

The Tennyson Times

October 2010



Hello, everyone!

Only in Tucson can it be 87 degrees outside, and every starts talking about how nice and cool it is! Ah, fall. It sure seemed to take its sweet time getting here, but we're enjoying it now. The A/C is off in favor of the evaporative cooler, and we actually open the windows in the mornings to let fresh air inside. Life is good!

We had a nice time on our vacation last month. All three of us had a lot of fun in Oceanside—it was sunny, the ocean water wasn't too cold to at least splash in and out of it, and we got to enjoy the company of good friends. Nicole discovered that she really didn't need to chase the waves as they would always come back—but she had a blast making both of us chase her and catch her before the waves knocked her down on their way back. Nicole also discovered new skills, such as opening traditional doorknobs (we have levers at home). Sometimes, the simplest family vacations are the most fun, especially when you really need to just rest. It was definitely a bit of culture shock coming home, though—the high temperatures averaged around 70 degrees pretty much every day at the beach, and it was over a hundred the day we came home!

We're back into our usual, busy routines. Matt has his home office set up a little better now, so while he still uses his River Road office most of the time, he has the option of working from home without *Sesame Street* on in the background. Chris is getting the house ready for the holidays—not decorating, just cleaning and organizing—and doing a little preschool with Nicole. Nicole, meanwhile, has dedicated herself to playing as hard as she possibly can, and has learned that she can “cook” with Chris at the counter by standing on a small stool—she's already that tall!

Halloween will be here soon, so we're working on Nicole's costume, too. Nicole asked to be a turtle this year, the first time she's had a request. We tend toward homemade costumes, so Matt plans to spray-paint the lid of her Duplo blocks box green to make a shell. Nicole is also old enough to remember the *really* exciting part of Halloween, though—candy, specifically the pounds given away at our church's Holy-ween party. Good thing all her friends will be there to help her burn off the sugar!

*As always,
Matt & Chris Tennyson*

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September's Quiz Answer:

Football, of course!

Congratulations to **Paul & Michele Adams**, 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, Byron & Jodi McManus, Aaron & Rebecca Shoop, Nicole Farrell & Warren Worrior, Chris & Alex Bartow, Colin Cople, Jon Volpe, Janet Russ, Wes & Angela Morgan, Paul & Marlita Houghton, Bitaya Mulato, James & Monica Murray, Celia Mendoza, Mike Posko, Aisha Ward, Denise Lopez, Paul & Michele Adams, Ron & June Olsen, Thad & Miranda Jones, Jeremy & Rachiel Morgan, Steve Zavatsky

Good luck next month!

October's Quiz Question

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

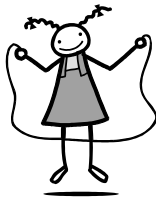
Here's the question:

Cats are carnivores (eating meat only). What are dogs?

- A. Carnivores**
- B. Herbivores**
- C. Omnivores**

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!



Oh, to Be a Kid Again...

☺ Decisions were made by saying, "Eeny-meeny-miney-mo."

- ☺ Mistakes were corrected by simply exclaiming, "Do over!"
- ☺ "Race issue" meant arguing about who ran the fastest.
- ☺ Money issues were handled by whoever was the banker in "Monopoly."
- ☺ Catching fireflies could happily occupy an entire evening.
- ☺ It wasn't odd to have two or three "best" friends.
- ☺ Being old referred to anyone over 20.
- ☺ The worst thing you could catch from the opposite sex was cooties.
- ☺ It was magic when Dad would "remove" his thumb.
- ☺ It was unbelievable that dodge ball wasn't an Olympic event.
- ☺ Having a weapon in school meant being caught with a slingshot.
- ☺ Nobody was prettier than Mom.
- ☺ Scrapes and bruises were kissed and made better.
- ☺ It was a big deal to finally be tall enough to ride the "big people" rides at the amusement park.
- ☺ Getting a foot of snow was a dream come true.
- ☺ Abilities were discovered because of a "double-dog-dare."
- ☺ Saturday morning cartoons weren't 30-minute ads for action figures.
- ☺ No shopping trip was complete unless a new toy was brought home.
- ☺ "Oly-oly-oxen-free" made perfect sense.
- ☺ Spinning around, getting dizzy, and falling down would cause giggles.
- ☺ The worst embarrassment was being picked last for a team.
- ☺ War was a card game.
- ☺ Water balloons were the ultimate weapon.
- ☺ Baseball cards in the spokes transformed any bike into a motorcycle.
- ☺ Taking drugs meant orange-flavored chewable aspirin.
- ☺ Ice cream was considered a basic food group.
- ☺ Older siblings were the worst tormentors but also the fiercest protectors.



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

Stress-Free Housecleaning: Daily, Weekly, and Monthly Routines

Last month, I wrote about some of the mental road-blocks that can keep us from keeping our homes clean. This month, it's time to fill in the blanks. The key to keeping a home clean is routines. It takes about a month to learn a new habit, so be patient with yourself and just keep at it. You might also check out <http://www.flylady.net> for more ideas than I could possibly outline here. Keep in mind, these routines are for after you've finished the bulk of your de-cluttering.

Create daily routines. Think about the big cleaning jobs that really are easier if you tackle them when they're small. Here are just a few ideas:

1.) Tidy up after yourself. In other words, have a place for everything, and put things back when you're finished with them. Take 2 minutes morning and evening to specifically clean up those spots where everything gets dumped.

2.) Quickly clean the bathroom sink and toilet. Not scrubbing, but you take literally 2 minutes to spritz any spots on the mirror with a little cleaner, then use that same paper towel or rag to wipe the sink and counter quickly, then wipe down the toilet (first the outside, then the seat, then the rim). Squirt a little shampoo or other easy cleaner into the toilet and swish it around. (I use shampoo so that I can keep it handy without worrying about my toddler.) Done! It seems silly until you do it for a few days and realize your bathroom is company ready at all times.

3.) Clean up as you cook. When you're cooking dinner, fill one side of the sink with hot, soapy water. Dump dishes into that side as you cook—it's much easier to load up the dishwasher or finish hand washing the dishes if you don't let food cake onto them.

4.) Do a load of laundry every day. I laughed at this idea, until I realized that I really was doing 5-6 loads a week anyway. Now I avoid getting burned out on marathon folding sessions and just do it.

Create a weekly routine. You're already doing a little bit every day. Now, add in maybe an hour's worth of cleaning a week, and divide that time up among what you really need to do, 10 minutes per task. Don't try to be detailed, just get the worst! Vacuum the main areas, not every little corner. Dust the surfaces you can reach, but leave the knick-knacks. Mop the middle of the floor, not the baseboards. And so on. It may not be perfect, but it's better than not doing it at all because you think it will take too long!

Monthly detailed cleaning. Once a month, each area of your home gets a more thorough cleaning. Again, don't obsess, but because you've already gotten the little stuff, you have time to get even more now in an extra fifteen minutes a day. For example, my weekly routine includes a cursory mop of the kitchen, but once a month I spend a little time getting right up to the cabinets. When I'm doing the detailed cleaning, *then* I move the knick-knacks to dust. This is a good time to keep de-cluttering, too!

Written by Christina Tennyson, source <http://www.flylady.net>.

News and Announcements

Happy Birthday to...

☆ Javier Acedo
☆ Norma Adams
☆ Robby Anderson
☆ Lupita Burruel
☆ Mercy Burruel
☆ Stephanie Carter
☆ Francisco Cervantes
☆ James Fessler
☆ Eddie Fry
☆ Epoch Fry
☆ Carlos Garcia
☆ Diana Hillman
☆ John Holden
☆ Cindy Hoyer
☆ Brian Jacobs
☆ Kyle Jividen
☆ Hannah Jones
☆ Trisha Maddox
☆ Alexander Merino
☆ Lisa Mitchell
☆ Nicholas Scalone
☆ Jeremy Shelley
☆ Tyler Shelley
☆ Cindy Wall



Happy Anniversary to...

☆ Olga Angulo & Carlos Garcia
☆ Mark & Debbie Balta
☆ Andrea Barrett-Casertano & Joe
☆ Casertano
☆ Mahmood & Tahmina Hassan
☆ Kyle & Rebecca Milburg

Summy Fish Tacos

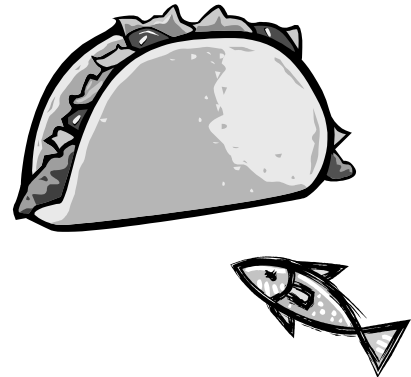
Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons cornstarch
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg
- 1 cup beer
- $\frac{1}{2}$ cup plain yogurt
- $\frac{1}{2}$ cup mayonnaise
- 1 lime, juiced
- 1 jalapeno pepper, minced
- 1 teaspoon minced capers
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon dried dill weed
- 1 teaspoon ground cayenne pepper
- 1 quart oil for frying
- 1 pound cod fillets, cut into 2 to 3 ounce portions
- 1 (12 ounce) package corn tortillas
- $\frac{1}{2}$ medium head cabbage, finely shredded

Instructions:

1. In a large bowl, combine flour, cornstarch, baking powder, and salt. Blend egg and beer, then quickly stir into the flour mixture.
2. In a medium bowl, mix together yogurt and mayonnaise. Gradually stir in fresh lime juice until consistency is slightly runny. Season with jalapeno, capers, oregano, cumin, dill, and cayenne. Set aside.
3. Heat oil in deep-fryer to 375° F.
4. Dust fish pieces lightly with flour. Dip into beer batter, and fry until crisp and golden brown. Drain on paper towels. Lightly fry tortillas; not too crisp. To serve, place fried fish in a tortilla, and top with shredded cabbage, and yogurt sauce.

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