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Community Care

A quarterly publication for the extended family and community of:



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Beginning A New Year

Well another Holiday Season is behind us and we now look into 2006. The weather has chilled a bit and winter is upon us.

Many of us may have made New Year's Resolutions and most may have gone by the wayside.

A New Year can be a new start to a career, a hobby, weight-loss or even

new love. I hope what ever it is you are discovering in this New Year it will make you happy in every-way possible. So from our family to yours we hope this year will find you doing better than last year and improving what needs improvement and realizing how truly blessed you already may be.



Your Friend & Neighbor,
Bryan E. Chandler

New Video Tribute

We would like to announce a new service Chandler Funeral Home offers to the community and it is the Video Tribute Program. We are able to take thirty or so of your favorite pictures

and turn them into a precious keepsake for everyone to share on a DVD. This process is all performed in house so your valuable pictures never leave the location. We are also now able to

upload your personalized video to our website to view, for those distant family members who may not be able to attend the services at the Funeral Home. For more information ask one of our Funeral Professionals.

www.chandlerfuneralhome.net

Reflections of Simplicity

By Dionna Sanchez

Simplicity. My sister and I have been reflecting on simplicity lately. We both seem to have gotten contemplative on where our lives are leading – and if we really want to pursue that direction!

For me – I am 32 years old. I feel like an “old soul” sometimes. I’ve been through a lot in my life. I am so blessed and thankful to be where I am today, with a loving husband and beautiful, precious children. I am able to pursue my dreams and am growing and learning each year as I continue to strive to be the woman I am destined, and created to be.

As I do this, I can’t help but reflect on my lifestyle and how it has affected me and continues to affect my family and me. As I have done this, I am starting to shift priorities...

When I was younger I dreamed of being popular, busy, active – the one whom everyone would come to ask for help in his or her activities and functions. Today – I long for a week where I don’t have to prepare treats or goodies, one where I can stay home and not run to and fro.

I used to think being a good mom meant being at every party, function, field trip and activity. Now I know that my presence is important and valued. But I am learning to start prioritizing because with 3 children in our home, I can’t make it all. If I do, I end up grumpy, irritable, and stressed.

I am learning. I am learning that simplicity is more meaningful. It brings more memories because you have the time to enjoy things and relish the moment. It brings rest, joy, laughter, and sometimes lessons.

I continue to battle this world that thinks I need to have the latest, greatest things; the world that tells me I need to be the best mom, the most successful businesswoman, and the most passionate wife (all while staying beautiful and thin in the process!) Those demands are impossible! So I strive to simply be the best “me.” I may be really good at some things and lousy at others – but hey – that’s me! I’m learning to relax my standards upon myself.

I long for a more relaxing household. One where people come to seek out a haven from the world and not get more of the hustle and bustle inside my four walls. Genuine hearts. Honest souls. Forgiveness. That to me is simplicity.

It’s going to be a fight – me against the world – to stop striving so hard to be and have all that I am told I need. But I know in the end the only thing I really need is love...the simplest and purest gift of all.

***“I may be
really good at
some things
and lousy at
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Best Recipes: Taco Pie

By LaAnn Ralph

This is an easy recipe accumulate in the bot-taco chips, so maybe we hold. . .)



that also allows you to make use of those crumbs that tom of the taco chip bags! (My husband really loves end up with more crumbs than your average house-

Taco Pie

1 pound hamburger 1 small onion chopped taco seasoning or chili seasoning 1 cup sliced black olives 2 cups crushed taco chips 1/2 cup sour cream 1 cup shredded cheddar cheese

Crust: 2 cups flour 3/4 cup of warm water 1 package of dry yeast (or 2 teaspoons bulk yeast) 1/2 teaspoon salt 1/4 cup vegetable oil 1/2 cup dry oatmeal

Cook hamburger, add onions and add taco seasoning or chili seasoning to taste. Add olives and sour cream. Heat well.

Crust: Dissolve yeast in warm water, add remaining ingredients and roll out to fit a large pie pan.

Sprinkle one cup of crushed taco chips over the crust. Add meat mixture. Put remaining taco chips on top of the meat. Sprinkle the shredded cheese on top of the chips.

Bake for 20 minutes at 375 degrees Fahrenheit.

Note: If you would rather not use taco seasoning or chili seasoning (due to problems with acid reflux or heartburn), I have used catsup in the recipe. My husband and I laugh about it because in one of those "you know you live in Wisconsin if" things, one of the items is, "you know you live in Wisconsin if you think catsup is just a little too spicy." Norwegians don't seem to care much for really spicy food.

My husband is not of Norwegian descent, but I am . . .



Veteran's Corner: Request Copies of Military Personnel Records

If you've been discharged from military service, your personnel files are stored at the National Archives and Records Administration (NARA). It is the official repository for records of military personnel

who have been discharged from the U.S. Air Force, Army, Marine Corps, Navy and Coast Guard.

If you desire a copy of these records for your service or a family members, you can log

onto their website to complete a simple form to apply for the proper records to be forwarded to you.

To complete the proper form and find more information log onto:

www.vetrecs.archives.gov

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**CHANDLER FUNERAL HOME
& CREMATION SERVICE**

“Choose Comfort, Choose Chandler Funeral Home”

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

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

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