



LODGE PODGE LOG OCTOBER 2017

HAPPINESS AT HOME

Some of you may know we lost our precious Moo Moo Aug. 27. A year and a half ago we got Lou our first cat. Then 2 weeks ago, we added Misty (a little girl kitty) to our family. Although we miss our Moo Moo, this cat and kitten help fill the empty space and they are a joy. Animal lovers—you'll completely understand.



Moo Moo & me



Lou



Misty

DON'T FORGET OUR HECK OF A BUY PAGE!

Just added some HOLIDAY items.



We're cleaning house.
Outstanding buys!
Come take a look.

Balsamic Bacon Brussels Sprouts



We're coming up on Brussels Sprout season. A wonderful and healthy dish for the holidays. We sure enjoy this recipe. Hope you like it, too.

- 3# Brussels sprouts (or adjust to how much you want)
- 3 strips bacon, cut into bite-size pieces
- 2 T. olive oil
- Salt & pepper to taste
- 2 T. brown sugar
- 1 T. balsamic vinegar

Put cut-up bacon bits on a cooking sheet. (I use a stone-ware dish). Place in cold oven and then turn oven on to 400-degrees. Check at about 15-20 minutes. You want bacon cooked well. When done, drain on paper towel. Clean and quarter Brussels sprouts. Coat them with olive oil and salt and pepper. Put in dish and place in oven. Bake for 12-15 minutes, turning at least once. During last 3 minutes add bacon, brown sugar and balsamic vinegar. Toss to coat. Finish cooking. When it comes out of oven, drizzle a little more balsamic vinegar over sprouts. Enjoy!

OCTOBER SPECIAL DAYS

- Oct. 6 World Smile Day
- Oct. 9 Columbus Day
- Oct. 16 Boss's Day
- Oct. 24 United Nations Day
- Oct. 28 National Chocolate Day
- Oct. 29 National Cat Day
- Oct. 31 Halloween! Boo!

