

This Year's Theme:



October 18, 2011

Volume 1, Issue 2

**Please Label Everything  
for Your Child**

Bottles, sippy cups, blankets,  
pacifiers, bags, clothes,  
jackets - **Everything!**

**Monthly Meetings**

**Tuesdays 9:00 a.m. - 11:30 a.m.**

November	15
December	13
January	17
February	21
March	20
April	17
May	15

- ◆ MOPS is a Ministry of Lawndale Baptist Church  
3505 Lawndale Dr  
Greensboro, NC 27408  
(336) 288-3824
- ◆ All MOPS & Lawndale events are posted at [www.lawndalebaptist.org](http://www.lawndalebaptist.org)
- ◆ Check in at the registration table for special events and information

**Visit our facebook page:**

<https://www.facebook.com/#!/groups/153175613641/>

**Welcome Our Guest Speaker**

Kyle R. Curtis is the Food Services Director here at Lawndale. He is a passionate and creative Chef with a drive to serve foods that are balanced in taste and presentation. Kyle prides himself on dishes that are conceptually creative, prepared fresh, and served consistent each time. He is relentless in preparing dishes that are made from scratch

using only fresh ingredients with the utmost focus on flavor.

Kyle was recently featured on WFMY News 2 in a cooking demonstration. The video can be seen on [facebook.com/cateredbykyle](http://facebook.com/cateredbykyle).

He was also selected to participate in the 2011 "Men Can Cook" benefit

for the Women's Research Center, held at the Greensboro Coliseum along with 20 other selected Triad culinary leaders.



**Coordinator's Comments**

Welcome to the second meeting of the year! I am so excited that we have a chef speaking today! I love to cook and my style has certainly changed since having children! If I can get dinner done quickly (since hungry family = crabby family!), healthy, and use a few utensils and pots and pans as possible, then it is a good evening!

My kids and husband are really great about enjoying good food, especially when they can take part in the choosing and preparations.

Sometimes, I have the kids pick a recipe from a cookbook or they have found one in a magazine and we get the ingredients on our weekly grocery trip. Letting them help in the meal process opens up a great opportunity of conversation with my little ones that would be missed if I just sent them off to play while I cooked. We laugh and they learn - and I learn lessons, too - especially patience!

I hope you are encouraged today by the information Kyle gives, and that

you make meal-time not only a time for nourishing families bodies, but their souls, too.

Jasmine Kerr  
Lawndale MOPS Coordinator  
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**Player 2 Snapshot - Tiffany Viera**

What are your hobbies?  
Reading, camping & traveling

Do you work outside the home?  
No

What did you do before you were a mom?  
Worked for GE Medical Systems

Do you have a degree?  
Yes, Business Management from University of Miami

How long have you been married?  
10 years!

Do you have any children?  
Mason - 8 yrs old - Wesleyan Christian, Trevor - almost 5 yrs old - Adams Farm Christian Preschool, Marina - 1 yr old

Something fun you would like to do with your family...  
Go to Hawaii and travel across country (when they are a little older)

Where are you from?  
Miami, FL

Something new in your life...  
Puppy, "Chewy" - 3mo old Chih/mini pin mix - Do not take the kids to the pound "just to look" :)

Favorite board game?  
Cranium and Scrabble



Better Moms Make a Better World

**Sweet Recipe Winner - Tiffany McDaniel, Tira Misu Cupcakes**

Cupcakes:  
 1 (18 1/4 oz.) pkg white cake mix  
 3 eggs  
 1/3 c. oil  
 1 1/4 c. water

Liquid Coffee Layer:  
 2/3 c. water, boiling  
 1/2 c. confectioners' sugar  
 1 1/2 T. instant coffee

Mascarpone Filling:  
 1 c. mascarpone cheese (from tub)  
 3 T. Kahlua (or coffee extract)  
 1/4 c. sweetened condensed milk  
 1 (8 oz.) container french vanilla cool whip

Frosting  
 1 (8 oz.) pkg cream cheese, softened  
 1/2 c. butter, softened  
 2 c. confectioners' sugar  
 1 tsp. vanilla extract  
 chocolate shavings (to garnish)

Directions:  
 1. Make mascarpone filling mix first & allow to chill 4-6 hours or overnight.  
 2. Mascarpone filling: Beat mascarpone, Kahlua and condensed milk until well blended. Fold in cool whip. Chill 4-6 hours.  
 3. Prepare cupcakes as directed on box of white cake mix & bake accordingly. While these are baking prepare the liquid coffee as below.  
 4. Liquid Coffee: Boil 2/3 cup water in microwave (or boil on stove) and stir in instant coffee then powdered sugar & allow to cool to tepid. Once cooled, use a fork to poke holes into cupcakes so that they will absorb the liquid coffee & then brush liquid coffee onto each cupcake using silicone baking brush.  
 \*\* I usually make 3 fork

piercings across top \*\*.  
 5. Fill pastry/icing bag with mascarpone filling & inject about 1 spoonful via bag directly into top-center of each cupcake.  
 6. Prepare Cream Cheese Buttercream Frosting: Beat butter and cream cheese until creamy with hand mixer on low. Slowly add powdered sugar, scraping down the sides of the bowl as necessary. Add vanilla and increase mixer to medium. Blend until frosting is fluffy.  
 7. Frost each cupcake with frosting & garnish with chocolate shavings (use dark chocolate bar & cheese grater).



**Salty Recipe Winner - Lauren Holbrook, Corn Dip**

1 block of softened cream cheese  
 1 can of Rotel  
 1 can of yellow corn (drained)

1 can of white corn (drained) until bubbly.  
 Mix all ingredients and bake at 350 for about 25 minutes or



**Make Your Move...**

October 28-30 - Weekend to Remember marriage getaway at Koury Convention Center. Register at [www.familylife.com](http://www.familylife.com)

October 31 - 5:30-9 p.m. Fall Spectacular @ LBC

November 7-10 - LBC Winter 2012 Above the Rim basketball season evaluations. Online registration is open for boys and girls in Kindergarten - 6th grade. The entry fee is \$60.

November 11 - 7-9 p.m. Candlelight Coffee in the CLC. Tickets are on sale for \$5 in the lobby, church office or online until Nov. 6



<b>Happy Birthday!</b>	
<i>In October</i>	
Sharon Eades	5
Kathryn Schimpf	31



**Check Out This Parenting & Teaching Website:**

<http://www.icanteachmychild.com/>

Thank you [Hungry Hungry Hippos](#) & [Hi-Ho Cherry-O](#) for providing our refreshments this week!

Next month the deal passes to: [Chutes & Ladders](#) & [Candy Land](#)

Don't forget to save your change to use when we pass the bucket. This helps supplement our budget!

Last month we collected \$35.63. Thank you [Chutes & Ladders](#) for collecting the most change!

**A Few Cooking Websites to Try:**

[www.cleaneatingmag.com](http://www.cleaneatingmag.com)

<http://www.tasteofhome.com/Top-10-Recipes/Top-10-Healthy-Recipes-for-Kids>

<http://www.epicurious.com>