

# Between Friends

FEBRUARY 2008

## FEBRUARY'S HAPPENINGS VALENTINE'S DAY

### Romantic Traditions



The Valentine's Day history begins with a tale straight out of Ancient Rome. To kick off the spring season, the Romans would host a celebration in honor of the goddess Juno, and on the following day

(February 14) a festival was held in honor of Lupercus, the protector of the city. To celebrate Lupercalia, unmarried women's names were placed in a "hat" and each man of the village would choose one name from the hat. The couples formed from this custom were expected to spend the night together -- and depending on which speculation on Roman history you read, the couple would spend the coming week, month or year together.

### Coffee - A Lesson in life

A group of alumni, all highly established in their respective careers, got together for a visit with their old university professor. The conversation soon turned to complaints about the endless stress of work and life in general.

Offering his guests coffee, the professor went into the kitchen and soon returned with a large pot of coffee and an eclectic assortment of cups: porcelain, plastic, glass, crystal - some plain, some expensive, some quite exquisite. Quietly he told them to help themselves to some fresh coffee.

When each of his former students had a cup of coffee in hand, the old professor quietly cleared his throat and began to patiently address the small gathering... "You may have noticed that all of the nicer looking cups were taken up first, leaving behind the plainer and cheaper ones. While it is only natural for you to want only the best for yourselves, that is actually the source of many of your stress-related problems!"

He continued... "Be assured that the cup itself adds no quality to the coffee. In fact, the cup merely disguises or dresses up what we drink. What each of you really wanted was coffee, not a cup, but you instinctively went for the best cups... Then you began eyeing each other's cups...."

"Now consider this: Life is coffee. Jobs, money, and position in society are merely cups. They are just tools to shape and contain Life, and the type of cup we have does not truly define nor change the quality of the Life we live. Often, by concentrating only on the cup, we fail to enjoy the coffee

**The happiest people don't have the best of everything – they just make the best of everything they have... So please remember: Live simply. Love generously. Care Deeply. Speak Kindly.**

*And remember - the richest person is not the one who has the most, but the one who needs the least.*

## Conversation Heart Fudge

Ingredients:

### Dark chocolate layer:

1 1/4 cups semisweet chocolate chips  
1/2 cup sweetened condensed milk  
Dash of salt

### White chocolate layer:

1 1/4 cups white chocolate chips  
1/2 cup sweetened condensed milk  
Dash of salt

### Other ingredients and materials:

Aluminum foil  
64 conversation hearts  
64 red foil bonbon cups or mini muffin cups  
Clear or red cellophane wrap, cut into 64 5- by 6-inch rectangles  
Sparkly pipe cleaners in red, pink, or silver



### DIRECTIONS

1. Line an 8-inch square pan with aluminum foil. Set aside.
2. In a medium-size, microwave-safe bowl, combine the dark chocolate layer ingredients. Microwave the mixture on high at 30-second intervals until the chocolate is melted (about a minute), stirring at each interval. When the mixture's smooth, use a spatula to spread it evenly into the prepared pan.
3. In another medium-size microwave-safe bowl, combine the white chocolate layer ingredients. Repeat the melting process as described in step 2, but stir at 20-second intervals, as white chocolate tends to scorch easily. Spread the white chocolate evenly over the dark chocolate layer.
4. While the fudge is still warm, use a knife to gently score it into 1-inch squares, then put a candy heart on top of each square.
5. Chill the fudge uncovered in the refrigerator for at least 2 hours or until firm. Lift the foil to remove the fudge from the pan and place the whole hunk of fudge on a cutting board. Use a large knife (a parent's job) to cut apart the squares, then peel off the foil from the bottom.
6. Place each fudge square into a foil bonbon cup or mini muffin cup. Center the cup on a cellophane square and wrap it as shown on page 53, using 1-inch pieces of pipe cleaner to secure the ends. Makes 64 bite-size pieces. Store at room temperature or in the refrigerator for added firmness.

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I moved my office to work with an REO/Foreclosure Specialist. We have over 400 listings all bank owned properties. Many of them receiving multiple offers. It's a buyers market. The prices are falling.

