

LAKEPOINTE TOWERS NEWSLETTER-MARCH 2017

Congratulations to winners of the 2017 Super Bowl Squares. They are as follows - 1st quarter, Mimi Lambert's daughter Ingrid - 2nd quarter, Nancy Jacobs - 3rd quarter, Mike Schall and Final, Nancy Jacobs, or as we call her *Lucky Nancy*.

Mary and Larry Chapp once again made the Valentine's Day Party a special time. Fun was had by all, including games, listing backwards of the Presidents from latest to George Washington by Marge Muir, singing 'Happy Birthday' to the Voelker's daughter and of course, good food.

Changes in Library are as follows - to the **left**, large print books are against the back wall and biographies are in the next column. Due to limited space, we are only accepting regular & large print fiction and biographies. An option for other books may be to take them to the SCS Library. As always, please return books to the basket on the bottom shelf to the **right** as you enter the Library.

—Lu Norello, Editor

MARCH, 2017 CALENDAR

Friday, March 3-Game night w/Happy Hour 6p

Tuesday, March 14-Social Committee Mtg, 7p Lib/Soc. Rm.

Thursday, March 16-Bunco in Lib/Soc. Room 7p

Friday, March 17-St Patrick's Day Party, look for posting.

FIRST FRIDAY - Game night, 7p Lib/Soc.Rm

EVERY TUESDAY - Crafts, cards, etc in the Lib/Soc.Rm 2p-4p

EVERY WEDNESDAY - Cards & Games in the Lib/Soc.Rm 7p

EVERY FRIDAY - Happy Hour Lib/Soc. Rm, 6p

I hope you all had a great February and enjoyed both the Super Bowl and Valentines Day. Time to move on to one of my favorite holiday's -

St. Patrick's Day! What's better than Irish music, Guinness Beer and Bushmills Irish Whiskey? Maybe roasted corned beef and cabbage! And one of Mar-Jo's Irish Coffee's to go with it!

ROASTED CORNED BEEF (with horseradish mustard sauce)

1 Corned Beef Brisket (about 3-4 lbs) I like Sy Ginsberg or Grobells flat cut. Place corned beef and seasoning packet in roasting pan (fat side up) and add 1 can of Guinness (or whatever beer you like.) Liquid should cover about one fourth the thickness of the meat. If you need more liquid, add some water. If you have too much, drink the rest of the beer! Cover tightly with foil and place in a 325 degree oven and let cook for about 3 to 3 1/2 hours or until meat is fork tender. While meat is roasting, mix a couple of tablespoons of stone ground mustard with a couple of tablespoons of honey. Spread over top of meat and continue to roast, uncovered, for another 15 minutes or so. If you like to have cabbage and potatoes with your corned beef, cut cabbage into 6 wedges and place with halved redskin potatoes on a baking sheet. Drizzle with olive oil, melted butter, salt and pepper and place in oven about an hour before you expect your meat to be ready. When your corned beef is ready, remove from oven and tent with foil to let it rest. Turn your oven up to 375 and continue roasting your veggies for about 10-15 minutes (or until fork tender. Of course, this will depend on the size of your cabbage and potatoes.)
***Carve meat AGAINST THE GRAIN or it will be tough. (serves 4)

HORSERADISH/MUSTARD SAUCE

1/4 cup prepared horseradish

1/4 cup stone-ground or Dijon mustard

1 cup sour cream

Salt & pepper to taste

Mix all ingredients and serve with the corned beef, cabbage and potatoes

When you're finished eating, have one of Mar-Jo's famous Irish coffee drinks, turn up the music and do an Irish Jig!!