

January 2012

**\*CASS NEWS\***



To "former" CASS Field Employees,  
**Kristen Burke, Amber Roy & Susan Hollenback**  
 on their permanent hires with our Clients!

**Did you know...**

The 1st of January was a highly significant day in medieval superstitions regarding prosperity, or lack of it, in the year ahead. A flat cake was put on one of the horns of a cow in every farmyard. The farmer and his workers would then sing a song and dance around the cow until the cake was thrown to the ground. If it fell in front of the cow that signified good luck; to fall behind indicated the opposite.



**\*THIS N THAT\***

**Check out this fun website!**  
 One of our Field Employees, Helen Bean, makes beautiful clothespin bags (save \$\$ on dryer costs this summer!), pillowcases, PJ's, coasters, etc. (great gift ideas!) & she also offers some alteration services. She is located in the apartment right above our office. Check it out!!

[www.treadlecreations.com](http://www.treadlecreations.com)

**De-ice Your Lock in Seconds with Hand Sanitizer!**

Can't get your key in the lock on a frozen morning? Just put some hand sanitizer gel on the key and the lock, and the problem's solved! Why? Because hand sanitizers contain alcohol, the main ingredient in most commercial de-icers! Just make sure you carry a sanitizer that's at least 60% alcohol. Sanitizers with less alcohol won't work (and guess what: they won't sanitize your hands, either!)

**SAFE WINTER DRIVING**

Have On Hand: flashlight, jumper cables, abrasive material (sand, kitty litter, even floor mats), shovel, snow brush and ice scraper, warning devices (like flares) and blankets. *For long trips, add food and water, medication and cell phone.*

**\*RECIPE\***

**BREAD PUDDING**

**Ingredients**

- 6 slices day-old bread
- 2 tablespoons butter, melted
- 1/2 cup raisins (optional)
- 4 eggs, beaten
- 2 cups milk
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

**Directions**

Preheat oven to 350 degrees. Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture. Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped. YUM!

