

Time flies when you are having fun, and January is over in the blink of an eye. We are looking forward to February.

Hannah



## **FEBRUARY NEWSLETTER**

### **FEBRUARY LOOK AHEAD**



February will be a great month here at The Terrace. It will start out with The Superbowl where we will enjoy some yummy tailgating snacks. Everyone has been really excited about football this year with the Buffalo Bills having such a great season. Many have started to really enjoy Syracuse Basketball games and will continue to for the next several months.

In February, we have many activities centered around Valentine's Day, lots of crafts, snacks and fun games.

We also have Mardi Gras happening in February. We will be making homemade, New Orleans beignets. Yum!!!!

The residents will still be participating in our schedule activities such as puzzles, Yahtzee, movies, ice cream socials, cards and the list goes on.

We are looking forward to a wonderful February.

Happy Valentine's Day.

Hannah

### **DECEMBER RECAP**

We have had a fun start to the New Year here at The Terrace. It seems that we haven't had much snow this year, but the chilly temperatures have kept us inside where we have been able to enjoy plenty of indoor activities.

At the beginning of the month, we celebrated National Bird Day. We made homemade winter bird feeders and hung them outside of our windows. It seemed like the deer and squirrels enjoyed them more than the birds, but at least someone enjoyed them.

Laughter filled our main living room as we played our "open season" hunting game and winter minute to win it. Fun was certainly had by all.

Another favorite this month was our cart raffle, where we loaded up a cart with 40 various prizes and everyone had 10 raffle tickets to enter for their desired prizes. Prizes ranged from quilts that were kindly donated to sweet treats.

### **THAT WAS THE YEAR "1964"**

#### **NATIONAL AND WORLD NEWS**

- . The Boston Strangler Albert DeSalvo was captured.
- . The Civil Rights Act of "1964" was signed into law.
- . A 9.2 magnitude earthquake struck South Central Alaska.
- . The World's Fair was held in NYC.

## MUSIC

I Want to Hold Your Hand (The Beatles)  
Can't Buy Me Love (The Beatles)  
Love Me Do (The Beatles)  
Baby Love (The Supremes)  
I Got Around (The Beach Boys)

## COST OF LIVING

New House -----\$13,050  
Average Income ----- 4,576  
New Car ----- 3,495  
Stamp ----- .05

## COST OF FOOD

Milk ----- \$1.06/gal  
Ground Coffee ----- .85/lb.  
Fresh Bread ----- .21/loaf  
Sugar ----- .90 for 10 lbs  
Eggs----- .34/doz.  
Ground Beef ----- .40/lb.

## POPULAR MOVIES

My Fair Lady (Academy Award Winner)  
Dr. Strangelove  
Mary Poppins  
A Hard Days Night

## DAYS TO CELEBRATE

02/01 Birthday of Clark Gable  
02/02 Groundhog Day  
02/05 Nat'l Wear Red Day  
02/07 Super Bowl Sunday  
02/13 - 02/16 Westminster Kennel Club Annual Dog Show.  
02/14 Valentine's Day  
02/15 President's Day  
02/16 Mardi Gras  
02/20 Nat'l Cherry Pie Day  
02/26 Birthday of Johnny Cash

# HAPPY BIRTHDAY

02/13 Patti DeJohn  
02/19 Barbara Chappell

And may you have many more!

## PRESIDENTIAL TRIVIA

### PRESIDENTIAL ANIMALS AT THE WHITE HOUSE

A Pony named Macaroni - president John F. Kennedy  
Alligator - John Quincy Adams  
Goat & Cow - William H. Harrison  
Elephants - James Buchannan  
A Living Zoo - Woodrow Wilson

## RECIPE OF THE MONTH

### MARDI KING CAKE

## Ingredients

### Dough:

- 4 tablespoons (1/2 stick) unsalted butter
- 1 cup whole milk
- 1/4 cup water
- 3 cups all-purpose flour, plus extra bench flour
- 1 teaspoon kosher salt
- 1/4 teaspoon ground cinnamon

- 1/8 teaspoon freshly grated nutmeg
- Two 1/4-ounce packets active dry yeast
- 1/2 cup packed light brown sugar
- 1 teaspoon grated orange zest (1 orange)
- 2 egg yolks
- 2 teaspoons canola oil

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### Filling:

- 8 ounces cream cheese, at room temperature
- 3/4 cup confectioners' sugar
- 2 teaspoons freshly squeezed orange juice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly grated nutmeg
- 1 small plastic baby (for hiding in the cake) or 1 whole pecan

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### Icing:

- 3 cups confectioners' sugar
  - 3 tablespoons whole milk
  - 1 tablespoon freshly squeezed orange juice
  - 1/4 cup yellow sanding sugar
  - 1/4 cup green sanding sugar
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- 1/4 cup purple sanding sugar

### Directions

1. For the dough: Melt the butter in a small saucepan over low heat. Remove from the heat and pour in the milk and water. The mixture should be just warm to the touch, about 110 degrees F; let cool or heat over low heat as needed. Stir in the yeast and let stand for 5 minutes, until bubbles come to the surface.
2. In a large bowl, whisk together the flour, salt, cinnamon and nutmeg.
3. In a small bowl, stir together the brown sugar, orange zest and egg yolks. Whisk

4. in the yeast mixture. Add the liquid mixture to the dry ingredients; fold with a rubber spatula until all the flour is incorporated and a slightly sticky dough forms.
5. Turn the dough out onto a floured work surface and sprinkle the top with flour. Knead for 2 to 3 minutes, until the dough becomes smooth and no longer sticks to the work surface. Lightly grease a medium bowl with the canola oil and add the dough, turning to coat. Cover the bowl and let proof in a warm place until doubled in size, about 1 hour.
6. For the filling: Add the cream cheese, confectioners' sugar, orange juice, cinnamon, salt and nutmeg to a medium bowl. Mix with a hand-held mixer or rubber spatula until completely combined and smooth. Set aside.
7. Bake the cake: Preheat the oven to 350 degrees F. Line a rimmed baking sheet with parchment.
8. Remove the proofed dough to a lightly floured work surface and roll into an 8-by-28-inch rectangle, about 1/4-inch thick. Spread evenly with the cream cheese filling, leaving a 2-inch border. Add the plastic baby to the filling, and then roll the dough into a 28-inch log. With the log seam-side down, bring both ends together to form a circle. Lightly brush the inside of one end with water and insert the other end inside to close the circle. Brush the seam lightly with water and pinch to seal. Place the dough onto the prepared baking sheet, making sure to form it back into a circle--it should be approximately 10-inches in diameter. Using a paring knife, make six 2- to 3-inch diagonal slits in the top of the dough (to act as vents during baking). Let the dough rise an additional 30 minutes, until puffed up and the vents have opened slightly.
9. Bake the cake for 40 minutes, until the top and bottom have a deep golden-

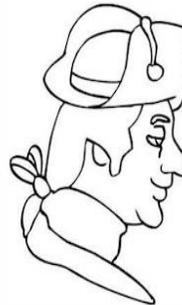
brown crust. The slits may also widen as during baking; that is normal. Remove the cake from oven and let cool for 30 minutes on the baking sheet.

**For the icing:** Whisk together the confectioners' sugar, milk and orange juice until smooth. Spoon the icing over the top of the cooled cake, pushing it to either side. If some icing pools in the center or on the sides, just scoop it up and drizzle it over the cake again; you want to make sure the entire cake is covered in icing. Working quickly, so the icing doesn't set, sprinkle the yellow sanding sugar over a 2-inch section of the cake. Next to that, sprinkle the green sanding sugar, followed by the purple. Continue in this pattern until the entire cake is covered in sanding sugar.

Transfer the cake to a cake stand and serve immediately, or hold at room temperature until ready to serve. This cake is best served the same day.

# PRESIDENT'S DAY WORD SEARCH

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



Abraham Lincoln	Honest Abe
Cherry Tree	Honesty
February	Log Cabin
George Washington	Presidents Day
Hatchet	Washington



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