

A quarterly publication for the extended family and community of:



Bryan, Elizabeth
& Preston Chandler,
Owners / Funeral
Directors

Is Spring Here Yet?



I am sure I speak for all of you as I say thank goodness for spring. It feels like this past winter would never end the snow and cold weather seemed to just keep coming.

This will be our first springtime with our new son Preston and he seems full of wonderment of everything from the new green grass to

the creatures who have reappeared around our yard. I really believe that this season is one of the best as life begins to start anew for so many of mother nature's creatures.

But as we enjoy the warmer weather I do want to remember those that are no longer with us to view the beginning of Springtime. Though they may not be physically here to see the rebirth, they remain in our thoughts and forever in our memories. Here is wishing you and your family a warm, wet Spring of 2007.

Your Friend & Neighbor,
Bryan E. Chandler

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Mother's Day Poem

By: Joanne Hale

Once again – it's Mother's day
A day that's just for you
For me to show my gratitude
For everything that you do
You always have time for me
Even in your busy day
A friendly word, a joke or two
Your loving smile goes a long I hardly
ever say, "I love you"
A love that will never end

But I feel with all my heart It's
been growing from the start
You'll always be my special friend
Yes Mum – that's what you are
There could never be another Mum
Who compares to you, by far
Thank you for being wonderful
I love you, yes I do
You are the greatest ever Mum
Thank you for being you.

www.chandlerfuneralhome.net

A quarterly publication for the extended family and community of:

CHANDLER FUNERAL HOME
& CREMATION SERVICE

"Choose Comfort, Choose Chandler Funeral Home"

Please contact us to have your friends
and family also receive our newsletter.

*Bryan E. Chandler, Owner of Chandler Funeral Home,
invites you to stop by for more information about
preplanning, funeral services, monuments,
support groups, resource materials, or for a guided tour.
Please Call:*

740-732-1311

Or Log Onto:

www.chandlerfuneralhome.net

If this reaches you at a difficult time, please accept our apologies
for any inconvenience this may cause you.

Community Care

Life Lessons Learned in My Underwear

By Jeff Herring

When our oldest son was a toddler and teething heavily, he woke up one morning at 4 screaming and crying. My wife nudged me as a reminder that it was my turn to get up with him. All the regular attempts to get him back to sleep did not work, so I decided to take him for a drive, which had been working for about a month or so. The problem was I was wearing only a T-shirt and underwear. My ID and pants were in the bedroom where Lauren had already gone back to sleep.

If I learned anything in that first year of parenthood, it was: Never wake a sleeping baby, and more important, never, ever wake a sleeping mom. So, in my early-morning logic, I thought no one would see us. Driving around to get him to sleep did not work that night. To make a long story short, I got pulled over for speeding. The officer asked to see my license and registration. I told him I'd really like to show them to him, but they were at home. That led to the dreaded question/demand: "Would you please step out of the car, sir?"

Looking down, I admitted I had a problem with that. He leaned over to see two skinny, pale legs sticking out of a T-shirt emblazoned with: Tallahassee Men of Integrity. He then asked if I was naked. I replied that I was wearing underwear and would be happy to show him if necessary. He never cracked a smile. He walked back to his car and called in my tag number to confirm that I was who I said I was. He returned and ran down the list of many violations he could charge me with, but he settled on a ticket for driving without proof of license and insurance.

His parting parenting advice:

"Next time, sir, be sure to wear your pants."

I can lift three principles for living from this story, all of which have to do with our choices.

1) Our choices have consequences.

My only intention that night was to get my crying kid to sleep. But a series of choices led me to a result I had not intended or expected. I was responsible for the outcome of my choices, regardless of what I had intended.

2) Every time we go out into the world, we are representing ourselves, our family, sometimes our job or profession.

Like my grandmother used to say, "Remember who you are." I used to think she meant something about Alzheimer's, but now I realize she was encouraging me to make choices that would represent me well.

3) We all have a story to tell, both during our lives and at the end of our lives.

Will your story be one that is worth modeling and admiring, or will it be a cautionary tale, one to avoid copying?

If you do not like the story you are telling, it's never too late to change direction. Just don't let the learning from your own experiences take too long.

If you have been doing it wrong for the last 10 years, I suggest that's long enough. Our choices become our habits; our habits become our character; our character becomes our story and destiny. Life is full of choices. Good stories or bad stories are optional. Choose wisely. And wear your pants.

Best Recipes: Taco Cookies

By Donna Monday

These taco cookies look really cute, are fun to make, and best of all, taste great!

- 1 (18 oz.) pkg. Refrigerated sugar cookies
- 1 cup whipping cream
- 2 tablespoons sugar
- ½ teaspoon cinnamon
- ¼ teaspoon almond extract
- 1 tablespoon powdered sugar
- 3 cups assorted fresh berries
- 1/3 cup chocolate flavored syrup
- 2 tablespoons sliced almonds (optional)



Directions:

- Preheat oven to 350 degrees.
- Roll a 15-inch sheet of foil into a 15-inch log 1 ½ inches in diameter.
- Cut 16 (1/4-inch) slices from cookie dough (wrap remaining cookie dough in plastic wrap and refrigerate for another use). Place 4 slices on un-greased cookie sheet; press each slice into 3-inch round.
- Bake slices 5 to 7 minutes or until light golden brown around edges.
- Immediately remove cookies from cookie sheet and place over foil log, pressing gently to form into taco shell shape. Cool completely while baking next 4 slices.
- Remove cooled cookies from foil log and place on wire racks. Repeat with remaining slices.
- In a small bowl, combine whipping cream, sugar, cinnamon, and almond extract; beat until soft peaks form.
- Place cookie shells on dessert plates. Sprinkle shells with powdered sugar. Fill shells with berries. Top with whipped cream. Drizzle with chocolate. Garnish with nuts.

Veteran's Corner

Information regarding Veteran Benefits can be hard to locate especially at a time when your family is experiencing the loss of a loved one. This is the reason the staff at Chandler Funeral Home has recently decided it was time to make locating benefit information easier. We have put together all necessary information in one place on our website .

By going to our website and clicking on the Veterans button on the first page or by typing in www.chandlerfuneralhome.net/veterans.htm you will be able to find all the information concerning benefits and how to apply for them.

