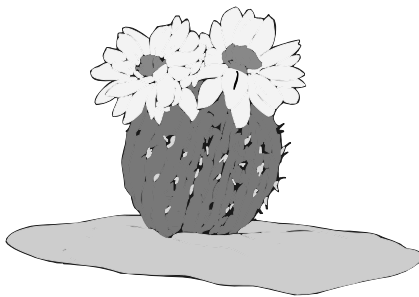


The Tennyson Times

March 2011



Hello, everyone!

The crazy weather continues! One Sunday, our friends on the east side of Tucson built a snowman with their children. The next Sunday, it was almost warm enough to turn on the air conditioning. Ah, Tucson, how we love your spring! Today, it's a comfortable 70 degrees and just a little breezy. The rose bushes are full of dark sprigs of new growth, and our frost-bitten shrubs are practically begging for a good trim. The weeds aren't too bad yet, thanks to an unusually dry winter, which makes up a bit for the lackluster wildflowers. Just another desert spring!

We've had a busy month and are enjoying a little bit of quieter days. Matt attended a business seminar recently, and has picked up some new and exciting business ideas. He's also been revamping the HUD homes on his website. There have been a lot of changes in the HUD market over the last several months, and there is an incredible selection in Tucson now. To keep up with those changes, Matt has streamlined the HUD search on the website. Of course, you can still search for any kind of home in Tucson on the website, even if you're not in the market and just want to browse.

Chris and Nicole tagged along for that conference but spent a good amount of time navigating California freeways. Yes, we're glad to be back in Tucson! We may have our problems with traffic and rapid urban growth, but we felt like we were in a NASCAR qualifying lap most of the time. And heavy traffic on I-10? That's an extra 45 minutes to your commute. Heavy traffic on any of the multiple freeways in the Los Angeles area? You'll need two hours for the same distance.

It might be almost spring, but cold and flu season is still in full swing. Hence the late issue this month! It feels like Nicole's had one cold after another this year, and she's even managed to infect both of us twice! We did get flu shots this year, as we usually do. Apparently, however, there are a few tough colds circulating right now. You couldn't guess Nicole felt sick, though, because she just keeps on going. Thankfully, she's had mercy on mom and dad and has been letting us rest for the most part. We hope everyone in your house is well!

*As always,
Matt & Chris Tennyson*

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February's Quiz Answer:

Green Bay Packers

Congratulations to **Aaron & Rebecca Shoop**, you won the drawing for free movie tickets! Call Matt at 615-8432

to collect your prize. Thanks to everyone who responded correctly:

Sandy & Anne Shiff, Lisa Mitchell & Colin Robertson, Jack & Lillian Lovio, Aaron & Rebecca Shoop, Steve Zavatsky, Lupita Burruel, Michael Posko, Gina Gonzales, Colin Cople, Kerry Lechner, Thad & Miranda Jones, Paul & Michele Adams, Mark Tennyson, Cheryl Clawson, Alex & Chris Bartow, Mary Peterson, Bitaya Mulato, Eleanor Geneeha, Byron & Jodi McManus, Jeremy & Rachiel Morgan, Ron & June Olsen, George & Stephanie Carter, Teresa Carter

Good luck next month!

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March's Quiz Question

Send us the correct answer before **March 1** and we'll enter you in our drawing for **free movie tickets**.

Here's the question:

What is the oldest Catholic church still in use in the United States? (Hint: it's in Tucson!)

Either call or e-mail your answer to **615-8432** or **matt@HUDSinTucson.com**.

If you would like to receive e-mail reminders, contact us!



I'm Thirsty

A small boy is sent to bed by his father.
Five minutes later: "Da-ad...."
"What?"

"I'm thirsty. Can you bring a drink of water?"

"No, you had your chance. Lights out."

Five minutes later: "Da-aaaad...."

"WHAT?"

"I'm THIRSTY. Can I have a drink of water?"

"I told you NO! If you ask again, I'll have to spank you!"

Five minutes later: "Daaaa-aaaad...."

"WHAT!"

"When you come in to spank me, can you bring a drink of water?"

Flight Engineer

As a flight engineer, I had been stationed in Panama for several months before the December 1989 invasion. Ever since I began my air force flying career, my mother has been concerned about my safety. So I expected a long letter from her expressing her anxiety.

But what she sent was a sheet of paper containing six words: "KICK THEIRS. PROTECT YOURS. LOVE, MOM."

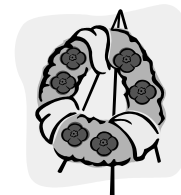
Mourning Messages

Three friends from the local congregation were asked, "When you're in your casket and friends and congregation members are mourning over you, what would you like them to say?"

Artie said, "I would like them to say I was a wonderful husband, a fine spiritual leader, and a great family man."

Gene replied, "I would like them to say I was a wonderful teacher and servant of God who made a huge difference in people's lives."

Don answered, "I'd like them to say, 'Look! He's moving!'"



Reprinted from <http://www.gcfl.net>.

Beer Braised Stew and Colcannon

Ingredients:

Stew:

- 1 tablespoon vegetable oil
- 1 (3 pound) beef chuck roast, cut into 1/2-inch cubes
- 2 tablespoons all-purpose flour
- 1 cup coarsely chopped onion
- 1 cup coarsely chopped carrot
- 1 (12 fluid ounce) can or bottle dark beer
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 cloves garlic, minced
- 2 tablespoons Worcestershire sauce

Colcannon:

- 3 slices bacon
- 2 pounds russet potatoes, peeled and cut into chunks
- 2 cups thinly sliced cabbage
- 1/4 cup milk, warmed
- 2 tablespoons butter
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons minced fresh parsley

Instructions:

1. Preheat oven to 325° F (165° C). Heat the vegetable oil in a large Dutch oven over medium-high heat until very hot, and brown the meat in 2 batches, stirring to brown the cubes on all sides. Return all the meat to the Dutch oven, sprinkle with flour, and stir lightly to coat the meat with flour. Stir in onion, carrots, dark beer, bay leaves, thyme, 1 teaspoon salt, 1/2 teaspoon pepper, garlic, and Worcestershire sauce. Bring the mixture to a boil, and cover.
2. Place the Dutch oven into the preheated oven, and cook for 45 minutes; uncover, stir the stew, and cook until the beef is very tender and the liquid is reduced by half, about 45 more minutes.
3. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside.
4. About 30 minutes before the stew is ready, make the colcannon: Place the potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.
5. Place the cabbage into a microwave-safe bowl, and add 1 or 2 tablespoons of water. Cover and microwave on High for about 2 1/2 minutes; uncover (watch out for steam) and stir the cabbage. Cover and microwave for about 2 1/2 more minutes, until the cabbage is slightly tender but not mushy. Drain excess liquid, and set the cabbage aside, covered.
6. Place the potatoes into a large bowl, and add milk, butter, 1/2 teaspoon of salt, and 1/4 teaspoon of pepper. Beat the potatoes with an electric mixer until smooth and creamy. Stir in the cabbage, crumbled bacon, and parsley until well combined.
7. To serve, place a scoop of colcannon onto a plate, make a hollow, and fill with braised beef stew.

Reprinted from <http://www.allrecipes.com>.

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