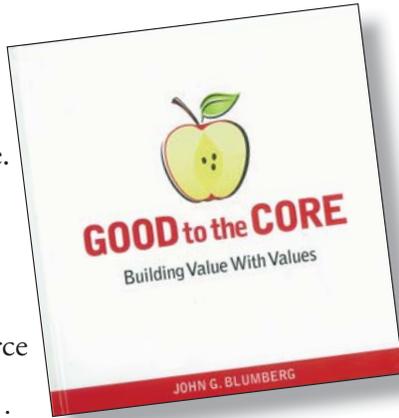




FUN TIMES

September 2013
Vol. 6.9

On the surface, the concept of values is easy to understand. Most of us want to be good to the core. But it is more challenging than it appears on the surface. How do you go about identifying your core values? How do you reinforce those values? How do you integrate them into the fabric of your life and the culture of your business?



So many times, it's not what you say, but how you say it that turns the switch from "off" to "on." And John Blumberg has "nailed" this all important topic of "building value with values." And, if there was ever a time in the history of this great country that we need to re-visit our core values... the time is now.

This is a great book for everyone in your organization to read... and re-read. Because without core values, and your commitment to reinforce those values, there can be no long-term success.... in business or in life.

"When personal values and organizational values align... exponential value is realized." - John Blumberg

Hardbound book available at Pierre's Digital Print Center

Caramel Apple Cupcakes

Ingredients

- 1 (18.25-ounce) package spice cake mix
- 2 large eggs
- 1 cup sour cream
- 1/2 cup milk
- 1/3 cup vegetable oil
- 1 cup peeled, cored, and chopped Granny Smith apple (about 1 large apple)
- 35 caramels
- 1/4 cup evaporated milk or heavy cream
- 1/2 cup chopped pecans
- 24 wooden craft sticks (optional)



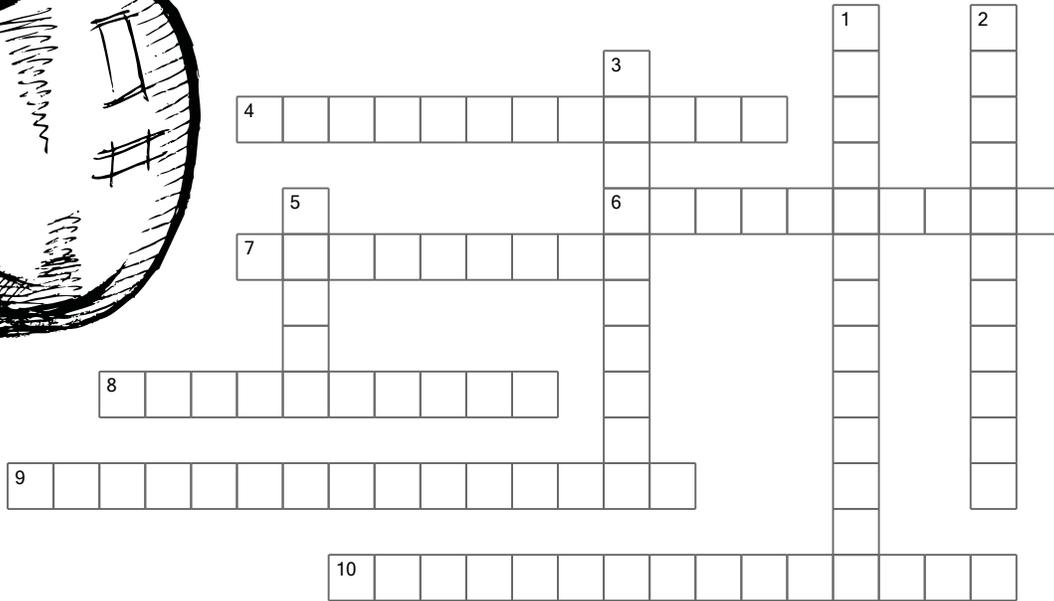
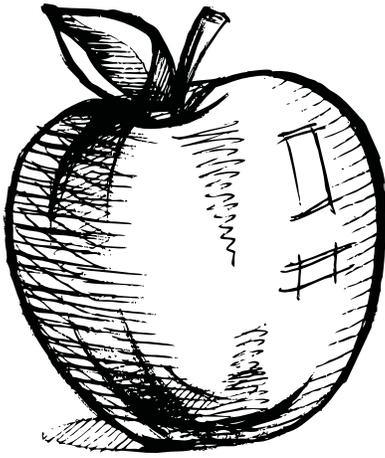
Instructions

1. Preheat oven to 350 degrees. Combine cake mix, eggs, sour cream, milk, and vegetable oil until incorporated (about 30 seconds). Scrape sides of bowl and then beat on med-high speed for 3 minutes. Stir in chopped apple.
2. Spoon batter into paper-lined muffin pans, filling two-thirds full. Bake 18-20 minutes or until a wooden toothpick inserted in center comes out clean. Do not overbake. Remove to a wire rack to cool.
3. Meanwhile, combine caramels and milk in a medium saucepan over very low heat; stir 4 minutes or until smooth. It's very important to keep the heat very low because if the caramel gets too hot it will become really hard when cooled.
4. Spread caramel mixture over cupcakes being careful to not touch the caramel to the paper liners or it will stick to the liners; immediately sprinkle with pecans, pressing in slightly. Insert a wooden stick into center of each cupcake. Store covered in an airtight container. It's best to serve the cupcakes the same day that you add the caramel topping. Caramel will soften if kept at room temperature for too long so store in the refrigerator until ready to serve then let come to room temperature to let caramel soften up a bit. Makes 20-24 cupcakes.



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ACROSS

- 4. John Chapman's birthplace - born on September 26, 1774
- 6. He wore this as a shirt
- 7. Legend says this was used for a hat and cooking
- 8. His profession - not merely a 'scatterer of seeds'
- 9. Johnny Appleseed helped these people by traveling ahead and planting orchards
- 10. Nickname - he was also called 'A Pioneer Hero'

DOWN

- 1. He planted and maintained about 1200 acres of these
- 2. Given name - born to Nathaniel Chapman
- 3. He became this between the Indians and the settlers
- 5. His favorite book - he was also a missionary

Johnny Appleseed	Coffee sack	Pioneer Settlers	Leominster, MA
John Chapman	Bible	Peacemaker	Apple orchards
Tin kettle	Nurseryman		

