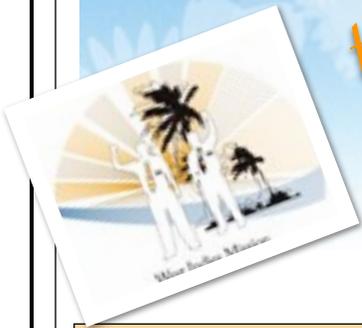


2008 MARCH EDITION

# the CARIBBEAN Connection

THE WEST INDIES MISSION COUPLES' NEWSLETTER



## Welcome to the Greens! Farewell to the Naegles!

**Recent changes:** Colemans came from St. Maarten to the mission office to replace Lockharts, who leave April 2; Platts moved to St. Maarten; Bullocks replaced Platts in Guyana.

## PRESIDENT'S MESSAGE

Dear Fabulous Couples of the West Indies Mission,

As we approach our two year mark, it seems harder and harder to let go of missionaries that return home. We are so grateful to you for the mentoring you do for the elders. We were reminded of that when one of our elders' parents

picked him up this week and thanked us and you for being there for their son. The father tearfully added, "I know you know what I mean because you have been there." For me the two longest years of my life happened three times, those years our sons were on missions. I dreamed of the day I would hug them. I was so grateful for the miracle

that took place in their lives because of their experience on a mission.

You are that link to the parents. You are the extra set of grandparents that are there for them. We along with their parents are so grateful to you for your love and care for the missionaries.

We love you. We appreciate you. This mission is a far better place because you are here.

*President and Sister Robison*

## BLOGGING

continued from the Feb 2008 issue

Remember the great talk by Elder Ballard at BYU-Hawaii graduation in last month's Caribbean Connection? Read it again if you need more motivation to try blogging. So...where to we go next? We have received Sister Robison's web information, and some of us attended her workshop at the Couples' Conference in August. I know--it's too hard and we don't have time. But once we get into blogging--it's really lots of fun and opens up so many possibilities with our families and friends besides using blogging to spread Gospel truths when we find opportunities. And if our computer crashes--one of my worries--we haven't lost any data that we've put on the Internet.

**Getting Started:** Go to grannytech on the Internet at <http://grannytech.blogspot.com/> and bookmark the site.

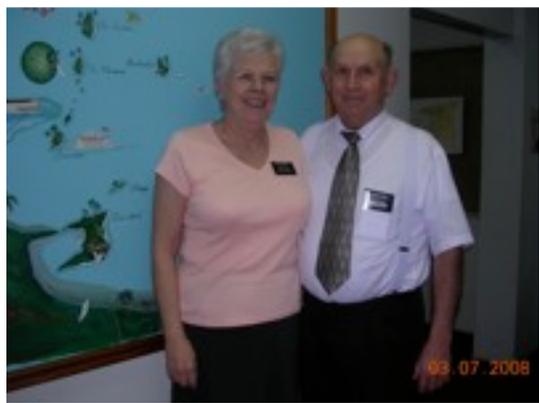
When you find it, you'll see a list on the left, with newer items at the top, older ones below. Click on the little triangles to see more items. Click on the triangle by '2007,' and then the triangle by 'September.' You'll see another list, which includes 'blogging--getting started.' Click on that to set up a blog.

You might want to determine your purpose and then what you want to put on your blog--which text and photos to begin with. You don't have to fill in much at first, just the required fields. Once your blog is set up, you are ready to try posting. The grannytech site should walk you through. If you just do a minimum to get started, you will at least have the feel of it. Remember to bookmark your own blog site so you can easily find it next time.



## Blaine and Irma Green

Elder Green was born in Menan, Idaho, coming from a long line of Church members. He spent all of his life within 20 miles of his hometown until we moved to Texas in 1988. He has a varied background, both in employment and Church service. Employment-wise, he has been a journeyman meat cutter, sewing machine repairman (industrial and home), business owner, research and development for construction equipment, management, etc, etc, etc (if you get the drift!). He has served as teacher in Sunday School, Primary and Priesthood; Scoutmaster; high priest group leader; high councilor; branch president and branch counselor; ward mission leader--not necessarily in that order but those are some of them.



Sister Green was born in Oroville, California, and is a convert to the Church, having joined in Miami, Florida in October 1958. She spent most of her life moving around the United States, as her dad was career Air Force. She attended BYU, where she earned her BS in nursing. She spent three years in the Army Nurse Corps including a year in Vietnam (a lifetime ago!) and worked off and on in nursing in many fields as they raised their children. She

has served as a teacher in Sunday School, Primary, Young Women's, and Relief Society; Relief Society president and counselor on ward level and counselor on Stake level; Ward music chairman and choir director; pianist/organist for ward/branch in Relief Society and Primary; Primary counselor; Young Women's counselor; and ward missionary.

**How we met:** This is a long story but I will try to shorten it. We were both married before to mates who chose the world over eternal covenants. Elder Green had 5 children from his first marriage and Sister Green had 4 children when they met. They met at a singles fireside on a Sunday. Two Sundays later, Sister Green's oldest 2 children (ages 6 and 4) told her Blaine Green was their new dad and for her to marry him! (The children had met Elder Green about 3 times and he and Sister Green had had one date at this time.) They were married 4 days later and that was over 28 years ago. Elder Green adopted Sister Green's children and they had more children. We now have 12 children, 11 grandchildren and 2 other families who have adopted us (8 more grandchildren there).

This is our first mission and we are thrilled. We love the Lord and have seen His hand guiding our lives over and over again. This has brought us such joy and we want to share that joy with the whole world! (At least the Trinidad part of the world for now.) We love serving and learning.

## Jim & Virginia Naegle

We wish you all the best as you return home. You are missed! The Naegles have served as the CES Couple here in the West Indies Mission since October 2006 and returned to their home on March 18, 2008.



## DAVE AND EVONNE HATTON

The Hattons live in Provo Utah, the same ward as President Robison. Brother Hatton retired from banking (commercial lending Bank of American Fork and Zion Bank) after thirty five years. He simultaneously had a land development company. The fourteenth project was a 650 student housing development with BYU which we just finished to come on our mission.

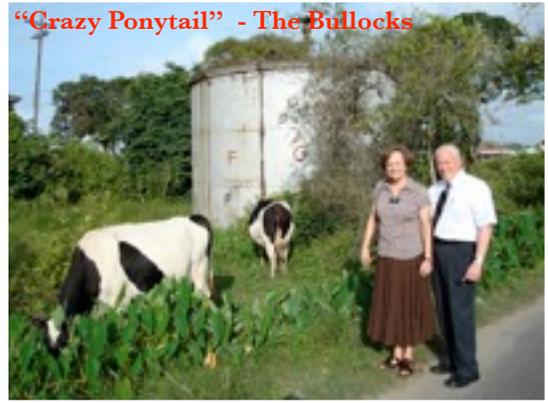
We have three girls; a thirty year old single girl in Palo Alto California working as a Behavioral Family Therapist for children. The other two girls are twins, both married and live in Provo close by. We have three grandchildren and two on the way.

Sister Hatton is from Twin Falls, Idaho and Brother Hatton from Fillmore, Utah. We met at BYU and stayed in the Provo area for the next thirty two years.



President Robison walked up to our home a year and a half ago and asked if we would come to the West Indies. We said we would need one and a half years to close up business - so here we are having a hard time with the driving and all the reports and reports but other than that we are enjoying the work!

## "Crazy Ponytail" - The Bullocks



## BURT AND ROBIN BULLOCK

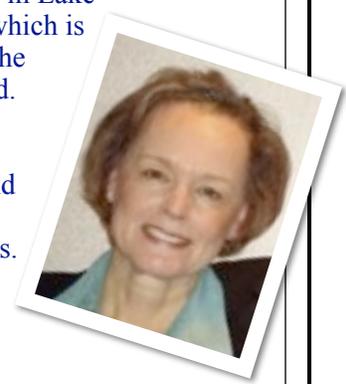
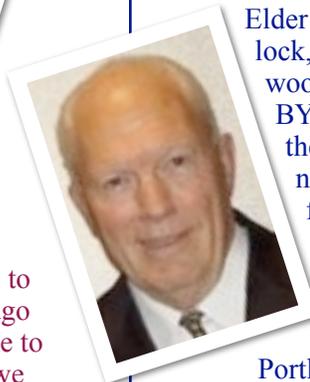
Elder and Sister Bullock met at BYU. They also met the Leavitts there and have been friends ever since.

Elder Bullock was born in Wyoming; Sister Bullock, in California, where she attended Hollywood High School. When they connected at BYU, Sister Bullock and Sister Leavitt realized they had come from the same stake in California. Elder Leavitt and Elder Bullock played football at BYU.

The Bullocks reside in Lake Oswego, Oregon, which is the town in which the Portland Temple is located.

They have nine children and 30 grandchildren. This is their second mission; they previously served a CES mission in the Canary Islands.

They love the Guyanese people and their mission in Guyana.



## Tamale Pie Casserole

- |                              |                        |
|------------------------------|------------------------|
| 1 1/2 lbs ground beef        | 1/2 tsp salt           |
| 1 large onion, chopped       | 1/4 tsp pepper         |
| 1 #2½ can (29 oz.) tomatoes  | 1/2 tsp chili powder   |
| 1 #303 can whole olives      | 1 cup yellow corn meal |
| 1 #303 can whole kernel corn | grated cheese          |

Brown beef and onion. Add tomatoes, olives with juice, and corn. Simmer until nicely blended. Add seasonings, then corn meal a little at a time stirring in. Simmer until mixture thickens slightly. Sprinkle cheese on top and cover. Simmer until cheese melts. You can bake in a 350° oven for up to 1/2 hour, but I find this step unnecessary.

*This is so easy and quick. It's from an old Anaheim Fourth Ward Cookbook done by the Relief Society in the 1960s but the best ward cookbook I've found. Every sister was asked for TEN recipes, not one or a few.*

## Beef Pot Roast - Crock Pot Style

*Elder Naegle*

If you cook your beef roast in a crock pot long and slow, then even a poor cut of meat will turn out quite good. Now there are several way to do a crock pot roast, but we are thinking about having gravy and potatoes to go with the roast. So, we want to be able to make some good rich gravy!

Lets start with a roast about 4 pounds, (1.5 to 2 kg) and that is a pretty good size roast. (Should feed 4 elders very well!?) Look for one that doesn't have large sections of fat in it, the less fat the better.

You can start out getting the crock pot hot while you prepare the roast. Turn it on low and take 2 sticks of celery (including the leaves) and make a bed in the bottom of the crock pot to lay the roast on.. Now if you don't like celery don't worry because these will be thrown away in the end of the process. However, if you really like celery, you can take part of it and cut it very fine and it will become part of the gravy.

Now take a large onion and peel it and cut in 4 or 5 pieces and put it on the bottom of the crock pot with the celery. While you are preparing the onions and celery for the bottom of the crock pot you can begin searing the roast. "Searing" means frying, browning, or almost burning the roast on at least two sides. (In Trinidad the roasts are usually cut from a frozen chunk of beef, so it will have 2 good flat sides.) Some say that the searing doesn't do any good, but I think it adds to the taste. To "Sear" the roast put some oil (not butter), a couple of tablespoons, into the frying pan (or pan) that you have a lid for. A lid is necessary because the pan will get very hot and the oil will pop, and the lid will keep the splatter contained, so you will have less of a mess to clean up (use a sheet of foil if no lid). It will take several minutes (4-5 minutes, depending on the heat of your stove) on each side to get it good and brown. After it is seared (browned) good, turn it off and let the pan cool a bit before you transfer it, and everything in the pan into the crock pot. Take a cup of water and wash out the fry pan and put that into the crock pot too.

Now, take 4 cloves of garlic, cut them in half and with a sharp pointed knife make holes in different places around the top of the roast and push the garlic down into the holes. Salt (scant ½ tsp.) and pepper (about ¼ tsp.) the top, and crumble 2 beef bullion cubes on top of the meat if you have some; sprinkle a couple of tablespoons of dehydrated (dry) onions on the roast. If you don't have dry onions, then

finely chop a medium onion and put it on top. Place 6 bay leaves on top of the roast.

Leave the crock pot on high for about an hour (to get a good start) then turn it to low and allow it to cook 8 hours or so. (Crock pots differ in temperature, so if it seems to be cooking too fast, turn it to warm the last hour or so.)

After cooking is completed pick out the bay leaves, and scrape what ever is left on top of the roast, off into the fluid that is in the pot. Now set the roast out onto a plate, add some water (several -2or3- cups) to the crock pot. What is left in the bottom is what makes the gravy good, so use the liquid in the pot to clean any residue off the pot. Set the celery and sections of onions out into a bowl where you can collect the juice that will drain off them. (Put that juice back into the gravy!) Pour the gravy makings into the pan you seared the meat in, so you can make the gravy.

Now we make the thickening for the gravy. Take a bottle, about a pint size, that has a tight lid, and put about ½ cup flour and 1 ½ cups water into it (Yes, screw the lid on tight) and shake it hard until the mixture is smooth. (If you need

to, you can use a plastic container, but make sure you hold the lid on tight while you shake it!) It might be more than you need, but you don't have to use it all, if it is not needed. It will depend up how much gravy you are making and how thick you want it. The gravy liquid will be cooler, because you have added water, so you can turn the heat on and stir in the thickening. You can make the gravy as thick as you like, by adding more thickening, but as the gravy gets hotter the greater the chance is that the thickening will go

lumpy as it hits the hot liquid. I like to add the thickener, at first while it is cooler, and if it is too thick add water until it is the consistency you like. The gravy needs to boil for a couple of minutes to cook the flour. (As it cooks it will thicken.) Add salt and pepper to your taste, and if you have by chance gotten too much water and the gravy tastes weak, add a beef bullion cube.

You most likely know how to make mashed potatoes. But if not you use butter (use at least ¼ cup) and milk to get the consistency you want – hand or electric beater. (Yes that is after you peel and cook the potatoes.) Add salt and pepper to taste!

Gooten appetite!!

Elder Naegle

Also, if you want, you can add chunks of potatoes and carrots the last couple of hours, and they taste very good as an alternative to mashed potatoes.

