

Birthday Greetings for the month of July go to

*indicates club members

1 st	*Paul Gauthier Donna Ledoux Gail Bryson
3 rd	David Germain *Vera Carapanta
5 th	Barbara Minardi James Griffin John Robbins
7 th	*Gil Taschereau Beverly Cook
8 th	David Ledoux Gayle Durant Puffer
10 th	*Charlie Poulin
16 th	Judith Legare Margaret Nassaney Mary Poirier
17 th	Joan Desmarais Mary D'Agostino
20 th	Leendert Denotteland
23 rd	Linda Salome
24 th	*Marcia Lanctot
25 th	Carol Antinolfi Leona Ducharme
26 th	Theresa Tousignant Dorothy Tebeau *Juliette Gauthier
27 th	Helen Merloni
29 th	Carolyn Bourassa
30 th	Nelson Bartlett
31 st	*Joe Knapik Richard Christiansen

A Very Happy Birthday to all of you June babies!

Senior Moments

A city counsel member in Dallas, Texas was known as a strong advocate of crime prevention in the 1980's. He even researched making it illegal for people to leave their keys in unattended cars. Naturally, he himself soon left his car keys in the ignition, not to mention leaving his research on preventing crime on the seat.

The car, with the key and papers inside, was stolen.

Did You Know?

- Peel a banana from the bottom and you won't have to pick the little "stringy things" off of it. That's how the monkeys do it.
- Take your bananas apart when you get home from the store. If you leave them connected at the stem, they ripen faster.
- Store your opened chunks of cheese in aluminum foil. It will stay fresh much longer and not mold.
- Peppers with 3 bumps on the bottom are sweeter and better for eating. Peppers with 4 bumps on the bottom are firmer and better for cooking.
- Add a teaspoon of water when frying ground beef. It will help pull the grease away from the meat while cooking.
- To really make scrambled eggs or omelets rich, add a couple of spoonfuls of sour cream, cream cheese, or heavy cream in and then beat them up.
- For a cool brownie treat, make brownies as directed. Melt Andes mints in double broiler and pour over warm brownies. Let set for a minty frosting.
- Add garlic immediately to a recipe if you want a light taste of garlic and at the end of the recipe if you want a stronger taste of garlic.
- Heat up leftover pizza in a non stick fry pan on top of the stove, set heat to med-low, and heat till warm. This keeps the crust crispy. No soggy micro pizza.