

VOLUME 3, ISSUE 1

JANUARY 2007

Community Care

A quarterly publication for the extended family and community of:



Bryan, Elizabeth
& Preston Chandler,
Owners / Funeral Directors

OLD MAN WINTER



As I sit down to compose this issue of the newsletter it has rained solid for 3 days. I guess the eternal optimist would say at least

it's not snow. But the other day someone explained it to me this way; the sooner it snows, the sooner it will get warm again. So I say let it snow! After all it is winter and that is why we live in Ohio; the wonderful winter

weather! I hope this edition finds everyone surviving the weather and enjoying the start of a new year.

Your Friend & Neighbor,

Bryan E. Chandler

THE MEASURE OF A MAN

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Not-"How did he die?"

But- "How did he live?"

Not-"What did he gain?"

But- "What did he give?"

These are the units to measure the worth of a man regardless of birth.

Not-"What was his station?"

But- "Had he a heart?"

And- "How did he play his God-given part? Was he ready with a word of good cheer, to bring back a smile, to banish a tear?"

Not- "What was his church?"

Nor- "What was his creed?"

But- "Had he befriended those really in need?"

Not- "What did the sketch in the newspaper say?"

But- "How many were sorry when he passed away?"

~Unknown

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IS IT THE COFFEE OR THE CUP?

A group of alumni, highly established in their careers, got together to visit their old university professor. Conversation soon turned into complaints about stress in work and life. Offering his guests coffee, the professor went to the kitchen and returned with a large pot of coffee and an assortment of cups - porcelain, plastic, glass, crystal, some plain looking, some expensive, some exquisite - telling them to help themselves to the coffee.

When all the students had a cup of coffee in hand, the professor said: "If you noticed, all the nice looking expensive cups were taken up, leaving behind the plain and cheap ones. While it is normal for you to want only the best for yourselves, that is the source of your problems and stress. Be assured that the cup itself adds no quality to the coffee. In most cases it is just more expensive and in some cases even hides what we drink. What all of you really wanted was coffee, not the cup, but you consciously went for the best cups... And then you began eyeing each other's cups. Now consider this: Life is the coffee; the jobs, money and position in society are the cups. They are just tools to hold and contain Life, and the type of cup we

{
God brews the coffee, not the cups..... Enjoy your
}

have
does
not
define,

nor change the quality of Life we live. Sometimes, by concentrating only on the cup, we fail to enjoy the coffee God has provided us." God brews the coffee, not the cups..... Enjoy your coffee! "The happiest people don't have the best of everything. They just make the best of everything."

This story is so true, I wish I could claim it as my own, but I recently received it via e-mail from one of my old college professors—thanks to Mike Priganc

BEST RECIPES: TURTLE CHEESECAKE

BY: DONNA MONDAY

There's nothing slow moving about this caramel and pecan cheesecake. In fact, you'll be lucky to have leftovers.

Crust

2 cups vanilla wafer crumbs
6 tablespoons margarine, melted

Topping

Whipped cream
Chopped nuts
Maraschino cherries



Filling

1 14-oz. bag caramel candies
1 5-oz. can evaporated milk
1 cup chopped pecans, toasted
2 8-oz. pkgs. cream cheese, softened
½ cup sugar
2 eggs
½ cup semi-sweet chocolate pieces, melted

Directions: Preheat oven to 350 degrees.

Combine crumbs and margarine; press onto bottom and sides of 9-inch spring form pan. Bake at 350 degrees for 10 minutes.

In 1 1/2-quart heavy saucepan, melt caramels with milk over low heat, stirring frequently, until smooth. Pour over crust. Top with pecans.

Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate; pour over pecans. Bake at 350 degrees for 40 minutes.

Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, chopped nuts and maraschino cherries.

VETERAN'S CORNER

24.9 million

The number of military veterans in the United States.

1.7 million

The number of veterans who are women.

8.2 million

Number of Vietnam-era veterans. Vietnam veterans account for more than 3-in-10 veterans, the largest share of any period of service. The next largest share of wartime veterans, 4.4 million or nearly 2-in-10, served during World War II.

A quarterly publication for the extended family and community of:

CHANDLER FUNERAL HOME
& CREMATION SERVICE

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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.*

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