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EllynAnne's Apron Memories® Newsletter | March 9, 2010

Hey! I returned from my visit with the Betty Crocker archive staff at General Mills so charged, yet weeks later I've yet to find the time to post pictures and commentary. If only my life (and yours, I'm guessing) was like a set of those adorable embroidered days-of-the-week towels, only, with a day designated to catching up.



The new [Clever Hostess](#) tip is in response to a hostessing moment I recently witnessed.

Should any of us open the door to guests with shoulders damp from a rain shower, assume shoe bottoms will soil all floor surfaces from point of entry onward.

Swooning at the sight of muddy prints begets nothing but embarrassment to all. Best to just sigh inwardly and pour thyself a pomegranate martini.

As the eldest girl in a family of six kids, I was expected to help out with the younger ones. My three sisters were like living baby dolls, and with years of playing with them, I imagined myself well-prepared when my first baby was born. Caring for my sisters turned out to be a lot different than Newborn Mommy-dom, especially the sleep deprivation part.

Thirty-one years later, I'm celebrating baby #1's birthday with a [Tie One On Mommyhood in Shades Giveaway!](#)





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Two winners this time 'round! Quick, quick -winners selected by Random Human **March 14th.**

Vintage Prose

Who isn't ready to be dazzled with the first blooms of Spring? While those of us in colder climes await, here's a lovely read.

DREAM OF SPRING by Samuel Taylor Coleridge
*All nature seems at work. Slugs leave their lair,
The bees are stirring, birds are on the wing,
And Winter, slumbering in the open air,
Wears on his smiling face a dream of Spring!*

Feeding the Soul

When mealtime is invested with charm, simplicity and orderliness, the most unpretentious meal becomes an enjoyable experience, not just a perfunctory act of eating. Better Homes and Gardens Cook Book, 1946

COUNTRY STYLE BEEF AND MACARONI

8 ounces macaroni
1 tablespoon butter
2 medium onions, sliced
1 clove garlic, minced
1 pound ground chuck
1/2 teaspoon chili powder
1 jar (4 ounces) pimiento, chopped
1 can (20 ounces) red kidney beans
1 package (10 ounces) frozen peas, cooked & drained
salt and pepper to taste

Cook and drain macaroni. Melt butter and add next 4 ingredients. Cook over medium heat, stirring occasionally, until beef is browned. Add macaroni and remaining ingredients. Mix well and heat to serving temperature. Serves 8.

News from the Apron-Hood

I was floored by a recent blog comment to a posting on my interviewing [Julia Child](#). The writer indicates she is working on an opera based on one of Ms.

Child's cooking shows!

The delight of a surprise delivery of tulips is right up there with the dream of losing five pounds as I sleep. Actually, I was the recipient of the former - a sweet friend stopped by to hand off the bouquet, wishing me a Happy Spring!

This unexpected act of kindness gave me such a boost, I'm curious if any of y'all have been a recipient of such a gesture...of the sort where something was done for you that was totally out-of-the-blue. If so, I'd love to hear from you - do share via my email at ellynanne@apronmemories.com.

Alrighty!

xxea

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