INSPIRE TIMES

February 2024

"Every step of the journey is the journey." - Zen saying

INSPIRE TIMES



* ROBERT PEARSON * She Walks in Beauty Like The viont OF CLOUDLESS CLIMES AND STATTY SKIES AND ALL THATS BEST OF DAYK ANDBRIGHT MEET INNER ASPECTAND NER CHESTING MEHODOTO THAT TEN DAYL 1904 * THAT TEN DER LIGHT WICH NEAVEN TO Shape The more one Ray The LESS NOD MAIF IMPAND The NAME Less Shale wich Waves in every Raven Thee's of softly Lightens O'er ner Fall Where Thoughts serenel? * SWEET EXPRESS HOW PURE how Dear Their dwelling Place

Calling All Young Chefs!

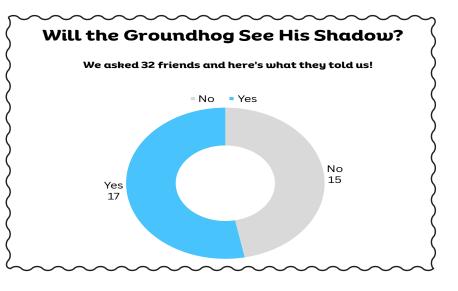
Do you have a favorite recipe that makes your taste buds dance? Inspire Hope wants to fill our Kid's Culinary Corner with YOUR fantastic recipes! Whether it's a yummy snack, a delightful dessert, or a scrumptious meal, we want to see what magic you can create in the kitchen! Here's how to share your culinary masterpiece:

Ask a grown-up for help and permission.
 Write down your recipe with clear instructions.
 Draw or take a photo of your delicious creation.
 Send your recipe and pictures to
 InspireTimes@inspirehopesemo . Don't forget to include
 your name and age!

If your recipe gets selected, it will be featured in Inspire Times for everyone to try. Let's spread the joy of cooking and inspire others with your tasty talents! Happy cooking, little chefs!

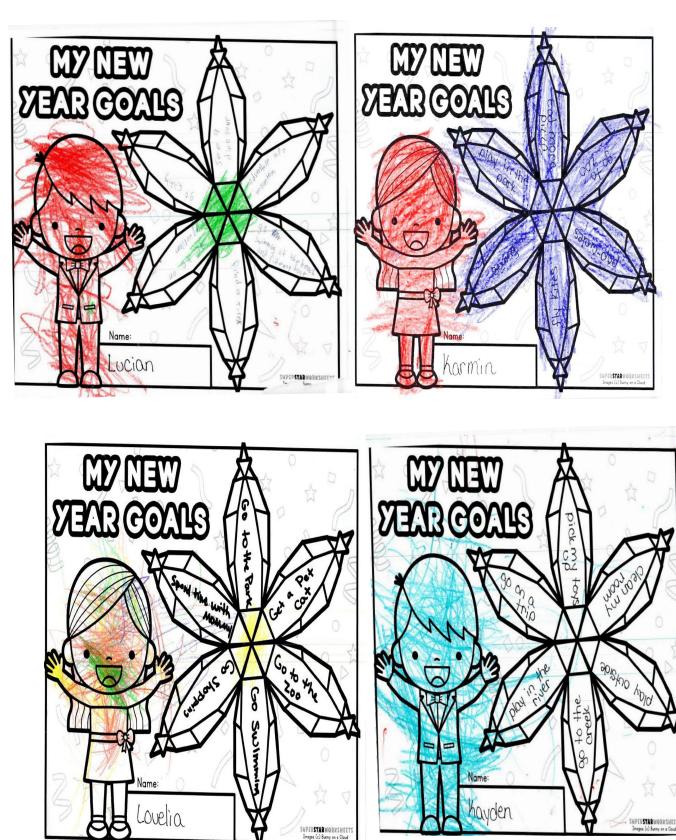
REBUS PUZZLES CONTAIN A FAMILIAR WORD OR PHRASE IN A TYPE OF CODE. IN ORDER TO CRACK THE CODE, YOU'LL HAVE TO LOOK CAREFULLY AT THE ARRANGEMENT, SIZE, AND POSI-TION OF EACH GROUP OF MIXED-UP LETTERS, WORDS, AND SYMBOLS. AN EXAMPLE WOULD BE: CAJUSTSE. THERE ARE TWO WORDS MIXED TOGETHER: "JUST" AND "CASE". THE ANSWER: "JUST IN CASE." ANSWER ON PAGE 14





ONE OF THE CREAT NECESSITIES IN AMERICA IS TO DISCOVER CREATIVE SOLITUDE." - CARL SANDBURG

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New Year's Resolutions

"What is something you want to learn or do this year?"

Dax:	Go bowling
Huntleigh:	Drawing her ABC's
Huntlee B.:	Dog?
Kynlea:	Play with her puppy dog
Laynee:	Do her ABC's
Kaiden:	Play new game
Claria:	Wants baby cheetahs
Bri:	Read a book
Granger:	So number things
Cody:	Learn about dinos
Freyja:	Take care of babies
Violet:	Baby?
Dean:	Learn new game
Gentry:	Learn about airplanes

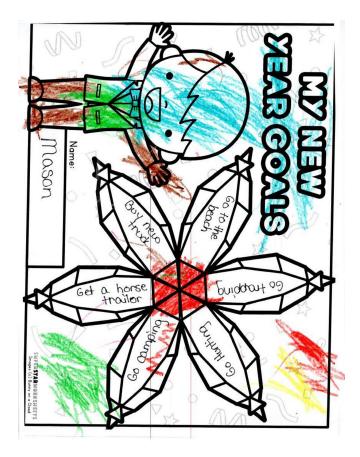


"WITHOUT MUSIC, LIFE WOULD BE AN ERROR." - FRIEDRICH NIETZSCHE

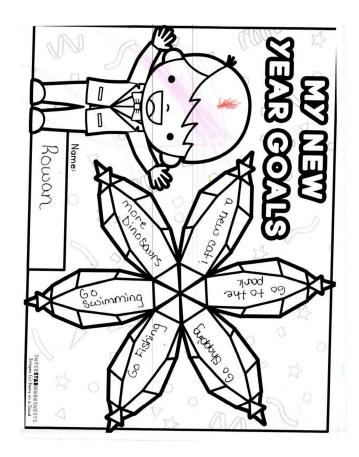
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ousy is all the fun you think they had." - Erica Jong

GET YOUR APRONS READY!



Bumble Bee Cookies

1/4 cup sugar 1/8 tsp salt 3 TBSP honey 1/4 tsp baking powder 1/4 tsp ground cinnamon

2 TBSP canola oil 1 large egg, room temperature 3/4 tsp vanilla extract 1 cup plus 2 TBSP all-purpose flour

Directions

In a small bowl, beat the sugar and the oil until fully mixed. Beat in the egg, then beat in the honey and the vanilla. Combine the flour, the baking powder, the cinnamon, and the salt. Gradually add this mixture to the sugar mixture, and stir well to combine until the dough is stiff. Cover and refrigerate for at least 2 hours. Preheat the oven to 350 degrees F. Drop the dough in tablespoonfuls, 2-inches apart, onto a greased baking sheet. Bake until the bottoms are lightly browned, about 8-10 minutes. Cool for 1 minute before removing the cookies from the pan to a wire rack. Serve, and enjoy!

Peanut Butter Delight

1 (19.5-oz) chocolate brownie mix, plus the ingredients called for on the pkg

- 2 (13-oz) pkgs miniature peanut butter cups
- 1 cup creamy peanut butter
- 2 (5.1-oz) packages instant vanilla pudding mix
- 4 tsp vanilla extract
- 2 (8-oz) containers whipped topping, thawed, divided
- 4 cups 2% milk

Directions

Prepare the brownie mix according to the package directions using a 9x13-inch pan. Cool the brownies on a wire rack and cut them into ³/₄ -inch pieces. Cut each of the peanut butter cups in half and then set aside ¹/₃ cup of the pieces for garnish.

In a large bowl, whisk the milk and the pudding mix until the mixture starts to thicken, about 2 minutes. Add the peanut butter and the vanilla to the pudding and mix well. Fold 1 1/2 containers of the whipped topping into the pudding mixture. Place ¹/₃ of the brownies in a trifle bowl. Top the brownie layer with $\frac{1}{3}$ of the peanut butter cups. Spoon $\frac{1}{3}$ of the pudding mixture over the top of the peanut butter cup layer. Repeat the layers twice.

Top the trifle with the remaining whipped topping and garnish with the reserved peanut butter cups. Refrigerate until chilled, at least 1 hour. Serve.

AUNT FIFI'S SCALLOPED POTATOES

Ingredients:

Salt & Pepper 3 oz. Butter*

4 ¹/₂ Large Potatoes* 32 Slices of American Cheese* 1 can (12 fl.oz.) of Evaporated Milk

Procedure:

Preheat oven to 350°F/175°C. Start by slicing the potatoes into $\frac{1}{8}$ * inch slices unpeeled. Make a one slice thick layer of potatoes in a 9" x 13" dish. Using about 1 oz. of the butter, spread and disperse butter in thin pads across the layer of potatoes. Follow with about 10.5 slices of American Cheese, spreading them across the potatoes. Salt & pepper to taste across the layer of cheese. Repeat steps 3-6 about 3 times or until top of dish is reached. Pour 1 (12 oz.) can of evaporated milk across the dish. Bake in the oven for about one hour or until potatoes are tender.

*Approximate