

THE TRUMPET SOUND

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Honor Moms

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The Trumpet Sound dedicates this May issue to Mothers throughout the U.S. and around the world.

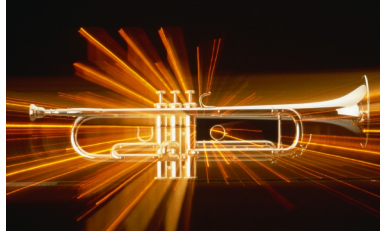
The strength of a nation derives from the integrity of the home.

- Confucius



FLAG CORNER:

The United States flag is displayed daily except for inclement weather; however, under the United States Code, Chapter 10, section Title 36, S 174 (*Time and occasions for display*), there are special times it should be flown. One of those is on Mother's Day, the second Sunday in May. As our country gives honor to Mothers, let's make it a significant time to honor mothers in our homes and neighborhoods.



HONORING MOTHERS

AS we honor our mothers with this special day in May there are so many things we can do to show our love and deep appreciation. A nice dinner out with the family or a special gift or bouquet of flowers are always a welcome sight for moms! In addition, maybe there are mothers in your neighborhood or within your daily associations that are alone and could use some tender loving recognition this month. A simple flower or a pretty cup-cake is a very nice gesture that demonstrates kindness and recognition of her honorable position as a mother and/or grandmother. Visiting a nursing home in your local area sometime this month is also a great way to honor mothers; someone's mom may have been forgotten or she may be the only one left

in her family. Honoring moms does not have to be about giving a material gift...it can also be about giving of your time or sharing a meaningful moment from the past. *The Ole Blue Teapot Without a Lid* is a true story from my past about my mother, revealing the rich legacy and honorable character she left behind.

The Ole Blue Teapot Without a Lid

When I was just seven years old, without permission, I went to pour some hot tea into my mother's cup when she turned away to stir something on the stove. Not knowing that the lid had to be held

Wisdom Corner

A woman who is not easily provoked or irritated brings honor to her home

Safety First

National Vaccine Information Center
Phone: 1-703-938-0342 www.nvic.org



with just the slightest touch of a fingertip, it bounced off the table and crumbled on the floor directly in front of me.

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FROM THE SEED TO THE HARVEST

How many agree that before change we must all have a place to begin? For Susie, who is a gifted and talented author of *Children in the Hands of a Mighty Mom*, she describes some of her beginning experiences with her youngest daughter. Just prior to the

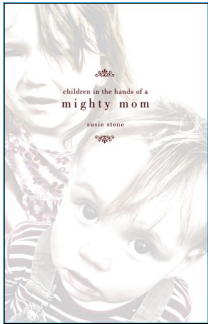
time little Jessica turned two, she began to display the unique ability to have a fit, she was actually a fit looking for somewhere to happen. Anything could trigger a major outburst, which involved screaming, crying, kicking, and fighting. Occasionally, a fit would even escalate into biting her arm or

banging her head on the floor.

If your child has ever acted remotely close to this you know how upsetting this can be and the solutions may not be a quick drive-thru experience obtaining instant results. However, with some skill and patience

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Mighty Mom Book



Children in the Hands of a
Mighty Mom
Susie Stone
Available at
[Barnes & Noble](#)
&
[Tate Publishing](#)

*If evolution really works,
how come mothers only
have two hands?*
- Milton Berle

*Featuring women
making a difference*

~

Terri Lynn Weaver

Terri Lynn Weaver, along with her husband Mike, raised their son, Justin, in a loving home instilling family values while passing on musical talents.

Terri is a singer, song writer, with three #1 gospel songs. She also received the entertainer of the year award in 1993.

Terri Lynn now serves in the Tennessee legislature in the U.S. House of Representatives where she continues to embrace family values and reminds us that "together we can make this a better place."

[Rep. Terri Lynn Weaver](#)

HONORING MOTHERS...CONTINUE FROM PG 1

I knew this was grandmother's cherished teapot that she had left for us;

I felt faint - but mom just graciously knelt down to pick up the pieces around my bare feet and softly said, "Don't move now, honey, I must get all these tiny pieces of glass



The actual Ole Blue Teapot
Without a Lid

cleaned up so you do not cut your precious feet."

My heart grew sad as a tear rolled down my cheek; not for breaking the lid, although I was upset about that, but more touched by the love and

care my mother showed to me, even though I am sure she felt like screaming. She made sure I was not harmed and topped it off with these words, "Oh, it's just an ole pot, it doesn't matter—do not even give it a second thought."

I have that ole blue teapot that's missing

the lid and it is a sweet reminder, passed down through the years, of my mother's unconditional great love for me. And how I must be sure my dear children know and experience that same love when things start crumbling around their feet. May the ole blue teapot remind us during the course of our day, every-day — that the memories we are building in our children, especially the little things along the way, will stay with them for a life time and beyond.

- Susie Stone

FROM THE SEED TO THE HARVEST...CONTINUED FROM PG 1.

the solutions will unfold for each perspective child as Susie explains in her book.

You can look at it this way—first a seed or seeds must be planted, then it grows and

flourishes, and you reap a harvest. The two most important seeds are *love* that changes things and *patience* that infuses you with power. These principles of love and patience that are expounded

upon in Susie's book produce an abundant harvest and when you make a quality decision to adhere to them you will see the results of peaceful, happy, and obedient children.

- Lesa Hukill

FRESH BERRY TART WITH WHOLE WHEAT PASTRY CRUST

Lightly coat the inside of a 9" tart pan with butter and flour.

Crust:

1 cup whole wheat flour
2 Tbls. sugar
1/4 tsp. salt
1/4 cup butter at room temperature
2 egg whites
1/2 tsp. vanilla extract
1 Tbls. lemon juice
Preheat oven to 400 °F.

Combine flour, sugar, and salt in a mixing bowl. With pastry blender or fork cut/press butter into the flour mixture until consistency of small peas. Make a well in center of mixture, add egg whites, vanilla and lemon juice. Stir

with fork to slowly combine until dough forms into a ball. Cover and refrigerate for at least 30 minutes. On floured surface roll dough out to fit tart pan. Prick with fork. Line dough with foil and fill with dry beans or rice. Bake 10 minutes. Remove beans & foil, then bake until golden...5-6 minutes. Cool completely.

Filling:

1/2 cup sugar, divided
1/4 cup corn starch
2 egg yolks
2 cups whole milk
1 tsp. vanilla extract

2 cups fresh berries

In large bowl combine 1/4 cup sugar with corn starch. Beat in yolks and 1/2 cup milk until paste forms. In large sauce pan over high heat combine remaining milk and sugar; bring to a boil. Whisking constantly add hot milk mixture to paste until combined. Pour back into sauce pan; stir over medium

heat until thick and smooth. Remove from heat, stir in vanilla. Transfer to bowl and cover, chill two hours. Fill crust with custard, arrange berries over the custard. Enjoy!



Fresh Berry Tart !