

THE MISSING ELEVEN DAYS! Did You Know?

The English Calendar Riots of 1752 are in reference to the "lost" eleven days of September 1752. Britain changed over from the Julian calendar to the Gregorian calendar, bringing them into line with most of Europe. The calendar is today's international calendar, named after the man who first introduced it in February 1582, Pope Gregory XIII.

Before 1752, Britain followed the Julian calendar, first implemented by Julius Caesar in 46 B.C. However, this calendar had an inbuilt error of one day every 128 years, due to a miscalculation of the solar year by eleven minutes. This affected the date of Easter, as it began to move further away from the Spring equinox with each passing year.

To get past this problem, the Gregorian calendar was introduced. This is a solar calendar, based on a 365-day year divided into 12 months. Each month consists of either 30 or 31 days with one month, February, consisting of 28 days. A leap year every 4 years adds an extra day to February making it 29 days long.

There remained the problem of aligning the calendar in use in England with that in use in Europe. It was necessary to correct it by eleven days—the "lost days". It was decided that Wednesday, September 2, 1752 would be followed by Thursday, September 14, 1752.

The changing of the calendar was one of the issues debated in the election campaign of 1754 between the Whigs and the Tories. Many people mistakenly believed that their lives would be shortened by eleven days. People were also unhappy about the moving of holy days, including Easter.



Not everyone was unhappy about the new calendar. According to W.M. Jamieson in his book, *Murders, Myths and Monuments of North Staffordshire*, there is a tale about one William Willett of Endon. Always keen on a joke, he apparently wagered that he could dance non-stop for 12 days and 12 nights. On the evening of September 2,

1752, he started to jig around the village and continued all through the night.

The next morning, September 14th by the new calendar, he stopped dancing and claimed his bets!

www.historic-uk.com

September is...

Blood Cancer Awareness Month

- 5th Labor Day
- 9th Star Trek Day
- 10th Suicide Prevention Day
- 11th Patriot Day
- 18th AIDS and Aging Awareness Day
- 19th Talk Like a Pirate Day
- 22nd Start of Fall
- 25th Rosh Hashana (Start)
- 28th National Drink Beer Day
- 30th International Podcast Day

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Movie *Madness*

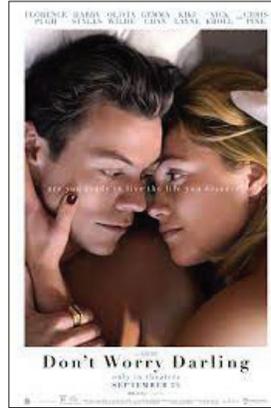


Upcoming Movie Theatre Releases



Gigi & Nate ~ September 2nd

Nate Gibson's life is turned upside down after he suffers a near-fatal illness and is left a quadriplegic. Moving forward seems impossible until he meets his unlikely service animal, Gigi—a curious and intelligent capuchin monkey—who helps Nate find what he needs most: hope.



Don't Worry Darling ~ September 23rd

Alice and Jack are lucky to be living in the idealized community of Victory, the experimental company town housing the men who work for the top-secret Victory Project and their families. Every resident's needs are met by the company—all they ask in return is discretion and unquestioning commitment to the cause. When cracks in their idyllic life begin to appear, exposing something much more sinister lurking beneath the attractive façade. Just how much is Alice willing to lose to expose what's really going on in this paradise?



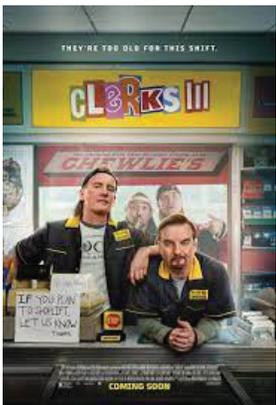
Barbarian ~ September 9th

A young woman traveling to Detroit for a job interview books a rental home. But when she arrives late at night, she discovers that the house is double booked, and a strange man is already staying there. Against her better judgement, she decides to spend the evening, but soon discovers that there's a lot more to fear than just an unexpected house guest.



The Good House ~ September 30th

Hildy Good is a wry New England realtor and descendant of the Salem witches, who loves her wine and her secrets. Her life begins to unravel as she rekindles a romance with her old high-school flame, and becomes entwined in one person's reckless behavior. Igniting long-buried emotions and family secrets, Hildy is propelled toward a reckoning with the one person she's been avoiding for decades: herself.



Clerks III ~ September 13th

Following a massive heart attack, Randal enlists his friends and fellow clerks Dante, Elias, Jay, and Silent Bob to make a movie immortalizing his life at the convenience store that started it all.



Bros ~ September 30th

Bros is a smart, swoony and heartfelt comedy about how hard it is to find another tolerable human being to go through life with.

Culinary Creations

It's the Time of Year for Tailgating Recipes!

Slow-Cooker Grape Jelly Meatballs

Ingredients:

- 1 1/2 cups grape jelly
- 1 cup chili sauce
- 1/2 cup barbecue sauce
- 1 teaspoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- Cooking spray
- 2 pounds frozen meatballs

Directions:

Whisk together grape jelly, chili sauce, barbecue sauce, mustard, salt, and pepper in a medium bowl. Lightly coat slow cooker with cooking spray. Place frozen meatballs in slow cooker. Pour jelly sauce over meatballs, and toss to coat. Cover and cook on HIGH until sauce is thickened, 2 to 2 1/2 hours, stirring halfway through. Serve immediately. www.southernliving.com



Texas Caviar

Ingredients:

- 2 (14 oz) cans black-eyed peas, drained
- 1 (15.5-oz) can white hominy, drained
- 2 medium tomatoes, chopped
- 2 green tomatoes, chopped
- 1 medium green bell pepper, chopped
- 2 jalapeño peppers, chopped
- 1/2 cup onion, chopped
- 1/2 cup fresh cilantro, chopped
- 2 garlic cloves, minced
- 1 (8 oz) bottle Italian dressing
- Tortilla chips, for serving

Directions:

Stir together the first 9 ingredients in a large bowl. Add the dressing to the black-eyed pea mixture, stirring until combined. Cover and chill 2 hours. Drain. Serve with the tortilla chips. www.southernliving.com



Mississippi Mud Pie

Ingredients:

- 1 cup all-purpose flour
- 1 cup chopped pecans
- 1/2 cup butter, softened
- 1 package (5.9 oz) instant chocolate pudding mix
- 1 package (8 oz) cream cheese, softened
- 1 cup confectioners' sugar
- 1 container (16 oz) frozen whipped topping, thawed, divided
- Optional: Toasted chopped pecans and chocolate curls

Directions:

Preheat oven to 350°. In a large bowl, beat flour, pecans and butter until blended. Press into bottom of a 13x9-in baking dish. Bake until golden brown, about 15 minutes. Remove to a wire rack; cool completely. Make chocolate pudding according to package directions; let stand 5 minutes. In a bowl, beat cream cheese and confectioners' sugar until smooth; fold in 1 cup whipped topping. Spread cream cheese mixture over cooled crust. Spread pudding over cream cheese layer; top with remaining whipped topping. If desired, top with additional pecans and chocolate curls. www.tasteofhome.com



Your Safety

September is Food Safety Education Month

An estimated 1 in 6 Americans get foodborne illness (food poisoning) every year, but you can help protect yourself and others from getting sick. Always follow four simple steps to prevent food poisoning: Clean, Separate, Cook, and Chill.

September is National Food Safety Education Month (FSEM).

It's a great time to focus on key illness prevention steps, such as avoiding cross-contamination in your kitchen. Raw meat, poultry, seafood, and eggs can spread germs to ready-to-eat foods, like salads or food that is already cooked. These germs include *Campylobacter*, *Salmonella*, *Clostridium perfringens*, and *E. coli*. They can make people sick and even lead to hospitalization and death in serious cases. The key to avoiding

cross-contamination is to keep raw meat, poultry, seafood, and eggs separate from foods that won't be cooked before you eat them (ready-to-eat foods) when grocery shopping and preparing food in the kitchen.



Steps to Avoid Cross-Contamination

- Separate raw meat, poultry, seafood, and eggs from other food in shopping cart.
- Keep raw meat, poultry, seafood, and eggs separate from all other foods in the refrigerator.
- Do not wash raw chicken or turkey.
- Use one cutting board or plate for raw meat, poultry, and seafood and a separate cutting board

or plate for produce, bread, and other foods that won't be cooked (ready-to-eat foods).

- If you only have one cutting board, cut produce, bread and other ready-to-eat foods first then wash cutting board with soap and hot water before cutting raw meat, poultry or seafood on it.
- Wash hands for at least 20 seconds with soap and water after touching raw meat, poultry, seafood, or eggs.
- Wash your utensils, cutting boards, and countertops with hot, soapy water after preparing raw meat, poultry, seafood, or eggs.
- If you marinate raw meat, poultry, or seafood and want to reuse that marinade on the food after it is cooked, bring marinade to a boil first.
- Keep cooked meat, poultry, seafood, and eggs on a separate plate from raw meat, poultry, seafood and eggs.



Help spread awareness, not germs. During *Food Safety Education Month*, follow along on social media to get and share tips about how to avoid cross-contamination. www.cdc.gov

Coloring Fun!



A Special Place Just for Kids!

