



**SCMOMC 2021-2022
EXECUTIVE BOARD**

President

Carla Hall
Act Two MOMs
president@scmomc.org
951-743-9350

Vice President

Terry Buchanan
MOMIES
vp@scmomc.org
909-702-9915

Recording Secretary

Ashley Matics
Temecula Valley MOMs
rsecretary@scmomc.org
951-375-7512

Corresponding Secretary

Diana Pedersen-Coe
MODD Squad
csecretary@scmomc.org
661-547-7729

Treasurer

Wendy Leonard
Saddleback MOMs
treasurer@scmomc.org
949-768-4158

Parliamentarian

Donna Matanane
Act Two MOMs
parliamentarian@scmomc.org
760-519-2650

The WINTER 2021

Bulletin

Snow Kisses

If you go out when it's snowing
And look up at the sky,
You'll feel lots of icy kisses
As the snowflakes flutter by.



Excerpt: "Suzie Bitner Was Afraid of the Drain"
By Barbara Vance at SuzieBitner.com

PRESIDENT'S MESSAGE – **Carla Hall, President**



I would like to take this opportunity to wish you all a Merry Christmas and a Happy New Year. This past year plus has not been the easiest, so here's hoping that 2022 will bring all of us a better year. No matter how you celebrate the upcoming holidays, remember that your family is your most important gift of all.

I would also like to congratulate Temecula Valley MOMS, with Chairman, Ashley Matics and Co-Chairman, Kristin Stiles for leading us into a fantastic Workshop. For our first get together in two years, we had a great time! And the generosity for Lisa Rey's family and the support for The Rose Again Foundation thru the Pound in a Purse Auction, once again proves what a fantastic group of women we are! Everyone should give themselves a pat on the back.

The Board meeting will be held in January and a notice will be sent out with all the particulars. And after that, our next big event will be The Royal Extravaganza.... which will be held in Manhattan Beach at the end of April. I look forward to seeing so many more smiling faces this next year. This club has been waiting a long time to help you bring out the "Queen" within yourself.

So, let's CELEBRATE all our successes and share the wealth of friendship with each other.

Love, Carla

SCMOMC President
951-743-9350

**SCMOMC Facebook Group currently has
1,094 members**

[Click here to join!!](#)

VICE-PRESIDENT – Terry Buchanan



It was so wonderful to be able to get together in person. I didn't realize how much I missed my MOM hugs. Temecula Valley MOMs did an awesome job.

We had 16 clubs in attendance plus some special guests from NCA, MSMAMS & MOA.

I prepared two baskets to be presented to member clubs for supporting SCMOMC. The club with the most first-time attendees, Temecula Valley MOMs and Mixed Doubles through a random drawing. Thank you to all the clubs for your continued support.

Remember to email me with any changes to the directory.

Terry Buchanan
Vice President

Recording Secretary – Ashley Matics



Hello SCMOMC members and Happy Holidays!

At my house we celebrate Christmas by decorating EVERYTHING. Isaac, Edith and Clementine are nearly 5 years old and absolutely love helping decorate. They get to put the kid safe ornaments on the tree and watch as hubby and I build Christmas LEGO sets. Their favorite thing about this time of year is when their Scout Elf, Rainbow Sparkle, comes to visit and cause mischief! Mama has been hard at work behind the scenes making her a mermaid tail, a dress, a purse, and ordering her a toddler Elf of her very own. It's bound to be an exciting time for Rainbow Sparkle (and Isaac, Edith and Clementine)!

One of our favorite things to do as a family is get dressed in cozy pajamas and drive around looking at Christmas lights. We do it at least twice every December, and it's always a highlight. I love how creative people get.

We also enjoy baking cookies together. Two years ago, TVMOM did a cookie exchange and I found the **BEST gingerbread cookie** recipe I've ever tasted.

2 1/4 cups flour
2 teaspoons ground ginger
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup butter, softened

1 cup white sugar
1 egg
1 tablespoon orange juice
1/4 cup molasses
1/4 cup sugar

Directions

1. Sift together the dry ingredients (flour, ginger, baking soda, cinnamon, cloves and salt.)
2. Cream the butter and one cup sugar.
3. Add the egg and beat until fully incorporated.
4. Add the orange juice and molasses (I use light molasses) until combined.
5. Add in the dry ingredients in small batches until just combined.
6. Refrigerate for 2-3 hours or freeze for half hour.
7. Preheat the oven to 350 degrees.
8. Make about 2 tablespoon balls, roll into the 1/4 cup sugar and flatten so it looks like the thickness of a double stuff Oreo, really thick but clearly flattened.
9. Bake for 9-11 minutes.

(taken from <https://dinnerthendessert.com/award-winning-gingerbread-cookies/>)

I can't wait to read about your family traditions and I hope everyone has a fantastic holiday season and a wonderful new year!

Ashley Matics
Recording Secretary



Corresponding Secretary – Diana Pedersen-Coe



Hello Ladies,

It was so much fun being able to see our Workshop come together. A big thank you to the Temecula Valley gals for putting on a great Workshop. SCMOMC will keep on trucking.. 😊

Looking forward to seeing all of you Queens in April 2022.

Now on to business..

I was happy to see the new and ongoing ladies pick up their badges at our installation Saturday night.

I know not everyone has theirs, so I really need to know who on the board does **NOT** have their badge. On that note if anyone has a BOD badge and is not holding that office anymore, please bring it back to me. Either way, I very much would like all of our board to have their correct badge.

Thank you so much

Diana Pedersen Coe
Corresponding Secretary



Hello again ladies,

Carla has asked me to create a scrapbook for her time as SCMOMC President.

Please, if anyone has any pictures from Workshop 2021 "Up, Up and Away"

I would very much appreciate if you would send me copies of them.

You can email them to me at MODDSQUAD95@GMAIL.COM

Also, if there is anything else, like a conversation or a thought of Carla you have from the past that you enjoyed or helped you, please share that with me.

Carla has been our friend, our mentor for quite a few of us and she deserves the best.

Thank you again

Diana Pedersen Coe

Chocolate Cookie Mix in a Jar

Recipe from Diana Pedersen-Coe

A sweet gifty gift..

Ingredients

1 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup dark brown sugar

$\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{2}$ cup chopped pecans
1 cup semi-sweet chocolate chips

Directions:

Step 1: Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.

Step 2: In a 1-quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.

Step 3

Attach a tag with the following instructions:

Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees. 2. Empty cookie mix into large bowl. Thoroughly blend mixture with hands. Mix in $\frac{3}{4}$ cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.



TREASURER – WENDY LEONARD



Hello,

I am your new Treasurer for 2021-2022

I am working on finishing the 2021 workshop report (expenses/income) by the January Board meeting. If you have any vouchers for this event, please email them to me ASAP.

I am also working on getting the reports done that were postponed from Friday evening's Board meeting at Workshop 2021 to the January Board meeting 2022.

They include:

Summary of Operations 01/06/2021 thru 05/31/2021 (with Tracy's help) AND
Summary of Operations 06/01/2021 thru a day or so before January Board meeting in 2022!

2020-2021 Fiscal year to date Summary as of 01/06/2021 to 05/31/2021 (with Tracy's help) AND
2021-2022 Fiscal year to date Summary from 06/01/2021 as of a day or so before the January Board meeting!

Budget for 2021-2022 was approved but will need a little bit of change to it either at the January Board 2022 or maybe at convention in late April 2022?

I want to thank Donna Matanane and Tracy Bockhorst for helping me.

Any questions or concerns, please let me know!

Happy holidays and looking forward to seeing everyone in January 2022 and again in late April 2022!

Thanks

WENDY LEONARD

4Wendy2read@gmail.com

Home (949) 768-4158 prefer calling my home # 1st

Cell (949) 436-3360 2nd

(928) 733-1145 MY 2ND HOME!

NATIONAL REPRESENTATIVE – DIANA LONG

I attended my first Workshop in 1972. It was held in Pasadena and the theme was "Everything is Coming Up Roses". It had a profound effect on me.

I was asked to be the Valley Area Rep in May of 1973 and have held a position on the Board ever since, including President in 1983-85.

Eddie and I just celebrated our 60th Anniversary. We have three children: Randy, JoAnn and Jean, six grandkids and eight (and counting) great-grandkids. We lost Randy to cancer in 2017.

We moved to Las Vegas in 2005, and love it here. Why move?? Children and grandchildren in LV, made that an easy decision.

I love this organization and its members. I have BFF's from here to there and back again!

It is with great sadness that I have to report that there will be NO in-person National Convention next year, July 2022.

The National Board of Directors reviewed the budget, increased costs, travel restrictions, and continued changes to Covid-19 protocols.

After reviewing the above information and having lengthy discussions, the National Board of Directors has determined that an in-person convention is not fiscally possible at this time. While the Board of Directors would love to present an in-person event, the difficult decision has been made that it is not in the organization's best interest to do so.

They will have a Virtual Event to conduct the business of the organization. Information regarding this event will be forthcoming. If you have any questions, please email or call me.

I hope and pray your Christmas/Holidays are bright and merry.

Diana Long
National Rep
702-871-9194

NOMINATING CHAIRMAN – LORRIE SIEGEL



The deadline to send in your resumes for Elected Officer positions is January 10, 2022. Remember that a new resume needs to be filled out each term year.

Want to get involved?

We really need new moms with new ideas.

If you have not ever taken a board position and want to know where to start, try taking a committee position. If you are tech savvy, try out the Editor position or Webmaster.

We need new moms for all appointed positions.

Resume forms are located on our website. I will also post a Resume Form on our FB page soon. Just print it out, fill it out and email it back to me

Lorrie Seigel
Nominating Chairman

THANK YOU'S

To Donna Matanane and Carol Molyneux...thank you so much for being the Installing Officers this year...very much appreciated...👑👑

Kris Berry – I wasn't able to do quite as much as I would have liked, but hope you enjoyed all your cards. Have a great 2022 and thoughts and prayers for you and Ken for a successful recovery. Love your SS, Carla

AND A SPECIAL THANK YOU TO THIS YEAR'S EXECUTIVE COMMITTEE – IT HAS BEEN A CHALLENGE, BUT WE ARE MOVING ALONG JUST FINE. I APPRECIATE YOU ALL FOR TAKING ON YOUR POSITIONS....LOVE, CARLA

Hey There Tricia Heck.. thank you for all the goodies and lunches and scratchers this past year... You were a fun "Secret Sister"..... P-C

It was my pleasure to work with the Temecula Valley moms on such a great Workshop. Thank you to all who attended. Each and every one of you is appreciated. What a ton of fun!! Linda Grise

Carla, Thank you so much for all you say and do!! Loved everything!! Used the gift cards for holiday decor and gifts. I cherish our friendship so much. You are an incredible Lady!! I want to be like you when I grow up!! You are the best!!
Merry Christmas
Your not so Secret Sister
Kris B.

Chocolate Pecan Ooey Gooney Butter Cake

Recipe from Linda Grise

Description

Gooney butter cake is very rich, sweet and velvety cake with crispy top layer of crust and molten lava in the center. Although, this cake looks like a gooney mess, it's melt-in-your-mouth-gooooood!!

Ingredients

Bottom Layer:

- 1 box (18 oz.) brownie mix
- 1 egg
- ½ cup unsalted butter-melted
- water (if needed)

Pecan Pie Filling:

- 3 eggs
- 1/3 cup light brown sugar
- 1/4 cup sugar
- 1 cup light corn syrup
- ¼ cup salted butter- melted
- 2 teaspoons vanilla extract
- 2 cups pecans-coarsely chopped

Top Layer:

- 8 oz. cream cheese-softened
- 3 eggs
- 1 ½ teaspoons vanilla
- 1/2 cup unsalted butter-melted and slightly cooled
- 3 1/3 cups powdered sugar

Instructions

1. Preheat the oven to 325 F and grease 9 x 13 baking dish with non-stick cooking spray.
2. To make the bottom layer, stir together brownie mix, ½ cup melted butter and 1 egg. The mixture should be thick. If needed, add 1 tablespoon of water at the time, until everything is well blended, but remains thick. Pat the mixture on the bottom of the pan to make an even layer.
3. To make the Pecan pie filling mix together 3 eggs, sugar and brown sugar, vanilla, melted butter and corn syrup until well blended. Fold in pecans and spread over the bottom layer.
4. To make the topping on low speed mix together cream cheese, melted butter, eggs and vanilla. Gradually add powdered sugar. Spoon the mixture over pecan filling.
5. Bake at 325 F for 55-75 minutes. It should be a little jiggly in the center when finished baking, but cheesecake part should be firm to the touch. If it starts browning too much tent the top with aluminum foil.
6. Cool on a wire rack before serving.

MEETING PLANNER – LAURA TEAGUE

Happy Holidays to all the Mothers of Multiples!

Thank you so much to all the Temecula Valley Mothers of Multiples Volunteers! We had a wonderful time and you outdid yourselves with great Workshops, fun events including the pound and the purse auction and opportunity drawings!



Convention APRIL 30-MAY 2nd, 2022 “ROYAL EXTRAVAGANZA”

Hosted by Beach Cities Parents of Multiples Association- Chairman- Jennette Tardio Sides and Co-Chair Alissa Pappadake at the Beautiful Ayres Hotel in Manhattan Beach. \$120.00 SDTQ, free parking, Free Wi-Fi, huge double queen rooms for all of you to be treated like the queens that you are! Right off the 405 Freeway and Tons of shopping right nearby! The hotel rooms are clean and HUGE and the hotel is making many modifications to ensure everyone stays safe and healthy.

2022 Where will we be??? WORKSHOP Is looking for a Host Club and location!

My local Club - Ventura County MOMs has hosted “multiple” times and we always have so much fun! Whether you have five members or 50 you can do it! Our last event was California MOMs Convention 2017- photo of fun included :)

AND....

NOW is the perfect time for a MOM to volunteer for the Meeting Planner position and work with these amazing clubs to find our future locations. Please submit a resume online at scmomc.org ASAP as a new Meeting Planner will be selected in May. I have thoroughly enjoyed learning about the hotel industry and working with all the amazing clubs we have in this organization. I am eager to start mentoring any mom that would like to shadow me during the upcoming months as we support these awesome clubs that have volunteered their time to host our events.

I am happy to attend any club meetings to speak to your members about hosting future events.

Laura Teague

Meeting Planner & Past President/Advisor

lkteaguervt@gmail.com

SPECIAL PROJECTS – KRIS BERRY



It's hard to believe the year is almost over! Still so much to do! It was so great to Finally get to go to Workshop!

I talked about my plans for my job this term and I need your help. I would like to have new product to sell at the state table. Would you please take a moment to email me with the answer to the following questions? gma3syob@gmail.com

- 1. Do you go to showcase?***
- 2. Do you impulse buy?***
- 3. What sort of items would you like to see/buy?***
- 4. Are you willing to wait for an item or do you prefer to buy and go?***
- 5. Do you prefer to buy in person or order on line?***

As an incentive to answer these questions, I will have a drawing from the names that answer!!!

The next thing I want to work on is promoting all of us Mom-trapours! If you have a small home base business, start placing an ad in our bulletin. Let's support our fellow MOMs!!! Small businesses support families not corporations! All ads must be camera ready. Michele will not do ads for you. If you are good at computer graphics, consider placing an ad to make ads for others for a fee or barter for products?

LET'S SUPPORT EACH OTHER!!!

For those of you that have a home base business, consider getting a table at Showcase, at Convention. I know it helped my business!!

My job is to support Southern California Mothers of Multiples, Inc. through the sale of logo merchandise. I would like to see this job grow and give you the items that make you 😊!!

Merry Christmas and Happy Hanukkah to everyone!!

Kris Berry
Special Projects

Scholarship Chairman – Gabi Sempe

Hello again ladies!

It was so nice to finally see many of you in person again at Workshop, it had been too long! Thank you TVMOMs for the wonderful event.

I'm happy to report that all Scholarship Committee positions have been filled, yay! Thank you, team, for your continued support, looking forward to another awesome year with you all.



I also want to thank the kind pledges we received from the attending clubs at Workshop, without your generosity SCMOMC wouldn't be able to help kids in their path to higher education.

To all of our sister clubs that haven't sent in their pledges, please send in your checks or transfers to our treasurer, every little bit counts!

It's so weird how things seem to fall on our paths sometimes. I was not aware of the Rose Again Foundation at all before Workshop, and I was so surprised to hear it was founded by a 17-year-old girl who went through the foster system.

Even more surprised to learn that the Stiles family fostered siblings even though their house was already full of kids! Thank you, Kristin, for taking the time to explain some of the process and answering so many questions.

Lo and behold, the Friday night before Thanksgiving, at 11:00pm, out of the blue our family was left with an extra teenager on our doorstep. Barely knowing him from hanging out with one of my sons, I could not turn away a kid.

Yes, indeed! Just like Justice (our wonderful purse auctioneer) said, finding a bed was the trickiest part! We only had him for a week, wish we could have kept him safe at least a little bit longer. The system seems so broken and so many people seem not to care. They didn't set up a support structure before having to take him back home. The hardest part for me is wrapping my head around the lack of love or concern his parents have towards him. We only had a mini glimpse of this, we were merely hosts for a week. This experience gave us a different perspective and an even bigger admiration of families like the Stiles, who open their doors and hearts to young ones in need of a safe place, in need of a home, in need of someone who genuinely cares.

Organizations like ours and the charities SCMOMC constantly supports, give me hope that there are still many good people around. It shows me that through the bond of our multiples, we are indeed a village, and regardless of age differences, we are there for each other.

Kindness goes a long way, spread it any way you can! Especially during this time of year.

I wish you all the best and happy holidays. May 2022 be a much better year for everyone, full of blessings and many new adventures!

Gaby Sempé

This recipe is one of Gaby's family favorites. ENJOY!

PREP TIME: 15 minutes **BAKING TIME:** about 10 minutes

Molasses Cookies

FamilyFun reader Julie Jones used to make these cookies with her Aunt Erma when she was a child. Today, she enjoys telling stories about her beloved aunt while passing the recipe on to her children, who love to roll the cookies in sugar before baking them.

INGREDIENTS

- $\frac{3}{4}$ cup vegetable shortening
- 1 cup packed light brown sugar
- $\frac{1}{4}$ cup molasses
- 1 egg
- 2 cups flour
- 2 teaspoons baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- $\frac{1}{2}$ cup sugar

1 In a large mixing bowl, cream together the shortening, brown sugar, molasses, and egg. In a separate medium bowl, sift together the flour, baking soda, salt, and spices. Gradually add the dry ingredients to the creamed mixture, blending after each addition, until the dough is evenly mixed.

2 Heat the oven to 375°. Put the $\frac{1}{2}$ cup of sugar in a medium bowl. Using floured hands, shape the dough into balls the size of whole walnuts. Roll the balls in the sugar, then place them on a large, lightly greased baking sheet, leaving a couple of inches between them.

3 Bake for 8 to 9 minutes. Cool the cookies on the baking sheet for 1 minute before transferring them to a cooling rack. Makes about 2 dozen cookies.



KIDS' STEPS

Older kids can mix and add the dry ingredients. Younger ones can help form the dough into balls, roll them in the sugar, and place them on the cookie sheet.

20-Minute Bow Tie Alfredo Pasta Recipe

Submitted by Diana Pedersen-Coe

Ingredients

1 16 oz package bow tie pasta
1 cup heavy cream
½ cup butter
½ cup grated Parmesan cheese
1 cup fresh parsley, chopped
1 teaspoon salt
¼ teaspoon ground black pepper
1/8 teaspoon garlic powder

Instructions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 12-14 minutes or until al dente, drain.

Combine heavy cream and butter in a Dutch oven or large, heavy saucepan over medium heat. Heat until butter melts, stirring occasionally; be careful not to bring mixture to a boil.

Stir in Parmesan cheese, parsley, salt, pepper and garlic powder. Toss with cooked pasta and serve immediately.



Notes: This Alfredo recipe is excellent with the addition of veggies (chopped asparagus or broccoli), chicken or shrimp. The sauce also works well as a base for white pizza.

LOCAL CLUB NEWS



Multiple Miracle Moms of OC had a wonderful Mom's Holiday Party Luncheon with great food, raffles and a fun and hilarious White Elephant gift exchange. Up next is our Kids Holiday Party with a Secret Santa gift exchange along with a visit from Santa! Wishing all our SCMOMC member clubs a wonderful holiday and Happy New Year. (Submitted by Lorrie Seigel)

WORKSHOP FUNDRAISER



Hello SCMOMC members,

As your 2021 Workshop Chair and Co-Chair we are so pleased to let everyone know that we were able to give Rose Again Foundation gift cards for Kohls - \$55, CVS - \$25, Walmart - \$20, Target - \$70, diapers and a check for \$2,045.58! Ashley, the Workshop 2021 Chair, Agnes, TVMOMs

Fundraising Chair, and Katie, TVMOMs President, dropped off their items on December 4th, just in time for their big Christmas fundraiser. Thank you so much for helping TVMOM support Rose Again!

Ashley Matics and Kristin Stiles

Greetings MOMs!

If you'd like to be included in the Secret Sister program, please complete the Secret Sister Information Form and return it to me at LadyRigby@cox.net. **The deadline to enroll is January 20th.** ~ Amanda Young Rigby

Secret Sister Information Form

Name _____

Address _____

Telephone _____

Club Name _____ Position _____

SCMOMC Position _____ Birthday _____

Husband's Name _____ Anniversary _____

Children's Names, Birthday, and Gender

Name _____ Birthday _____ M / F

Name _____ Birthday _____ M / F

Name _____ Birthday _____ M / F

Name _____ Birthday _____ M / F

Name _____ Birthday _____ M / F

Favorites

Color _____ Flower _____

Perfume _____ Food _____

Music _____ Actor / Movie _____

Author _____ Magazine _____

Drink / Wine / Soda _____ Scent _____

Jewelry: Pierced _____ Silver _____ Gold _____

Colors

Living Room _____ Kitchen _____

Main Bedroom _____ Main Bathroom _____

Dining Room _____ Guest Bathroom _____

Hobbies _____

Collections _____

What is something you've never done but want to: _____

For Chaplain's Use Only: _____

Ever wonder why it is considered good luck to eat black-eyed peas on New Year's Day??

By Amanda Young Rigby

New Year's Eve may traditionally include a glass of champagne and/or a kiss with a special someone, but come New Year's Day, the traditions all encompass what's on the menu. If you are planning to celebrate the New Year in the Southeast - or come from a Southern family - it is most likely black-eyed peas in some form, will be on the menu on New Year's Day. From gala gourmet dinners to small casual gatherings with friends and family, these flavorful legumes are traditionally, according to Southern folklore, the first food to be eaten on New Year's Day for luck and prosperity throughout the year ahead.

The practice of eating black-eyed peas for luck in the USA is generally believed to date back to the Civil War. Originally, they were used as food for livestock and later as a food staple for enslaved people in the South. Because of their lowly reputation, the Union Army troops of General Sherman ignored the fields of black-eyed peas while razing or stealing other crops. During the harsh winter, the Confederate soldiers survived on the remaining black-eyed peas, promoting this humble and nourishing legume into a symbol of fortune and prosperity in the American South. However, according to an article in *Southern Living*, the black-eyed peas have that lucky reputation reaching all the way back to 500 A.D. as a part of the Jewish holiday Rosh Hashanah, which is the Jewish New Year.

What these superstitious traditions have in common is that the black-eyed peas are the essential element.

Today, the tradition of eating black-eyed peas for the New Year has evolved into a number of variations and embellishments of the luck and prosperity theme including:

- Served with greens (collards, mustard or turnip greens, which vary regionally), the peas represent coins and the greens represent paper money. In some areas, cabbage is used in place of the greens.
- Cornbread, often served with black-eyed peas and greens, represents gold.

Adding a shiny penny or dime to the pot just before serving is another tradition practiced by some. When served, the person whose bowl contains the penny or dime receives the best luck for the New Year, unless of course, the recipient swallows the coin, which would be a rather unlucky way to start off the year.

What Are Popular Black-Eyed Pea Recipes?

Even most avid fans of black-eyed peas will concede that enjoying the flavor, frequently described as nutty, earthy, and buttery, is an acquired taste. Whether to enhance or disguise the flavor, depending on your point of view, there are several popular ways to serve black-eyed peas, other than as a simple side dish:

- Hoppin' John - Although served throughout the year as well, Hoppin' John is one of the most traditional New Year's Eve and New Year's Day dishes in the South. Black-eyed peas are cooked with rice, pork (such as chopped pork or ham, hog jowls or hambones, fatback or bacon), and seasonings. Sometimes chopped onions and hot sauce are added.
- Texas (Black-Eyed Pea) Caviar - This is a popular casual alternative that blends Southern and Mexican flavors with black-eyed peas and is usually served with tortilla chips.
- Black-Eyed Pea Salad - There are many recipes for salads made with black-eyed peas, a good choice for a side dish served with other dishes. One version is made with cider vinegar and basil dressing.

Are Black-Eyed Peas a Bean or Pea?

Black-eyed peas are actually not peas at all, but rather a variety of bean related to the cowpea and categorized as legumes, having both edible seeds and pods. According to the [Library of Congress](#), they have been cultivated in China and India since prehistoric times and were eaten by the ancient Greeks and Romans. Early records from 1674 indicate that black-eyed peas were transported from West Africa to the West Indies by enslaved people. Subsequently, they reached the Lowcountry coastal regions of the Carolinas and Georgia, also via enslaved Africans, more than 300 years ago.

Whether you choose to follow the tradition or not, black-eyed peas are a good source of nutrition. According to the U.S. Department of Agriculture, black-eyed peas are low in fat, contain no cholesterol, and are low in sodium. They are high in potassium, and a one-half cup serving of cooked black-eyed peas counts as one Dry Beans, Eggs, and Nuts Group of the Food Guide Pyramid.

No matter the roots of this tradition, eating black-eyed peas for luck on New Year's Day has become a Southern tradition that is quickly spreading to other regions.



Southern New Year's tradition or not, black-eyed peas are a good source of nutrition. According to the U.S. Department of Agriculture, black-eyed peas are low in fat, contain no cholesterol, and are low in sodium. They are high in potassium, and a one-half cup serving of cooked black-eyed peas counts as one Dry Beans, Eggs, and Nuts Group of the Food Guide Pyramid.

tradition, eating black-eyed peas for luck on New Year's Day has become a Southern tradition that is quickly spreading to other regions.

- [Here is a recipe for Hoppin' John. Enjoy!!](#)

DATES TO REMEMBER FEBRUARY 2022

- 11 - DEADLINE Scholarship Applications
- 11 - DEADLINE – Proposed Amendments to Bylaws & Procedures mailed to Parliamentarian.
- 27 - BULLETIN Deadline Articles Due to Editor

MARCH 2022

- 1 - DUES Renewal Notices emailed
- 3 - FIRST CALL for Convention 2022
- 6 - BULLETIN E-Mailed

APRIL 2022

- 1 - Deadline for Convention 2022 Registration
- 1 - Deadline for Convention 2022 Hotel
- 4 - BOARD Meeting Notices emailed
- 18 - DEADLINE for Final Reports to President and copy to VP and OIC
- 28-30 - 52nd Annual Convention
- 29 - SCMOMC Board Meeting @ 7:30 pm

Some pictures from Workshop

Past Presidents in attendance at Workshop



Guest from NCA, President, Treasa Larrabee and Membership VP, Denise Moore



Temecula Valley MOMs



The Queen



New Board (minus VP)



Installing Officers-Donna Matanane & Carol Molyneux



VCMOM



Hello Queens!!! It was so good to see some of you lovely ladies at Workshop 2021. I have missed you all so! We cannot wait to see you again as we all gather together to celebrate each other at Convention 2022 - ROYAL EXTRAVAGANZA!

Mark your calendars now for April 28 - May 1, 2022 for a weekend of royal gathering in the beautiful Ayres Hotel Manhattan Beach/LAX. We are planning a full weekend of relaxing, laughing, and connecting with your sister Queens.

All Queens are welcome! Whether you are a Regal Queen, Queen of the Jungle, Queen of Hearts, the band Queen, Queen Bee, Drama Queen, Scream Queen, or Disco Queen, we can't wait to see you!

Cordially Yours,
Queen Jennette Marie AntoiNOT

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The direct sales market is growing, and a large number of companies are shifting towards this approach 📶

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