

BETTY'S BULLETIN

Please read at your next chapter meeting

MERRY CHRISTMAS TO ALL!!!!

I know this season finds us all busy, rushing to get everything done! Let's take time out for ourselves and also to reflect on the true meaning of the season.

I want to thank all of you for a great year! With your TOPS love and support you have made my job fun! I am looking forward to a new year and presenting your chapter with the new Area Captain program. Please set up a date for me to come and visit.

Reminders: Resumes are due by January 8th. Please make an effort to have these sent to Judy Culbertson by then, she has a deadline to meet.

2011 Regional Director Chapter Challenge is also due. Send it along with your resume to Judy.

Diet Friendly: This a fun "Green" holiday cake to make. Submitted by Area Captain.

Pistachio Pudding Cake

1. 1 package pistachio sugar free instant pudding
2. 1 package yellow cake mix
3. ½ teaspoon almond extract
4. 4 eggs
5. 1 ¼ cups water
6. ¼ cup canola or olive oil

Combine all ingredients in a large bowl. Blend and pour into a greased 10" tube pan. Bake at 350 degrees for 50 – 55 minutes.

When serving, I usually top each slice with some light cool whip. Optional: Add holiday candies or a piece of fruit. Enjoy!!!

Betty's Tip: **MERRY CHRISTMAS** to all and a **Light New Year!**
Stay focused and in control!