What Happens Between The Cobblestones ... Tidbits Overheard...Didjano's...All The Buzzz

Vol.2 No.1

http://tedioslin.com/cobblestones/

February 27, 2011

Good Morning Cobblestones!

It's hard to believe, but it's been one year since a group of friends thought it would be a good idea to have a way to keep informed of what was going on around town. Some news, gossip, events that touch us all .. in a fun, light hearted way.

Wheels started to turn, ideas tossed around and the result... Cobblestones!

With ink in my blood I embarked on this weekly love, and Cobblestones has grown! I have attached what I have of an early issue. Credit goes to many friends that contribute to the content. We feature community meetings, historic notes of interest, movie, reviews, food, health, home tips and all that happens between the So, this begins Vol. 2, No. 1 - Our Second Year ... Enjoy - Teditor and Staff Cobblestones



NATIONAL Day March 1st

This Month is: This Month is: Natl Celery Month Natl Flour Month Natl Frozen Food Month Natl Nutrition Month Natl Noodle Month Natl Peanut Month Natl Sauce Month

2nd Week Chocolate Chip Cookie Week Natl School **Breakfast Week**

BIRTHDAYS

Feb 27 Natl Strawberry Day Natl Kahlua Day Polar Bear **Day Elizabeth Taylor 79 Josh Groban 30**

Feb 28 Natl Chocolate Souffle Day Floral Design Day Public Sleeping Day Fats Domino 83

March 1 Natl Peanut Butter Lover's Day Natl Fruit Compote Day Natl Pig Day Old Stuff Day

Ron Howard 57

Trustees sponsor Scholarship

An applicant must be a resident of the City of New Castle.

If the applicant is a dependent, parent must be a resident of the City of New Castle. An applicant must be a senior in high school, entering the freshman year in college as a full-time student this coming September, or one who is now or plans to be a full-time student in an undergraduate program. The Grant is awarded on financial need and academic success. Applications must be received by March 31, 2011. Information: contact the Trustees, 302-322-2809.

March 2 Natl Banana Creme Pie Day

Karen Carpenter 61* Jon Bon Jovi 49

March 3 Natl Cold Cuts Day Natl Mulled Wine Day Peach Blossom Day James Doohan 91*

The Star Spangled Banner becomes the National Anthem

March 4 Natl Pound Cake Day Employee Appreciation Day

March 5 Natl Cheese Doodle Day Iditaron Begins

March 6 Natl Frozen Food Day Natl White Chocolate Cheesecake Day Dentist's Day Silly putty is invented - 1950

Michelangelo 536* Rob Reiner 64

March 7 Natl Crown Roast of Pork Day Natl Cereal Day Willard Scott 77

March 8 Natl Peanut Cluster Day Be Nasty Day *Deceased



Look for these annual treats soon and support our Girl Scout Troop 927





13th Annual Beef & Beer Fundraiser

A night of dancing, food and fun!!

Gift Baskets and Sports Collectibles for auction

Sat., March 5th ● 7pm - midnight Minquas Fire Hall, Newport, DE

\$30 a person/\$60.00 a couple

For tickets contact Megan: flash7775@yahoo.com Benefits the DE Sabres Baseball and Softball Programs



Date Home Visitor Time
Thu 3/3 Maple Leafs Flyers 7PM CSN-PH(HD)
Sat 3/5 Saber Flyers 1PM CSN-PH(HD)
Sun 3/6 Flyers Rangers 12:30 PM NBC(HD)



Sun 27@Cleveland5pm CSNTue 01vsDallas7pm CSNFri 04vsMinnesota7pm CSNSun 06vsGolden State6pm CSN

Upcoming games in CLEARWATER. SPRING FLORIDA Thurs. 2/24 **FSU Seminoles** 1:05pm Sun. 2/27 1:05pm **Yankees** Tues. 3/1 1:05pm **Tigers** Wed. 3/2 **Orioles** 1:05pm Sat. 3/5 **Pirates** 1:05pm **OPENING DAY** Fri. 4/1 v HOUSTON 1:05 PM PHL 17 MLB.TV MLB Network: Comcast 738 - 191HD FiOs 74 - 574HD

Click Here 2011 Phillies



ENJOY COCKTAILS HORS D'OEUVRES PLAY BLACKJACK, ROULETTE AND MORE! WIN PRIZES!

7:00 p.m. • The River Room at the New Castle Senior Center South Street, New Castle, Delaware \$65 per person • \$120 per couple New Castle Historical Society 322~2794



PENN'S PLACE

206 Delaware St., New Castle, DE 19720

Wednesday, March 2, 2011 6 pm – 8 pm

Foursomes Compete in Scrabble
For GRAND PRIZE
\$25 PER PERSON

Proceeds Benefits
New Start
Adult
Literacy
Make Checks out to:
New Start

Come in, Call or Register On-Line

Venetia Thompson ♥ 302-588-5565 ♥ venetiat@msn.com

93.4 Million pounds of

lobster, valued at \$308,000,000 were harvested in Maine during 2010. A record catch! Lobster trappers averaged \$3.31 a pound, a 14% increase over the previous year.

Now, that's a lot of drawn butter!





New Castle's very own "Thelma & Louise"

aka Holly and Carol, have arrived in Florida, aka, Dad's.

Sunning on the sandy shores by day, and perhaps visiting some "clubs" by night.

Dispatches reported here as received.

New Orleans Mardi Gras began in 1837, the year of the first street parade. The first day of the Carnival season is always January 6th (which is twelve days after Christmas). This is called the Twelfth Night and marks the beginning of the private masked balls that are held until Mardi Gras Day. The Mardi Gras parades consist of floats holding the krewe members, who throw doubloons, beads and other items to the people lining the streets. Many "parade-goers"either wear a costume or purple, green and gold when attending the parades, and scream "Throw me somethin' Mister!" to the krewe members on the floats.

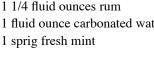




Mardi Gras Mojito

2 leaves fresh mint 1 tablespoon simple syrup 2 cubes ice

1 1/4 fluid ounces rum 1 fluid ounce carbonated water



In a cocktail glass or small clear glass of your choice, muddle (crush) mint leaves with simple syrup. Add crushed or cubed ice and rum. Top with carbonated water almost to the top of the glass. Garnish with a sprig of fresh mint leaves or lime wedges. Serving with a purple or yellow napkin makes this a festive addition to your Mardi Gras party.

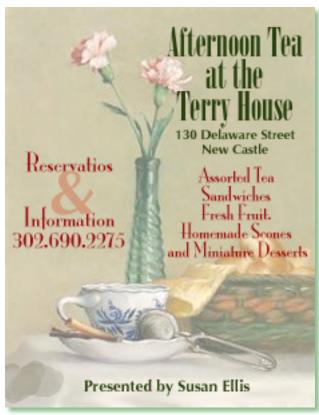
Serve in a Hurricane Glass filled with Crushed Ice, garnish with Orange slice and cherry

There is another popular way to make Hurricanes, and this is with the official Pat O Brien's Hurricane mix. Pat O Brien's bar is located in the heart of the New Orleans French Quarter and is responsible for creating the delicious and intoxicating Hurricane recipe. A Hurricane from Pat O Brien's is a must do on any visitor's checklist in New Orleans. You can recreate this specialty drink with their mix which is available here!



Hurricane

1 oz. Bacardi 151 Proof Rum 1 oz. White rum 1 oz. Dark rum ½ oz. Grenadine 3 oz. Orange juice 3 oz. Pineapple juice



Do you suffer from allergies, asthma, or any sinus related breathing problems? Do you have any cats or dogs or any problems with dust in your home? Well... I might be able to help!!! I've got a great product MADE AND MANUFACTURED in the U.S.A. that's like a little "one man band" for cleaning. It's amazing!!!!! If you are interested please call Mike Plaisted at 302-668-7645 or email to maplaisted@comcast.net







Spring Ahead Daylight Savings Begins March 13th







Wilmington Bluegrass March 18th - 20th



Tomato Tomato

From Chef Morris Harrar of Tisserie, 857 Broadway 212 463 0850,

a unique bakery located in the heart of NYC's Union Square which offers world class pastries alongside an assortment of unique lunch items, and some of the finest ground coffee in New York City.

Chef's Tip: Using organic produce and ingredients will make your soup even more delicious.

This recipe makes 4 large servings or 8 small servings.

<u>Tisserie Pumpkin and Tomato</u> <u>Soup Ingredients:</u>

1 teaspoon of olive oil
1 pound of peeled pumpkin
2 plum tomatoes
¼ leek (chopped)
1 stalk of celery (chopped)
1 tablespoon of cilantro
(chopped)
1 tablespoon of basil
(chopped)
½ Spanish onion (chopped)

2 garlic cloves (chopped) ½ green bell pepper (chopped) 1 tablespoon of tomato paste

1 tablespoon of ketchup
1 tablespoon of white wine
4 cups of chicken stock or
water for a vegetarian option
Pinch of salt

Instructions:

In a large sauté pan, sauté the tomato, leek, celery, onion, garlic, basil, and pepper. Add the pinch of salt.

Add the pumpkin and sauté for 2 more minutes. Add the white wine and cook for 10 minutes over a low heat.

Then add the tomato paste and stir well. Add the 4 cups of organic chicken stock or water. Bring it to a boil and cook for 45 minutes.

Stir in the tomato the ketchup.

Blend, in batches if needed, until smooth in a blender or food processor. Strain it and serve.

New Curtle Sailing Olub Join The Sailing Club



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Cobblestone Reminders

See the New Castle Weekly for Full Schedules

2/28 Planning Comm. Mtg. POSTPONED until Mon. 3/7 6:30pm

Wed. 3/2 • Police & Public tMg. • 7pm Police Community Room, 1 Municipal Blvd.

Thurs. 3/3 • Board of Adjustment • 7pm Tues. 3/8

City Council Public Hearing • 6:30pm City Council Meeting • 7pm



Remember This Quenching Offering Next August

it's OSCAR NIGHT



To those of us who truly love movies, actors, directors, and actually know what the Best Boy does, this Sunday is our favorite night of television viewing. In other words, we're the last few out of the theater because we really stay and read the credits! The Academy this year nominated an unprecedented ten films as best picture of the year. Some may think they were the only good movies of the year. Others may feel slighted because their favorite film didn't receive a nod....even if it was Johnny

Knoxville in the latest Jackass movie. Folks tend to take their favorite movies personally and will mightily defend them. Regardless of your taste in cinema, however, the ten nominees and the actors et al that made them a hit certainly stand above the other releases of 2010. So, dear readers, I have reviewed some of the ten and watched almost all. Here are my Oscar predictions in a bit of a different venue. I've made two choices: the one I think in my HEAD will win and the one I wish in my HEART will win! In my world, those two entities rarely agree.

Best Picture:

The King's Speech HEAD....because it IS the best picture.

True Grit HEART.....because I'm sincerely in love with Jeff Bridges.

Best Actor:

Head Colin Firth HEAD....because he's English and stars in THE best picture.

Jeff Bridges HEART.....because, well, you know.

Best Actress:

Natalie Portman HEAD.....because she's won every other award.

Natalie Portman HEART.....because no actresses from *True Grit* were nominated

It's all right here
Oscars Here

Best Supporting Actor:

Christian Bale HEAD....he was so good he should have garnered a Best Actor nod.

Geoffrey Rush HEART.....see above.

Best Supporting Actress:

Melissa Leo HEAD....nailed the role of the pushy mom in *The Fighter*.

Hailee Steinfeld HEART....she's the 2nd reason I loved *True Grit*.

Best Director:

David Fincher HEAD....The Academy will want to give 'something' to *The Social Network*.

The Coen Brothers HEART....because when they work with Jeff Bridges, magic happens.

Hence, "The Big Lebowski." Right?

They are really the only categories everyone cares about, anyway, with perhaps the exception of **Best Animated** which will undoubtedly and most deservedly go to **Toy Story 3**.

Well, I fear my heart is in store for some disappointments on Sunday night. However, I'm rarely disappointed in any movie I see. Maybe it's because I chose them carefully or I may be easy to please. Regardless, I'm looking forward to reviewing more films for you in our second year and thanks so much for all your comments and support. **KZ**/Swizzlestick Press



BACKN'NOOL



PENNS PLACE