THE TERRACE at NEWARK

November look ahead:

"November is the month that reminds us to be thankful. For the big things, for the small things and for making a spring that will come in due time so much sweeter."

– Rip Miller

That was the year "1921"

- First religious Service radio broadcast in the US over KDKA in Pittsburgh, Pennsylvania
- Yankees purchase 20 acres in Bronx for Yankee Stadium
- Charlie Chaplin releases his first full-length feature, "The Kid", a silent film staring Charlie Chaplin and 6-year old Jackie Coogan
- Hot Springs National Park created in Arkansas
- Warren G. Harding is inaugugurated as the 29th President of the United States
- Albert Enstein lectures in New York City on his new "Theory of Relativity"
- J.Edgar Hoover appointed Assistant Director of the Bureau of Investigation
- Charles Strite is granted US patent #1,394,450 for his investigation to automatic pop-up toaster

Cost of Food:

Bread:$0.05/Lb.
Eggs:$0.35/Dozen
Ground beef:$0.25/Lb.
Milk:$0.35/Gallon
Coffee:$0.35/Pound
Sugar:$0.09/Pound

Cost of living:

New home:$6,300.00
Average wage:$3,269.00
Gas:$0.30/Gallon
Car:$325.00
Postage stamp:$0.02 per stamp

Popular songs:

1. Iain't Got Nobody
2. Make Believe

3. Ain't We Got Fun?
4. Margie
5. Song of India
6. Look For The Silver Lining
7.Say it With Music
8. All By Myself
9. O-H-I-O (O-My-O!)
10. Avalon

Popular movies:

1. The Kid
2. The Phantom Carriage
3. The Wildcat
4. The Four Horsemen of the Apocalypse
5. The Affairs of Anatol
6. Forbidden Fruit
7. Hamlet
8. John
9. The Haunted Castle
10. The Three Musketeers

Dates to celebrate:

11/1 All Saints Day
11/2 Daylight Savings Time Ends
11/4 Election Day
11/5 American Football Day
11/11 Veterans Day
11/27 Thanksgiving
11/28 Black Friday

Wishing you a happy birthday!

Kristin S. 11/01
Betty W. 11/03
Alexis S. 11/03
Lois F. 11/10
Pattie J. 11/11
Hope H. 11/11
Roy T. 11/23
Jennifer G. 11/29

Flower of the month:

Chrysanthemum and the Peony

Birthstone:

Topaz

Employee of the month:

Congratulations

Recipe for the month:

Frosted Cranberry Drop Cookies

Ingredients

- 1/2 cup of butter, softened
- 1 cup sugar
- 3/4 cup packed brown sugar
- 1/4 cup whole milk
- 1 large egg
- 2 tablespoons orange juice
- 3 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 2-1/2 cups chopped fresh or frozen cranberries
- 1 cup chopped walnuts
- **frosting:**
    - 1/3 cup of butter
    - 2 cups of confectioners' sugar
    - 1-1/2 teaspoons vanilla extract
    - 2 to 4 tablespoons hot water

Directions

1. In a bowl, add cream butter and sugar. Add milk, egg and orange juice; mix well. Combine the flour, baking powder, salt and baking soda; add to the cream mixture and mix well. Stir in cranberries and nuts.

2. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350° until golden brown, 12-15 minutes. Cool on wire racks

3. For frosting, heat the butter in a saucepan over low heat until golden brown, about 5 minutes. Cool for 2 minutes, then transfer to a small bowl. Add sugar and vanilla. Beat in water, 1 tablespoon at a time, until frosting reaches desired consistency. Frost the cookies.

Nutrition Facts

1 cookie: 102 calories, 4g fat (2g saturated fat), 10mg cholesterol, 56mg sodium, 16g carbohydrate (10g sugars, 0 fiber), 1g protein.