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Volume 10 Issue 10 October 2022





CHICAGO JUNCTION

DAYS TO CELEBRATE IN **OCTOBER!!**

In addition to Halloween, there are many ways to celebrate in October. It is officially autumn, which means cozy apparel, your favorite chilly weather recipes, and beautiful foliage. October also is packed with food-centric holidays, such as National Dessert Day; creative celebrations, such as National Fine Art Appreciation Day; and more. Here are 31 reasons to celebrate during the month of October.

Fun Fact

October got its name from the Latin/Greek word octo, meaning eight, because it used to be the eighth month of the year under the Roman calendar.

October 1: World Vegetarian Day



These days, you can find a plant-based version of most popular dishes, from classic shepherd's pies to stacked burgers and cozy casseroles. In the spirit of World Vegetarian Day, try some vegetarian recipes—you won't even miss the meat.



October 2: International Day of Non-Violence International Day of Non-Violence is celebrated on Mahatma Gandhi's birthday. It's a day to mark Gandhi's work using nonviolent protest to advocate for freedom and civil rights. The day also is a time to spread the message of peace and tolerance.



October 4: Cinnamon Roll Day Ooey, gooey, and best served warm with fresh coffee, cinnamon rolls are a perfect breakfast for chilly fall weekends. For Cinnamon Roll Day, try making your own rolls from scratch. If you really want to take your cinnamon rolls to the next level, layer pieces of lightly baked bacon into the strips of dough before baking.



October 5: National Be Nice Day You should be nice every day, but on National Be Nice Day, really commit to being kind, thoughtful, and positive in your interactions. Pay it forward by buying a drink for the person behind you in the coffee line, compliment a co-worker whose contributions often go unnoticed, or surprise a family

member or friend with a small "just because" gift.

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MEETINGS FOR OCTOBER

Monday Oct 3 at 7:30 am at Joe's

Monday Oct 10 at 12:00 noon at Joe's

Thursday Oct 20 at 12:00 noon at Joe's with the Kiwanis club

I'm hoping that more of our members can get together so that we can get back to being the Rotary club that we were before COVID. We have many things that we need to do as a club. One of which is to get a president for next year.

SEE YOU AT OUR MEETINGS.



CLUB STUFF



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SPICY JUICY LUCY-FER SLIDERS

Ingredients:

2 tablespoons olive oil

1 large onion, thinly sliced (about 3 cups)

2 chipotle peppers in adobo, finely chopped

2 cloves garlic minced

Kosher salt and freshly ground black pepper

1 1/2 pounds ground beef

4 ounces pepper jack cheese cut into 12 equal pieces

1/4 cup ketchup

1 tablespoon balsamic vinegar

12 slider sized potato buns, split and toasted



Directions:

- 1. Heat the oil in a large skillet over medium heat and add the onions, spreading them into an even layer. Cook, without stirring, until the edges of the onions are beginning to brown, 5 minutes. Stir the onions and continue to cook, stirring occasionally, until browned and caramelized, another 20 minutes. Add the chipotles, garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook until fragrant and well combined, 1 to 2 minutes, and remove from the heat.
- 2. Preheat the oven broiler. Divide the meat into 12 portions, about 2 ounces each. Form a patty around each piece of cheese and flatten to 2 1/2 to 3 inches in diameter. Put the wrapped patties on a foil-lined baking sheet and sprinkle all the patties with 3/4 teaspoon salt.
- 3. Broil until the cheese is melted and the burgers are still a bit pink inside, about 6 minutes. The burgers will be cooked to at least medium in order to melt the cheese but still stay juicy.
- 4. Mix the ketchup, balsamic and 1/4 teaspoon pepper in a small bowl. Brush the burgers with some of the ketchup sauce and divide the rest among the bottom halves of the buns. Place a burger on each bottom bun, top with some of the spicy onions and finish with a top bun. Serve warm

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OF COURSE THEY ARE MINIONS

Go out all day looking
fabulous and
I see no one
I know. Go
out for 5
Minutes Looking
Like crap and
It's all of
A Sudden A damn Reunion.



ME: Omg now I get it!
FRIEND: U get what?
ME: You know, when things heat they expand.
FRIEND: And?
ME: I'm not Fat, I'm Hot.

So thankful Facebook!

Otherwise i would have

to call 563

people every

morning to

let them

DOES ANYONE ELSE GET

ROAD RAGE WALKING

BEHIND SLOW PEOPLE?



It's hard to find a friend who's cute, loving, generous, sexy, caring, and smart. My advice to y'all is don't lose me.



Today I sent out a text saying,
"Hey, I lost my phone,
will you call it?"



MY BED IS
MY DEALER...

AND MY
ALARM CLOCK
IS THE
POLICE!

SLEEPING IS MY DRUG ...

I want to live my life without stress and worries. I don't need to be rich and famous, I just want to be happy!

I KNOW I'M WEIRD,



They say we learn from our mistakes...

That's why I'm making as many as possible.

I'll soon be a genius!



I need smarter friends.

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SPECIAL DAYS OF OCTOBER



crusty bread.

October 6: Garlic Lovers Day

Any garlic-lover will tell you this: When it comes to adding fresh garlic to food, don't let a recipe tell you how much to add; let your heart tell you. Then, maybe just double up on the mouthwash after dinner. For Garlic Lovers Day, make your favorite garlic-centric dish. To keep it simple, try roasting a bulb of garlic with olive oil and spreading the soft garlic over

crusty bread.



al Frappe Day.

October 7: National Frappe Day

For the days when you're sick of plain old coffee, there's always a delicious frappe. This iced coffee drink with milk and sugar originated in Greece when a businessman couldn't find hot water to make his instant coffee. He used cold water and ice instead, and the frappe was born. Today, there are many different flavor combinations, so pick your favorite to celebrate Nation-



October 8: National Pierogi Day

Stuffed with your choice of meats, cheeses, potatoes, or veggies; fried in butter; and topped with sour cream and onions, pierogis are tiny pockets of heaven. Try making your own for National Pierogi Day. If you're feeling extra ambitious, make some dessert pierogis with cinnamon and apples or strawberries and cream.



October 9: International Beer and Pizza Day

Today's the day to dig into your favorite pizza, and then wash it down with an ice-cold beer. Looking for the perfect pairing? Opt for a crisp, hoppy brew to sip with your 'za. The bitterness of the beer will cut the richness of the pizza, leaving you with a perfectly balanced palate.



October 11: Southern Food Heritage Day

There's a dish for everyone's tastes on Southern Food Heritage Day. Try some simple recipes, such as shrimp gumbo, Carolina rice with ham, or homemade biscuits with gravy. Not only do these dishes showcase the delicious flavors of the South, but they're packed with history, too, so be sure to look up the history of the dish you decide to make.



October 14: National Dessert Day

If you've been looking for an excuse to bake a pie or whip up a banana split, National Dessert Day is the perfect day to do it. Indulge in your favorite delicious dessert today, or try a new recipe. You can't go wrong when it comes to dessert.



October 16: National Liqueur Day

Grab your cocktail glass and raise your pinkies—it's time to toast to National Liqueur Day. Sipped straight or mixed into a cocktail, liqueurs can add richness, sweetness, and warmth to nearly any happy hour. Mix up your favorite drink or try something new to celebrate the day.

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SPECIAL DAYS OF OCTOBER



October 19: National New Friends Day

While old friends are staples, there's always room to make new connections. You never know where you'll find a new best friend. So for National New Friends Day, strike up a conversation with a stranger or make a plan to hang out with an acquaintance, and find that common ground that could lead to friendship.



October 22: Eat a Pretzel Day

Soft, crunchy, twisted, or straight, pretzels have been a celebrated snack food for centuries. The origin stories for the pretzel are a bit murky, but the creation finally made its way to North America sometime in the late 18th century. It's come a long way with various seasonings, glazes, and other

toppings. Learn to make your own simple soft pretzel today for Eat a Pretzel Day.



October 23: National Boston Cream Pie Day

If you've never had Boston cream pie, you might be surprised to learn it's actually yellow butter cake, not a pie. The cake is filled with custard or cream and topped with chocolate. Grab a slice from your local bakery or make your own for National Boston Cream Pie Day.



October 24: National Bologna Day

Bologna is usually made out of pork and contains various seasonings, but it also can be made out of other meats—there's even vegetarian bologna. If you want a nostalgic reminder of school lunches past, make yourself a bologna sandwich in honor of National Bologna Day.



October 27: American Beer Day

There's more to American beers than the bitter, flavorless brews bartenders sling by the thousands. In fact, the American craft beer movement has ushered in a golden age of beer. For American Beer Day, check out your local brewery for some new-to-you beers or try your hand at making your

own beer at home.



October 29: National Cat Day

If you're a kitty parent, you know cats have many characteristics to love and celebrate. They're absolutely adorable, cuddly (sometimes), and amusingly judgmental. Today, give your kitty a little extra love by extending playtime, treating it to a fun new toy, or offering a bit of catnip.



October 31: Halloween

After crafting costumes, carving pumpkins, and setting up a scary vignette at the front door, Halloween is finally here. Kick back and admire your spooky work with some witches' brew (also known as sangria) and a few candy bars before the trick-or-treaters snag them all.

And No these are not all the special days in October.

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