 22)