



The Concord GRAPEVINE

OPINIONS OVER DAYLIGHT SAVING TIME

Most Americans say they are tired of shifting their clocks back and forth for daylight saving time and would prefer to keep their clocks set to one system, according to a new survey.

A recent Gallup poll shows that Americans are split over where they want the clocks to land. When asked specifically which system they prefer from three options – permanent standard time, permanent daylight saving time or the current back-and-forth practice – 48 percent said they want standard time year-round while 24 percent said they want to keep their clocks on daylight saving time, or when they push them forward an hour.

Less than 20 percent of the Gallup respondents said they would prefer to continue the biannual flips.

Daylight saving time, when most clocks will “spring forward” an hour, begins Sunday and ends on November 2.

If the U.S. were to stay on daylight saving time year-round, sunrises would be much later in the morning. On the flip

side, with standard time all year, the sun would rise as early as 3 a.m. in some parts of the country in the summer.

Some argue that permanent daylight saving would offer more time for outdoor activities in the evenings, but sleep experts generally agree year-round standard time would be best for Americans, particularly children, because it would bring more daylight in the mornings and provide additional health benefits.

The push to end biannual clock changes has bipartisan support in Congress where it would have to pass both chambers to change and in states across the country, though views vary on which side should stick. President Trump also supports the idea.

The pollster asked separately whether respondents generally have a favorable or unfavorable opinion of daylight saving time. In that question, 54 percent said they do not like it, according to the survey.

The latest survey marks the first time Gallup has measured opinions on daylight saving time since 1999. Support for the practice has plummeted across demographic groups in recent decades, according to research.

The poll was conducted January 21-27 among 1,001 U.S. adults across all 50 states and the District of Columbia. The margin of error was plus or minus 6 percentage points at the 95 percent confidence level.

<https://thehill.com/blogs/blog-briefing-room/5174614-daylight-saving-time-gallup-survey/>



MARCH 2025

4th	Mardi Gras
5th	Ash Wednesday
7th	Employee Appreciation Day
8th	International Women's Day
9th	Daylight Saving Begins
17th	St. Patrick's Day
20th	Spring Equinox
25th	Annunciation
29th	Vietnam Veterans Day

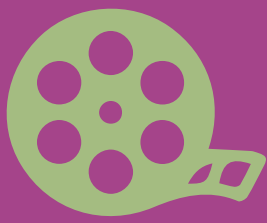
Movie Madness 2
Culinary Creations 3
Your Safety 4
Crafty Fun 5



MARCH 2025

ConcordRents

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Movie MADNESS

MARCH 2025 Movie Theatre and Streaming Releases



March 7th ~ Mickey 17

An "expendable" person is sent on the most dangerous, even suicidal jobs. When an expendable dies, a new body is regenerated with most of the memories intact. Essentially, Mickey 7 is the seventh iteration of an expendable who is undergoing an existential identity crisis while trying to keep his successor's regeneration a secret and negotiating with the planet's native species on a dangerous trip to colonize a new ice world.



March 20th ~ Den of Thieves 2: Pantera

The sequel picks up with Big Nick tracking down bad guys on the streets of Europe and getting closer to capturing Donnie. Donnie, meanwhile, has become caught up in the dangerous world of diamond thieves and the Panther mafia, as a heist on the world's largest diamond exchange is being planned.



March 12th ~ Moana 2

Three years since her first voyage, Moana is on an expansive journey in search of people beyond the shores of Motunui. Joined by Maui and a brand-new crew of unlikely seafarers, Moana must journey to the far seas of Oceania and into dangerous, long-lost waters for an adventure unlike anything she's ever faced.



March 21st ~ Snow White

"Disney's Snow White" is a live-action musical reimagining of the classic 1937 film. The magical music adventure journeys back to the timeless story with beloved characters Bashful, Doc, Dopey, Grumpy, Happy, Sleepy, and Sneezey.



March 17th ~ Anora

Anora, a sex worker from Brooklyn, gets her chance at a Cinderella story when she meets and marries the son of an oligarch. Once the news reaches Russia, her fairytale is threatened as the parents set out for New York to get the marriage annulled.



March 27th ~ The Chosen: Last Supper-Part I

The people of Israel welcome Jesus as king while his disciples anticipate his crowning. But—instead of confronting Rome—he turns the tables on the Jewish religious festival. Their power threatened, the country's religious and political leaders will go to any length to ensure this Passover meal is Jesus' last.



Culinary CREATIONS

Here's What Irish People Actually Eat on St. Patrick's Day

Simple Beef Pot Roast

- 1 tablespoon vegetable oil
- 3 ½ pounds beef chuck pot roast
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup diced onion
- ¼ cup butter
- 1 teaspoon dried rosemary

Gather all ingredients. Preheat the oven to 275 degrees F (135 degrees C). Heat vegetable oil into a large oven-safe pot over medium-high heat. Season chuck roast with salt and black pepper. Cook in hot oil until brown on both sides; transfer to a plate. Add carrots, celery, and onion into the pot. Cook and stir until vegetables start to release their juices, scraping any brown flavor bits off the bottom of the pot, about 3 minutes. Add butter, and cook until onions are translucent, about 5 minutes. Sprinkle in rosemary; return roast to the pot and cover. Roast in the preheated oven until the chuck roast is tender, about 2 1/2 to 3 hours.



Irish Soda Bread

- ½ cup white sugar
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 3 cups raisins
- 1 tablespoon caraway seeds
- 2 large eggs, lightly beaten
- 1 ¼ cups buttermilk
- 1 cup sour cream

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch round cast iron skillet or a 9-inch round baking or cake pan. Combine flour (reserving 1 tablespoon), sugar, baking powder, baking soda, salt, raisins and caraway seeds in a large bowl. Blend eggs, buttermilk and sour cream together in a small bowl; stir into flour mixture until flour is just moistened. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x¾ inch deep slit in the top of the bread. Dust with reserved flour. Bake in the preheated oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.



Fresh Apple Tarts

PASTRY DOUGH

- 4 ½ cups all-purpose flour
- 1 ¼ cups white sugar
- ¼ teaspoon salt
- 1 cup plus 1 tablespoon unsalted butter
- 4 eggs, beaten
- 2 teaspoons vanilla extract

APPLE FILLING

- 4 Granny Smith apples-peeled, cored, and chopped
- ¼ cup brown sugar
- ¼ teaspoon ground cinnamon
- ½ cup chopped walnuts
- 4 ounces apricot jam (if using jam, use less sugar) (Optional)

Make the dough: In a large bowl, mix together flour, sugar, and salt. Cut in butter until mixture is crumbly. Add eggs and vanilla and mix until dough forms a ball. Wrap in plastic and refrigerate for at least 1 hour but not more than 1 day. While the dough is chilling, make the filling: In a medium bowl, toss apples with sugar and cinnamon. Mix in walnuts. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease sixteen 3-inch tart pans. Remove the dough from the refrigerator and let stand at room temperature for 30 minutes before rolling out. Knead dough briefly on a lightly floured surface. Cut into 16 equal portions. Roll each portion into a 6-inch circle. Carefully fit one circle into each tart pan. Spoon an equal amount of filling into each tart pan. Fold pastry edges over filling. Place filled tarts onto a baking sheet. Bake in the preheated oven until golden brown, about 30 minutes. Melt apricot jam and brush over finished tarts if desired. ~ Source: www.allrecipes.com



! YOUR Safety

Ladder Safety at Home

Ladders are one of the most common home improvement tools, but they can also be one of the most hazardous. Don't let a simple task put you out of commission with a serious injury. Take safety into your own hands by taking ladder safety seriously.

- Use a ladder with non-slip feet set up on a firm, level, non-slippery surface. If you are using a step ladder, make sure that all four feet are supported so that the ladder doesn't rock. If a ladder must be set up in front of a door, make sure the door is locked, blocked open or properly guarded.
- Never stand on the top rung or step of the step ladder. This makes the ladder very unstable and prone to tip over!
- Unlike step ladders, step stools are designed in a way that allows a person to stand on the top step, also known as the top cap.
- Do not use a step stool in a closed position, like a small extension ladder, or in a partially open position. Every time a step stool is used, the base must be spread fully open with the spreaders locked. Always ensure the locking mechanism is engaged before climbing.

The two most common ladder accidents include:

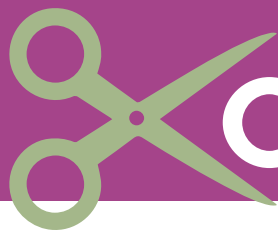
- Missing the last step when climbing down
- Overreaching

To avoid common ladder accidents, remember these safety precautions:

- Wear clean, slip-resistant shoes to maximize traction and avoid slipping.
- To keep your balance, always maintain three points of contact—two hands and a foot or two feet and a hand—while climbing up or down a ladder.
- Always face the ladder when climbing. Don't skip steps when climbing up or down.
- Don't carry tools in your hand when climbing a ladder. Instead, you can use a tool pouch, a tool belt, or ask someone to be your assistant.
- Be attentive to foot placement on each step and pay close attention to what you are doing. Exercise caution and look for every step.
- Don't overreach. Keep your center of gravity, and your body, between the side rails. If you can't easily reach what you need, climb down and move the ladder for easier and safe access to the project area.
- Always climb onto a step stool from the front. Do not climb onto a step stool at an angle or from the side or back. Never climb or stand on the braces at the rear of the step stool.
- Never attempt to move the step stool while standing on it, or by standing on something else (like a shelf) and pushing the step stool with your foot. Always get down from the step stool and move it to the next secure and stable location you need to use it before climbing on again.
- Because step stools are not fixed ladders, do not step onto a step stool from another platform. For example, do not climb from one step stool to another step stool in order to save time.
- Step stools should never be used on any slippery surface.
- When using, do not place a step stool on top of another object like boxes, a desk, or a table. If additional height is required, use a ladder more suitable to the task that can be used safely.



<https://weeklysafety.com/blog/at-home-safety-ladders-and-step-stools>



Crafty FUN!

Make a Leprechaun Handprint Card for St. Patrick's Day!

SUPPLIES:

White Cardstock
Orange Paint for Beard
Pink Paint for Face
Small Orange Pom Pom
Googly Eyes
Gold and Green Glitter Paper
Black Foam Paper
Sharpie

1. First fold over a piece of white cardstock and trace the handprint so that the folded part is at the pinky.

2. Paint the top part of the handprint light orange or pink for the face and then paint the fingers orange.

3. Make the hat by cutting out the hat shape from green glitter paper. Glue a strip of black on top and then glue a gold glitter paper buckle on top of this.

To make the buckle: cut out a square and then fold over so you can make a slit mark with scissors in the center. Then you can cut a smaller square in the center of the gold square.

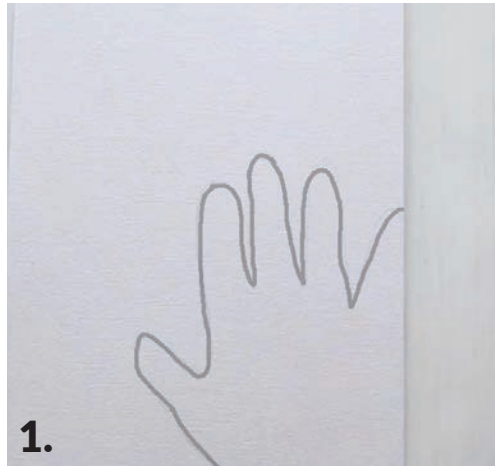
4. Glue the hat to the top of the handprint.

5. Glue on two googly eyes and the pom pom nose.

6. Add two small circles to the side of the nose with pink paint for the cheeks.

7. Draw on the mouth with a black sharpie.

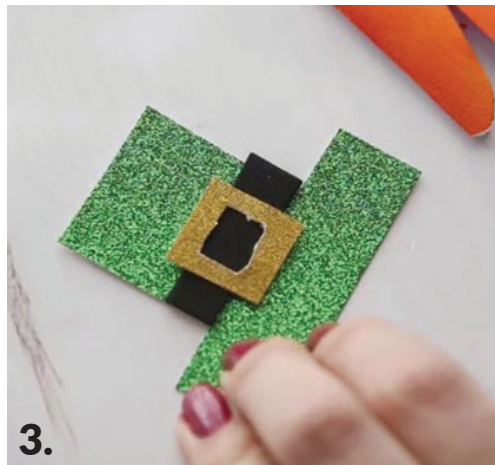
8. Write "Happy St. Patrick's Day!" inside or another fun St. Patrick's Day message.



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2.



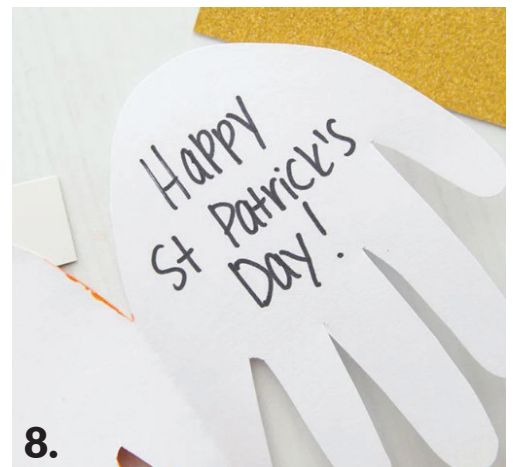
3.



4 & 5.



6 & 7.



8.

~Source: <https://www.thebestideasforkids.com/leprechaun-handprint/>