

Volume 20 Issue 1

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DON'T FORGET...SPRING FORWARD

Daylight Saving Time begins for most of the United States at 2 a.m. on the Second Sunday in March and lasts until 2 a.m. on the First Sunday of November. Be sure to set your clocks ahead one hour at 2 a.m. on Sunday, March 13th.

This is also a great time to change the batteries in your smoke and carbon monoxide detectors. Many fire departments encourage people to change their batteries in these detectors when they change their clocks, because it can be so easy to forget otherwise. "A working smoke detector more than doubles a person's chances of surviving



a home fire," says William McNabb of the Troy Fire Department in Michigan. More than 90 percent of homes in the United States have smoke detectors, but one-third are estimated to have worn-out or missing batteries.

February Birthdays and Anniversaries FEBRUARY BIRTHDAYS

Unit#	Name	Date
2012	Benjamin Ilkovitch	02-13
310	Madeline Abitbol	02-16
409	Anna Kirianova	02-20
1110	Alla Lezhneva	02-22
2304	Adrienne Grossman	02-24
1709	Eyda Ortiz	02-24

FEBRUARY ANNIVERSARIES NO ANNIVERSARIES



February 2022

Pork Chops In Garlic Mushroom Sauce

2 pounds boneless pork chops ¹/₂ teaspoon paprika kosher salt & black pepper to taste ¹/₄ cup butter, divided 1 (8 oz) pkg. sliced fresh mushrooms 4 cloves garlic, minced 1 teaspoon Dijon mustard 2 tablespoons all-purpose flour 2 cups beef broth

Season both sides of pork chops with paprika, salt, and pepper. Heat a large skillet over



medium-high heat; add 2 tablespoons butter. Sear pork chops until golden brown and no longer pink in the center, 2 to 4 minutes per side. Remove pork chops from the skillet and set aside. Melt remaining butter in the same skillet over medium-high heat. Add mushrooms and cook until golden and excess moisture evaporates, about 5 minutes. Add garlic and mustard; cook until garlic is fragrant, about 1 minute. Add flour to the skillet, stirring to remove any lumps. Slowly add beef broth, whisking until incorporated. Season with salt and pepper. Reduce heat to medium and simmer, stirring often, until sauce thickens, about 5 minutes. Return pork chops to the skillet and cook until heated through, about 1 minute. Serve hot.





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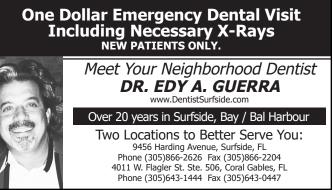




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Melanie Plotkin, HAS | Javier Benitez, HAS, BC-HIS



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February 2022



Try a Snow Ridge Ice Wine this Winter

Real icewine can only be made reliably every year in Canada and most years in Germany because it requires a very specific climate. The grapes have to stay on the vine until the winter, usually until Jan or Feb, where they freeze solid at -9 degrees Celsius (15 Fahrenheit). Until the grapes are harvested, they freeze and thaw repeatedly, and all of the flavors get concentrated, with a lot of the water lost. They are then pressed in a hydraulic press when they are still frozen solid. The water remains behind in the press as solid ice. What comes out is the essence, a thick syrup of the grape with tremendously concentrated flavors and sugars. When it's fermented, it makes this beautiful sweet dessert wine. When you smell and taste it, you're right away struck with its tremendously powerful aroma and flavor.





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