



WM Barbara Spencer
WP Joe Spencer

September



SEPTEMBER 2023 WEEKLY READER #1

- VOL.5 ISSUE. 35

September Birthdays

- 7 Rodger Ruland
- 15 James Cotten
- 15 George Watkins
- 18 Walter Echols
- 21 Keith Arterburn
- 23 Zaneta Miller
- 25 Norman Dow



Grab a pencil and piece of paper. How many words you make using the letters "Bread and Butter" will be found 76!



SEPTEMBER:
flower: Aster and Morning Glory
Birthstone: Saffire
Zodiac Signs: Virgo = August 23 - September 22
Libra = September 23 - October 22

TMRC Daylight Chapter #1145
September 25 – Stated Meeting 1:30 pm

Pickle A pickled cucumber – commonly known as a pickle in the United States and Canada and a gherkin in Britain, Ireland, South Africa, Australia, and New Zealand – is a usually small or miniature cucumber that has been pickled in a brine, vinegar, or other solution and left to ferment. The fermentation process is executed either by immersing the cucumbers in an acidic solution or through souring by lacto-fermentation. Pickled cucumbers are often part of mixed pickles.



Historical origins

It is often claimed that pickled cucumbers were first developed for workers building the Great Wall of China.

Pickles are highly popular in the United States and are a delicacy in northern and eastern Europe. Pickles are flavored differently in different regions of the world.

Bridged pickles

Bridged pickles are prepared using the traditional process of natural fermentation in brine, making them grow sour.
(CONT'D PG 2...)

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

UTOLC
YADEC
TUEBAY
RIQUMS



WEIGHT LIFTERS IN RESTAURANTS.

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

Print answer here



PICKLES

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

- CORNICHONS
- RELISH
- LIME
- HUNGARIAN
- SOUR
- KOSHER
- SWEET
- DILL
- CANDIED
- BREADANDBUTTER
- KOOLAI
- TURMERIC
- CINNAMON
- GERMAN
- GHERKIN



Bread-and-butter

Bread-and-butter pickles are a marinated variety of pickled cucumber in a solution of vinegar, sugar, and spices. They may be chilled as refrigerator pickles or canned. Their name and broad popularity in the United States are attributed to Omar and Cora Fanning, Illinois cucumber farmers who started selling sweet and sour pickles in the 1920s. They filed for the trademark "Fanning's Bread and Butter Pickles" in 1923. The story to the name is that the Fannings survived rough years by making the pickles with their surplus of undersized cucumbers and bartering them with their grocer for staples such as bread and butter. Their taste is often much sweeter than other types of pickle, due to the sweeter brine they are marinated in, but they differ from sweet pickles in that they are spiced with cilantro and other spices.

Gherkins, or baby pickles, are small cucumbers, typically those 1 to 5 inches in length, often with bumpy skin, which are typically used for pickling.

A "kosher" dill pickle is not necessarily kosher in the sense that it has been prepared in accordance with Jewish dietary law. Instead, it is a pickle made in the **traditional manner of Jewish New York City pickle makers, with** a generous addition of garlic and dill to natural salt brine.



Dill pickles have been served in New York City since at least 1899

Kool-Aid pickles

Kool-Aid pickles, or "koolickles", enjoyed by children in parts of the Southern United States, are created by soaking dill pickles in a mixture of powdered Kool-Aid and pickle brine

Most sour pickles are also high in sodium; one pickled cucumber can contain 350–500 mg, or 15–20% of the American recommended daily limit of 2400 mg.

During the Victorian era, pickles were considered a luxury food, meaning households that served pickles were wealthy enough to have servants or staff who could prepare pickles. Middle- and upper-class households often served pickles in pickle castors, a glass container in an embellished silver holder. The pickles were served with coordinated silver tongs.

In the United States, pickles are often served as a side dish accompanying meals. This usually takes the form of a "pickle spear", a pickled cucumber cut lengthwise into quarters or sixths. Pickles may be used as a condiment on a hamburger or other sandwich (usually in slice form) or a sausage or hot dog in chopped form as pickle relish.

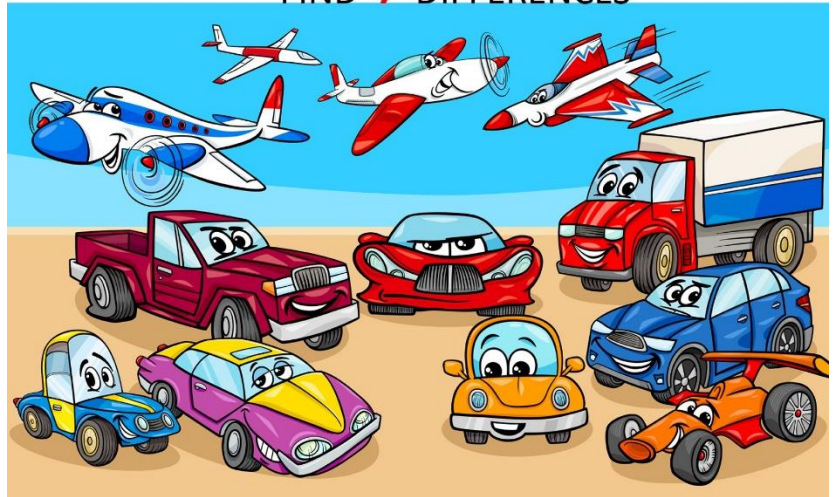
Soured cucumbers are commonly used in various dishes—for example, pickle-stuffed meatloaf, potato salad, or chicken salad—or consumed alone as an appetizer.

Pickles are sometimes served alone as festival foods, often on a stick.

Dill pickles can be fried, typically deep-fried with a breading or batter surrounding the spear or slice. This is a popular dish in the US.



FIND 7 DIFFERENCES



Jumble answers: CLOUT, DECAY, BEAUTY, SQUIRM CALORIES

