

The Aqua Almanac

October 2013 Volume 1, Issue 9

from our family to yours



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- √ Whitecoat/Replaster/Blackcoat
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Inside this issue:

- Halloween By the Numbers
- Recipe
- Short Story
- And Much More!

Halloween by the numbers

~A pumpkin grown in 2010 weighed 1,810 pounds- as much as a dairy cow or roughly half the weight of a small car.

~U.S. Growers produce 1.5 billion pounds of pumpkins each year. That's more than twice the weight of the empire state building,

- ~Top producing pumpkin states are Illinois, California, Ohio, Pennsylvania, New York, and Michigan.
- ~Pumpkins are a member of the gourd family, which includes cucumbers, honeydew melon, cantaloupe, watermelon, and zucchini.
- ~There are 36 million children in the United States between the ages of 5 and 13 the prime trick-or-treating age group.
- ~nearly 120 million Americans dress up for Halloween.
- ~the average American consumes 24 pounds of candy each year! That's equal to the weight of 2,366 Hershey kisses.

72% of adult Americans report handing out candy on Halloween.

11.5% of Americans dress up their pet for Halloween

90% of parents admit to sneaking goodies from their kids bags.

30% of kids sort their candy after returning home.

50% of Americans decorate their yards for Halloween.

46% of American adults carve a pumpkin for Halloween.

Each Pumpkin contains about 500 seeds.

Sources: US census bureau, National confectioners association, Agricultural marketing resource center, Guinness book of world records, national retail federation, A COLLABORATION BEWTTEN HISTORY.COM AND COLUMN FIVE.

With the fall leaves coming make sure your pool cover is secured properly. New deck anchors only \$9.00 apiece.



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Pool Mamt.

Pumpkin Monkey Bread

Directions:

Butter a 12-cup Bundt pan generously with softened butter. Set aside.

In small bowl, whisk together the warm water, yeast and 1 tablespoon sugar. Let sit for 5 minutes until the yeast is frothy.

In a medium sized bowl, whisk together the butter, sugar, salt, pumpkin and egg for the dough and set aside.

Mix whole wheat pastry flour and wheat gluten in stand mixer fitted with a beater blade. Add the pumpkin and yeast mixtures and mix on low until the liquids are incorporated. Switch to the dough hook, increase the speed to medium and gradually add the remaining flour (add more or less as necessary) until dough clings to the hook and almost cleans the sides. Knead with dough hook on medium speed for five minutes.

Turn dough onto lightly floured counter and knead briefly to form smooth, round ball. Coat large bowl with nonstick cooking spray. Place dough in bowl and coat surface of dough with cooking spray. Cover bowl with plastic wrap and allow to rise in a warm, draft free place until dough doubles in size, 60 to 90 minutes.

While dough is rising, mix brown sugar and spices together in bowl. Place melted butter in second bowl. Set aside for the sugar coating.

Remove dough from bowl, and pat into rough 8-inch square. Using bench scraper or knife, cut dough into 64 pieces.

Roll each dough piece into a ball. Working one at a time, dip balls in melted butter, allowing excess butter to drip back into bowl. Roll in brown sugar mixture, then layer balls in Bundt pan, staggering seams where dough balls meet as you build layers.

Cover Bundt pan tightly with plastic wrap and place in refrigerator overnight. (If you want to bake it immediately, let rise for 30 - 45 minutes in a warm, draft-free place before baking.)

Approximately one hour before you want to bake your Monkey Bread, remove it from the refrigerator and let the dough come to room temperature and the dough will begin to rise. (It will have risen some in the refrigerator overnight.)

Heat oven to 350 degrees. Unwrap pan and bake until top is deep brown and caramel begins to bubble around edges, 30 to 35 minutes. Cool in pan for 5 minutes, then turn out on platter and allow to cool slightly, about 10 minutes.

For the icing: While bread cools, in a mixing bowl, beat cream cheese until smooth. Add maple flavoring and salt and beat until incorporated. Add powdered sugar and beat until smooth. Add the milk slowly, a little at a time until the icing is the desired consistency.

Drizzle icing over warm monkey bread, letting it run down the sides of the bread. Serve warm.

What you'll need!

Dough

- 4 tablespoons unsalted butter, melted
- 1/4 cup granulated sugar
- 2 teaspoons table salt
- 1 cup unsweetened canned pumpkin puree
- 1 large egg
- 1 package quick rise yeast
- 1/2 cup water, warm (about 120 degrees)
- 2 cups whole wheat pastry flour
- 1 tablespoon vital wheat gluten, optional
- 1 3/4 cups all-purpose flour (I used bread flour)

Brown Sugar Coating

- 1 cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon pumpkin pie spice
- 8 tablespoons unsalted butter (1 stick), melted

Icing:

- 3 ounces 1/3 less fat cream cheese, room temperature
- 1/8 teaspoon maple flavoring
- 1/8 teaspoon salt
- 1 cup confectioners' sugar





Short Stories



There is an ancient tale about a king who wanted to pick the wisest man among his subjects to be his prime minister. When the search finally narrowed down to three men, he decided to put them to the supreme test.

Accordingly, he placed them together in a room in his palace. On the room door he has installed a lock that was the last word in a mechanical ingenuity. The candidates were informed that whoever was able to open the door first would be appointed to the post of honor:

The three men immediately set themselves to the task. Two of them began at once to work out complicated mathematical formulas to discover the proper lock combination. The third man, however, just sat down in his chair, lost in thought. Finally, without bothering to put pen to paper, he got up, walked to the door, and turned the handle. The door opened to his touch. It had been unlocked the whole time.

A Man Stopped to watch a little League baseball game. He asked one of the youngsters what the score was. "We're behind eighteen to nothing," was the answer. "Well," said the man, "I must say you don't look discouraged." "Discouraged?" the boy said, puzzled. "Why should we be discouraged? We haven't come to bat yet."

An Indian and two Cowboys had ridden hard since daylight. Toward evening, the cowboys talked hungrily about the big meals they would eat when they got to town. When one of them asked the Indian if he was hungry, however, he shrugged and said, "No."

Finally arriving at their destination, the three ordered steaks with all of the trimmings. As the Indian proceeded to wolf down everything in sight, one of his friends reminded him that less than an hour ago he had told them he wasn't hungry.

"Not wise to be hungry then," he replied. "No food."

<Bits & Pieces, comp. BITS & Pieces. August 19 ed. Fairfield: The Economics Press, Inc, 1993. Print.>

Why didn't the skeleton cross the road? He didn't have the guts!

What do skeletons say before they begin dining? Bone appetite!

What was the witch's favorite subject in school? Spelling!

Who won the skeleton beauty contest? No body!

What do you call a skeleton who won't work? Lazy Bones!

Why do witches fly on brooms? Because vacuum cleaner cords aren't long enough!

2				6	8		5	
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						5	3	
4								2
	9	7						
8		4	3				9	6
			8			3		
	3		4	9				7

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Can you match these March Birthdays?

Jimmy Carter

Hillary Clinton

Henry Winkler

Snoop Dogg

Kelly Ripa

Nick Cannon

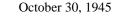
Kim Kardashian

Ryan Reynolds

Katy Perry

Bill Gates

Alana Jackson



October 20, 1971

October 8, 1980

October 2, 1970

October 1, 1924

October 26, 1947

October 17, 1958

October 28, 1955

October 21, 1980

October 25, 1984

October 23, 1976





It's pleasant to daydream. We yearn for perfect subordinates, for the ideal company or organization, for flawless action within ourselves. What a great world that would be!

Yet- would it? A life without struggle, without imperfection, would pall on us faster than we can imagine. We'd be like the fellow from the Maine woods who made his first trip to Arizona. At first he was delighted with the sunny, mild weather, but after a few weeks of cloudless skies he looked out of the window one morning and muttered, "Oh, no! Not another beautiful day!"

<Bits & Pieces, comp. BITS & Pieces. August 19 ed. Fairfield: The Economics Press, Inc, 1993. Print.>

Dollars and Sense should go together.

If you know where you are going, every road will get you nowhere.

-Henry Kissinger

They say it's smart not to believe more than half of what you hear. But what half?

The art of being wise is the art of knowing what to overlook.

-William James

1	9	8	3	4	6	5	7	2
3	7	2	9	5	8	6	1	4
5	6	4	7	1	2	3	8	9
4	8	3	2	6	7	9	5	1
9	2	5	4	8	1	7	3	6
6	1	7	5	3	9	4	2	8
2	3	1	6	9	5	8	4	7
8	4	9	1	7	3	2	6	5
7	5	6	8	2	4	1	9	3



1980. Snoop Dogg oct 20, 1971. Henry Winkler oct 30, 1945. 1984. Ryan Reynolds oct 23, 1976. Kim Kardashian oct 21 oct 28. 1955. Hillary Clinton oct 26, 1947. Katy Perry oct 25, Nick Cannon oct 8, 1980. Alan Jackson oct 17, 1958. Bill Gates Answers: Jimmy Carter oct 1, 1924. Kelly Ripa oct 2, 1970.