new on

A good, thorough spring cleaning that includes the whole apartment is a great time to establish your belongings into four categories—trash, give-away, store, or put away—can also be effective as you begin the spring cleaning process.

One of the biggest parts of spring cleaning is getting rid of the clutter that you don’t need. Getting rid of unused items that are weighing you down will give you a more streamlined lifestyle. Sorting your belongings into four categories—trash, give-away, store, or put away—can also be effective as you begin the spring cleaning process.

A good, thorough spring cleaning that includes the whole apartment is a great time to establish new on-going cleaning habits, and it can also make next spring cleaning a good deal easier.

**SHAMROCK PIE**

Pi Day is a holiday which is celebrated on March 14th every year. Pi Day has been observed in many ways, including eating pie, throwing pies and discussing of the number \( \pi \), due to a pun based on the words “pi” and “pie” being homophones in English, and the coincidental circular shape of many pies. Let’s celebrate Pi Day this year with this feel lucky dessert!

**INGREDIENTS**
- 1 cup sugar
- 1/4 cup cornstarch
- 1-1/2 cups water
- 3 large egg yolks, lightly beaten
- 1/4 cup lemon juice
- 1 tablespoon butter
- 1-1/2 teaspoons grated lemon zest
- 5 to 6 drops green food coloring
- 1 pastry shell (9 inches), baked

**MERINGUE:**
- 3 large egg whites
- 1/3 cup sugar

**DIRECTIONS**
- In a large saucepan, combine the sugar and cornstarch. Stir in water until smooth.
- Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; \( \rightarrow \) (Recipe continued)

**SHAMROCK PIE (RECIPE CONT’D)**

Return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in the lemon juice, butter, lemon zest and food coloring until smooth. Pour the hot mixture into crust.

- In a small bowl, beat egg whites until soft peaks form. Gradually beat in sugar, one tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges to crust.
- Bake at 350° for 10-15 minutes or until the meringue is golden brown. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Store the leftovers in the refrigerator.

**YIELD:** 6-8 servings.

**DAYLIGHT SAVINGS TIME**

It is that time of year again…. set your clocks AHEAD ONE HOUR on **SUNDAY, MARCH 8TH**. Daylight Savings Time is the practice of advancing clocks during the lighter months so that evenings have more apparent daylight and mornings have less.
March Birthdays

Jessica Karsten-Frye  3  
Rita Troha  7  
Laiykn Lawrence  14  
Mila O'Neill  17  
Violet Streitmatter  18  
Anthony Biasi  20  
Louis Winston  29  

CCHA Board Members
Paul Hartman, Chairman  
Peg Haffey, Vice-Chairman  
Shawn Picolotti, Treasurer  
Charles O'Neal, Resident Commissioner  
Bill Robinson, Commissioner

CCHA Staff
Ed Bochniak, Executive Director  
Patty Acree, Administrative Assistant  
Chad O'Neill, Maintenance Lead  
Tom Robinson, Custodian

Mission Statement
The Housing Authority of the County of Carroll is committed to providing quality, affordable housing that is decent and safe, to eligible families in this community. We endeavor to instill pride and desire for an enhanced quality of life for our residents and their families. We are committed to serving our residents and this entire community in a manner that demonstrates professional courtesy, respect, and caring.

National Potato Chip Day

National Potato Chip Day celebrates the ever popular potato chip on March 14! Potato chips are America's #1 snack food. But, its not just a snack food. It’s the potato choice for many lunchtime and dinner meals. Regular (or plain) potato chips are by far the most popular. Other popular flavors are barbecue, sour cream & onion, ranch, and oil & vinegar.

Potato chips were first made by Chef George Crum in Saratoga Springs, NY on August 24, 1853. Americans have been in love with them ever since.

The well-known accepted story of the potato chip was when frustrated cook Georg Crum was trying to appease a demanding customer. The customer complained that his fried potatoes were too thick for his liking and he sent them back to the kitchen, not once, but twice. Annoyed, Crum cut the potatoes very thin, fried them to a crisp and seasoned them with lots of salt in hopes to make the inedible to the customer. Yet to Crum’s surprise, the customer loved the dish. The owner of the restaurant started selling the potatoes soon after in paper cones and later in boxes.

Potato Chip Fun Facts:
1. Potato chips were never patented.
2. Wax paper bags revolutionized the chip industry.
3. In 1958, barbecue flavored chips became the first flavored chips in the United States. The next flavor to be sold was sour cream & onion.
4. The invention of the mechanical potato peeler in the 1920’s helped the potato chip industry take off.
5. Lay’s potato chips were the first national potato chip brand.
6. The Frito-Lay Plant in Georgia cooks about 1 million pounds of potatoes a day to make an average of 175,000 boxes of chips.
7. Joe “Spud” Murphy developed the technology to add seasonings during manufacturing.
8. Ever open up what seems like a full bag of chips just to find there is more space in the bag than chips? Chips are packaged this way for a few reasons. Most importantly, that excessive air in the bag is meant to act as a cushion, so your precious chips don’t break during delivery. That space is also almost entirely nitrogen - the bag is pumped full of it to maintain long-term freshness.

St. Patrick’s Day Jokes

Q: Why do leprechauns love to garden? A: They have green thumbs!
Q: What do you call a leprechaun who broke the law? A: A lepre-con!
Q: What is a huge Irish spider called? A: Paddy Long Legs.
Q: Why do Irish people recycle? A: They like to go green!