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# Community Care

A quarterly publication for the extended family and community of:



Bryan & Elizabeth  
Chandler,  
Owners / Funeral  
Directors

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## New Baby Chandler!!!



Please excuse my bragging, but I wanted to introduce our new baby boy Preston Jay Chandler. He was born June 27, 2006 at

5:26pm in Zanesville, Ohio. He weighed 7lbs, 5oz and was 20 inches long. Little Preston and mommy are home now and doing well. We are trying to adjust to his sleeping and feeding schedule as I assume all new parents have to do. As our first child everything is new

and a little frightening, but totally enjoyable. A close friend recently told me, after hearing of our newborn, that being a parent is the greatest job anyone ever had and I believe he might have been exactly right!

Your Friend &  
Neighbor,  
*Bryan E. Chandler*

Life According To Mike 2

Keeping House-plants Alive During Summer Vacation Droughts 2

Best Recipes: Monkey Bread 3

Veteran's Corner 3

## Free Pre-Planning Guide

When we think about planning for the future not very many of us like to think about our own funeral arrangements. But if it is difficult for us to think about, imagine how difficult it will be

for those closest to us to have to do. Pre-planning your funeral service is the most thoughtful and caring gift you can leave those you love. Let our pre-planning

experts assist you in creating this gift, in your home or ours. Contact us today to receive a free, no obligation, pre-planning guide.

## Life According To Mike

BY: Fkish

Volume 2, Issue

About 15 years ago a good friend of mine died, he was 45 years old. He had cancer. Although we didn't meet often, I lived on one side of Australia and he on the other, but when we did there was no stopping us. We used to laugh a lot and talked for hours on end.

He had a loving family, his own business, he was a happy, successful man in every way. We all knew he was going to die, yet strangely, there was no sadness in his eyes and none of us felt uncomfortable about being around him or even talking about the inevitable. There was this strange peace, calm about him. No rush, no bitterness, do dramas. When I asked him how he felt about life and dying, this was what he said:

"When I was a child we had two dogs in the yard, in those days you didn't think twice about tying them up, not like today. So they were both tied up, heavy gage stuff you know, just to be on the safe side. One of the dogs was just lying around all day. Nothing seemed to stir it. Had his drinks, feeds at the same time, day in, day out, lying or sleeping all day. If people walked past, he would just look at them from the corner of his eyes without much bother and then go back to what it was doing before, nothing.

The other one was a different story. It was full of energy or maybe even anger. Always rattling his chain, always fighting against being tied up; wanting to get free, one way or another. Barking at everyone at every opportunity, trying to draw attention.

*I've tried to follow his examples, making the best of what I'm given and living every day as it was my last.*

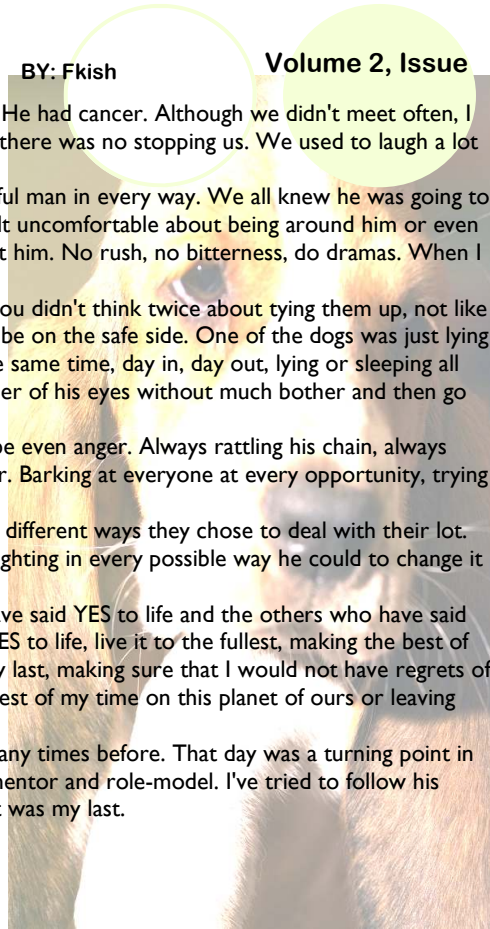
I'll never forget those two dogs and the two different ways they chose to deal with their lot. One, having resigned to his fate and the other fighting in every possible way he could to change it even though it was, unfortunately, quite futile.

I see the same with people. One lot, who have said YES to life and the others who have said NO. I'd made the decision then that I will say YES to life, live it to the fullest, making the best of every opportunity. Live every day as if it was my last, making sure that I would not have regrets of not having done something or not making the best of my time on this planet of ours or leaving any unfinished business behind."

We kept on talking all night just as we did so many times before. That day was a turning point in my life. My friend became more to me on that day. He became my mentor and role-model. I've tried to follow his examples, making the best of what I'm given and living every day as it was my last.

Do YOU; think about it!

To a fulfilled life,



## Keeping Houseplants Alive During Summer Vacation Droughts

BY: Doug Green

One of the problems I have with taking summer vacations is getting my houseplants watered. Sometimes when I come home from a week on the boat, surrounded by water, I find my houseplants wilted from the lack of it. This trick, and its variation, works wonders for both my plants and my conscience. I put a few old towels down in the bathtub, put the plants on the towels and then run an inch of tepid water into the bottom of the tub. The towels stop the pots from marking up the tub and soak up

quite a bit of water. With the fuzz from the towel reaching up to touch the soil through the holes in the pot, the soil tends to stay damp for a long time as well. I don't put any more than an inch of water in the tub as I don't want to drown my sweethearts, just keep them dampish for a week or so. A variation on this is to put an old dishrack upside-down on the bottom of the tub, and fill the water to just over the rack. Take a cloth shoelace and shove one end up the bottom hole of the flower pot as far as you can get it. Set

the pot on the old dishrack and trail the shoelace over the edge of the rack down into the water. The shoelace will act as a wick, drawing moisture up into the soil ball and keeping your plants happy. This doesn't work as well as the first trick. One thing I do when I get home after an extended trip is give my plants a bit of a shower. This is particularly useful with larger plants such as banana trees and citrus plants. They both seem to love the warm water shower and although it is messy drying the pots off before moving them back to their windowsills, it is a considerate thing to do for your house plant pets.

## Best Recipes: Monkey Bread

BY: Audrey Okaneko

Volume 2, Issue 3

This recipe begins with refrigerated biscuits, so you are not making the dough from scratch. While there are many steps involved in making this bread, it's actually a recipe that even young children can help with. The bread is very sweet. You can substitute Splenda for some or even all of the sugar. The nuts are optional.

### Ingredients:

2 cans (7.5 oz each) refrigerated biscuits  
¾ cup sugar  
2 teaspoons cinnamon  
¾ cut butter or margarine  
½ cup chopped walnuts  
additional sugar

### Directions:

1. Preheat oven to 350 degrees
2. Cut each biscuit into quarters
3. In a large disposable bag, combine ¾ cup sugar and one teaspoon of the cinnamon.
4. Drop in biscuit pieces a few at a time, shake and coat.
5. Layer pieces without crowding in a greased 9x5x3 inch loaf pan.
6. In a small sauce pan combine butter or margarine and one teaspoon of the cinnamon.
7. Measure your dry ingredients and add enough sugar so that you have one cup total.
8. Add dry ingredients to sauce pan and boil, stirring constantly.
9. Remove from heat and let cool 15 minutes.
10. Stir in nuts and then spoon mixture over biscuits in pan.
11. Bake 45 minutes.
12. Let cool in pan 5 minutes.
13. Remove from pan.
14. Pull off portions as desired.



## Veteran's Corner

By: Bill Mauldin



By: Gary Sullivan



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](http://www.chandlerfuneralhome.net)**

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for any inconvenience this may cause you.