

HOUSTON MOM'S *Spring 2018* BUCKET LIST

My priorities for my family this season are:

1. _____
2. _____
3. _____

Top 10 Things to Do in Houston

1. SHREK the Musical at Miller Outdoor Theater
2. Rock the Dock at Kemah Boardwalk (Starts in June, every Thursday 7 pm)
3. Picnic at Hermann Park and feed the ducks
4. Bayou Bend Family Days
5. Discovery Green movie on the lawn
6. Blessington Farms Pick Your Own Strawberries
7. Visit the HPD stables and feed the horses
8. Blue Willow Bookshop story time
9. Host an ice cream sundae party
10. Attend a Houston Astros Game

Taking Care of Mom

1. Take time to meet up with your girlfriends for a walk in the park.
2. Enjoy a sunrise alone with a cozy blanket, cup of coffee or tea, and your journal.
3. Tell the important ladies in your life how grateful you are for them.

Important Dates

- 3/20 First Day of Spring
- 3/30 Good Friday**
- 3/31 Pink Moon
- 4/1 Easter**
- 4/2 Houston Astros Opening Day
- 4/10 Siblings Day
- 4/21 San Jacinto Day
- 4/29 Flower Moon
- 5/4 Star Wars Day
- 5/5 Cinco de Mayo
- 5/6 National Lemonade Day
- 5/13 Mother's Day**
- 5/28 Memorial Day**
- 5/29 Strawberry Moon
- 6/8 Best Friends Day
- 6/17 Father's Day**
- 6/17 Eat Your Vegetables Day
- 6/21 First Day of Summer**

House Care & Spring Cleaning Checklist

- Replace batteries in fire alarms and carbon monoxide alarms. Test fire extinguishers.
- Flip mattresses.
- Clean baseboards.
- Wash shower curtains / doors. Wash drapes / curtains.
- Clean out medicines and cosmetics.
- Flush water heater tank.
- Clean the gutters and downspouts.
- Clean A/C unit grills and coils of dirt and debris. Change filters.
- Dust refrigerator coils.
- Clean under appliances and heavy furniture.
- Dust and wash ceiling fan blades.
- Turn soil in your flowerbeds after cleaning up plant debris from winter. Add some black dirt, peat moss, and compost to enrich soil.

The Produce Stand

- | | |
|--------------------|--------------|
| 1. Apples | 6. Kiwi |
| 2. Asparagus | 7. Leeks |
| 3. Broccoli | 8. Lemon |
| 4. Brussel sprouts | 9. Mushrooms |
| 5. Cauliflower | 10. Rhubarb |

Recipe to Try

Rhubarb and Cherry Cobbler

INGREDIENTS

- | | |
|---|---|
| Filling | Combine the |
| 4 cups pitted fresh cherries, or (1) 21 oz. can of cherry pie filling if you don't have fresh cherries | cherries, sugar and flour in sauce pan, bring to boil to thicken. |
| 2/3 cup sugar | Add to 3 cups of chopped rhubarb. Mix well and then transfer to greased 9x9 pan. Dot with butter. |
| 1 Tbsp flour | |
| 3 cups frozen rhubarb, thawed (measure while frozen, thaw completely, drain but don't squeeze liquid out) | For the crust, cream butter and sugar together. Add the egg and beat well. |
| butter | Combine flour and baking powder. Alternating, add flour mixture and milk to sugar and butter. Mix well. |

Crust

- | | |
|------------------------------|---|
| 1/2 cup shortening or butter | Pour over fruit. |
| 1 cup sugar | Bake at 350 degrees for about 1 hour. Check at 45 minutes if oven runs hot. |
| 1 egg | |
| 1 cup flour | |
| 1 tsp baking powder | Add a dollop of whipped cream on top if you like! |
| 1/2 cup milk | |