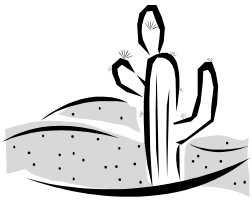


The Tennyson Times

May 2011



Hello, everyone!

What a nice month it's been around Casa Tennyson! Summer is definitely on its way, although we're glad to still be able to use our evaporative cooler. The electrical meter still spins, just not quite as fast as it does with air conditioning! Most Tucsonans have their little tricks to surviving the hottest months of summer, and we're no different. We actually bought a second, smaller Crock Pot this year, so that we can cook a little easier without heating up the house with the oven. Our dryer has also been enjoying a nice, long vacation; the sad thing is that our clothes are actually drying faster on the clothesline than they do in the dryer! It won't be long before it's hot enough to really enjoy the pool again, too.

Before it got too hot, we even had a long-overdue yard sale. Boy, that was an education. Yes, we've had one before, but this time we ran out of change within the first 20 minutes! Luckily, we had a short lull after that, and Matt was able to make a bank run for us. Apparently, selling cheap glasses and mugs the day before Easter is the way to go. Scruffy, leftover college apartment furniture, not so much. Aside from having to stop Nicole from not wanting to part with a toy that a two year-old customer had picked out, the sale went very smoothly. We successfully sold everything we needed to hoist out of the house, and the couple of boxes of mish-mashed stuff we had left is on its way to Goodwill.

Since then, Nicole has had a spin at radio work. Children's Miracle Network, which benefits Tucson Medical Center, asked us to pre-record a brief interview for their August radiothon. 92.9 FM hosts the radiothon every year, and it was the first time we've participated in anything like it. Nicole got to see the inside of a radio station, and by the end of the interview, she was wearing headphones and pointing the microphone expertly at Matt. If you don't know what Children's Miracle Network does for TMC, check out their website, https://www.tmc.org/TMCFoundation/Childrens_Miracle_Network. In addition to specific medical equipment, the big benefits we've enjoyed there are parent chair-beds (surprisingly comfortable, especially considering Matt once slept in an office chair during an overnight visit) and the child-life department, which helps the kiddos and their parents get through the hospital experience with as little trauma as possible.

As always, we love hearing from you. Keep in touch, and try not to melt out there!

*As always,
Matt & Chris Tennyson*

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April's Quiz Answer:

***Saguaro National Park
and Organ Pipe National
Park***

Congratulations to **Steve
Zavatsky**, 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, Michael Posko, Colin Cople,
Byron & Jodi McManus, Fred & Jeanie Yslas, Mike
Horton, Cheryl Clawson, Brian & Stephanie Strand,
Allen & Jessica Godard, Jeremy & Rachiel Morgan,
Steve Spangler, Jon Volpe, James & Monica Murray,
Trisha Maddox & Mike Lexes, Felicitas Sokec,
Christina Kaye

Good luck next month!

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May's Quiz Question

Send us the correct answer before
June 4 and we'll enter you in our
drawing for **free movie tickets**.

Here's the question:

***Even though we're in a
desert, Tucson has quite a
few rivers. Name two or
more of them.***

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!



We All Need a Raise

Employee: "Sir, I would like a raise. I've been a loyal, hard working employee for over ten years. I currently have four companies after me and so I decided to talk to you first."

Boss: "Well, considering I don't want to start a brain drain, I'm willing to offer you a ten percent raise and an extra five days of vacation time. How does that sound?"

Employee: "Great! It's a deal! Thank you, sir!"

Boss: "Just out of curiosity, what companies were after you?"

Employee: "Oh, the Electric Company, the Gas Company, the Water Company, and the Mortgage Company!"

Middle Aged Texting Codes

ATD = at the doctor

BFF = best friend fell

BTW = bring the wheelchair

BYOT = bring your own teeth

FWIW = forgot where I was

GGPBL = gotta go, pacemaker battery low

GHA = got heartburn again

IMHO = is my hearing aid on?

LMAO = lost my address, oh!

ROFLACGU = rolling on floor laughing and can't get up

It's Fixed!

An auto mechanic received a repair order that read: "Check for clunking sound when going around corners.



Taking the car out for a test drive, he made a right turn, and he heard a clunk. He then made a left turn and again heard a clunk.

Back at the shop, he opened the car's trunk, and discovered the problem. He returned the repair order to the service manager with this notation: "Removed bowling ball from trunk. Clunking sound gone. No charge."

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

Uncannily Simple: Food Preservation for Mere Mortals

Not brave enough to try canning? No problem! Here's how to store your food frozen.

- Keep your freezer about two-thirds full.** Air needs to circulate around frozen foods. A nice trick: keep plastic 2-gallon jugs of frozen water in your chest freezer. This not only helps keep your freezer fuller when supplies are running low, but, should the power go out in a thunderstorm, the jugs will help maintain the freezer's temperature.
- Freeze fresh foods quickly.** Pick or choose fruits and vegetables at their peak ripeness. If you're not going to eat them in a day or two, preserve them in some way to make the most of their wonderful texture, flavors, and vitamins. To maximize flavor and all those nutrients, don't let those fresh-picked berries molder on your counter.
- To freeze veggies:** Wash and chop them. Then blanch them (cook them al dente in a large pot of lightly salted boiling water, tasting them for doneness — they should be firm. Then drain and dunk them in a quick ice bath to stop them from cooking further. If you cook them too long they will be mushy!) After blanching, put your veggies into freezer bags or freezer-safe plastic containers. Leave room for expansion (about a half-inch of "head space" or "head room"). Blanched veggies will keep in the freezer for up to nine months.
- To freeze fruit:** Some fruits, such as apples, will discolor when sliced. To prevent this, soak chopped fruit in acidulated water (1/4 teaspoon of ascorbic acid per quart of water). Sugar, or even honey, is often added to fruit that will be frozen to help retain its pretty color and to improve its taste. *Tip:* Spread your berries out onto cookie sheets and put them in the freezer. After they're frozen, put them in airtight bags and then use them for smoothies, baked goods, and sauces. Fruit will keep in the freezer for up to a year. This method works especially well for blueberries and raspberries but not so well for strawberries. Experiment!
- Keep track of what you freeze.** Write the date and the contents on the front of each bag and adhere to the ole freezer rule of "First in, first out": Use the oldest stuff first if you can. Over time, frozen items may lose nutrients and texture. When items get too old to use, toss 'em. And remember, the safest way to defrost foods is in the refrigerator or the microwave, not on the counter. Even if you keep a log or chart, dig through your freezer's contents periodically to look for "lost" items.
- A final thought about preparing produce for freezing:** If you're going to go through all of the trouble to chop and blanch vegetables, or peel and chop fruit, why not just make your produce into your favorite dishes that can be thawed for dinner? Roast your favorite vegetables with olive oil and rosemary and freeze them. Make huge batches of pesto in your food processor and freeze it for weekday pasta nights. Make a sauce of your favorite fruit that can be used on ice cream or chocolate cake.

Adapted from <http://www.mnn.com/food/healthy-eating/stories/uncannily-simple-food-preservation-for-mere-mortals?hpt=Sbin>

News and Announcements

Happy Birthday to...

- ☆ Kelly Ahrens
- ☆ Amanda Ames
- ☆ David Anderson
- ☆ Nick Balta
- ☆ Andrea Bette
- ☆ Manuel Campa
- ☆ Naomi Carbajal
- ☆ Mario Espinoza
- ☆ Sherri Espinoza
- ☆ Danny Fessler
- ☆ Easton Fry
- ☆ Karla Garcia
- ☆ Lois Holmes
- ☆ Jessica Jacobs
- ☆ Jordan Johnson
- ☆ Jasmine Johnson
- ☆ Miranda Jones
- ☆ Catie Kitemeyer
- ☆ Diane Leuty
- ☆ Nikolaos Lexes
- ☆ Michael Martin
- ☆ Andrew Martinez
- ☆ Kathy Mize
- ☆ Monica Murray
- ☆ Craig Rice
- ☆ Aaron Shoop
- ☆ Kristie Storie
- ☆ Stephanie Strand
- ☆ Raeanne Strand
- ☆ Sean Strand
- ☆ Domenic Telles
- ☆ John Tennyson
- ☆ Matthew Wall
- ☆ Ashlyn Ware
- ☆ Natasha Weigel



Happy Anniversary to...

- ☆ Josh & Tennielle Ely
- ☆ James Fessler & Kristie Storie
- ☆ Lowell & Julia Smith

Italian Pasta Salad

Ingredients

- 1 (12 ounce) package rotini/corkscrew pasta
- 8 eggs
- 3 cups shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1 green bell pepper, chopped
- 5 green onions, chopped
- 2 tablespoons chopped fresh parsley
- 1 1/2 cups mayonnaise
- 1/4 cup red wine vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon ground black pepper



Directions

1. In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
3. In a large bowl, combine the pasta, eggs, mozzarella cheese, Parmesan cheese, bell pepper, green onions and parsley.
4. Prepare the dressing by mixing together the mayonnaise, vinegar, Italian seasoning and pepper.
5. Pour dressing over pasta mixture and toss well to coat. Refrigerate until chilled and serve.

Extra Hearty Variation:

You can add chopped pepperoni, leftover cooked chicken or turkey.

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

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