

OCTAGON *Tribune*



Volume 6 Issue 10

A Monthly Newsletter for the Residents of the Octagon Towers Condominium

November 2020

OCTAGON TOWERS CONDOMINIUM

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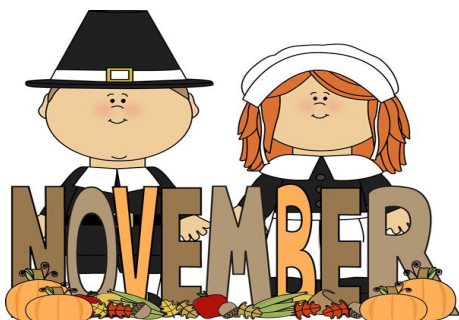


THANKSGIVING

The most historical account of the Thanksgiving tradition dates back to 1621. It was when the Plymouth settlers called “pilgrims” prepared a bountiful feast after a successful cultivation season. They called this the “harvest festival.” The Wampanoag, the American Indian tribe in the 17th century, pilgrims, colonists, and natives, ate substantial amounts of fowl. They stuffed it with all kinds of herbs and onions, and another weirdly delicious stuffing — oats.



**FROM ALL OF US AT OCTAGON TOWERS MANAGEMENT WE
WISH YOU A HAPPY THANKSGIVING!!**



LEFTOVER TURKEY POT PIE

Ingredients

- 2 cups frozen peas and carrots
- 2 cups frozen green beans
- 1 cup sliced celery
- 2/3 cup butter
- 2/3 cup chopped onion
- 2/3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon celery seed
- 1/2 teaspoon onion powder
- 1/2 teaspoon Italian seasoning
- 1 3/4 cups chicken broth
- 1 1/3 cups milk
- 4 cups cubed cooked turkey meat - light and dark meat mixed
- 4 (9 inch) unbaked pie crusts



1. Preheat an oven to 425 degrees F (220 degrees C).
2. Place the peas and carrots, green beans, and celery

- into a saucepan; cover with water, bring to a boil, and simmer over medium-low heat until the celery is tender, about 8 minutes. Drain the vegetables in a colander set in the sink, and set aside.
3. Melt the butter in a saucepan over medium heat, and cook the onion until translucent, about 5 minutes. Stir in 2/3 cup of flour, salt, black pepper, celery seed, onion powder, and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir the cooked vegetables and turkey meat into the filling until well combined.
 4. Fit 2 pie crusts into the bottom of 2 9-inch pie dishes. Spoon half the filling into each pie crust, then top each pie with another crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife to release steam.
 5. Bake in the preheated oven until the crusts are golden brown and the filling is bubbly, 30 to 35 minutes. If the crusts are browning too quickly, cover the pies with aluminum foil after about 15 minutes. Cool for 10 minutes before serving.





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VETERAN'S DAY

November 11th

One year after World War I drew to a close, President Woodrow Wilson declared November 11, 1919 as Armistice Day--a national holiday to celebrate victory in "the war to end all wars." Yet the dream of world of peace was soon shattered as first World War II, then the Korean Conflict called America's troops back to the battlefield. In 1954, Armistice Day was re-named as Veterans Day, a fitting tribute to all the men and women who have defended the cause of freedom around the world.

Honoring ALL WHO served

THANK YOU VETERANS



Commissioner
Eileen Higgins
District 5



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