

Theta Lambda News

★Winner of the 2015-2016 Five-Star Award

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This newsletter, as well as other important Delta Kappa Gamma information can be found at our website:

<http://thetalambda.weebly.com/>

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President's Message

November is the time of year to be thankful for the riches in our lives. Being with fellow members of Theta Lambda is truly a richness in my life. I am thankful for all of those who were able to attend the Salad luncheon at Miriam's home last week. Everything was just beautiful. The weather was pleasant for sitting outside. Miriam's attention to every detail made it a special gathering. Thank you for sharing your beautiful home and artistic touches with us, Miriam.

When I was a child, my grandparents would travel on the train from Ohio to Houston to see us every Thanksgiving. We were so excited to have them come. The anticipation of going to the train station and watching every passenger get off the train until we recognized Grandpa's familiar hat is something I can still conjure up today. Grandma always made her special pecan rolls. Oh, they took so much time to prepare and rise. But the waiting was worth it. I am thankful to have had those memories as part of my childhood.

I hope everyone will have the opportunity to spend time with family and friends this Thanksgiving. We really have so much to be thankful for.

Blessings to you and yours.

Carol TenBrook

President

Theta Lambda

Come join us for Theta Lambda's November meeting!

Where: The Home of Nancy Dobbs
14310 Angel Meadow Court, 77498

When: Monday, November 14, 2016
5:30 Refreshments
6:00 Business Meeting

Hostesses:

Inspiration: Sally Kubiak

Music: Miriam Watson

Program Fun(d)raiser—*Silent Auction!*



The Delta Kappa Gamma Society International promotes professional and personal growth of women educators and excellence in education.

TREASURER’S REPORT

November, 2016

Checking balance reported in September		\$ 350.94
<u>Receipts</u>	+\$ 11.15	
Raffle	\$	11.00
October Dividends		.15
<u>Disbursements</u>	-\$1,438.25	
State/International Dues	\$	1,421.00
Stamps		9.40
Postage—mail yearbook hard copy		7.85
Current checking account balance	\$	372.06
Current savings balance	\$	855.34
Current CD balance	\$	1,574.67
Total assets of chapter	\$	2,802.07

IMPORTANT INFORMATION!

- **Books for a Buck** - bring any books that you think other members might like to buy.
- **Change for Africa** - be saving that change! A collection container will be available for donations.
- **Pull Tabs** - yes, we are still collecting these.
- **That's my Pan** - great time to order for those holiday gifts
- We are still looking for a **local agency/school** to support this year. Please bring information on places, so we can decide at our November meeting.
- **Upcoming dates**
 - **2017** Convention – Houston – **June 22-25** – Grand Hyatt Downtown
 - **2018** International Convention – **July 16-20** - JW Marriott in Austin near International headquarters

Laura graciously shared her delicious casserole recipe from last month’s meeting! I know I can’t wait to make this one!

King Ranch Casserole

Ingredients:

1 chicken, deboned and cut into pieces (I bought a rotisserie chicken)

1 can cream of mushroom soup

1 can cream of chicken soup

1 can Rotel tomatoes with green chiles

1/2 can chicken broth

1 dozen tortillas

1 small onion diced

2 cups grated cheese (I used Monterrey Jack/cheddar)

1 cup mushrooms chopped (optional, but I usually don't include this)

Method:

Blend soups, Rotel and chicken broth together and set aside.

Layer into a 9x13 greased pan, place a layer of chicken, 1/2 of tortillas torn into pieces, 1/2 of onion, 1/2 of the soup blend, and 1 cup cheese. Repeat each layer again with the top layer being the cheese. I used more cheese than the recipe called for. Baked uncovered for 1 hour at 350 degrees

