

14 DAYS BEFORE MANAGERS MEETING AT VILLA GORILLA

Monday (May 3, 2010)

Jesse to the Vet (8:00a ruptured gland)
Lunch with Jeff & Amy
Pet store (dog food, treats & pill pockets)
~~ABC Store~~
Pick up David's Dry cleaning
Reschedule Dentist Appt on the 18th
Update SBEs blog & FB page
Work on Lists
Call Chipper about cleaning the Gorilla
Visit Pool Team (first night of summer session)

Tuesday (May 4, 2010)

Laundry
Work on Lists

Wednesday (May 5, 2010)

DMV about David tag & registration
Watch the Store for Traci to P/U Sarah
Work on Lists

Thursday (May 6, 2010)

~~Walmart~~
Watch the store for Traci to P/U Sarah
Grocery Store
Straighten House
Work on Lists

Friday (May 7, 2010)

IKEA (Additional Coffee Cups for the Gorilla)
BJs (see List)
CVS (Meds for Jesse)
Clear Creek (Meds for Zoe & Jesse)
Grocery Store
Work on Lists

Saturday (May 8, 2010)

Laundry
SBE's Yard Sale (7:30 am to Noon)
Make BBQ for Sharon & Perry Family
Perhaps a Mother's Day Dinner
Work on Lists

Sunday (May 9, 2010)

Church
Leave for the River
Visit Grandma for Mother's Day
Grocery Store
Work on Manager's Meeting Lists

Monday (May 10, 2010)

Work on Menus
Work on Lists

Tuesday (May 11, 2010)

Grocery? Farmer's Market?
Eggs & Preserves from Debbie
Cook anything that can be prepared ahead
Work on Menus
Work on Lists

Wednesday (May 12, 2010)

(See Below)

Thursday (May 13, 2010)

(See Below)

Friday (May 14, 2010)

(See Below)

Saturday (May 15, 2010)

SBE's Yard Sale (7:30 am to Noon)
Make Barbeque for Sharon & Perry Family

Sunday (May 16, 2010)

Leave for the river?
BBQ to Cornelius around 12:30'ish

Monday (May 17, 2010)

Tuesday (May 18, 2010)

Jesse to the Vet for a follow up (4:00)
Work on Lists

Wednesday (May 19, 2010)

Thursday (May 20, 2010)

Church Card Group Meeting (7:00 pm - 9:00 pm)

Friday (May 21, 2010)

Saturday (May 22, 2010)

Amy's Birthday Dinner

Sunday (May 23, 2010)

WICKED! (2:00 @ Belk Theater)

Monday (May 24, 2010)

Dentist Appt (Dr. Baldwin) 10:40 am

Tuesday (May 25, 2010)

Hair Appt with Ginni (1:30 - 3:30 pm)

BJ's (May 7)

Pork Tenderloins
Cole Slaw
Allergy Meds
Chips

Walmart (May 6)

Allergy Meds for Zoe
Alka-Seltzer Cold Medicine

Attendees: (12 Total) (XX indicates no dinner Wed)

David P	Bill G	Joe Truncale
Jack C (Sat)	Ed Stone	Cathy F (Sat)
Bill K xx	Teresa J	Bryan S
Rick K	Tim Holt	Debbie G
Wendy P		

Wednesday (May 12, 2010)

MANAGER'S ARRIVE @ 5:00 P.M.

COCKTAILS (6:00 to 7:00 P.M.)

DINNER (7:00 PM)

- NEED A DINNER MENU

LAST YEAR'S DINNER:

- COUNTRY STYLE STEAK GREEN BEANS
- ZUCCHINI CASSEROLE RICE
- ROLLS **NEEDED A DESSERT**

Thursday (May 13, 2010)

BREAKFAST:

- ASSORTED FRUIT (ORANGES / APPLES/ BANANNA)
- RAISON BRAN & H. NUT CHEERIOS **(I FORGOT SET OUT!)**
- ENGLISH MUFFINS
- COFFEE (CREAMER & SUGAR) ORANGE JUICE

LUNCH:

NEED A LUNCH MENU

LAST YEAR'S LUNCH

- HOMEMADE BLACK BEAN SOUP **(JUST DIDN'T GET MADE)**
- SANDWICH MEAT & CONDIMENTS
- OFFERED LEFTOVERS FROM LAST NIGHT
- SALAD

Needed a snack more than nuts for the break

BREAK (2:45 to 3:00) returned late from WM & only threw out Milano & Brussel cookies

- CASHEWS, PEANUTS & WALNUTS & CHERRIES SNACK **(WALNUTS & CHERRIES SNACK WORKED WELL)**

APPETIZERS / NIBBLES: **(GOOD MOVE)**

Cheese & Crackers
Nuts (Peanuts, Cashews & Mixed Nuts)

DINNER:

NEED A DINNER MENU

LAST YEAR'S DINNER: (for 3 or 6?)

- PORK ROAST

- ROASTED OR BOILD RED POTATOES
- CUCUMBERS IN ITALIAN DRESSING
- POTATO ROLLS

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LUNCH:

NEED A LUNCH MENU (OPTIONAL FOR SOME)

DINNER:

NEED A MENU (JACK'S BROTHER ARRIVES)

- FRIED PORK CHOPS
- HERBED RICE
- FROZEN CORN ROLLS

BREAKFAST: Jack & David gone fishing no breakfast

- COFFEE (CREAMER & SUGAR)
- ORANGE & GRAPEFRUIT JUICE

Grocery (May 11)

Apples	Oranges	Honeydew
Cucumbers	Tomatoes	Heads of Lettuce
Bag Lettuce	Green Pepper	Carrots (many)
Onions	Green Beans	Potatoes
Zucchini	Lemons	Limes
Yellow Squash	Lipton Onion Soup	
Assorted sliced Cheeses from Deli		
White Wine (3)	Bass Ale	Miller Lite (12)
Dr. Pepper	Mt. Dew	Diet Coke
BOTTLED WATER (LOTS)		Gallon Waters
Clausen Pickles	CEREAL(s)	
Ranch Dressing	1000 Island	Italian dressing
Cashews	Walnuts	Peanuts
Dried Cheerries		
3 Cheddar/Pepperjack/Colby Cheeses (to cube)		
Breads from the deli		Marinara Sauce
Granola Bars	Rice	Parmesan
Bacon (3)	Mayonnaise	
London Broils	Cube Steak	Worcestershire
3 Rotel tomatoes	Mexican Corn	6 Cans Black Beans
Tomato Paste		Peppercorns
Stick butter	Soft Butter	Sour Cream
Cream Cheeses		
Cheese Tortellini?		
Orange Juice	Half & Half	Eggs
Milk	Loaf Bread	Potato Rolls Bagels

Walmart (May 11 or 12)

Grocery (May 11)

NOTES FOR NEXT YEAR:

- NO CORONA BEER MORE WATER
- 8 OF 12 DIET PEPSIS LEFT 5 OF 7 REG PEPSI LEFT
- MORE DR. PEPPERS & MT. DEW
- MORE / DIFFERENT SNACKS FOR BREAKS

Friday (May 29, 2010)

Work on BEACH Lists

Saturday (May 30, 2010)

Work on Lists

Sunday (May 31, 2010)

Work on Lists

IN THE REFRIGERATOR

- Butter (stick & tub)
- Garlic Ginger
- Milk Creamer
- Salad Dressings (Ranch, Italian, Thousand Island)
- Lettuces Cucumbers Peppers
- Tomatoes
- Worcestershire A1 & Heinz 57 Maple Syrup
- Cheeses Bacon Eggs

FROM THE PANTRY & OTHER GROCERIES

- Cereal Breads Fruits
- Sodas Beer & Wine Bottled Water
- Coffee Coffee Filters Wax Paper
- Plastic Wrap Aluminum Foil Storage containers
- Ziplock baggies Napkins

RECIPES

Black Bean & Corn Soup

1 Medium Onion, chopped
2 Tbsp. Vegetable or Canola Oil
3 (15-oz.) Cans Black Beans, rinsed, drained & divided
Approximately 1 cup water
1 (11-oz.) Can Mexican Corn, drained
48 oz. Swanson Chicken *or* Vegetable Broth
1 Can Original Rotel Tomatoes
1 (6-oz.) Can Tomato Paste
2 Tbsp. Fresh Lime Juice (about 1 lime)
1/2 Tsp. Salt, or to taste
1/4 Tsp. Fresh Ground Pepper, or to taste
1/4 Tsp. Ground Chipotle Pepper, optional
Sour Cream and Lime Wedges for Garnish (optional)

Saute onion in oil in stockpot over medium heat for 5 minutes or until tender. In a blender or food processor, puree 1 can of the black beans in water until smooth. Stir pureed beans, whole beans, corn, broth, Rotel, lime juice, salt and pepper into pot. Simmer, uncovered, 20 minutes. Serve with sour cream and lime, if desired.

Broccoli Cheese Soup

1 Stick of Butter
1 Small Onion, diced
Freshly Ground Black Pepper
1/2 Tsp. Ground Chipotle Pepper
1 Can Cream of Chicken & Herb Soup
1 Pint Half and Half
8 oz. Velveeta Cubed
1 10-12 oz. pkg. Frozen or Fresh Broccoli, thawed and cut into bite size pieces

In a medium pot, melt butter and add onion; saute until onion becomes translucent. Season with pepper & chipotle pepper. Whisk in cream of chicken soup and half & half until well blended. Reduce heat to medium low; add Velveeta, stirring continuously until Velveeta has melted completely. Add broccoli and simmer on low for 15-20 mins. Serves 4 to 6.

Beckham's Beef Marinade

1/2 Cup Lemon Juice
1/4 Cup Olive Oil
1/4 Cup Soy Sauce
2 Tbsp. Worcestershire
1 Tsp. Basil
1/2 Tsp. Oregano
1 Tsp. Ground Chipotle Chili Pepper
2 Chopped Garlic Cloves
1/2 Tsp. Salt

Oyster Snack Crackers

2 (10 oz.) Packages Oyster Crackers
3/4 Cup Canola or Vegetable Oil
1 Envelope Ranch Salad Dressing mix
1 Tsp. Dill Weed
1/2 Tsp. Onion Powder
1/2 Tsp. Garlic Powder
1/2 Tsp. Lemon-Pepper Seasoning

Place crackers in a 12x9x2 dish. In a small dish combine remaining ingredients; pour over crackers and mix well. Let stand for 2 hours. Store in an airtight container. Yield 12 cups.

Country Style Steak

1-1/2 Cups All Purpose Flour
1 Tbsp. Astor Steak Seasoning (or your favorite brand of dry steak seasoning)
1 Tsp. Garlic Powder
1 Tsp. Salt
1 Tsp. Fresh Ground Pepper
1 Tsp. Paprika
2-1/2 Lbs. Cubed Steak
Canola Oil
1 Small Onion, sliced into thin 1/2 rings
3 Cups Water (more may be necessary)
1 Envelope of Beefy Onion Soup mix
2 Tbsp. Worcestershire Sauce (or to taste)

Preheat oven to 350 degrees.
In a shallow dish or pie pan, season flour with steak seasoning, garlic powder, salt, pepper, and paprika. Season meat on both sides with additional steak seasoning. Coat cube steak with flour mixture. In an oven safe stew pot using a little canola oil, brown meat on both sides in small batches; set aside. After meat is browned, add onions and cook for 3 minutes. Add 2 tablespoons of the seasoned flour mixture to pot and stir to coat onions; cook for 1 minute. Combine water and onion soup mix and slowly add to pot, scraping the bottom of the pot while stirring. Add Worcestershire sauce. Return meat to pot making sure all the meat is submerged in the gravy. Cover and bake in the oven for 2 to 2-1/2 hours. Gently stir after 1 hour. If gravy becomes too thick, add a little more water. Serves 8