



WM Barbara Spencer  
WP Joe Spencer

# JANUARY



**TMRC Daylight Chapter #1145**

**Next Stated Meeting - January 22nd – 1:30 pm**

**Certificate practice**

1:00pm Wednesdays  
RA2



Grab a pencil and piece of paper. How many words can you make using the letters in “corn tortilla” We found 92!



A tortilla is a thin, circular unleavened flatbread from Mesoamerica originally made from maize hominy meal, and now also from wheat flour.

Tortillas made from maize meal are the oldest variety of tortilla. They originated in Mexico and Central America and remain popular throughout the Americas. The Aztecs and other Peoples of the Oaxaca region in Mexico first made tortillas at the end of the Villa Stage (1500 to 500 BC).

Towards the end of the 19th century, the first mechanical utensils for making tortillas, called tortilla presses were invented and manufactured in Mexico.

Over the last few years, tortilla options at the grocery store have increased exponentially. If you’ve already decided to go with corn tortillas over flour tortillas, you’ve still got to choose between two kinds: white and yellow.

(cont’d pg 2)

**January 2024**

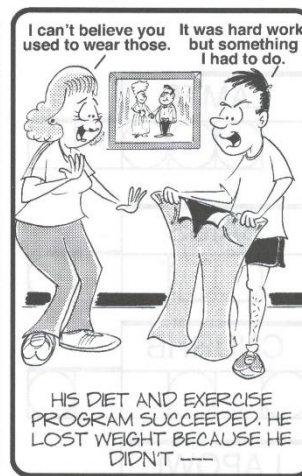
**flower:** carnation and snowdrop

**Birthstone:** Garnet

**Zodiac Signs** -- **Capricorn** (December 22 – January 19) – **Aquarius** – January 20 - February 18

FINKE  
NILTG  
TALETT  
PHORYT

Print answer here



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

## MADE WITH TORTILLAS

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

- BURRITO
- CHALUPA
- CHILAQUILES
- EMPALME
- ENCHILADA
- FAJITA
- TACO
- TOSTADA
- TORTILLACHIP
- NACHOS
- GRINGAS
- TALO
- CHIMICHANGA
- PANUCHOS
- GUIRILA

What's the Difference Between White and Yellow Corn Tortillas?  
It's the Corn, of Course!

There is a Difference in Taste and Texture. Compared to the yellow version, white corn tortillas tend to be softer with a more tender texture. They also have a higher moisture content, which makes them more pliable. These corn tortillas can be easily rolled and folded without cracking or breaking — ideal for enchiladas and flautas.

Yellow corn tortillas tend to be slightly thinner than their white counterpart, although they also tend to be more coarsely textured. Because of their lower moisture content, they aren't as pliable and are more likely to crack when rolled. Yellow corn tortillas do their best work when used for tacos, tostadas, and frying into chips.

(cont'd page 3)



Taquitos



Tacos



Chimichanga



FIND 10 DIFFERENCES



Take it lightly  
Jumble answers: KNIFE, GLINT, TATTLE, TROPHY



Tortilla Chips and salsa

### Wheat tortilla

Europeans introduced wheat and its cultivation to the American continent, and it became the source for wheat flour tortillas. Wheat flour tortillas originated in the northern region of Mexico.

Originally derived from the corn tortilla (tortilla in Spanish means "small torta", or "small cake"), a bread of maize which predates the arrival of Europeans to the Americas, the wheat flour tortilla was an innovation after wheat was brought to the New World from Spain while this region was the colony of New Spain. It is made with an unleavened, water-based dough, pressed and cooked like corn tortillas.

Wheat tortillas usually contain fats such as oil or lard, salt, often leavening agents such as baking powder, and other ingredients. Otherwise, the preparation and cooking of flour tortillas is identical to that of corn tortillas. Flour tortillas are commonly used in dishes like burritos, tacos, and fajitas



Burrito in a flour tortilla



Earthenware comals



cast- Iron Comal

A comal is a smooth, flat griddle typically used in Mexico, Central America, and parts of South America, to cook tortillas and toast spices and nuts, sear meat, and generally prepare food. Some comals are concave and made of clay. These are still made and used by the indigenous peoples of Mexico and Central America. Comals are similar to the American griddle.

Comals for home use are generally made from heavy cast iron and sized to fit over either one burner on the stovetop (round) or two burners front to back (elongated oval).

Please contact the Chapter Secretary  
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change of phone number or address.